

fine mauritian indian cuisine

Le Bukhara



We are located at:

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Fully Licensed

Catering / Private Functions
/ Take Away / Home Delivery

www.bukhararestaurant.com.au

Le Bukhara Restaurant

Bukhara introduces the finest Indian Mauritian Cuisine in Australia. In the 16 years since Bukhara opened, Indian cuisine has become commonplace around town, but the menu's Mauritian touches remain a worthy point of difference. Mauritian food is a fusion of Indian, Creole and French which set Bukhara apart from all other Indian Restaurant. Bukhara set a very high standard from the food to our friendly service. Bukhara has been rated the best modern Indian restaurant by the 'Good Food' guide.

Menu

starters

Crab Creole \$10.90 Zucchini flower stuffed with crab meat cooked in a Creole style (Mauritian delicacy).

Masala Fish Cake \$7.90 Fillet of fish with herbs, green chillies, coriander, beans and shallots. Deep fried. Served with home-made tamarind sauce.

Vegetable Samosa \$6.90 A home-made pastry filled with potatoes, peas, spices and fresh herbs.

Ginger Mint Fish \$11.90 Fillet of Perch marinated with five spices and garlic cooked in the tandoor.

Potato Patties \$6.90 Patties of mashed potato mixed with green chillies, ginger, coriander, spices and Bukhara's special sauce.

Five Spices Garlic King Prawns \$11.90 King Prawns' marinated with five spices & garlic, pan-fried with a touch of white wine.

Squid À La Mauritian \$10.90 Squid marinated with black peppers, mustard seeds and roasted cumin, cooked to perfection. (Vijay's Specialty).

Chicken Tikka \$9.90 Juicy boneless chicken marinated in Bukhara's masala and Yoghurt, broiled in tandoor.

Lamb Cutlets \$11.90 Young lamb cutlets marinated with fresh ginger, yoghurt and tandoori masala, broiled in tandoor.

Bukhara Platter for 2 or more \$17.90 Chicken tikka, lamb cutlets gingered mint fish and potato patties.

main course from the tandoor

Five Spices Garlic King Prawns \$18.90 King Prawns marinated with five spices and garlic, cooked in tandoor.

Tandoori Chicken \$15.90 A traditional chicken beautifully tendered and marinated with fine Indian spices, ginger, garlic, lemon juice and yogurt braised in tandoor.

Tandoori Fish \$18.90 Fillet of sea perch marinated overnight with exotic herbs and spices barbecued in tandoor.

Bukhara Lamb Cutlets \$16.90 Fresh ginger flavored young lamb cutlets marinated in yoghurt and tandoori masala, broiled in tandoor.

Mains

house special

Goat Curry \$15.90 Goat on the bone cooked in a traditional rustic style widely eaten all over India.

Prawn à la Mauritian \$18.90 Hot Prawn rougaille from the island of Mauritius (Vijay's Specialty).

Chicken Nilgiri \$19.50 Chicken cooked in ginger, garlic, mustard seeds, coriander, spinach and curry leaves finished with a touch of coconut milk.

Duck Canelle Rouge \$18.90 Breast of duck simmered in five whole spices, red wine with orange, sautéed with peeled tomato, olives & garlic, touch of thyme and olive.

seafood

King Prawn Pardanaisi \$18.90 Fresh king prawns cooked with onions, green chilli, ginger, coconut milk.

Kari Camaron \$21.90 Fresh King prawns cooked in Creole style. (Chef's Specialty).

Prawn Tikka Masala \$18.90

Mixed Seafood Masala \$18.90 A combination of seafood- fresh prawns, fillet of perch, calamari & scallops cooked gently to perfection.

Mailapuri Fish Curry \$18.90 Fillet of fish cooked with Madras spices, slice of green chilli, ginger tomato and curry leaves, cumin and eggplant.

chicken

Butter Chicken \$15.90 Boneless chicken half cooked in tandoor finished with creamy tomato based sauce, cream and butter, with a touch of fenugreek for a delicate palate.

Chicken Khorma \$15.90 A mouth watering chicken made from almonds & cashew nut based curry sauce.

Chicken Saag \$15.90 Juicy chicken pieces cooked in a puree of spinach, highlighted by cumin and ginger.

Mango Chicken \$15.90 Pan-fried chicken with potatoes cooked with home grind dry spices finished with a touch of curry leaves.

