

STARTERS

1. **Vegetable Samosa** \$4.50
2 Pieces - Homemade pastry shaped as pyramids and stuffed with a blend of cooked potatoes, green peas, and spices.
2. **Meat Samosa** \$6.00
2 Pieces - Homemade pyramid shaped pastry stuffed with lamb mince, cooked potatoes, green peas, nuts & spices.
3. **Onion Bhaji** \$4.50
3 Pieces - Onions lightly battered in a mix of spices and chickpease flour batter and deep fried.
4. **Spring Rolls 6 pieces** \$5.99
5. **Calamari Pakora** \$6.99
6 Pieces - Calamari lightly battered in mix of spices and chickpeas flour batted and deep fried.
6. **Vegetable Pokara** \$4.50
4 Pieces - Spinach and potato mixed together with spices in chickpea flour batter and deep fried.
7. **Potato Wada** \$5.00
2 Pieces - Lightly spiced mash potatoes patties dipped in chickpea batter and shallow fried.
8. **Tandoori Mushrooms** \$8.99
Fresh mushroom, marinated with chickpea flour garlic, ginger, cream indian spices, mixed together and cooked in the tandoori oven.
9. **Cauliflower Pakora** \$4.50
4 Pieces - Fresh cauliflower lightly battered in mix of spices and chickpea flour batter and deep fried.

TANDOORI KABAB (ENTRÉE)

10. **Mumbai Chicken Tikka** \$8.99
4 Pieces - Curry spiced chicken with garlic, ginger, cooked together in the tandoori oven. (No dairy product)
11. **Chicken Tikka** \$8.99
4 Pieces - Boneless pieces of chicken marinated in yoghurt, herbs and spices and cooked in the tandoori.
12. **Lamb Seek Kabab** \$11.99
4 Pieces - Tender lamb minced together with mild spices and herbs rolled on a skewer and cooked in the tandoori oven
13. **Lamb Chops Tandoori** \$11.99
4 Pieces - Lamb chops marinated in blend of yoghurt, garlic spices, and ginger and cooked in the tandoori oven.
14. **Tandoori Drumstick 4 Pieces \$7.99 8 Pieces \$15.99**
Drumstick marinated with garlic, ginger, gram masla yoghurt and cooked in the tandoori oven.
15. **Tandoori Patters 5 Pieces Half \$11.99 full \$21.99**
2 Pieces each of Tandoori drumstick, lamb seek, chicken tikka, Mumbai chicken tikka, lamb cops.
16. **Tandoori Fish** \$13.99
6 pieces - Marinated fish ,lemon spiced yoghurt and cooked in the tandoori.
17. **Prawn Pakora** \$11.00
4 Pieces- Prawn lightly battered in mix of spices and chickpeas, mango batter and deep fried
18. **Tandoori Prawn** \$14.99
6 Pieces- Marinated tiger prawn lightly spiced with yoghurt and cooked in the tandoori

MAIN COURSE

- Chicken - Lamb - Beef - Goat**
19. **Butter Chicken** \$12.99
(Mild) Roasted chicken party cooked in the tandoori then finished in Fresh tomato and cream gravy and garnished with nuts and cream.
 20. **Mango Chicken** \$12.99
(Mild) Chicken cooked in a fresh mango with touch of mustard seed, curry leaf & coconut milk.
 21. **Chicken Tikka Masala** \$12.99
(Medium or Hot) Succulent chicken pieces, marinated in yoghurt and spices, cooked in the tandoori then tossed in a tomato onion based mix sauce.
 22. **Lamb Rogan Josh** \$12.99
(Mild to Med) Lamb or beef, Authentic kashmeeri lamb curry cooked in onion, tomato and yoghurt with aromatic spices.
 23. **Korma** \$12.99
(Mild) Choice of chicken, lamb, goat ,beef, cashew nuts and cream sauce (a mild dish)
 24. **Madras** \$12.99
(Mild to Med) Choice of chicken, lamb, or beef. Coconut milk, spices, tempered with fresh curry leaves and roast in mustard seeds.
 25. **Chef Special Goat Curry** \$13.99
Choice of mild, med.hot,
 26. **Traditional Indian Curry** \$12.99
(Med) Choice of chicken, lamb, or beef cooked in a medium spicy curry sauce.
 27. **Chicken Vegetable steam Curry** \$12.99
choice mild med.hot) chicken and vegetable cooked with Taraditional Indian Sauce.
 28. **Mumbai Chicken Curry** \$12.99
(Mild or med) Mumbai chicken pieces cooked with capsicum, mustard, and in traditional coconut mumbai sauce. (no dairy product)
 29. **Saag** \$12.99
(Mild, Med, or Hot) Choice of chicken, lamb, beef, cooked in a spinach sauce with spices.
 30. **Aloo** \$12.99
(Mild, Med, or Hot) choice of chicken, lamb, or beef cooked in curry sauce with potato and spices.
 31. **Chickpeas Masala** \$12.99
(Mild, Med,or Hot) Choice of chicken, lamb, and beef with chickpeas and traditional Indian sauce.
 32. **Chili Masala** \$12.99
(Med or Hot) Choice of chicken, lamb or goat beef cooked with fresh chilli onion, capsicum and tomato in thick gravy.
 33. **Seek Kabab Kashmmeri Curry** \$13.99
Seek kabab cooked tandoori oven blend dry fruit and finished with kashmmeri mild sauce.
 34. **Mushrooms** \$12.99
(Med or Hot) Choice of chicken, lamb, or beef and mushroom cooked in traditional Indian sauce and spices.
 35. **Vindaloo** \$12.99
(Hot) Choice of chicken, lamb, goat or beef a delicious goan spices coconut lemon, potato, cooked in a fresh red chilli sauce.

