

- Prawn Malai**
Prawns cooked in a creamy coconut & cashew nut sauce on a slow fire
- Saag Prawns**
Prawns cooked in spinach puree
- Chilli Prawns**
Prawns cooked with green chillies, capsicum, onions & tomatoes
- Prawns Malibu**
Prawns cooked in creamy cashew nuts sauce and finished with Malibu

VEGETABLES

Small \$10.90/Regular \$12.90

- Yellow Tarki Dal**
Split peas cooked on slow fire with spices
- Dal Saag**
Split lentil cooked with spinach and spices
- Dal Makhani**
Whole black lentil and kidney beans cooked on slow fire overnight, finished with cream and spices
- Bagchi Bahar**
Fresh mixed vegetables cooked with spices and sauce

Small \$11.90/Regular \$13.90

- Vegetable Korma**
Seasonal mixed vegetables in cashew nut creamy sauce
- Shahi Baingan (Egg Plant)**
Egg plant tossed with onion masala sauce & tomatoes finished with touch of cream and fresh coriander
- Palak Paneer**
Fresh leafy spinach puree with homemade cottage cheese
- Malai Kofta**
Homemade cottage cheese with mashed potato deep fried and cooked with our Chef's special sauce
- Shahi Paneer**
Homemade cottage cheese cooked slowly in cashew nut sauce

BIRYANIS

- Vegetable** \$10.90
- Chicken, Lamb or Beef** \$14.90
- Special biryani rice cooked with spices, dry nuts and fresh coriander

TANDOORI BREADS

- Roti** \$2.95
Wholemeal bread from our clay oven
- Plain Naan** \$2.95
Plain flour bread topped with butter
- Tandoori Parantha** \$3.50
Wholemeal flour with butter, baked in tandoor
- Garlic Naan** \$3.50
Fresh garlic spread on naan bread
- Vegetable Parantha** \$3.90
Wholemeal bread filled with vegetables

- Cheese Naan** \$3.80
Naan bread stuffed with homemade cheese
- Cheese & Garlic Naan** \$3.95
Garlic naan stuffed with cheese
- Cheese & Spinach Naan** \$4.50
Spinach stuffed with cheese naan
- Paneer Naan** \$4.50
Naan bread stuffed with homemade cottage cheese
- Paneer & Green Chilli Naan** \$4.60
Naan bread stuffed with homemade cottage cheese & green chilli
- Keema Naan** \$4.95
Naan bread stuffed with minced meat
- Baluchi Naan** \$4.95
Naan stuffed with dates, coconut, cashew nuts & flavoured with aniseed powder

ACCOMPANIMENTS

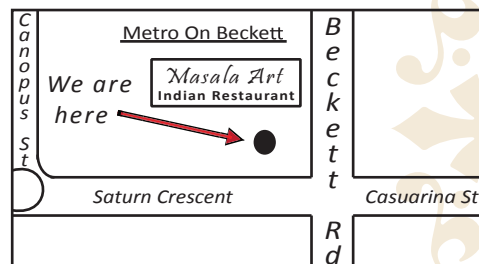
- Pappadums(4pc)** \$2.50
- Pickles/Mixed Pickle** \$2.50
- Cucumber & Yogurt(Raita)** \$2.50
- Tomato & Onion** \$2.50
- Mango Chutney** \$2.50
- Mint Sauce** \$2.50
- Side Platter** \$7.95
(combination of any of 4 from above)

DESSERTS

- Gulab Jamun** \$2.95
Milk balls in rose flavoured sugar syrup
- Mango Kulfi** \$3.95
Homemade Indian ice cream made with mango puree
- Pista Kulfi Flooda (Vermicelli)** \$3.95
Homemade Indian ice cream made with pistachio & vermicelli

DRINKS

- Soft Drink (Coke/Diet Coke/Sprite/Lift)** \$2.50
- Sweet Lassi** \$2.95
A Special Indian yoghurt based drink with rose essence
- Mango Lassi** \$2.95
A Special Indian yoghurt based drink made with mangoes



Prices are subject to change without notice. All prices inclusive of GST

Tuesday Buffet

\$20 per head

Advance Booking
Dine-in Only

Titillate your
taste buds with
Titillate your
taste buds with

masala
ART
Traditional Art of Indian Cuisine

Indian Restaurant

Dine-in (fully A/C) & Takeaway

Catering & Party Booking

BYO

FREE HOME DELIVERY

Minimum order \$50 within 7kms

PH: 31614704

Trading Hours

Tue-Sun 5pm - 10pm

We Believe In Delivering Quality with Quantity

Shop 7-5 Metro On Beckett, Canopus Street,
Corner Beckett Road and Saturn Crescent,
Bridgeman Downs 4035

