

ENTREE		Spice level Preference		
NON-VEGETARIAN	Price (\$)			
Tangdi Kebab Half / Full <i>Chicken drumsticks, marinated with yogurt and spices, traditionally cooked in a tandoor (clay oven)</i>	15.00 25.00		Medium	Hot
Chicken Tikka <i>Chicken thigh fillets marinated with yogurt and spices, traditionally cooked in a tandoor (clay oven)</i>	13.00		Medium	Hot
Barrah Kabab – Lamb Cutlets <i>Lamb cutlets marinated with yogurt and spices, traditionally cooked in a tandoor (clay oven)</i>	14.00		Medium	Hot
Sheekh Kabab <i>Lamb mince is mixed thoroughly with spices and eggs and then traditionally cooked on skewers in a tandoor</i>	13.00		Medium	Hot
Fish Amritsari <i>Fish fillets marinated in variety of spices & herbs are deep fried to a crisp</i>	13.00		Medium	Hot
Tandoori Jhinga (Prawn) <i>King Prawns marinated with yogurt and spices are traditionally cooked in a tandoor (clay oven).</i>	17.00	Mild	Medium	Hot
Garlic Prawns <i>King Prawns marinated with garlic and spices are cooked in a wok</i>	17.00		Medium	Hot
Chilly Chicken <i>An Indo-Chinese delicacy, Indian spices are mixed with chinese sauces and are cooked on a wok</i>	16.00		Medium	Hot
Tandoori Platter for two <i>Assortment of Tangdi Kabab, Chicken Tikka, Sheekh Kabab and Lamb Cutlets</i>	30.00		Medium	Hot
Mixed Platter for two <i>Assortment of Tangdi Kabab, Sheekh Kabab, haryali Kabab and pakora</i>	25.00		Medium	Hot
VEGETARIAN				
Gol Gappe / Paani Puri <i>Wholemear flour balls served with spiced potato & chickpeas and mint & tamarind flavoured water</i>	10.00		Medium	
Papdi Chaat <i>Plain Flour patties topped with potatoe, onion, tomato, yoghurt, mint, tamarind and spices</i>	10.00		Medium	
Samosa (2pcs) <i>Potato, peas and spices wrapped in crispy pastry</i>	8.00		Medium	
Haryali Kebab (2pcs) <i>Mashed Potatos, peas, spinach and spices, lightly fried</i>	9.00		Medium	
Pakora (Vegetable Fritters) <i>Vegetables dipped in chick-peas batter and deep fried</i>	10.00		Medium	
Paneer Tikka <i>Cottage Cheese, onion and bell pepper marinated in yogurt and spices, traditionally cooked in a tandoor.</i>	16.00	Mild	Medium	Hot
Chilly Cauliflower <i>An Indo-Chinese delicacy, Indian spices are mixed with chinese sauces and are cooked on a wok</i>	16.00		Medium	Hot
Vegetarian Platter <i>Assortment of Samosa, Haryali kabab and pakora</i>	20.00		Medium	