Chicken a la creole \$15.90 Chicken on the bone cooked with baby potatoes in home made island curry sauce.

lamb

Lamb Saag \$15.90 Juicy lamb pieces cooked in a puree of spinach highlighted with cumin and ginger.

Rogan Josh \$15.90 Lamb cooked in a traditional Northern Style with sun dried fried onions.

Lamb Khorma \$15.90 A khorma speciality from the house of Nizam – mild lamb with pistachio and yoghurt.

Lamb À La Façon Du Chef – Mauritian \$15.90 Fricassée of baby lamb with peas, potatoes and cauliflower.

Lamb Madras \$15.90 A hot lamb curry with potatoes.

beef

Beef Vindaloo \$15.90 An all famous from Goa - hot and spicy with onion pickle.

Beef Butter Masala \$15.90 From a Christian wedding banquet, dices of beef tempered with mustard seeds.

Bukhara Beef \$15.90 A mild beef preparation with coconut and cashew base

Beef Mauritian \$15.90 Tender beef pieces lightly panfried with olive oil, finished with rougaille sauce.

vegetarian specials

Diwani-Handi \$13.90 Garden fresh vegetables cooked aromatically with a blend of spices.

Kofta Charminar \$13.90 Grated cottage cheese, potato, fresh spinach and apricots dumplings stuffed with raisins & cashew nuts, simmered in an almond based curry sauce.

Aloo Aubergine \$13.90 Sautéed eggplant, tomato & potato, tempered with five Indian Spices. (Punch Foran).

Saag Paneer \$13.90 Cottage cheese cooked with a puree spinach.

Aloo Saag \$13.90 Potatoes cooked with spinach and spices.

Aloo Dingri Matar \$13.90 Pan fried Potatoes, mushrooms and green peas cooked in a creamy sauce.

Okra – Do – Piazza \$15.90 Okra sautéed with onions, tomatoes & coriander.

vegetarian specials cont'd

Kari Légumes – Mauritian \$13.90 A mélange of vegetables cooked in island style curry sauce.

Beans Thoran \$13.90 Beans sautéed with mustard seeds, ginger, curry leaves and spices. Served with fresh shredded coconut.

Spicy Bombay Potatoes \$13.90 Semi – dry potato chana curry – (Village Style).

Dal of the day \$12.90 A must to complete an Indian Meal. Split peas cooked in a slow fire, tempered with mild spices and fresh herbs.

side dishes

Pappadams \$3.00

Cucumber Raita \$2.50

Mango Chutney \$2.50

Banana and Coconut \$2.50

Tomato and Onion Chutney \$2.50

Pickles - Mixed, Lime or Mango \$2.50

Side Dish Platter \$9.00 Four selections of condiments, tomato and onion / cucumber raita / mango chutney / banana and coconut.

variety of indian breads

Plain Naan \$3.00 Baked in tandoor, raised bread enriched with egg, milk and yogurt.

Garlic Naan \$3.30 Naan with fresh garlic.

Peshwari Nan \$3.30 Naan stuffed with nuts and fruits.

Paneer Kulcha \$3.30 Cheese and Spiced Nan.

Mushroom Chicken Kulcha \$3.50 Naan stuffed with minced mushroom and chicken with a blend of spices.

Onion Kulcha \$3.30 Naan stuffed with onions, spices and fresh herbs.

Roti \$3.30 Indian bread made with wholemeal flour.

Aloo Paratha \$3.30 Wholemeal bread stuffed with mashed potatoes and fresh herbs.

rice

Lamb or Chicken Briyani \$15.90 Lamb or chicken cooked with spices, chopped mint, fresh coriander, yoghurt and mixed with steamed saffron basmati rice.

Saffron Basmati Rice \$1.50 Steamed basmati rice with saffron.

Peshwari Rice \$3.50

Rice cooked with gee, dry fruits & nuts.

desserts

Mango Kulfi \$7.90 Mango flavoured Indian Ice-cream.

Gulab Jamun \$7.90 Dumplings of creamed cheese, deep fried and soaked in sugar syrup.

drinks

coke / diet coke / sprite / lift / fanta (250ml) \$3.50

San Pellegrino (500ml) \$4.50

Panna Still Water (500ml) \$4.50

Lassi (plain/salted/mango/strawberry) \$4.50