

## SHAREABLES

<b>SABUDANA VADA V</b>	<b>8.00</b>	<b>ONION BHAJI V</b>	<b>8.00</b>
<i>Tapioca fritters made with roasted peanuts, boiled potatoes and herbs</i>		<i>Sliced onions batter fried with chickpea flour and spices</i>	
<b>SAMOSA (2 PC)</b>	<b>5.00</b>	<b>SAMOSA CHAT (2 PC)</b>	<b>8.00</b>
<i>Traditional house-made pastry stuffed with green peas and mashed potatoes</i>		<i>Samosa topped with onions, tomatoes, sweet yogurt, mint &amp; tamarind chutneys; finished with tiny lentil crisps</i>	
<b>DAHI PURI</b>	<b>8.50</b>	<b>PANEER ACHARI TIKKA</b>	<b>15.00</b>
<i>Sweet yogurt puffs stuffed with mung beans, potatoes and chickpeas; layered with our signature chutneys</i>		<i>Paneer marinated with achari (pickle) spice; cooked in tandoor</i>	
<b>TANDOORI GOBI</b>	<b>15.00</b>	<b>CHICKEN ACHARI TIKKA</b>	<b>16.00</b>
<i>Cauliflower marinated with hung yogurt and spices; cooked in tandoor; served with chutney</i>		<i>Boneless chicken breast marinated with achari (pickle) spice; cooked in tandoor</i>	
<b>SEEKH KABAB</b>	<b>15.00</b>	<b>TANDOORI WINGS (6 PC)</b>	<b>13.00</b>
<i>Minced chicken flavoured with ginger, garlic, mint and spices; cooked in tandoor</i>		<i>Chicken wings marinated with house blend spices, turmeric and hung yogurt; finished in tandoor</i>	
<b>TANDOORI CHICKEN</b>	<b>15.00</b>	<b>FISH TIKKA</b>	<b>17.00</b>
<i>Chicken leg marinated with ginger, garlic, hung yogurt and spices; slow cooked in tandoor</i>		<i>Farmed White Basa marinated in tandoori spices and cooked in tandoor</i>	

## MAINS - NON VEGETARIAN

### CHICKEN

<b>BUTTER CHICKEN</b>	<b>16.99</b>	<b>CHICKEN TIKKA MASALA</b>	<b>16.99</b>
<i>Tandoor grilled chicken simmered in creamy tomato sauce, seasoned with sun-dried fenugreek leaves</i>		<i>Tandoor grilled chicken morsel cooked in a creamy onion, pepper &amp; tomato gravy</i>	
<b>CHICKEN CURRY</b>	<b>15.99</b>	<b>CHICKEN KORMA</b>	<b>16.99</b>
<i>Home-style chicken curry made with chopped onion masala, finished with coriander</i>		<i>Rich cashew curry, finished with saffron</i>	
<b>CHICKEN SAAG</b>	<b>16.99</b>	<b>CHICKEN MADRAS</b>	<b>16.99</b>
<i>Chopped spinach sautéed with onions, plum tomatoes and house-made garam masala</i>		<i>South Indian dish with the flavour of coconut, tamarind, curry leaves, mustard seeds and roasted herbs</i>	

### LAMB

<b>LAMB KORMA</b>	<b>17.99</b>	<b>LAMB SAAG</b>	<b>17.99</b>
<i>Rich cashew curry, finished with saffron</i>		<i>Chopped spinach sautéed with onions, plum tomatoes and house-made garam masala</i>	
<b>LAMB MADRAS</b>	<b>17.99</b>	<b>LAMB PEPPER FRY</b>	<b>17.99</b>
<i>South Indian dish with the flavour of coconut, tamarind, curry leaves, mustard seeds and roasted herbs</i>		<i>Lamb marinated in red chilli, ginger and garlic, then cooked with black peppercorns and whole spices</i>	

**LAMB ROGAN JOSH** 17.99

Lamb marinated overnight with ginger, garlic and hung yogurt; slow cooked with spices, finished with saffron

**LAMB KHEEMA** 16.99

Bombay-style minced lamb cooked with onions, whole spices, fresh mint and green peas

**SEAFOOD****FISH MADRAS** 18.99

South Indian dish with the flavour of coconut, tamarind, curry leaves, mustard seeds and roasted herbs

**GOAN FISH CURRY** 18.99

Cooked with curry made with blended spices and finished with coconut milk

**SHRIMP MADRAS** 19.99

South Indian dish with the flavour of coconut, tamarind, curry leaves, mustard seeds and roasted herbs

**GOAN SHRIMP CURRY** 19.99

Cooked with curry made with blended spices and finished with coconut milk

**MAINS - VEGETARIAN****PANEER MAKHANI** 14.99

Tandoor grilled paneer simmered in creamy tomato sauce, seasoned with sun-dried fenugreek leaves

