

# STARTERS

All starters served with special mint sauce

## ONION BHAJI \$8

Crispy Onion fritters, Fresh herbs mixed with chana flour and deep fried

## PAPAD TOKARI \$8

Poppadum Platter Served with pickle and mango chutney to start

## VEGE POTATO TIKKI \$9.5

Medium spicy mashed potato patties with vegetables and dry golden brown

## VEGE SAMOSA \$7

Triangular patty filled with spiced potatoes and vegetables, deep fried and served with chutney.

## HARA BHARA KEBAB \$12

A rare combination of spinach and cheese patty and spices (deep fried).

## SAMOSAS CHAT \$12

Samosas squeezed and mixed with yogurt, onion, tamarind mint sauce, herbs and spices

## VEGE TIKKI CHAT \$12

Tikki squeezed and mixed with yogurt, onion, tamarind mint sauce, herbs & spices

## DAHI VADA \$12

Lentil dumplings dipped in yogurt and topped with spicy savory tamarind chutney

## INDO-CHINESE STYLE CHICKEN LOLLYPOP (BONELESS) \$13.5

Chicken pieces coated in special spices and deep fried, served on a skewer with mint sauce

## SEEKH KEBAB \$13.5

Lamb minces round kebabs, mixed with special spices coriander, garlic and cooked in Tandoor

## TANDOORI CHICKEN TIKKA \$13.5

Marinated boneless pieces of chicken breast cooked in Tandoor

## MALAI TANDOORI TIKKA \$13.5

Chicken marinated overnight in yoghurt & cream, spiced with herbs ginger & garlic and cooked in tandoor served on bed of fresh salad

# ACCOMPANIMENTS

POPPADOMS	\$1
EXTRA RICE	\$3
MANGO CHUTNEY	\$5
PICKLE	\$5
GREEN SALAD	\$6
CUCUMBER RAITA	\$5
PINEAPPLE RAITA	\$5

# SIZZLER PLATE SPECIALS

Served with sauces and fresh salad.

## SOYA MALAI CHAAP \$29

Marinate Champ in spices & yogurt, garlic & finished with cream, butter & lemon. Served with salad & chutney. *Most recommended!*

## PANEER TIKKA \$29

Marinated Paneer, capsicum and onion. Served with salad & chutney. *Most recommended!*

## VEGE PLATTER \$29

Combination of Samosa, Hara Bhara Kebab, Onion Bhaji and Paneer Pakora

## MEAT LOVER PLATTER \$29

Combination of Chicken Tikka, Chicken Malai Tikka, Hara Bhara Kebab, Seekh Kebab

## TANDOORI CHICKEN TIKKA \$29

Marinated boneless pieces of chicken breast cooked in Tandoor

## MALAI TANDOORI TIKKA \$29

Chicken marinated overnight in yoghurt & cream, spiced with herbs ginger & garlic and cooked in tandoor served on bed of fresh salad

# BREADS

PLAIN ROTI	\$3.5
PLAIN NAAN	\$3.5
GARLIC NAAN	\$4.5
TANDOORI PARANTHA	\$4.5
ALOO PARANTHA	\$5.5
GARLIC & CHEESE NAAN	\$5.5
FILLED NAAN	\$5.5
Choice of lamb mince/chicken/potato	
ONION KULCHA	\$5.5
CHOCOLATE NAAN	\$5.5
PESHAWARI NAAN	\$5.5
Filled with dry fruits	

## SPECIAL GOAT CURRY \$23

Slices of goat cooked in medium spicy Chef's special gravy of onion and tomato, ginger, garlic and spices

# MAINS

CHOOSE YOUR SPICE LEVEL:

» Mild » Medium » Kiwi Hot » Indian Hot



CHICKEN LAMB

All mains served with basmati rice

## BUTTER CHICKEN \$21 -

Boneless pieces of tandoori roasted chicken in gravy of tomatoes, cashew paste, cream, ginger and garlic

## CHICKEN BALTI \$23 -

Boneless pieces of meat cooked in spicy curry with broccoli, cauliflower, capsicum & onion

## PUNJABI CHICKEN \$23 -

Fresh chicken boneless cooked along with special Punjabi gravy and spices.