ENTRÉE

Samosa(2pcs) Crispy pastry filled with potatoes and peas spiced with fresh ginger, fenugreek and coriander seeds, deep fried	\$3.95
Onion Bhaji Onions dipped in split pea batter and gently fried until golden fried	\$4.95
Hari Hari Bhaji (4pcs) Fresh chopped Vegetables lightly steamed dipped in split pea batter, spiced and then deep fried	\$4.95
Chicken Tikka (4pcs) Boneless tender chicken pieces marinated overnight and cooked in tandoor	\$9.95
Tandoori Chicken Fresh spring chicken marinated in yogurt herbs & spices overnight and cooked in tandoor	Half \$10.95 Full \$14.95
Lamb Seekh Kebab(4pcs) Marinated mince lamb flavoured with onions, garlic, ginger and fresh coriander cooked in tandoor	\$9.95
Lamb Cutlet (4pcs) Lamb culets marinated overnight in Spices & yoghurt and cooked in tandoor	\$12.95
Sea Squid Salt and pepper squid dusted with spiced rice flour and deep fried	\$9.95
Tandoori Prawns(6pcs) Prawns marinated in aromatic spices and baked in tandoor	\$9.95
Amritsari fish (6pcs) Deep fried fish in split pea batter & herbs	\$9.95

Meal Deal Takeaway Special \$10.00

Small Curry + Rice

Choose any curry from:

Butter Chicken, Chicken Vinadalo, Lamb Rogan Josh, Lamb Korma
Beef Madras, Yellow Tarki Dal & Bagchi Bahar

Meal for 2 (Takeaway Only) \$35.00

Pappadums(2pc) + Hari Hari Bhaji(2pc) + 2 Regular Curries +
Rice for 2 + 1 Plain/Garlic Naan & Raita(Cucumber & Yoghurt)
(Extra charges for Seafood)

(Save \$5.00)

Family Pack (Takeaway Only) \$50.00

Pappadums(3pc) + Hari Hari Bhaji(3pc) + 3 Regular Curries +
Rice for 3 + 2 Plain/Garlic Naan & Raita(Cucumber & Yoghurt)
(Extra charges for Seafood)

(Save \$10.00)

MAINS

CHICKEN

Small \$12.90/Regular \$14.90

Butter Chicken

Chicken pieces cooked in tandoor then spiced in tomato & cashew nut & tomato sauce

Mango Chicken

Boneless tender pieces cooked in mango & coconut sauce with raisin

Chicken Saag

Chicken tender pieces cooked with spinach puree, cream & fenugreek

Kadhai Chicken

Pieces of chicken cooked with capsicum, onion, tomatoes & finished with fresh coriander

Chicken Korma

Chicken pieces cooked in mild creamy cashew nuts sauce

Chicken Jal Frezi

Pan fried chicken pieces cooked in pineapple, capsicum and tomato

Chicken Tikka Masala

Tandoori Chicken pieces cooked with capsicum, onion, tomatoes & finished with fresh coriander

Chicken Madras (Medium)

Chicken tender pieces cooked in spicy coconut sauce

Chettinad Chicken (Medium)

An authentic South-Indian pepper hot chicken breast fillet tossed in gravy with fresh curry leaves & mustard

Chicken Vindaloo (Medium)

Hot & tangy spic chicken tender pieces in sauce

Chilli Chicken

Chicken tender pieces flavoured with garlic, soy & cooked with herbs, capsicum & spring onion in a Hot chilli sauce

LAMB

Small \$12.90/Regular \$14.90

Lamb Madras (Medium)

Lamb cooked in spicy coconut sauce

Lamb Vindaloo (Medium)

Lamb cooked in hot & spicy sauce

Lamb Korma

Tender lamb moghul style dish cooked in cashew sauce, garnished with nuts

Complimentary rice with every curry

Rogan Josh

Tender pieces of boneless lamb cooked in traditional Kashmiri spices, saffron & fresh coriander

Lamb Aloo

Lamb cubes cooked in potato curry & served with fresh coriander

Lamb Saag

Lamb cooked in spinach, cream, fenugreek & spices

Kadhai Lamb

Pieces of lamb cooked with capsicum, onions, tomatoes & finished with fresh coriander

Lamb Shank (2pcs)

Cooked with herbs, spices & served with creamy potatoes & black sesame seed with cream & fresh coriander

Dhansak

(Chicken/Beef/Lamb) Cooked with lentil & spices

Rarrah Gosht (Goat)

Selected fine cuts of goat bone-in cooked to perfection on slow fire with chef's special ingredients and finished with fresh coriander

BEEF

Small \$12.90/Regular \$14.90

Beef Korma

Tender beef cubes cooked in a mild creamy cashew nut sauce

Kadahi Beef

Pieces of beef cooked with capsicum, onions, tomatoes & finished with fresh coriander

Beef Muglai

Beef cooked muglai style with apricot & spices

Beef Pasanda

Cubes of tender beef cooked in cashew nut sauce and red wine

Beef Madras (Medium)

Beef cooked in spicy, coconut sauce

Beef Vindaloo (Medium)

Hot & spicy beef curry

SEAFOOD

Small \$14.90/Regular \$16.90

Fish Korma

Tender fish cubes cooked in a mild creamy cashew nut sauce

Goan Fish

Fish fillet cooked in spicy mustard seed, curry leaves & coconut milk

Complimentary rice with every curry