

**ENTREE VEG**

- Samosa** \$6.00  
*Cumin tempered potatoes, peas & spices filled in a pyramid pastry & crisp fried served with mint sauce*
- Hara Bhara Kebab** \$8.90  
*Cocktail sized vegetable patties deep fried (spinach, peas, Chana dal, cottage cheese, herbs and mastered potatoes)*
- Chaat Papri** \$7.90  
*Comprising of a snack, it is made from crispy wafers served with seasoned yogurt, chilies, and chutneys*
- Chili Paneer** \$9.90  
*Chili Paneer is a spicy yummy dish made out of soft cheese that is fried with Indian spices along with soya*
- Paneer Tikka** \$11.90  
*Diced pieces of cottage cheese marinated & Cooked in herbs and spices*
- Veggie Manchurian** \$9.90  
*Vegetable Manchurian balls cooked in authentic sweet and sour sauce*
- Gol Gappa** \$6.90  
*Crisp mini pooris stuffed with a black Chickpea potato masala doused with a mint & tamarind based syrup*
- Chili Soya** \$11.90  
*Chili Soya is a spicy yummy dish made out of Soya that is fried with Indian spices along with soya sauce and vinegar*
- Onion Bhaji** \$7.90  
*Onion rings with fresh spinach bound together with lightly spiced and fragrant chickpea flour batter. Serve with Mint Sauce*

**ENTREE NON VEG**

- Chicken Tikka** \$11.90  
*Marinated Boneless Chicken and roasted in tandoor with the perfection of chef's tandoori Masala.*
- Tandoori Chicken** H \$10.90 F \$15.90  
*Marinated Chicken in yogurt, ginger, garlic and Chef's special spices, cooked in tandoor*
- Lamb Cutlet** \$12.90  
*Lamb Cutlet marinated in yogurt and spices kept overnight and cooked in tandoor*
- Tandoori Prawn** \$13.90  
*Marinated prawns in yogurt, ginger, garlic and spices, cooked in tandoor*
- Chicken Seekh Kebab** \$12.90  
*Chicken mince blended with aromatic spices, cooked in tandoor*
- Amritsari Fish Fry** \$13.90  
*Bites of fish is battered in gram flour, spices and deep fried served with lemon wedges and sprinkled with spices*

**Chilli Chicken** \$13.90  
*Chili Chicken is a spicy yummy dish made out of boneless chicken that is fried with Indian spices along with soya sauce and vinegar*

**Tawa Goat** \$13.90  
*Tender Morsels of lean goat over an iron skillet with most exotic spices and yogurt, crushed garlic and ginger root, then covered in light tomato onion curry.*

**Methi Malai Tikka** \$12.90  
*Chicken chunks wrapped with cheese, fresh cream, broiled dried fenugreek leaves, and freshly grounded spices*

**Chicken Seekh Kebab** \$13.90  
*Chicken thighs, marinated in a tangy blend of yogurt, lemon, garlic & spices, and grilled on skewers*

**Fish Tikka** \$14.90  
*A unique kebab of boneless fish marinated in aromatic spices yogurt and charcoaled in tandoor*

**MAIN COURSE- CHICKEN**

**Butter Chicken** \$14.90  
*The pride of our kitchen, chicken fillets marinated in yogurt and selected spices, cooked in tandoor, served in*

**Chicken Tikka Masala** \$14.90  
*Tender tandoori chicken fillets prepared with onions, tomatoes, capsicum & spices served with tomato based sauce*

**Chicken Korma** \$14.90  
*Chicken fillets cooked in a delicate curry with almond sauce*

**Patalia chicken** \$14.90  
*Tender chicken slowly cooked in Wok*

**Kadai Chicken** \$14.90  
*Kadai Chicken is a dish with a rich aroma given by the Onion and Capsicum along with homemade species cooked in kadai*

**Mango Chicken** \$14.90  
*Pieces of chicken cooked in creamy gravy with a touch of mango and fenugreek leaves*

**Chicken Madras** \$15.90  
*Rich hot spicy chicken dish with mustard seeds, laced with coconut milk*

**Chicken Vindaloo** \$15.90  
*Traditional hot curry cooked in special Vindaloo Paste*

**VEGETARIAN PLATTER (2PCS EACH)** \$15.90  
Hara Kebab Onion Bhaji Paneer Tikka

**TANDOORI PLATTER (2PCS EACH)** \$20.90  
Malai Tikka Seekh Kebab Fish Tikka

**MIXED PLATTER (1 PCS EACH)** \$17.90  
Samosa Chicken Tikka Onion Bhaji Lamb Cutlets

**LAMB**

**Lamb Rogan Josh** \$15.90  
*Lamb Curry with rich gravy base of onions and tomatoes and garnished with coriander.*

**Spicy lamb with Potatoes** \$14.90  
*Diced Lamb and potatoes cooked in a gravy of onions and tomatoes along with special Indian species*

