



Starters

Chicken shorba <i>Lightly spiced chicken soup</i>	\$7.80
Mulligatawany soup <i>mixed yellow lentil soup cooked in a south indian style</i>	\$7.80
Vegetable samosa <i>potatoes and green peas tossed with spices, rolled in triangular pastries and deep fried (2 pieces)</i>	\$7.80
Onion bhaji <i>onion fritters in a lightly spiced chick-pea batter and deep fried (4 pieces)</i>	\$8.00
Aloo tiki <i>mashed potato cakes lightly spiced and deep-fried (2 pieces)</i>	\$7.80
Gobi pakora <i>cauliflower marinated in chick-pea flour, special spices and deep fried</i>	\$8.20
Chicken pakora <i>chicken fillet marinated in chick-pea flour, special spices and deep fried</i>	\$12.90

From the tandoor – The famous clay oven

Pepper lamb cutlets <i>tender lamb cutlets spiced with ginger, garlic, pepper and special spices (4 pieces)</i>	\$18.90
Seekh kebab <i>spicy, aromatic minced lamb kebabs (4 pieces)</i>	\$13.00
Chicken tikka <i>boneless chicken marinated with yoghurt, herbs and spices (4 pieces)</i>	\$14.50
Tandoori chicken <i>traditional north indian dish marinated overnight in a secret mix of yoghurt and spices (4 pieces)</i>	\$14.50
Tandoori meat platter <i>two pieces each of seekh kebab, tandoori chicken, lamb cutlets and chicken tikka</i>	\$28.90
Tandoori prawns <i>king prawns shelled and marinated in freshly crushed ginger, garlic, lemon juice and spices</i>	\$20.90
Fish tikka <i>rockling fish fillet marinated with spices</i>	\$15.90
Tandoori mushrooms <i>fresh mushrooms cooked in famous Indian herbs and spices</i>	\$12.90



Please let your waiter know if you'd like your dishes spiced up or down

Vegetarian

Tardka dal (medium) <i>yellow mixed lentils cooked with herbs and masala</i>	\$14.50
Daal makhani (mild) <i>mixed lentils and kidney beans cooked with butter, cream and spices garnished with fresh coriander, cream and ginger</i>	\$15.50
Aloo dum (mild) <i>potato sautéed with spices in a creamy, onion based sauce, garnished with fresh coriander</i>	\$16.50
Mixed subzi (medium) <i>seasonal fresh vegetable curry</i>	\$16.00
Mixed vegetable vindaloo (hot) <i>fresh vegetables cooked in a hot and spicy sauce with a touch of vinegar</i>	\$16.90
Navrattan korma (mild) <i>fresh vegetables and nuts cooked in a creamy korma sauce</i>	\$16.50
Aloo gobi (mild) <i>cauliflower and potatoes tossed with tomatoes, ginger and spices, dry cooked in a Punjabi style</i>	\$16.50
Mushroom mutter (medium) <i>fresh mushrooms and green peas cooked in a medium curry sauce</i>	\$16.50
Aloo saagwala (mild) <i>potatoes laced with spinach purée and cream</i>	\$16.50
Palak paneer (mild) <i>cottage cheese with spinach purée, cream and ginger</i>	\$17.50
Mutter paneer (medium) <i>cottage cheese and green peas cooked with spices and garnished with fresh coriander</i>	\$17.50
Channa paneer (medium) <i>chickpeas and cottage cheese cooked with a special blend of spices</i>	\$17.50
Baingan masala (medium) <i>eggplant cooked together with capsicum and herbs in chop masala</i>	\$16.50
Pumpkin masala (medium) <i>sweet pumpkin cooked with chop masala, capsicum and onion and tempered with mustard</i>	\$16.50
Pumpkin korma (mild) <i>diced pumpkin cooked in a creamy sauce</i>	\$16.50
Malai kofta (mild) <i>potato dumplings with cottage cheese and nuts cooked in mild creamy sauce</i>	\$16.50

All prices include G.S.T.



Beef

Beef korma (mild) <i>beef cooked with exotic spices in a creamy sauce</i>	\$20.90
Beef curry (medium) <i>beef curry delicately seasoned with spices</i>	\$20.90
Beef madras (medium) <i>diced beef cooked with desiccated coconut, mustard seeds, curry leaves and spices</i>	\$20.90
Pepper beef (medium) <i>tasty beef curry cooked with capsicum, onion and seasoned with black pepper</i>	\$21.90
Beef chilli (hot) <i>beef cooked with ginger, garlic, green chilli, tomato, capsicum and spring onions, seasoned with spices</i>	\$21.90
Mushroom beef (medium) <i>diced beef and mushroom cooked with spices</i>	\$20.90
Beef vindaloo (hot) <i>hot and spicy with a touch of vinegar</i>	\$20.90

Lamb

Lamb rogan josh (mild) <i>tender lamb cooked in a rich onion sauce, garnished with fresh coriander</i>	\$20.90
Lamb korma (mild) <i>lamb cooked with exotic spices in a creamy sauce</i>	\$20.90
Lamb madras (medium) <i>lamb cooked with desiccated coconut, mustard seeds, curry leaves and spices</i>	\$20.90
Lamb bhuna (medium) <i>tender lamb pieces cooked with onions, tomatoes and capsicum</i>	\$21.90
Lamb do-piazza (medium) <i>lamb curry with lots of onions added twice hence 'do piazza'</i>	\$20.90
Lamb saagwala (mild) <i>tender cubes of lamb laced with spinach puree, cream and ginger</i>	\$21.90
Lamb rahra (medium) <i>lamb pieces and chopped seekh kebabs cooked with green peas and special spices</i>	\$21.90
Lamb vindaloo (hot) <i>hot and spicy with a touch of vinegar</i>	\$20.90