## CHICKEN MUSHROOM MASALA \$23 -

Chicken pieces cooked in Chef's special sauce with mushroom, ginger and garlic

## CHICKEN RAHRA \$23 -

Chicken pieces cooked in a mince with Chef's special sauce with touch of coriander and spices

## CHILLI CHICKEN (INDO-CHINESE) \$23 -

Chicken cooked with onion, capsicum and green chillies in soya sauce

## SAAG \$23 \$23

Tandoori chicken/lamb cooked in fresh spinach with tomato, garlic, ginger and ground spices

## TIKKA MASALA \$21 \$23

Tandoori chicken/lamb in medium spiced gravy of fresh herbs and spices

## KORMA \$21 \$23

Boneless tandoori chicken/lamb in mild and rich gravy with cashew paste, cream and a touch of spices

## KADAI \$21 \$23

Chicken/lamb pieces cooked in mildly spiced gravy and tomato semi dry touch of capsicum

## VINDALOO \$21 \$23

Slices of chicken/lamb cooked in spicy gravy of onion and tomato with the touch of vinegar

## MUGHLAI \$23 \$23

Cashew nut and onion based sauce with special curry semi dry with touch of coriander - Must try!

## ROGAN JOSH \$23 \$23

A challenging hot and spicy lamb curry

## PASANDA - \$23

Slices of lamb cooked in creamy onion and tomato gravy garnished with almonds

## CHICKEN BHUNA \$23 -

A fairly dry fried curry containing onions, pieces of chicken meat and spices

# SEAFOOD MAINS

## PRAWN MUSHROOM MASALA \$27

Prawn pieces cooked in Chef's special sauce with mushroom, ginger and garlic

## PRAWN MALABARI \$27

Prawn cooked in Chef's special sauce with garlic, ginger, touch of coconut cream & cashew nut

# PANJABI VEGETARIAN MAINS

## MUTTER PANEER \$21

Fresh homemade cottage cheese cooked with green peas with ginger garlic and herbs

## MUGHLAI PANEER / ALOO \$21

Fresh homemade cottage cheese in rich and creamy sauce with onion and tomato and herbs

## PALAK PANEER \$21

Indian cottage cheese/potato in spinach gravy with tomatoes, garlic and ginger

## KADAI PANEER \$21

Cottage cheese cooked in mildly spiced onion and tomato semi dry touch of capsicum

## DAL MAKHANI HERITAGE \$21

A harmonious combination of lentils and beans cooked with cream and butter

## MALAI KOFTA \$21

Indian cottage cheese dumpling with potato, dry fruit simmer in mild creamy gravy

## BHURJI PANEER MASALA \$23

Mash cottage cheese cooked with capsicum, peas, fenugreek leaf and spices cooked to it excellence

## SOYA CHAAP CURRY \$23

Soya Champ in spices, yogurt & garlic. Cooked in Chef's Special Sauce

## MAKKI DI ROTI AND SAAG \$21

Corn flour bread cooked on traditional Indian pan served with saag (fine chopped mustered leaves and spinach cooked on low flame gas along with punjabi spices)

## VEGE MANCHURIAN \$21

Deep fried vegetable dumpling, cooked in Chef's special sauce with tomato, garlic and soy sauce

## VEGETABLE KORMA (NAVRATAN) \$21

Chunky vegetables in rich tomato gravy with cashew nut

# DUM BIRYANI'S

Basmati rice richly flavoured with saffron and spices complimented with yogurt.

## VEGETABLE BIRYANI \$21

## CHICKEN BIRYANI \$23

## LAMB BIRYANI \$23

## GOAT BIRYANI \$25

## KATHAL (JACKFRUIT) BIRYANI \$23

## CHICKEN FRIED RICE \$21

# DESSERTS

GULAB JAMUN ..... \$12

GAJAR HALWA ..... \$12

VANILLA ICE CREAM WITH CHOC CHIP ..... \$10

MANGO ICE CREAM ..... \$10

# DRINKS

TEA (INDIAN MASALA) ..... \$5.5

LASSI ..... \$5.5

SOFT DRINKS ..... \$4.5

JUICES (Ask for a selection) ..... \$4.5

# VEGAN

## ALOO GOBI \$21

Fresh garden cauliflower & potatoes cooked in tomato sauce with mild hint of Indian herbs & spices

## KHUMB MATAR \$21

Spicy mushroom curry with peas, tomatoes, garlic and ginger

## DAL TADAKA \$21

Yellow lentils cooked in a Chef's special sauce to it perfection with garlic & green coriander

## CHANNA MASALA AMRITSARI STYLE \$19.5

Chickpeas mixed with onion, tomato, mint, tamarind and yogurt

## BENGAN ALOO \$21

Flavour of full dish cooked of egg plant and potatoes cooked with onion tomatoes ginger garlic cooked with chef special sauce

## BHINDI MASSALA \$21

Stir-fried okra (ladyfinger) cooked with mixed spices and tomatoes

## SHAHI RAJMA \$21

Red kidney beans cooked in chef's special sauce with touch of ginger and garlic

## KATHAL MASALA \$21

Jack fruit cooked in onion and tomato based gravy with touch of whole spices