**Lamb Korma** \$15.90  
*A mild lamb dish cooked in a thick sauce of almond*

**Lamb Madras** \$15.90  
*Lamb cooked with fresh curry leaves and mustard seeds in coconut cream sauce and vinegar*

**Lamb Vindaloo** \$14.90  
*Tender lamb pieces sautéed in a spicy aromatic Vindaloo sauce*

**Lamb Saag** \$15.90  
*Lamb cooked in fresh mustard plant leaves cooked with fresh ginger, garlic, green chili & herbs*

**GOAT**

**Goat Curry** \$15.90  
*Goat meat curry cooked in traditional Indian Goat style*

**Goat Saag** \$14.90  
*Goat cooked in fresh mustard plant leaves cooked with fresh ginger, garlic, green chili & herbs*

**Goat Masala** \$15.90  
*Tender pieces cooked on the bone with fresh tomato onion sauce*

**SEAFOOD**

**Prawn Malabar** \$15.90  
*King prawns cooked with rich coconut gravy flavored with a special blend of spices*

**Fish Masala** \$15.90  
*Fish fillet cooked in Tomato and onion gravy with blended Indian spices*

**Prawn Vindaloo** \$15.90  
*Prawns cooked in a delicious spicy Vindaloo sauce*

**Prawn Madras** \$15.90  
*Rich Prawn dish with mustard seeds, laced with coconut milk*

**VEGETERIAN**

**Kadai Paneer** \$14.90  
*Indian cottage cheese cooked in a thick wok with onion & Capsicum*

**Malai Kofta** \$14.90  
*Mashed potatoes and cottage cheese dumplings, deep fried and served with an almond-based*

**Shahi Paneer** \$14.90  
*Cottage cheese in a thick gravy made up of cream, tomatoes, and spices*

**Veg Korma** \$13.90  
*Veg. cooked in a mild almond & cashew nut Sauce*

**Patalia Baigan** \$13.90  
*Popular Indian eggplant curry from Famous Indian*

**Aloo Matter Paneer** \$13.90  
*Cottage cheese, peas, and potatoes cooked in a smooth tomato based curry*

**Daal Makhni** \$14.90  
*Black lentils cooked overnight in a rich creamy gravy*

**Tadka Daal** \$13.90  
*Yellow gram lentils tempered with cumin seeds, onion, tomato & finished with fresh green coriander*

**Soya Curry** \$13.90  
*Soya cooked in Onion and tomato gravy*

**Bhindi do Pyaza** \$14.90  
*Fresh hand-picked okra stir fried with diced onions & tomatoes, garnished with coriander*

**Palak Paneer** \$14.90  
*Puree of spinach & cottage cheese cooked together*

**Aloo Gobhi** \$14.90  
*Cauliflower portions & potatoes lightly spice with masala*

**Paneer Bhurji** \$15.90  
*Crumbled paneer simmered in spicy tomato gravy*

**Channa Masala** \$14.90  
*Chickpeas and potato cooked in a mild, tomato sauce with fresh herbs*

**Sarson Ka Saag** \$15.90  
*Curry made from fresh mustard plant leaves cooked with fresh ginger, garlic, green chili*

**Mix Vegetable** \$13.90  
*Seasonal fresh Vegetables cooked in onion Tomato gravy*

**Bombay Aloo** \$13.90  
*Great Potatoes curry with coconut based onion & tomato gravy*

**BREADS**

**Tandoori Roti** \$2.50  
*Flaky Indian bread made from wholemeal flour made in Tandoor*

**Tawa Roti** \$3.00  
*Flaky Indian bread from wholemeal flour made on iron*

**Plain Naan** \$2.50  
*Bread made of plain flour, baked in a Tandoor*

**Butter Naan** \$4.00  
*Bread made of plain flour, baked in a Tandoor & buttered on top*

**Garlic Naan** \$3.50  
*Plain flour bread stuffed with fresh garlic cooked in*

**Kulcha** \$4.00  
*Soft plain flour bread with a dash of garlic spread over Stuffed Kulcha (Onion, Potato and Paneer)*

**Keema Naan** \$4.00  
*Bread stuffed with Lamb mince backed in tandoor*

**Lacha Paratha** \$4.00  
*Bread in layers and backed in tandoor*

**Rumali Roti** \$4.50  
*Large Thin rolled out dough tossed up and baked on a rumali iron plate*

**Cheese Naan** \$4.50  
*Bread stuffed beautifully with cheese*

**Cheese & Garlic Naan** \$4.50  
*Bread stuffed with Garlic & cheese*

**Chilli Naan** \$4.50  
*Bread stuffed fresh green chilli*

**Cheese & Chilli Naan** \$4.50  
*Bread stuffed fresh green chilli and Cheese*

**RICE**

**Steam Rice** \$3.00

**Cumin Rice** \$4.00

**Kashmiri Pulao** \$7.00  
*Basmati Rice cooked with dry fruits and nuts*

**Chicken/Lamb/Goat** \$14.90

**Vegetable Biryani** \$13.90

**Seafood Biryani** \$15.90

**SIDES**

**Cucumber Raita** \$3.00

**Chicken Salad** \$7.00

**Mint Sauce** \$1.50

**Mix pickle** \$1.00

**Papadums** \$1.50

**Fresh Green Salad** \$5.00