



## STARTERS & ENTREES

<b>VEGETABLE SAMOSA (2 pieces)</b>	<b>\$10.50</b>
Mashed potatoes, green peas and spices filled into pyramid shaped dough, crisp fried. Served with tamarind chutney.	
<b>ONION BHAJEES (6 pieces)</b>	<b>\$10.00</b>
Finely sliced onion in chickpea flour batter and deep fried. Served with tamarind chutney	
<b>MIX PAKORA (6 pieces)</b>	<b>\$10.00</b>
Thinly sliced fresh seasonal vegetables spiced in chickpea flour batter and deep fried. served with tamarind sauce	
<b>TANDOORI MUSHROOM(6-8 pieces)</b>	<b>\$16.50</b>
Mushrooms marinated in tandoori special masala and cooked in tandoor. Served with mint sauce	
<b>VEG SPRING ROLLS</b>	<b>\$12.50</b>
Stuffed with a lot of vegetables and rice vermicelli, as well as a sweet and tangy vinaigrette	
<b>GOBI MANCHURIAN</b>	<b>\$16.50</b>
(Gobi) Cauliflower fried and cooked in indo chinese style flavored sauce with a perfect blend of spices	
<b>VEG MANCHURIAN</b>	<b>\$16.50</b>
Vegetables chopped finely and made into balls and cooked with soya sauce	
<b>SEEK KEBAB</b>	<b>\$17.00</b>
Lamb mince marinated over night in special tandoori spices and roasted to perfection	
<b>CHICKEN TIKKA</b>	<b>\$17.00</b>
Boneless pieces of chicken marinated in tandoori special masala and cooked in tandoor. served with mint sauce	
<b>MAJESTIC CHICKEN</b>	<b>\$17.00</b>
Deep fried chicken strips are tossed in a yogurt based sauce, making it spicy and tangy at the same time	
<b>CHICKEN LOLLI POP</b>	<b>\$17.00</b>
Chicken lollipops are made by frenching the chicken wings, contains chicken, egg, cornflour, garlic, ginger paste and deep-fry.	
<b>TANDOORI CHICKEN</b>	<b>half serve \$17.00 full serve \$29.00</b>
Chicken with bone marinated in tandoori special masala and cooked in tandoor. served with mint sauce	
<b>CHILLI GARLIC PRAWNS</b>	<b>\$25.00</b>
Prawns cooked with butter, garlic and chillies stir in tomato and parsley. served with lemon wedges.	
<b>TANDOORI PRAWNS</b>	<b>\$25.00</b>
Prawns marinated in tandoori special masala and cooked in tandoor. served with salad and mint sauce	

## PLATTERS

<b>PRIYA PLATTER (min 2 persons)</b>	<b>\$25.00</b>
2 samosa, 2 onion bhajees, 2 mix pakora, chicken tikka, seek, 2 kebabs	
<b>NON-VEG PLATTER (min 2 persons)</b>	<b>\$27.00</b>
2 chicken tikka, 2 seek kebab, 2 tandoori chicken	
<b>VEG PLATTER (min 2 persons)</b>	<b>\$23.00</b>
2 samosa, 2 onion bhajees, 2 mix pakora, 4 spring rolls	

## MAINS

All mains are served with basmati rice, most curries can be made mild, medium, hot or extra hot to suit your palate.  
Seasonal vegetables can be added on request to any curry for \$4.00  
All Chicken curries are \$24.50 and lamb/Beef curries are \$26.50

<b>BUTTER CHICKEN</b>	
Boneless chicken cooked with cashew paste, cream and tomato sauce, butter & spices.	
<b>MANGO CHICKEN CHICKEN</b>	
Chicken cooked in cashew, mango sauce and indian spices.	
<b>CHICKEN TIKKA MASALA</b>	
Chicken prepared in tandoor and finished with special cashew and tomato sauce.	
<b>BEEF/LAMB ROGAN JOSH</b>	
Spiced lamb/beef curry prepared with onion, tomatoes and spices.	
<b>MADRAS (chicken/lamb/beef)</b>	
Cooked with coconut cream, south indian masala.	
<b>KADAI CHICKEN</b>	
Chicken cooked with crushed tomatoes, capsicum and onion with thick onion gravy.	
<b>VINDALOO (chicken/lamb/beef)</b>	
Cooked with onion, capsicum and spices. best enjoyed with plain naan & raita.	
<b>KORMA (chicken/lamb/beef)</b>	
Cooked in a creamy sauce made from almond and nut gravy.	
<b>SAAG (chicken/lamb/beef)</b>	
Cooked in spinach with spices.	
<b>JALAFREZI (chicken/lamb/beef)</b>	
A style of curry made with onion, tomato and capsicum, sweet & sour curry.	
<b>BHUNA (chicken/lamb/beef)</b>	
Boneless chicken cooked with ginger, garlic, fresh coriander, onion and spices.	
<b>Homemade chicken curry</b>	
Indian subcontinent consists of chicken stewed in an onion- and tomato-based sauce, flavored with ginger, garlic, tomato puree chili peppers and a variety of spices, including turmeric, cumin, coriander, cinnamon, cardamom.	

