

# DINE-IN MENU

## Soups

### Tamatar Dhaniye Ka Shorba • \$10

A spicy blend of tomatoes flavored with coriander

## Vegetarian Starters

### Bengali Samosa • \$12.5

Triangular shaped pastry filled with potatoes, peas and dry fruits

### Subz Shaami Kebab • \$15

Mixed vegetable patties tempered with cumin seeds and Indian spices

### Onion Bhaji • \$15

Sliced onion coated with chick pea flour flavored with carom seed and spices

### Bharwaan Gucchi • \$18

Button mushroom stuffed with cheese, corn, green chillies and chopped onion

### Bharwaan Mirchi • \$18

Tandoori roasted capsicum stuffed with cottage cheese, garlic, and flavored with pomegranate seeds.

### Paneer Ajwaini Tikka • \$18

Cottage cheese cooked in a tandoori oven, flavored with carom seed and served on a sizzling plate

### Paneer Chilli Milli • \$18

Crispy fried cottage cheese sautéed with onions, capsicum and Indian spices

## Chicken Starters

### Tandoori Chicken • Entrée - \$19 / Main - \$25

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 - \$19 / Main - \$25

Juicy boneless leg pieces of chicken in a marinade of hung yoghurt and ground spices

### Chicken 65 • \$19

A tangy street speciality from South India flavored with mustard seed, curry leaf & dry chilli

### Murgh Afghani Tikka • \$19

Tender chicken breast pieces cooked with cashew nuts, flavored with cardamom and cheese

## Lamb Starters

### Tandoori Chops • \$24

Tender lamb chops marinated with hung yoghurt, chilli and garam masala

### Hyderabadi Lamb Seekh • \$19

Freshly ground lamb mince, flavored with cardamom and mace, skewered and cooked in the tandoori oven

## Seafood Starters

### Tandoori Fish • MP

Whole pink snapper marinated with ginger, garlic, lemon juice & yoghurt and cooked in tandoor

### Machi Amritsari • Entrée - \$19.5 / Main - \$26

Pink snapper marinated with lime juice, cumin powder & pepper dipped in gram flour batter and deep fried

### Sarson Fish Tikka • Entrée - \$19.5 / Main - \$26

Fish cubes marinated with ginger-garlic paste, yoghurt, mustard oil, mustard seeds and cooked in tandoor

### Calamari Chilli Milli • \$19.5

Deep fried calamari rings tossed with trio of capsicum, red chilli and freshly ground black pepper

### Chilli Garlic Scallop • \$24

Scallops stir fried with crushed red chilli and garlic

### Jhinga Tilwala • \$19.5

Deep fried prawns coated with white sesame seeds and lemon juice

### Tandoori Jhinga • \$19.5/ \$27

Jumbo prawns marinated with saffron, chilli & garlic and cooked in tandoor

### Soft Shell Crab • \$19.5

Crispy baby crabs spiced with curry leaf & chilli in a light batter

## Platters

### Vegetarian Platter • \$27

Samosa, onion bhaji, subz shaami kebab & bharwaan gucchi

### Mixed Platter • \$30

Samosa, lamb seekh kebab, murgh afghani tikka & machi amritsari

### Non - Vegetarian Platter • \$33

Chicken tikka, lamb seekh kebab, jhinga tilwala & sarson fish tikka

## Vegetarian Main Course

### Dal Makhni • \$17

Black lentil cooked in a base of tomato gravy with creamy home-churned butter and delicately chosen spices

### Dal Tadka • \$17

Yellow lentil cooked with Indian masala

### Palak Paneer • \$20.5

Spinach curry with cottage cheese tempered with garlic and chilli

### Adraki Aloo Gobhi • \$20.5

Cauliflower and potato cooked in an onion and tomato sauce with juliennes of ginger

### Paneer Laziz • \$20.5

Cottage cheese cooked with yoghurt and onion based sauce flavored with green pepper and fennel

### Chana Masala • \$19.5

Chickpeas soaked overnight and cooked with a special blend of fenugreek, cumin and other Indian herbs

### Malai Kofta • \$20.5

Fried cottage cheese dumplings made with cashew nuts and raisins, cooked in a creamy cashew gravy

### Navratan Korma • \$20.5

A rich combination of vegetables and nuts cooked in a korma gravy

### Subz Panchmel • \$20.5

Fresh baby corn, broccoli and cauliflower cooked in yellow gravy

### Bhindi Do Pyaza • \$20.5

Stir fried okra spiced with raw mango, onion and sun dried spices

### Muttar Paneer • \$20.5

Cottage cheese and green peas cooked in a tomato and onion gravy tempered with royal cumin

