

STARTERS & ENTREES

VEGETABLE SAMOSA (2 pieces)

Mashed potatoes, green peas and spices filled into pyramid shaped dough, crisp fried. **\$12.00**

Served with tamarind chutney

ONION BHAJEES (6 pieces) (GF) **\$12.00**

Finely sliced onion in chickpea flour batter and deep fried, served with tamarind chutney

MIX PAKORA (6 pieces) (GF) **\$12.00**

Thinly sliced fresh seasonal vegetables spiced in chickpea flour batter and deep fried, served with tamarind sauce

TANDOORI MUSHROOM (6-8 pieces) (GF) **\$16.50**

Mushrooms marinated in tandoori special masala and cooked in tandoor, served with mint sauce

VEG SPRING ROLLS (6-8 pieces) **\$13.50**

Stuffed with a lot of vegetables along with rice vermicelli, and garlic, as well as sweet and tangy vinaigrette

GOBI MANCHURIAN (DF) **\$16.50**

(Gobi) Cauliflower fried and cooked in indo Chinese style flavoured sauce with a perfect blend of spices

VEG MANCHURIAN (DF) **\$16.50**

Vegetables Chopped finely and made into balls and cooked with soya sauce

SEEK KEBAB **\$17.00**

Lamb mince marinated over night in special Tandoori spices and roasted to perfection

CHICKEN TIKKA **\$17.00**

Boneless pieces of chicken marinated in Tandoori special Masala and cooked in tandoor, served with mint sauce

MAJESTIC CHICKEN **\$17.00**

Deep-fried chicken strips are tossed in a yogurt-based sauce, making it spicy and tangy at the same time.

CHICKEN LOLLI POP **\$17.00**

Chicken lolly pops are made by frenching the chicken wings contains egg, corn flour, garlic, ginger paste and deep-fry.

TANDOORI CHICKEN (GF)

Chicken marinated in Tandoori special Masala and cooked in tandoor, served with mint sauce.

Half serve **\$17.00**

Full serve **\$30.00**

CHILLI GARLIC PRAWNS **\$25.00**

Prawns cooked with butter, garlic and chillies

TANDOORI PRAWNS **\$25.00**

Prawns marinated in Tandoori masala and cooked in tandoori oven.

Served with salad and mint sauce.

PLATTERS

PRIYA PLATTER (min 2 persons) **\$27.00**

2 Samosa, 2 Onion Bhajees, 2 Mixed Pakora, 2 chicken Tikka and 2 Seek kebabs

NON-VEG PLATTER (for 2 persons) **\$28.00**

2 chicken Tikka, 2 Tandoori chicken, 2 seek kebab, 2 Chicken Tikka.

VEG PLATTER (min 2 persons) **\$25.00**

2 Samosa, 2 onion Bhajees, 2 mix pakora & 4 Veg Spring Rolls.

MAINS Chicken \$26.50 Lamb / Beef \$29.00

BUTTER CHICKEN

Boneless chicken cooked with cashew paste, cream and tomato sauce, butter & spices.

MANGO CHICKEN

Chicken cooked in cashew, mango sauce and Indian spices.

CHICKEN TIKKA MAASALA

Chicken prepared in tandoor oven and finished with special cashew and tomato sauce

BEEF/LAMB ROGAN JOSH

Spiced lamb/beef curry prepared with onion and tomatoes & spices

MADRAS (CHICKEN/LAMB/BEEF)

Cooked with coconut cream, south Indian Masala.

KADAI CHICKEN

Chicken cooked with crushed tomatoes, capsicum and onion with thick onion gravy.

VINDALOO (CHICKEN/LAMB/BEEF)

Cooked with onion, capsicum and spices.

KORMA (CHICKEN/LAMB/BEEF)

Cooked in a creamy sauce made from almond and nut gravy.

SAAG (CHICKEN/LAMB/BEEF)

Cooked in spinach with spices

JALAFREZI (CHICKEN/LAMB/BEEF)

A style of curry made with onion, tomato and capsicum, sweet & sour curry.

BHUNA (CHICKEN / LAMB/ BEEF)

Boneless meat cooked with ginger, Garlic, fresh Coriander, onion and spices

HOME-MADE CHICKEN CURRY

Indian subcontinent consists of chicken stewed in an onion and tomato based sauce, flavoured with ginger, garlic, tomato puree, chilli peppers and a variety of spices, including turmeric, cumin, coriander, cinnamon, cardamom.

LEMON HONEY CHICKEN CURRY

Delicious Indian chicken recipe using lemon, yoghurt, honey and spices.

LAMB HANDI

Lamb Handi is a traditional Asian dish with a spicy flavour.

Lamb cooked with chilli flakes, garlic, tomato puree and Graham Masala

KIDS MENU (Age Under 10 Years)

COMBO 1 - CURRY + NAAN + ICE CREAM

\$19.00

(Choose From Butter Chicken or Chicken Korma or Chicken Tikka Masala)

COMBO 2 - CHICKEN NUGGETS + CHIPS + DRINK + ICE CREAM

\$19.00

SEAFOOD CURRIES

FISH CURRY **\$30.00**

Fish prepared with ginger, garlic, onion, tomatoes and Indian spices

MALABAR FISH **\$30.00**

Indian dish consists of aromatic and spicy fish curry, which is a perfect melange of fish cooked to perfection in coconut base gravy and southern spices.

