

## SOUPS

- **Tamatar Dhaniye Ka Shorba**.....\$9.50  
A spicy blend of tomatoes flavoured with coriander

## VEGETARIAN STARTERS

- **Bengali Samosa**.....\$10.50  
Triangular shaped pastry filled with potatoes, peas and dry fruits
- **Subz Shaami Kebab**.....\$13.50  
Mixed vegetable patties tempered with cumin seeds and Indian spices
- **Onion Bhaji** .....\$12  
Sliced onion coated with chick pea flour flavoured with carom seed and spices
- **Bharwaan Gucchi**.....\$14  
Button mushroom stuffed with cheese, corn, green chillies and chopped onion
- **Bharwaan Mirchi**.....\$14  
Tandoori roasted capsicum stuffed with cottage cheese, garlic, and flavoured with pomegranate seeds
- **Paneer Ajwaini Tikka**.....\$15  
Cottage cheese cooked in a tandoori oven, flavoured with carom seed and served on a sizzling plate
- **Paneer Chilli Milli**.....\$15  
Crispy fried cottage cheese sautéed with onions, capsicum and Indian spices

## CHICKEN STARTERS

- **Tandoori Chicken**.....Entrée - \$16.5 / Main -\$21.50  
Half or whole serving of the all-time famous chicken marinated with ginger-garlic paste and a selection of Indian garam masala
- **Chicken Tikka**.....Entrée - \$16.5 / Main -\$20.50  
Juicy boneless leg pieces of chicken in a marinade of hung yoghurt and ground spices



- **Chicken 65**.....\$16.50  
A tangy street speciality from South India flavored with mustard seed, curry leaf & dry chilli
- **Murgh Afghani Tikka**.....\$16.50  
Tender chicken breast pieces cooked with cashew nuts, flavored with cardamom and cheese

## LAMB STARTERS

- **Tandoori Chops**.....\$21  
Tender lamb chops marinated with hung yoghurt, chilli and garam masala
- **Hyderabadi Lamb Seekh**.....\$16.5  
Freshly ground lamb mince, flavored with cardamom and mace, skewered and cooked in the tandoori oven

## SEAFOOD STARTERS

- **Machi Amritsari**.....Entrée - \$16.5 / Main - \$21.50  
Pink snapper marinated with lime juice, cumin powder & pepper dipped in gram flour batter and deep fried
- **Sarson Fish Tikka**.....Entrée - \$16.5 / Main - \$21.50  
Fish cubes marinated with ginger-garlic paste, yoghurt, mustard oil, mustard seeds and cooked in tandoor
- **Calamari Chilli Milli**.....\$17.5  
Deep fried calamari rings tossed with trio of capsicum, red chilli and freshly ground black pepper
- **Chilli Garlic Scallop**.....\$17.50  
Scallops stir fried with crushed red chilli and garlic
- **Jhinga Tilwala**.....\$18  
Deep fried prawns coated with white sesame seeds and lemon juice
- **Tandoori Jhinga**.....\$18 / \$23  
Jumbo prawns marinated with saffron, chilli & garlic and cooked in tandoor
- **Soft Shell Crab**.....\$17.50  
Crispy baby crabs spiced with curry leaf & chilli in a light batter

## PLATTERS

- **Vegetarian Platter**.....\$26  
Samosa, onion bhaji, subz shaami kebab & bharwaan gucchi
- **Mixed Platter**.....\$29  
Samosa, lamb seekh kebab, murgh afghani tikka & machi amritsari
- **Non - Vegetarian Platter**.....\$32  
Chicken tikka, lamb seekh kebab, jhinga tilwala & sarson fish tikka

## VEGETARIAN MAIN COURSE



- Dal Makhni**.....\$15  
Black lentil cooked in a base of tomato gravy with creamy home-churned butter and delicately chosen spices
- Dal Tadka**.....\$15  
Yellow lentil cooked with Indian masala
- Palak Paneer**.....\$16.50  
Spinach curry with cottage cheese tempered with garlic and chilli
- Adraki Aloo Gobhi**.....\$16.50  
Cauliflower and potato cooked in an onion and tomato sauce with juliennes of ginger
- Paneer Laziz**.....\$16.50  
Cottage cheese cooked with yoghurt and onion based sauce flavored with green pepper and fennel
- Chana Masala**.....\$16.50  
Chickpeas soaked overnight and cooked with a special blend of fenugreek, cumin and other Indian herbs
- Malai Kofta**.....\$16.50  
Fried cottage cheese dumplings made with cashew nuts and raisins, cooked in a creamy cashew gravy
- Navratan Korma**.....\$16.50  
A rich combination of vegetables and nuts cooked in a korma gravy
- Subz Panchmel**.....\$16.50  
Fresh baby corn, broccoli and cauliflower cooked in yellow gravy
- Bhindi Do Pyaza**.....\$16.50  
Stir fried okra spiced with raw mango, onion and sun dried spices
- Muttar Paneer**.....\$16.50  
Cottage cheese and green peas cooked in a tomato and onion gravy tempered with royal cumin

