

VEGETARIAN APPETIZERS

Paneer Tikka 4PCS (NF) 20.50

Fresh cottage cheese marinated with mix spices skewered with red onion, capsicum & tomatoes.

Veg Manchurian (NF,V) 21.50

Dumplings of diced mix vegetables tossed with soy and chili sauce.

Mushroom chili (V,NF) 20.50

Battered fried mushroom and vegetables tossed with soy and chili sauce.

Paneer Chili (NF) 20.50

Cottage Cheese pieces cooked in onion, capsicum, garlic, herbs & fresh chili.

Onion Bhaji (V,GF, NF) 12.50

Thinly sliced onion mixed with spice & chickpea batter, deep fried.

Vegetable Samosa 2 PCS (NF) 12.50

Homemade pastry filled with potatoes & green peas

French fries 7.90.

Samosa Chaat (NF) 14.50

Two crushed samosa topped with chat spices, mint & Tamarind chutney.

Aloo Tikki Chaat (NF) 14.50

Round patties of potatoes with chat spices, mint & Tamarind chutney.

Vegetable Mix Platter (NF) 22.50

2 Samosas, 2 onion bhaji, potato chips served with mint & chili sauce.

NON- VEGETARIAN APPETIZERS

Chicken Tikka 4PCS (GF,NF) 20.50

Boneless Free Range chicken traditionally marinated in lemon yoghurt & grilled in clay oven

Tandoori Chicken 4PCS (GF,NF) Half 20.50 Full 28.50

Free Range chicken traditionally marinated in lemon yoghurt & grilled in clay oven.

Lamb Cutlets (4 PCS) (GF,NF) 26.50

Herbal cutlets marinated with lemon juice, yoghurt, ginger, garlic grilled in clay oven.

Spicy Bite Mix Platter (GF) 38.50

2 Lamb cutlets, 2 Chicken tikka, 2 tandoori chicken pieces and 4 Prawns

with salad and mint sauce served with garlic naan.

Chicken Manchurian (NF,V) 23.50

Dumplings of chicken mixed with spices and corn flour

mixed with garlic, ginger, onion capsicum topped with coriander.

Chili Chicken (NF,V) 23.50

Chicken pieces cooked in onion, capsicum, garlic, herbs and fresh chili.

Chicken pakora (NF) 23.50

Battered fried seasoned chicken pieces cooked with chef's secret herbs and spices.

SEAFOOD APPETIZERS

Prawn Tandoori (GF,NF) 25.50

Ginger garlic marinated prawn cutlets grilled in clay oven.

Fish Chili (NF,V) 24.50

Basa fish mixed with spices and corn flour,
mixed with garlic, ginger, onion capsicum topped with coriander.

Fish Pakora (NF) 24.50

Basa fish pieces battered in plain flour and grounded spices.

SPICY BITE SPECIALTY

Lobster Madras (GF) 43.50

Lobster cubes in coconut seafood sauce served with Garlic naan & rice.

Kangaroo Tikka Masala (GF) 37.50

Game meat cooked in red tikka sauce with caps/onion served with garlic naan & rice. \$33.90

Crocodile Masala (GF) 37.50

Croc meat cooked in rich cashew & coconut sauce served with garlic naan & rice.

Seafood Combination Curry (GF) 38.50

Prawns and fish cooked in coconut based sauce served with Garlic naan & rice.

SEAFOOD DISHES

Fish- 25.50, Prawns- 26.50

Kadai (GF,NF) 26.50, 27.50

Fish/ prawn sautéed with capsicums with onion based sauce.

Madras (GF,NF) 26.50, 27.50

Fish/ Prawn cooked in rich coconut based sauce.

Vindaloo (GF,NF) 26.50, 27.50

Fish/Prawn cooked in dry red chili & vinegar based sauce.

Jhinga Pasanda (GF,NF) 27.50

Prawns cooked in rich creamy cashew sauce and spices

Goan Prawn Curry (GF,NF) 27.50

Prawns cooked with coconut milk, curry leaves & Madras spices.

MEAT DISHES

CHICKEN -23.50, BEEF – 25.50, LAMB- 26.50

Butter Chicken (GF) 24.50

Diced chicken cooked in butter & cashew sauce.

Mango Chicken(GF) 24.50

Diced chicken cooked in butter, mango puree & cashew sauce.

Malai Methi Chicken (GF) 24.50

Chicken cooked in onion and cashew & fenugreek based sauce.

Chicken Tikka Masala (GF) 24.50

Chicken tikka pieces cooked in onions & tomato base with caps, onions.

Beef Kashmiri (GF) 26.50

fresh beef cooked in onion, tomato and cashew based sauce. .

Madras (GF,NF) 24.50, 26.50, 27.50, 28.50

Chicken/beef /lamb/Goat cooked with coconut cream and mustard seeds.

Korma (GF) 24.50, 26.50, 27.50, 28.50

Chicken/ beef/ lamb/Goat cooked in rich cashew sauce.

Saag (GF,NF) 24.50, 26.50, 27.50, 28.50

Chicken/ beef/ lamb/Goat cooked in onion & spinach based sauce.

Kadai (GF,NF) 24.50, 26.50, 27.50, 28.50

chicken/ beef/ lamb/Goat sautéed with capsicums, tomatoes & onion in a wok.

Vindaloo (GF,NF) 24.50, 26.50, 27.50, 28.50

Chicken/ beef/ lamb/Goat potatoes cooked in dry red chili vinegar & onion based sauce.

Rogan (GF,NF) 24.50, 26.50, 27.50, 28.50

Chicken/ beef/ lamb/Goat cooked in rich exotic thick spices.