**PANEER TIKKA MASALA** 14.99

Tandoor grilled paneer cooked in a creamy onion, pepper & tomato gravy

**SAAG PANEER V** 14.99

Paneer and chopped spinach sautéed with onions, plum tomatoes and house-made garam masala

**MUSHROOM MATAR MASALA V** 14.99

Mushroom and green peas tossed in house blend onion tomato sauce, finished with garam masala

**VEGETABLE KORMA V** 14.99

Mixed vegetables cooked in a rich cashew curry, finished with saffron

**VEGETABLE MADRAS V** 14.99

South Indian dish with the flavour of coconut, tamarind, curry leaves, mustard seeds and roasted herbs

**DAL MAKHANI** 13.99

Black lentils slow cooked for hours, finished with fresh tomatoes, fenugreek leaves and butter

**DAL TADKA V** 13.99

Yellow lentils tempered with cumin, garlic, curry leaves and mustard seeds

**CHANA MASALA V** 13.99

Chickpeas sautéed with fresh ginger, garlic, onions, tomatoes and house blend spices

**ALOO GOBI V** 13.99

Potatoes and Cauliflower tossed with roasted spices, chopped tomatoes and onions

**BAINGAN BHARTA V** 13.99

Roasted eggplant cooked with house blend garam masala, fresh mint and green peas

**BIRYANI**

Served with Raita

**VEGETABLE V** 17.99**CHICKEN** 18.99**LAMB** 19.99**SHRIMP** 25.99**STUFFED NAAN**

Served with Raita

**ONION ALOO KULCHA** 7.50**PANEER CHILLI KULCHA** 8.50**CHICKEN TIKKA KULCHA** 9.50

## SIDES

<b>BUTTER NAAN</b>	<b>3.00</b>	<b>GARLIC NAAN</b>	<b>4.00</b>
<b>BUTTER ROTI V</b>	<b>3.50</b>	<b>RICE V</b>	<b>4.00</b>
<b>PAPAD V</b>	<b>2.00</b>	<b>PICKLE V</b>	<b>2.50</b>
<b>MANGO CHUTNEY V</b>	<b>2.50</b>	<b>MINT YOGURT RAITA</b>	<b>3.50</b>

## DESSERT

<b>GULAB JAMUN</b> <i>Sweet Indian dumplings soaked in rose water and sugar syrup</i>	<b>6.00</b>	<b>HALDI KULFI</b> <i>House-made saffron ice cream topped with rose syrup</i>	<b>7.00</b>
<b>RASMALAI</b> <i>Cottage cheese dumplings soaked in saffron and cardamom flavoured cream sauce</i>	<b>6.00</b>	<b>VEGAN RICE PUDDING V</b> <i>Made with coconut milk, infused with saffron, fennel and almonds</i>	<b>7.00</b>

## BEVERAGES

<b>MANGO LASSI</b> <i>(infused with Cardamom and Saffron)</i>	<b>7.00</b>	<b>FRESH LIME SODA</b>	<b>5.00</b>
<b>MASALA CHAI</b>	<b>3.00</b>	<b>THUMS UP / LIMCA (300 ML)</b>	<b>3.00</b>
<b>COKE / DIET COKE / COKE ZERO</b>	<b>2.50</b>	<b>GINGER ALE / SPRITE</b>	<b>2.50</b>

## BEER

<b>KINGFISHER LAGER</b>	<b>6.00</b>	<b>STEAM WHISTLE PILSNER</b>	<b>6.00</b>
<b>CREEMORE LAGER</b>	<b>6.00</b>		

**Lunch Menu**  
**Take-out only**  
**12.30pm to 2.30pm**

Pick **ANY ONE** curry from the below  
+ Side of Rice OR Butter Naan (*\$1 extra for Garlic Naan*)

**VEGETARIAN \$12.99**

**MUSHROOM MATAR MASALA V**  
**DAL TADKA V**  
**CHANA MASALA V**

**NON VEGETARIAN \$14.99**

**BUTTER CHICKEN**  
**CHICKEN CURRY**  
**LAMB ROGAN JOSH**

**All Day Combo for 2 people**

Pick **ANY ONE** appetizer (from SHAREABLES)  
Pick **ANY TWO** curry (from MAINS) - Minimum 1 vegetarian  
Side of Rice  
Side of Butter Naan (*\$1 extra for Garlic Naan*)  
Pick **ANY ONE** dessert

For \$45.99

**All Day Combo for 4 people**

Pick **ANY TWO** appetizer (from SHAREABLES) - Minimum 1 vegetarian  
Pick **ANY FOUR** curry (from MAINS) - Minimum 2 vegetarian  
Side of 2 Rice  
Side of 2 Butter Naan (*\$1 extra for each Garlic Naan*)  
2 Dessert - Pick **ANY ONE** of your choice

For \$95.99

**V** Please notify us to make it Vegan  
Please notify us of any food allergy before placing an order.