PRAWN MASALA **\$32.00**

Prawns cooked with onion, tomatoes and Indian spices with thick onion gravy

BUTTER PRAWN **\$32.00**

Prawns cooked in a butter cashew cream and tomato sauce.

MALABAR PRAWN **\$32.00**

Consists of prawns semi-stewed aromatic and cooked to perfection in a coconut base gravy and southern spices

VEGETARIAN

DAL TARKA **\$24.50**

Split lentils cooked with cumin seed, ginger, garlic, tomatoes and turmeric. Best enjoyed with tandoori roti

DAL MAKHNI **\$24.50**

Whole black lentils and red kidney beans cooked on slow fire with fenugreek.

MALAI KOFTHA **\$24.50**

Delicate clusters of lightly fried home cottage cheese, potatoes, nuts and spices mixed together.

SHAHI PANEER **\$26.00**

Homemade cottage cheese cooked in creamy sauce with cashew and nut gravy

PALAK PANEER **\$26.00**

Homemade cottage cheese cooked with spinach and cream & Indian spices.

KADAI PANEER **\$26.00**

Homemade cottage cheese cooked with tomatoes, capsicum and onion with thick Masala gravy

PANEER BUTTER MASALA **\$26.00**

Homemade cottage cheese cooked with onion, tomatoes, cashews, cream and butter.

MALABAR VEG CURRY **\$24.50**

Mixed vegetables stew with coconut Cream, Curry leaves and our special spices

ALOO GOBI **\$24.50**

Potatoes and cauliflower tossed with cumin and tomatoes.

VEG JALFREZI **\$24.50**

A style of curry made with onion, tomato and capsicum, sweet & sour.

MUSHROOM MASALA **\$26.00**

Mushroom Masala is a classic Indian dish that is warming, comforting and flavourful, Mushrooms cooked with gram Masala, ginger, cloves, chilli powder, garlic, tomatoes, Capsicum

VEG KORMA **\$24.50**

Mixed vegetables cooked in a thick creamy sauce made from cashew and nut gravy.

RICE

BIRYANI (CHICKEN/LAMB/BEEF) served with Raita	\$26.00
VEG BIRYANI served with raita	\$24.00
FRIED RICE – CHICKEN	\$24.00
FRIED RICE - VEG	\$22.00
JEERA RICE	\$ 8.00
PEA PULAV	\$ 9.00
PLAIN RICE <i>Single portion</i>	\$ 6.00

TANDOORI BREADS

PLAIN NAAN	\$5.00
Traditional Indian leavened bread made of refined flour baked in the tandoor	
BUTTER NAAN	\$5.50
GARLIC NAAN	\$6.50
Leavened bread with stuffing of crushed garlic and butter.	
CHICKEN NAAN	\$7.00
Leavened bread with stuffing of mildly spiced chicken	
KEEMA NAAN	\$7.00
Leavened bread with stuffing of spicy minced lamb	
KASHMIRI NAAN	\$7.00
Leavened bread stuffed with nuts and sultanas, coconut powder, almond spice.	
ALOO KULCHA	\$7.50
Soft leavened breads stuffed with a spiced potato filling	
PANEER KULCHA	\$7.50
Soft leavened breads stuffed with a spiced cottage cheese.	
CHEESE NAAN	\$7.50
Soft leavened breads stuffed with a spiced cheese.	
CHEESE GARLIC NAAN	\$8.00
Soft leavened breads stuffed with garlic and spiced cheese.	
PLAIN TANDOORI ROTI	\$4.50
Unleavened wholemeal bread baked in tandoor oven.	
BUTTER TANDOORI ROTI	\$5.00

ON THE SIDE

POPADOM	
Wafer thin crisp bread - best enjoyed with mango chutney, raita or mint chutney	
RAITA	\$6.00
Classic Indian side dish, consisting of yoghurt, cucumber and carrot. Raita helps takeaway the heat from dishes	
MINT CHUTNEY	\$5.00
Yoghurt mixed with mint and spices	
GARDEN SALAD (Cucumber, Carrot, tomatoes & lettuces)	\$10.00
MANGO CHUTNEY (<i>Sweet</i>)	\$6.00
HOME MADE PICKLE (<i>Spicy</i>)	\$6.00

Desserts

<i>GULAB JAMUN</i>	\$10.00
Milk Dumpling served Sugar Syrup	
<i>CARROT HALWA</i>	\$10.00
Carrot pudding, scented with cardamom and garnished with dry fruits	
<i>CHOCOLATE ICE CREAM</i>	\$7.50
<i>VANILLA ICE CREAM</i>	\$7.00
<i>MANGO KULFI</i>	\$10.00

BANQUETS minimum 2 persons

VEGETARIAN BANQUET **\$ 45.00 per Person**

Vegetarian platter
2 of any vegetarian curries
Pappadom
Basmati rice
Plain naan bread (Can be upgraded to any Bread by paying difference)
Vanilla ice cream or Gulab Jamun

NON-VEGETARIAN BANQUET **\$55.00 per Person**

Non vegetarian platter
2 of any Chicken, Lamb or Beef curries
Pappadom
Basmati Rice
Plain naan bread (Can be upgraded to any Bread by paying difference)
Vanilla ice cream or Gulab Jamun