### LEMON HONEY CHICKEN CURRY

delicious indian stir 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 & garam masala

## SEAFOOD CURRIES

<b>FISH CURRY</b>	<b>\$27.00</b>
fish prepared with ginger, garlic, onion, tomatoes and indian spices	
<b>MALABAR FISH</b>	<b>\$27.00</b>
Indian dish consist of aromatic and spicy fish curry, which is a perfect melange of fish cooked to perfection in coconut base gravy and southern spices	
<b>PRAWN MASALA</b>	<b>\$28.50</b>
Prawns cooked with onion, tomatoes and indian spices with thick onion gravy	
<b>BUTTER PRAWN</b>	<b>\$28.50</b>
Prawns cooked in a butter cashew cream and tomato sauce. Tastes even better with garlic or chicken naan bread.	
<b>MALABAR PRAWN</b>	<b>\$28.50</b>
Consists of prawns semi- stewed aromatic and cooked to perfection in a coconut base gravy and southern spices	

## VEGETARIAN

<b>DAL TARKA</b>	<b>\$22.50</b>
Split lentils cooked with cumin seed, ginger, garlic, tomatoes and tumeric. best enjoyed with tandoori roti	
<b>DAL MAKHNI</b>	<b>\$22.50</b>
Whole black lentils and red kidney beans cooked on slow fire with fenugreek.	
<b>PALAK PANEER</b>	<b>\$23.50</b>
Homemade cottage cheese cooked with spinach and cream & indian spices.	
<b>PANEER BUTTER MASALA</b>	<b>\$23.50</b>
Homemade cottage cheese cooked with onion, tomatoes, cashews, cream and butter	

<b>KADAI PANEER</b>	<b>\$23.50</b>
Home made cottage cheese cooked with tomatoes, capsicum and onion with thick masala gravy.	
<b>MALAI KOFTHA</b>	<b>\$22.50</b>
Delicate clusters of lightly fried home made cottage cheese, potatoes, nuts and spices mixed together, then deep fried and served with cashew sauce.	
<b>MALABAR VEG CURRY</b>	<b>\$23.50</b>
Mixed vegetables stew with coconut cream, curry leaves and our special spices	
<b>ALOO GOBI</b>	<b>\$22.50</b>
Potatoes and cauliflower tossed with cumin and tomatoes	
<b>VEG JALFREZI</b>	<b>\$22.50</b>
A style of curry made with onion, tomato, capsicum, sweet & sour.	
<b>MUSHROOM MASALA</b>	<b>\$22.50</b>
Mushroom masala is a classic Indian dish that is warming, comforting and flavourful, mushrooms-cooked with garam masala, ginger, cloves, chilli powder, garlic, tomatoes, capsicum	
<b>VEG KORMA</b>	<b>\$22.50</b>
Mixed vegetables cooked in a thick creamy sauce made from cashew and nut gravy.	

## TANDOORI BREADS

<b>PLAIN NAAN</b>	<b>\$4.50</b>
Traditional Indian leavened bread made of refined flour baked in a tandoor	
<b>BUTTER NAAN</b>	<b>\$5.00</b>
<b>GARLIC NAAN</b>	<b>\$6.00</b>
Leavened bread with stuffing of crushed garlic and butter.	
<b>CHICKEN NAAN</b>	<b>\$7.00</b>
Leavened bread with stuffing of mildly spiced chicken.	
<b>KEEMA NAAN</b>	<b>\$7.00</b>
Leavened bread with stuffing of spicy minced lamb.	
<b>KASHMIRI NAAN</b>	<b>\$7.00</b>
Leavened bread stuffed with nuts and sultanas, coconut powder, almond spice.	
<b>ALOO KULCHA</b>	<b>\$7.00</b>
Soft leavened breads stuffed with a spiced potato filling	
<b>CHEESE NAAN</b>	<b>\$7.00</b>
Soft leavened breads stuffed with a spiced cheese	
<b>PANEER KULCHA</b>	<b>\$7.50</b>
Soft leavened breads stuffed with a spiced cheese	

<b>CHEESE GARLIC NAAN</b>	<b>\$8.00</b>
Soft leavened breads stuffed with a spiced cheese	
<b>PLAIN TANDOORI ROTI</b>	<b>\$4.50</b>
Unleavened whole meal bread baked in tandoor oven.	
<b>BUTTER TANDOORI ROTI</b>	<b>\$5.00</b>

<b>BIRYANI (chicken/lamb/beef)</b>	<b>\$25.00</b>
<b>VEG BIRYANI</b>	<b>\$23.00</b>
<b>CHICKEN FRIED RICE</b>	<b>\$24.00</b>
<b>VEG FRIED RICE</b>	<b>\$23.00</b>
<b>JEERA RICE</b>	<b>\$8.00</b>
<b>PEA PULAV</b>	<b>\$9.00</b>
<b>PLAIN RICE (Single portion)</b>	<b>\$6.00</b>

## ON THE SIDE

<b>POPADOM</b>	<b>\$6.00</b>
Wafer thin crisp bread - best enjoyed with mango chutney, raita or mint chutney	
<b>RAITA</b>	<b>\$5.00</b>
A classic indian side dish, consisting of yoghurt, cucumber and carrot. raita helps take the heat from some dishes.	
<b>MINT CHUTNEY</b>	<b>\$5.00</b>
Yoghurt mixed with mint and spices	
<b>GARDEN SALAD</b>	<b>\$10.00</b>
<b>MANGO CHUTNEY (sweet)</b>	<b>\$5.00</b>
<b>HOME MADE PICKLE (spicy)</b>	<b>\$5.00</b>

## DESSERTS

<b>GULAB JAMUN</b>	<b>\$10.00</b>
Milk dumpling served in sugar flavour	
<b>CARROT HALWA</b>	<b>\$10.00</b>
Carrot pudding, scented with cardamom and garnished with dry fruits.	
<b>CHOCOLATE ICE CREAM</b>	<b>\$7.50</b>
<b>VANILLA ICE CREAM</b>	<b>\$7.00</b>
<b>MANGO KULFI</b>	<b>\$10.00</b>