

ENTRÉE

- 01. Veg Samosa - 2pcs**
Triangular Indian pastry stuffed with potatoes & green peas
- 02. Meat Samosa - 2pcs**
- 03. Aloo Tikki - 2pcs**
Potatoes & Peas
- 04. Spring Roll - 2pcs**
Home-made pastry filled with vegetables
- 05. Vegetable Pakora**
Mixed vegetables fritters
- 06. Onion Bhaji**
Onions fritters with chickpea flour
- 07. Paneer Pakora**
Cottage cheese fritters marinated in spices
- 08. Veggie / Gobi Manchurian**
Mixed vegetables fritters toasted with diced onion, capsicum & a touch of soy sauce
- 09. Harra Barra Kebab (Veg)**
Spicy potato & spinach fritters
- 10. Fish Pakora**
Deep fried fish in Amritsari style
- 11. Chicken 65**
Crispy fried boneless chicken from South India
- 12. Spicy Chicken Pakora**
- 13. Salt & Pepper Calamari**
- 14. Panfried Chilly & Garlic Prawns**
- 15. Tandoori Mushroom – 8pcs**
Mushrooms marinated in yogurt & spices
- 16. Tandoori Paneer – 6pcs**
Cottage cheese grilled with capsicum, onion & tomato
- 17. Tandoori Prawns - 8pcs**
Prawns marinated in tandoori spices & cooked in tandoor
- 18. Lamb Chops – 4pcs**
Tender lamb chops, marinated overnight & cooked in tandoor

19. Sheek Kebab – 4pcs

Minced meat with ginger, garlic, fresh coriander rolled on a skewer & cooked in Tandoor

20. Chicken Tikka – 4pcs

Boneless pieces of chicken marinated in tandoori spices & cooked in tandoor

21. Tandoori Chicken half (4) Full (8)

Whole chicken marinated in yogurt, spices & cooked in tandoor

22. Tandoori Mixed Platter - 10pcs

A variety of exotic meats from tandoor, a culinary delight

SIGNATURE DISHES

23. Creamy Chicken

Chicken cooked with creamy yogurt & cashew sauce

24.

Shahi

Chicken

Masala

Boneless chicken cooked with cottage cheese, onions & garnished with cashew nuts

25. Chicken Mumtaz

Chicken cooked with blend of spices from Awadh

26. Pepper Meat

Choice of chicken or meat, sauté with capsicum & crushed pepper & mixed with creamy nutty sauce

27. Lamb Keema Matter (Peas)

Minced lamb cooked with fresh spices & peas

28. Lamb Sheek Kebab Masala

Lamb sheek kebab cooked with capsicum, onions & masala sauce

29. Beef / Lamb / Chicken Mushroom Masala

Chefs special

30. Meat Sabj (Veggies) Bahaar

Choice of chicken or meat cooked with fresh vegetables in a curry sauce

CHICKEN

31. Butter Chicken

Boneless pieces of chicken, cooked in tandoor, simmered in rich sauce & finished with cashew & sauce

32. Chicken Curry

Authentic chicken curry

33. Chicken Korma

For mild taste buds, chicken cooked in cashew nuts & creamy sauce

34. Mango Chicken

Chicken cooked with mango puree & coconut cream

35. Butter Chicken Masala

Dish created in London

36. Chicken Jhalpferazie

Boneless pieces of chicken cooked in capsicum, onion, tomatoes in a curry sauce

37. Chilly Chicken

Battered fried chicken pieces tossed with diced onions, capsicum & green chillies in soy sauce

38. Chicken Masala / Chicken Tikka Masala

Boneless chicken / chicken tikka pieces tossed with diced onions, capsicum & tomatoes in curry sauce

RED MEAT

39. Rogan Josh

Authentic lamb curry

40. Lamb Pasanda

Lamb marinated in cashew nuts & cream, cooked in a curry sauce

41. Lamb Masala

Lamb cooked in capsicum, onion & tomato

42. Goat Curry with Bones

Authentic goat curry

43. Goat Bhuna with Bones

Goat cooked with onion, capsicum & tomatoes in spicy sauce

44. Beef Curry

Authentic beef curry

45. Beef Bhuna Masala

Beef cooked with capsicum, onions & tomatoes in spicy gravy

46. Beef Aloowala

Authentic beef curry with potatoes

47. Beef Phal

Extra hot highly flavored curry for chilly lovers

48. Beef Korma

Beef cooked in cashew nuts & creamy sauce

49. Meat Madras

Choice of chicken or meat cooked with mustard seeds & curry leaves in masala sauce & finished with coconut cream

50. Vindaloo

Choice of chicken or meat cooked in hot vindaloo paste & vinegar

51. Saag Meat

Choice of chicken or meat cooked in creamy spinach sauce

PORK

52. Pork Curry

Authentic pork curry

53. Pork Vindaloo

Pork cooked in hot vindaloo paste & vinegar

54. Pork Bhuna

Pork cooked with capsicum, onions & tomatoes in a spicy curry sauce

SEAFOOD

55. Prawn Masala / Prawn Masala

Prawns cooked with capsicum, onion & tomatoes in curry sauce

56. Chilly Prawns

Prawns cooked in hot chilly sauce with diced onions, capsicum & a touch of soy sauce