FISH AND PRAWN

36. **Achari** \$15.99
(Med or Hot) Choice of fish or prawn pieces pan cooked and tossed with five spices in mixed pickly gravy.
37. **Vindaloo** \$15.99
(Hot) Choice of fish or prawn prepared with vinegar and chilli sauce. (A hot dish)
38. **Fish Bangali** \$15.99
(Mild, Med,or Hot) Delicate fish mixed with five different kind of spices and seeds, coconut milk gravy, curry leaves and sautéed onion.

39. **Fish Malabar** \$15.99
(Mild, Med ,Hot) King fish sautéed with freshly ground spices and herbs, onion and capsicum.
40. **Fish Curry** \$15.99
(Mild, Med, Hot) Fish pieces cooked in onion and tomato based sauce with herbs and homemade spices.
41. **Prawn Bangali** \$16.99
(Mild, Med, Hot) Prawn mixed with five different kinds of spices and seeds coconut milk gravy curry leaves and sautéed onion. Cooked in traditional bangali style.
42. **Prawn Malai** \$15.99
(Mild) Prawn cooked in a mild sauce finished with coconut milk and cream.
43. **Prawn Chili Masala** \$15.99
(Hot) Tiger prawn cooked with chili , freshly ground herbs and spices, accompanied by the flavors of onion and capsicum.

VEGETARIAN

44. **Daal Makhani Bukhara** \$10.99
(Mild, Med, Hot) Black lentils and kidney beans with herbs in a mild kashmeeri sauce.
45. **Cauliflower Potato Curry** \$10.99
(Mild, Med or Hot) Cauliflower and potato tossed in Indian spices and roasted cumin seeds.
46. **Chana Masala** \$10.99
(Mild, Med, Hot) Fresh tomato onion sauce, curry leaves with northern sauce cooked in a Indian style.
47. **Eggplant & Potato Curry** \$10.99
(Mild, Med, Hot) Eggplant and potato tossed with ginger in thick gravy.
48. **Mumbai Potato Curry** \$10.99
(Med, Hot) Potato curry mixed with master sauce, tomatoes and lemon essence.
49. **Spinach Paneer.** \$11.50
(Mild, Med, Hot) Fresh garlic ginger onion batter cooked in spinach with homemade cheese club cream.
50. **Kashmeeri Malai Koftha** \$11.50
(Mild) Cottage cheese and potato dumplings cooked in a nut kashmeeri mild sauce.
51. **Mixed Vegetables Curry** \$10.50
(Mild, Med, Hot) Fresh mixed seasonal vegetables cooked with fresh herbs and spices .
52. **Vegetables Korma** \$11.50
(Mild) Mixed vegetables with blend of almond cashew white gravy, mild sauce.
53. **Vindaloo** \$11.99
(Hot) Choice eggplant photo , culiflower potato, chickpea potato cooked with hot vindaloo sauce and coconut flavour.
54. **Yellow Daal Tadaka** \$10.99
(Med or Hot) Fresh yellow lentils garlic, ginger, onion, tomato cooked with spices and fresh coriander.
55. **Pumpkin Chili Masala** \$10.99
(Med or Hot) Diced pumpkin tempered with chilli and mustered in spicy onion sauce.
56. **Pumpkin Madras** \$10.99
(Med) Pumpkin cooked with a combination of hot spices and coconut garnished with curry leaves and mustard seeds, south Indian sauce.
57. **Paneer Butter.** \$11.99
(Mild) Fresh cheese cubs cooked tomato batter sauce with in creamy cashew sauce.