## Chicken Main Course

### Butter Chicken • \$24.5

Fenugreek flavored, tandoori-cooked shredded chicken in a creamy tomato gravy

# 2 FAT INDIANS

### \$24.5 • Chicken Korma

A mild and creamy chicken dish cooked with delicately spiced korma sauce

### \$24.5 • Chicken Vindaloo

Chicken flavored with vindaloo masala and vinegar

### \$24.5 • Chicken Tikka Masala

Succulent pieces of chicken cooked with diced onion, capsicum and tomato in a red tomato gravy

## House Special

### \$26 • Nawabi Murgh

Chicken pieces cooked in a spicy brown onion gravy with coriander, saffron and red chilli

### \$26 • Dahiwalla Murgh

Chicken marinated with yoghurt and cashew nuts, slowly cooked with mint, coriander and cardamom

### \$26 • Khade Masale ka Murgh

Curry cut chicken on the bone, cooked with whole Indian spices in a home-style masala gravy

## Goat Main Course

## House Special

### \$26 • Goat Curry

Baby goat preparation with a blend of garam masala and exotic Indian herbs

## Lamb Main Course

### \$24.5 • Lamb Vindaloo

Lamb flavored with vindaloo masala and vinegar

### \$24.5 • Lamb Saagwala

Baby lamb meat cooked with spinach and Indian herbs

### \$24.5 • Lamb Korma

A creamy and rich lamb dish cooked with korma gravy

### \$24.5 • Lamb Rogan Josh

Kashmiri style lamb cooked with onions, tomatoes and yoghurt

## House Special

### \$28 • Masaledaar Chop

Chefs special lamb chops curry cooked with cardamom and mace in a sealed pot

## Sizzlers

### \$30 • Tandoori Sholay

A combination of prawns, fish and chicken cooked with onion, capsicum and kadai masala. Accompanied with rice or naan

### \$46 • Sizzling Lobster

Lobster stuffed with chopped button mushroom, onion, ginger, garlic and freshly ground spices. Accompanied with rice or naan

## Seafood Main Course

### \$26 • Goan Fish Curry

Fish cooked in coconut gravy and tempered with mustard seeds and curry leaves

### \$27.5 • Prawn Curry

Tender pink prawns cooked in a thin tomato and onion gravy

### \$27.5 • Kadai Jhinga

Prawns cooked in a mouth watering kadai masala gravy

### \$34 • Crayfish Curry

Crayfish cooked in a Goan-style spicy curry

## Breads

### \$3.5 • Plain Naan

### \$4 • Butter Naan

### \$4.5 • Garlic Naan

Naan topped with chopped garlic and cooked

### \$4 • Tandoori Roti

Whole wheat flour bread

### \$4 • Paratha

Choose from a topping of plain/ajwain/fenugreek/chilli/mint

### \$5 • Kashmiri Naan

Naan stuffed with a mixture of dry fruits and banana

### \$5 • Kheema Naan

Naan stuffed with minced lamb

### \$5 • Stuffed Kulcha

Choose your stuffing from onion/cauliflower/cheese/cottage cheese

### \$5 • Aloo Paratha

Paratha stuffed with a uniform potato filling

## Rice

### \$3.5 • Steamed Rice

Whole grain steam basmati rice

### \$4 • Saffron Rice

Saffron flavored basmati rice

### \$4.5 • Jeera Rice

Rice sautéed with cumin seed and coriander

### \$12 • Subzi Pulao

Rice cooked with vegetables, dry fruits and exotic Indian spices. Served with raita

## House Special

### \$19.5 • Kachi Gosht Ki Biryani

Hyderabadi style biryani rice steamed and cooked with lamb. Served with raita

### \$19.5 • Dum Ki Biryani

Biryani rice steamed and cooked with exotic spices and chicken. Served with raita

## Banquet Menu

### \$35 • Vegetarian Banquet

Entrée: Onion bhaji, samosa and bharwaan gucchi  
Mains: Dal makhni, palak paneer, navratan korma and adraki aloo gobhi

### \$42 • Non-Vegetarian Banquet

Entrée: Samosa, chicken tikka and lamb seekh kebab  
Mains: Butter chicken, lamb saagwala, subz panchmel and dal makhni

### \$49 • 2 Fat Indians Banquet

Entrée: Samosa, murgh afghani tikka, tandoori lamb chops and sarson fish tikka  
Mains: Dal makhni, butter chicken, lamb rogan josh, kadal jhinga and subz panchmel