Goat Meat (GF,NF) 28.50

Goat meat cooked in your choice of curry flavor.

VEGETARIAN DISHES

Paneer Butter Masala (GF) 23.50

Fresh Paneer cooked in creamy gravy of tomatoes butter & cashews sauce.

Paneer Tikka Masala (GF) 23.50

Fresh paneer tikka cooked in onions & tomato base with caps, onions.

Kadai Paneer (GF,NF) 23.50

Fresh Paneer sautéed with capsicums, tomatoes & onion in a wok.

Palak Paneer (GF,NF) 23.50

Pureed spinach cooked with homemade cottage cheese.

Bhindi masala (GF,V) 23.50

Fresh okra tossed with onions, tomatoes, ground spices and fresh herbs.

Vegetable Korma (GF) 22.50

Mix Vegetables cooked in cashew based sauce.

Methi matar malai (GF) 22.50

Green peas cooked with cashew, onion and fenugreek based gravy.

Malai Kofta (GF) 23.50

Cottage Cheese & potatoes dumpling cooked in mild creamy sauce.

Mushroom Matar (GF) 22.50

Green peas and mushroom cooked in onion, tomato and grounded spices sauce.

Shahi Paneer (GF) 23.50

Our freshly homemade cheese in rich creamy cashew sauce.

Eggplant Masala (GF,V) 22.50

Fried diced Eggplant & potatoes tossed with onions & tomatoes.

Mattar Paneer (GF) 23.50

Fresh cottage cheese cubes & green peas cooked in onion & tomato sauce.

Vegetable jalfrezi (GF,V) 22.50

Mix vegetables tossed with onion, capsicum, tomatoes and fresh herbs comes with a bit tangy taste.

Mix vegetable Kadai (GF) 22.50

Fresh mix vegetables cooked with tomatoes, onion, capsicum and grounded spices.

Chana Masala (GF,NF,V) 22.50

Tender chickpeas cooked in spicy Rogan masala curry.

Jeera Aloo/ Bombay Aloo (GF,NF,V) 22.50

Cumin and curry leaves tossed potato with home grounded spiced and herbs.

Aloo Matar (GF,NF,V) 22.50

Green peas and potatoes cooked in onion gravy and herbs.

Aloo Palak (GF,NF,V) 22.50

Potatoes & Pureed spinach cooked with ginger garlic & onions.

Tarka Dhal (GF,NF,V) 22.50

Lentils stewed over slow fire with onion, chopped, tomato & fresh coriander.

Dahl Makhni (GF) 22.50

Mixture of chana & urd dal with variety of spices.

Dal palak (GF) 22.50

Fresh chopped spinach cooked with tempered yellow lentils.

TANDOORI BREADS

Butter Naan 5.50

Butter refined plain flour bread.

Plain naan 5.50

A plain flour bread without butter

Garlic Naan 6.0

Garlic flavored tandoori naan.

Cheese & Garlic Naan 8.50

Stuffed with cheese with garlic on top.

Cheese chili & garlic Naan 8.90

stuffed with cheese with chopped peppers and garlic on top.

Cheese & Chili Naan	8.50
stuffed with cheese with chopped peppers on top.	
Cheese & spinach Naan	8.50
Stuffed with cheese & spinach.	
Cheese Naan	8.0
Stuffed with mozzarella cheese.	
Keema Naan	8.50
Stuffed with minced lamb.	
Tikka Naan	8.50
Stuffed with chopped chicken tikka & mozzarella cheese.	
Peshawari Naan	8.50
Stuffed with dried fruits.	
Aloo Prantha	8.50
Potatoes and spice mix stuffed in whole meal flour.	
Paneer Prantha	8.50
Cottage cheese and spice mix in a whole meal flour.	
Aloo Kulcha	8.50
Potatoes and spice mix stuffed in plain flour.	
Onion Kulcha	8.50
Chopped onion and spice mix stuffed in plain flour.	
Paneer kulcha	8.50
Cottage cheese and spice mix stuffed in plain flour.	

Lacha Prantha 7.50

Flat round whole meal bread with multiple layers.

Tandoori Roti 6.0

Flat round whole meal bread.

BASMATI BAHAR

Plain Rice 4

Saffron Rice 5.5

Jeera Rice 6

Coconut Rice 7.0

Fried Rice 7.5

BIRYANI

Veg Biryani 23.50

Chicken Biryani 24.50

Chicken tikka biryani 24.90

Lamb Biryani 26.50

Beef Biryani 27.50

Goat Biryani 28.50

Prawn Biryani 27.50

Fish Biryani 26.50

KID'S MEALS

(Includes a can of soft drink)

Butter chicken with Rice (GF) 18.50

Chicken korma with Rice (GF) 18.50

Paneer makhni with Rice (GF)	18.50
Chicken pakora with chips	18.50
Fish pakora & chips	18.50

DESSERTS

Gulab Jamun	6.5
Milk based fried dumplings in light syrup.	
Ice Cream	6.0
Vanilla/Chocolate/ strawberry	
Kulfi	6.5
Pistachio	

ACCOMPANIMENTS

Pappadams	4.5
Pappadams Platter	9.5
Served with all three dipping- mint, tamarind and mango	
Masala Pappadams- finely chopped red onions, tomatoes & pickles.	8.5
Onion & Green chili	7.5
Garden salad	10.5
Mix Raita- yogurt with cucumber	7.5
Plain yogurt	6.5
Chutney: Mango/ Mint/ Tamarind / Pickles	2.5