MAINS				
NON-VEGETARIAN				
Murgh Makhni (Butter Chicken) <i>Chicken thigh fillets cooked in tandoor are simmered with cashew paste, tomatoes, cream and flavoured with fenugreek and other spices</i>	21.00	Mild	Medium	Hot
Mango Chicken <i>Chicken thigh fillets are cooked cashew paste, mango and cream</i>	21.00	Mild	Medium	Hot
Shahi Korma Chicken / Lamb <i>A real delicacy, tender pieces of meat are cooked in ground cashew and creamy sauce</i>	21.00	22.00	Mild	Medium
Lamb Rezala <i>Tender pieces of meat are cooked with onion, tomato and spices and are finished with a tint of yogurt</i>	22.00		Medium	Hot
Chicken Tikka Masala <i>A dish designed for west has a spicy and sour taste</i>	21.00		Medium	Hot
Murgh (Chicken) Pachranga <i>Tender pieces of Chicken are cooked with onion tomato and the same spices as achaar (pickles)</i>	21.00		Medium	Hot
Goat Champ Masala <i>Goat Cutlets are cooked to perfection in the same way as was done 200 years back in India</i>	26.00		Medium	Hot
Vindaloo Chicken / Lamb <i>A fusion of Portuguese and Indian cuisine</i>	21.00	22.00	Medium	Hot
Hara Gosht Chicken / Lamb or Goat <i>Tender meat pieces cooked with spices and simmered with blended spinach</i>	21.00	22.00	Medium	Hot
Macchi (Fish) Masala <i>Fish fillets cooked with tomatoes and lemon to give it a tangy flavour</i>	22.00		Medium	Hot
Prawn Malai Curry <i>Tiger Prawns cooked with coconut cream & cashews</i>	26.00	Mild	Medium	Hot
Prawn Tikka Masala <i>Tiger Prawns cooked in spicy tangy sauce with onions and bell pepper</i>	26.00		Medium	Hot
VEGETARIAN				
Daal Tarka <i>Yellow lentil tempered with cumin, garlic, ginger, onion & tomatoes</i>	17.00	Mild	Medium	Hot
Daal Makhani <i>Black lentils cooked in butter</i>	18.00	Mild	Medium	Hot
Channa Masala <i>Traditional chick peas curry</i>	18.00	Mild	Medium	Hot
Aloo Gobi <i>Potato and cauliflower cooked with mild spices</i>	18.00	Mild	Medium	Hot
Mili-Juli Sabzi <i>Seasonal fresh vegetables are cooked along with spices</i>	18.00	Mild	Medium	Hot
Shahi Baingen <i>Eggplant pan fried and cooked with onion and tomato, then finished with coriander</i>	19.00	Mild	Medium	Hot
Khumb Do Pyaza <i>Button mushrooms cooked in rich sauce with onions</i>	18.00		Medium	Hot
Palak Paneer <i>Cottage cheese cubes cooked with spinach, spices and herbs</i>	19.00	Mild	Medium	Hot
Paneer Butter Masala <i>A dish created for west has a spicy and sour taste</i>	19.00		Medium	Hot
Kadai Paneer <i>Cheese cubes tossed with bell pepper and "dummed" with tomatoes and onions</i>	19.00		Medium	Hot
Malai Kofta <i>Soft dumplings made from potatoes, cottage cheese and vegetables are cooked in cashew sauce</i>	20.00	Mild	Medium	Hot
Jeera Aloo (Jain) <i>Potatoes cooked with cumin seeds</i>	17.00	Mild	Medium	Hot
Paneer Makhni (Jain) <i>Cottage cheese cubes simmered with ground cashews, tomato and cream</i>	19.00	Mild	Medium	Hot

RICE & BREADS				
RICE				
Plain		4.00		
Saffron / Jira		6.00		
Vegetable Biryani		17.00	Medium	Hot
<i>Exotic combination of Rice and vegetables cooked together with spices</i>				
Biryani – Chicken / Lamb or Goat	20.00	21.00	Medium	Hot
<i>Exotic combination of Rice and meat cooked together with spices</i>				
NAAN / BREADS				
Plain Tandoori Roti (Wholemeal Flour)		3.00		
Butter Tandoori Roti (Wholemeal Flour)		3.00		
Plain Naan (Plain Flour)		3.00		
Butter Naan (Plain Flour)		3.00		
Garlic Naan (Plain Flour)		3.50		
Cheese Naan (Plain Flour)		4.50		
Cheese & Garlic Naan (Plain Flour)		5.00		
Aloo Naan (Plain Flour) Stuffed with potato & spices		5.00		
Keema Naan (Plain Flour) Stuffed with Lamb Mince & spices		6.00		
Peshawari Naan (Plain Flour) Stuffed with dry fruits (Sweet)		5.00		
Lacha Parantha (Wholemeal Flour)		5.00		
Pudina Parantha (Wholemeal Flour)		5.00		
Herb Naan		7.00		
SIDE DISHES				
Assorted Pickles (sour & spicy)		2.00		
Mango Chutney (sweet)		2.00		
Pappadums		3.00		
Cucumber Raita		4.00		
Cachumber (yogurt with onion tamato cucumber and spices)		4.00		
Mint Sauce		4.00		
Onion Salad (sliced onions)		4.00		
Green Salad		6.00		
<i>Sliced Cucumber, Tomato, Onion, Carrots and Cabbage</i>				
KIDS SPECIAL				
Chicken Nuggets & Chips		12.00		
Fish Fingers & Chips		12.00		
Chips		7.00		
DESSERT				
Kulfi - Mango or Pistachio / Paan (no added flavours)	4.00	5.00		
Gulab Jamun (2 pcs)		8.00		
Ras Malai (2 pcs)		8.00		
Shahi Tukda		10.00		
<i>Rich bread pudding made with dry fruits and condensed milk, flavoured with many herbs (served cold).</i>				
DRINKS				
Sweet Lassi		5.00		
Salted Lassi		5.00		
Mango Lassi		5.00		
Coke		3.00		
Fanta		3.00		
Sprite		3.00		
Apple Juice		3.50		
Orange Juice		3.50		
Sparkling Mineral Water		3.50		
Lemon Lime Bitters		3.50		
Ginger Ale		3.00		
Ginger Beer		4.00		
Tonic Water		3.00		
Red Bull		4.00		
V		4.00		
Peach Ice Tea (500ml)		5.00		
Lemon Ice Tea (500ml)		5.00		
Pepsi 2L		7.00		
Sunkist 2L		7.00		