## CHICKEN MAIN COURSE

- Butter Chicken**.....\$19.50  
Fenugreek flavored, tandoori-cooked shredded chicken in a creamy tomato gravy
- Chicken Korma**.....\$19.50  
A mild and creamy chicken dish cooked with delicately spiced korma sauce
- Chicken Vindaloo**.....\$19.50  
Chicken flavored with vindaloo masala and vinegar
- Chicken Tikka Masala**.....\$19.50  
Succulent pieces of chicken cooked with diced onion, capsicum and tomato in a red tomato gravy

### - HOUSE SPECIAL -

- Nawabi Murgh**.....\$20.50  
Chicken pieces cooked in a spicy brown onion gravy with coriander, saffron and red chilli
- Dahivalla Murgh**.....\$20.50  
Chicken marinated with yoghurt and cashew nuts, slowly cooked with mint, coriander and cardamom
- Khade Masale ka Murgh**.....\$20.50  
Curry cut chicken on the bone, cooked with whole Indian spices in a home-style masala gravy

## GOAT MAIN COURSE

### - HOUSE SPECIAL -

- Goat Curry**.....\$20.50  
Baby goat preparation with a blend of garam masala and exotic Indian herbs

## LAMB MAIN COURSE

- Lamb Vindaloo**.....\$19.50  
Lamb flavored with vindaloo masala and vinegar
- Lamb Saagwala**.....\$19.50  
Baby lamb meat cooked with spinach and Indian herbs
- Lamb Korma**.....\$19.50  
A creamy and rich lamb dish cooked with korma gravy
- Lamb Rogan Josh**.....\$19.50  
Kashmiri style lamb cooked with onions, tomatoes and yoghurt

### - HOUSE SPECIAL -

- Masaledaar Chop**.....\$21  
Chefs special lamb chops curry cooked with cardamom and mace in a sealed pot



## SEAFOOD MAIN COURSE

- Goan Fish Curry**.....\$21.50  
Fish cooked in coconut gravy and tempered with mustard seeds and curry leaves
- Prawn Curry**.....\$23.50  
Tender pink prawns cooked in a thin tomato and onion gravy
- Kadai Jhinga**.....\$23.50  
Prawns cooked in a mouth watering kadai masala gravy
- Crayfish Curry**.....\$32  
Crayfish cooked in a Goan-style spicy curry

## BREADS

- Plain Naan**.....\$3.50
- Butter Naan**.....\$3.50
- Garlic Naan**.....\$3.50  
Naan topped with chopped garlic and cooked
- Tandoori Roti**.....\$3  
Whole wheat flour bread
- Paratha**.....\$3.50  
Choose from a topping of plain / ajwain / fenugreek / chilli / mint
- Kashmiri Naan**.....\$5  
Naan stuffed with a mixture of dry fruits and banana
- Kheema Naan**.....\$5  
Naan stuffed with minced lamb
- Stuffed Kulcha**.....\$5  
Choose your stuffing from onion / cauliflower / cheese / cottage cheese
- Aloo Paratha**.....\$5  
Paratha stuffed with a uniform potato filling

## RICE

- Steamed Rice**.....\$3.50  
Whole grain steam basmati rice
- Saffron Rice**.....\$3.50  
Saffron flavored basmati rice
- Jeera Rice**.....\$4  
Rice sautéed with cumin seed and coriander
- Subzi Pulao**.....\$9.50  
Rice cooked with vegetables, dry fruits and exotic Indian spices. Served with raita



### - HOUSE SPECIAL -

- Kachi Gosht Ki Biryani**.....\$18.50  
Hyderabadi style biryani rice steamed and cooked with lamb. Served with raita
- Dum Ki Biryani**.....\$18.50  
Biryani rice steamed and cooked with exotic spices and chicken. Served with raita

## SIDES AND SALADS

- Raita**.....\$3.50  
Fresh yoghurt sprinkled with chopped tomato, cucumber, coriander leaves and chat masala
- Kuchumber**.....\$3.50  
Diced onions, tomatoes, cucumber, chilli and coriander salad tossed with lemon juice and spices
- Chefs Mamas Salad**.....\$8.50  
Shredded chicken, lettuce, sliced onion, garlic, onion shallots, hilli and coriander in chef's mamas dressing
- Indian Cottage Cheese Salad**.....\$8.50  
Onion, cucumber, tomato, cottage cheese and salad leaves tossed with vinegar and crushed black pepper