57. Goa Prawn

Prawn cooked in Goa style with coconut cream

58. Fish Curry

Diced fish cooked in curry sauce

59. Manchurian Style Fish

Fish cooked in hot chilly sauce with diced onion, capsicum & a touch of soy sauce

60. Goa Fish

Diced fish cooked in gos spices and coconut cream

61. Mix Seafood Curry

Mixture of prawn, scallops, calamari & fish cooked in your choice of

sauce

VEGETABLES

62. Daal Makhani

Whole black lentils & kidney beans, simmered overnight with spices

63. Daal Tadka

Yellow spilt daal cooked in Punjabi style

64. Aloo Matter

Fried cubes of potatoes & green peas cooked in curry sauce

65. Aloo Gobi

Cauliflower & potatoes cooked in onion & mixed Indian spices

66. Pumpkin Masala

Roasted pumpkin cooked in mustard seeds, curry leaves and masala sauce

67. Eggplant Masala

Roasted eggplant cooked with potatoes in curry sauce

68. Achari Aloo (Dry)

Potatoes cooked with pickle spices

69. Potato Madras

Potatoes cooked with mustard seeds & curry leaves in masala sauce & finished with coconut cream

70. Malai Kofta

Cottage cheese dumplings cooked in creamy cashew nut sauce

71. Matter Mushroom

Mushroom & green peas cooked in delicately spiced mild sauce

72. Matter Paneer

Cottage cheese & green peas cooked in delicately spiced mild sauce

73. Palak Paneer

Cottage cheese blended with rich creamy spinach

74. Palak Kofta

Cottage cheese dumplings cooked in blended rich creamy spinach

75. Aloo Palak

Potatoes & fresh creamy spinach curry

76. Shahi Paneer

Cottage cheese cooked in mild butter sauce with cashew and cream

77. Paneer Pasanda

Cottage cheese Stuffed with nuts and cooked in mild Pasanda Sauce

78. Kadai Paneer

Cottage cheese cooked with capsicum, onion & tomato in a spicy curry sauce

79. Butter Paneer Masala

Cottage cheese cooked in mild butter sauce with cashews & cream

80. Cheese Chilly

Diced cottage cheese pieces tossed with diced onions, capsicum & green chillies in special gravy

81. Peshawari Cholle

Chickpeas cooked with onion, tomatoes & a combination of Indian spices

82. Kadai Chana

Chicken cooked with capsicum, onion & tomatoes in a wok

83. Vegie Korma

Mild fresh seasonal vegetables cooked in curry sauce with cream & nuts

84. Mixed Vegetable Curry

RICE

85. Steamed Rice

Basmati rice with cumin & spices

86. Saffron Rice

Basmati Rice with cumin & saffron spices

87. Coconut Rice

Basmati Rice prepared with desiccated coconut & mustard seeds

88. Pea Rice

Basmati rice cooked with green peas

89. Lemon Rice

Basmati rice cooked with lemon

90. Kashmiri Rice

Basmati Rice cooked with variety of nuts

91. Vegetable Biryani

Pind Baluchi special vegetable rice

92. Meat Biryani

Choice of chicken or meat cooked with basmati rice, mint & spices

93. Prawn Biryani

Prawn cooked with basmati rice flavored with herbs and spices

BREADS

94. Naan

Traditional plain flour bread

95. Garlic Naan

Naan brushed with freshly crushed garlic

96. Roti

Whole meal bread baked in tandoor

97. Garlic Roti

Whole meal bread brushed with freshly crushed garlic

98. Latcha Paratha

Flaky whole meal bread baked in tandoor

99. Mint Paratha

Flaky whole meal bread with mint baked in tandoor

100. Aloo Paratha

Whole meal bread stuffed with mildly spiced potatoes

101. Paneer Naan (Cottage Cheese Naan)

102. Keema Naan

103. Chicken Tikka Naan

104. Masala Kulcha

Naan stuffed with potatoes, onions, cheese & coriander

105. Tasty Cheese Naan

106. Tasty Cheese Naan with Chillies and Chives

107. Chocolate Naan

108. Kashmiri Naan or Fruit Naan

Naan stuffed with cottage cheese & a variety of nuts

ACCOMPANIMENTS

109. Raita

Churned yogurt with fresh vegetables

110. Kachumbar Salad

Salad with cucumber, onion, lettuce & tomatoes

111. Chilly Onion Chef's special dressing

112. Chutney / Pickles or Pappadum

DESSERTS

113. Ice Cream

114. Gulab Jamun

Cottage cheese dumplings in sugar syrup

115. Kulfi

Mango / Pistachio ice cream

116. Rass Malai

Indian sweet dumplings in creamy sauce

117. Gajjar Halwa

Carrot pudding (*Winter Dessert*)

BEVERAGES

118. Sweet Lassi/Masala Lassi

119. Mango Lassi

(A soothing & refreshing yogurt drinks with mango)

120. Soft Drinks

121. Lemon Lime Bitter

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