Chicken

Chicken butter cream (mild) <i>tandoori roasted chicken tikka in a sweet tomato butter and cream sauce</i>	\$20.90
Chicken korma (mild) <i>chicken in rich creamy sauce garnished with cashews</i>	\$20.90
Chicken madras (medium) <i>chicken cooked with coconut, mustard seeds, curry leaf and spices</i>	\$20.90
Chilli chicken (hot) <i>chicken with fresh capsicum, onion and ginger</i>	\$21.90
Chicken tikka masala (medium) <i>tandoori roasted chicken cubes stir fried with capsicum, onion and tomatoes</i>	\$21.90
Chicken saagwala (mild) <i>mild chicken curry cooked in a spinach sauce laced with cream and ginger</i>	\$21.90
Chicken curry (medium) <i>authentic chicken curry cooked North Indian style with spices</i>	\$20.90
Chicken dhansak (medium) <i>diced chicken cooked with mixed yellow lentils and spices</i>	\$20.90
Chicken pumpkin (medium) <i>diced chicken and pumpkin cooked with spices</i>	\$20.90
Chicken vindaloo (hot) <i>hot and spicy with a touch of vinegar</i>	\$20.90

Prawns

Prawn masala (medium) <i>shelled king tiger prawns cooked with onion, tomato, capsicum and spices</i>	\$24.90
Garlic chilli prawns (hot) <i>shelled king prawns cooked with capsicum, onions, garlic and chilli</i>	\$24.90
Prawn malai (mild) <i>shelled king prawns in a delicious mild sauce cooked with coconut cream</i>	\$24.90
Prawn vindaloo (hot) <i>shelled king prawns cooked in a hot and tangy sauce</i>	\$24.90
Goan prawns curry (hot) <i>hot traditional prawn curry from Goa</i>	\$24.90



Fish

Goan fish curry (hot) <i>hot traditional fish fillet curry from Goa</i>	\$22.90
Madras fish curry (medium) <i>rockling fish fillet curry cooked with coconut, mustard seeds, curry leaf and spices</i>	\$22.90
Fish masala (medium) <i>rockling fish fillet cooked with onion, tomato, capsicum and spices</i>	\$22.90
Kadai fish (medium-hot) <i>rockling fish fillet cooked with mustard seeds, dry chilli and curry leaves, garnished with desiccated coconut</i>	\$22.90

Accompaniments

Kachcumber <i>chopped cucumber, onion, tomatoes and coriander with lemon juice and indian masala</i>	\$6.50
Onion and tomato chaat salad <i>onions and tomatoes finely chopped with chaat masala and lemon</i>	\$6.50
Sliced onions and chillies	\$3.50
Raita <i>grated carrot and cucumber in a slightly sweetened yoghurt, flavoured with roasted cumin</i>	\$4.50
Chutney or achar <i>sweet mango chutney, mint chutney or mixed vegetable pickle</i>	\$3.00
Papadums (4 pieces) <i>a thin lentil wafer flavoured with seasoning</i>	\$2.80



Bread from the tandoor - white plain flour

Plain naan <i>bread from the tandoor – white plain flour</i>	\$3.90
Garlic naan <i>flavoured with garlic butter</i>	\$4.40
Kashmiri naan <i>stuffed with nuts, raisins and coconut</i>	\$5.90
Keema naan <i>bread stuffed with minced lamb and herbs</i>	\$5.90
Masala kulcha <i>bread stuffed with spices, peas and potatoes</i>	\$5.90
Mozzarella naan <i>tandoori bread stuffed with mozzarella cheese, mashed potatoes and spices, then buttered</i>	\$6.20

Bread from the tandoor - wholemeal flour

Roti <i>bread from the tandoor – wholemeal flour</i>	\$3.90
Garlic roti <i>flavoured with garlic butter</i>	\$4.40
Plain paratha <i>flakey wholemeal bread</i>	\$4.90
Aloo paratha <i>bread stuffed with spicy potatoes</i>	\$6.20

Rice

Basmati rice <i>steamed fragrant saffron coloured basmati rice</i>	\$3.90
Mutter pulao <i>rice cooked with peas, cumin and garam masala</i>	\$7.90
Kashmiri pulao <i>rice cooked with fruits and nuts</i>	\$8.90
Biryani <i>rice cooked in fragrant spices with either of the following:</i>	
<i>mixed vegetables</i>	\$16.90
<i>chicken, lamb or beef</i>	\$19.90
<i>prawns</i>	\$20.90



Dessert

Pistachio kulfi <i>home made pistachio indian style ice-cream</i>	\$6.80
Mango kulfi <i>home made mango indian style ice-cream</i>	\$6.80
Gulab jamun <i>sweet milk dumplings in sugar and rosewater syrup</i>	\$6.80
Badami kheer <i>rice pudding with raisins garnished with almonds</i>	\$7.30