ACCOMPANIMENTS

58. **Raita** \$2.99
Churned homemade yoghurt with garlic cucumber and carrot garnished with ground cumin
59. **Mixed Kutuchumber Salad** \$4.00
Fresh Indian salad with chopped cucumbers, onion, lemon, and tomatoes with spices.
60. **Mango chutney** \$2.00
61. **Papadums** 4 pieces \$2.00
62. **Mixed Pickle** \$2.00

TANDOORI BREAD

63. **Naan** \$2.50
Bread made of plain flour cooked in tandoori.
64. **Garlic Naan** \$3.00
Naan baked with garlic
65. **Keema Naan** \$3.99
Naan stuffed with minced meat and spices.
66. **Masala Kulcha** \$3.50
Naan stuffed with cottage cheese, potato and onion.
67. **Onion Kulcha** \$3.00
Stuffed with onion and Indian spices.
68. **Kashmeeri Naan** \$4.00
Plain flour bread stuffed with sweet mix dried fruits.
69. **Coconut Naan** \$3.99
Coconut bread stuffed with coconut flour, milk, cream, sultanes and sugar.
70. **Tandoori Chicken Naan** \$4.50
Chicken tikka chooped, stuffed with fresh coriander and indian spices.
71. **Cheese Naan** \$4.00
Stuffed with cheese, potato, and master spices
72. **Spinach Cheese Naan** \$4.00
Tandoori bread stuffed with spianach cheese.
73. **Garlic Cheese Naan** \$4.00
Tandoori bread stuffed cheese baked with garlic

WHOLEMEAL BREAD

74. **Roti** \$ 2.50 choice **Garlic** \$3.00
Wholemeal bread cooked in the tandoor.
75. **Aloo Prantha** \$3.50
Wholemeal potato bread and fresh coriander cooked in tandoor

BASMATI RICE DISHES

76. **Basmati Rice** Small \$2.99 Large \$ 4.99
Basmati rice with saffron
77. **Peas Pulao** Small \$3.99 Large \$ 7.50
Rice cooked with green peas tempered with cumin seeds.
78. **Kashmeeri pulao** Small \$4.99 Large \$ 7.99
Rice cooked with mixed fresh fruits and nuts.
79. **Hyderabadi Biryani** \$10.99
Your choice of marinated chicken, lamb, beef, basmati rice cooked in a stock with hyderabadu spices.
80. **Lemon Rice** Small \$3.99 Large \$ 7.50
Basmati rice cooked with mustard seeds, curry leaves, coconut and lemon essence.
81. **Sri Lankan Special Fried Rice** \$11.99
Basmati rice with a variety of freshly cooked vegetable egg, prawn and soy sauce, garnished with spring onion.

82. **Vegetarian Palou** \$8.99
Basmati rice with a variety of freshly cooked mix vegetables.

INDIAN DESSERT

83. **Gulab Zamun** \$3.99
2- Pieces full cream milk dumplings, lightly fried and soaked in rose water sugar syrup, garnished with coconut.
84. **Pista Kulfi** \$3.99
Homemade Indian ice-cream prepared with milk and nuts blended with cream, garnished with rose syrup & pistachio
85. **Mango Kulfi** \$3.99
Indian ice- cream made thickened milk & mango

DRINKS

- Fresh Mango Lussi** \$3.99
Churned yoghurt drink with milkshake- choice or sweet or plain.
- Soft drink 1.25 liter bottle** \$3.99
- Soft drink 2 liter bottle** \$5.50
- All Soft drinks cans** \$2.00

All entrees are served with complimentary mint or tamarind chutey.

All meals made fresh to order and your taste,

CHOOSE YOUR FLAVOR: MILD, MEDIUM, HOT

Please advise us of any allergies or dietary limitations.

VEGETARIAN FAMILY PACK

CHOICE OF: MILD, MEDIUM, HOT

- 4 Pieces Potato Wada, 4 Pieces Vegetable Samosa,
Chickpeas Potato Curry
Spinach Paneer, Kashmeeri Malai Koftha,
2 Basmatic Rice, 4 Naan, 1 Tamarind Sauce, 2 Pappadum
4 Pieces Of Gulab Jamun Serves 4 people **\$54.00**

FAMILY DINNER PACK

CHOICE OF: MILD, MEDIUM, HOT

- 4 Pieces Mumbai Chicken Tikka, 4 Pieces
Potato Wada, Butter Chicken, Lamb Rogan Josh
Vegetable Korma, 2 Basmati Rice, 4 Nann
2 Pappadum, 1 Tamarind Sauce, 1 Mint Sauce,
4 Pieces, of Gulab Jamun Serves 4 people **\$55.00**

Chef's Special - Only quick take away

**Lamb/Beef/Chicken/Veg
Curry, Rice \$8.99**

Lunch Special Eat In

**Lamb/Beef/Chicken/Veg
Curry, Rice, Naan, Papadums \$14.99**

*All Prices are Inclusive of GST

Halal Meat Available



Indian Tandoori Recipe Chef



Dine In And Take Away

*Indian Five star Chef With over 28 years
Experience in india and Australia*

Dinner 7 Nights 4.00pm - 9.30pm
Lunch Mon-Sat 11.30am - 2.30pm

Outdoor Catering Available

Quick & Quality Indian Food

**Shop 7, 2456, Warburton Hwy
Yarra Junction, VIC 3797.**

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