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CURRIES & COCKTAILS

E N T R E E S

CHICKEN/PANEER PAPAD ROLL WITH TOMATO RASAM	\$5.90
DELHI KE GOLGAPPE - 6 PCS (NF)	\$10.90
DAHI SEV PURI - 5 PCS (NF)	\$10.90
DAHI PAPDI CHAT (NF)	\$12.90
VEGETABLE PAKORA (NF, GF, DF) Fried fritters made with vegetables like onions, potatoes, chickpea flour, spices and herbs.	\$11.90
HARA BHARA CUTLETS (NF, DF) Spinach, potatoes, green peas, bread crumbs and mix spices.	\$11.90
VEG MANCHURIAN (NF,DF) Indo- Chinese appetizer crisp fried vegetable balls are dunked in slightly sweet and sour manchurian sauce.	\$14.90
CHILLI PANEER (NF) Indo- Chinese appetizer crisp batter fried paneer is tossed in slightly sweet, spicy, hot and sour chilli Sauce.	\$14.90
SAMOSAS CHAT (NF, DFP, GF) Popular North Indian street food, scrambled samosa made with Yogurt and chutneys.	\$14.90
INDIAN CHICKEN 65 (NF , DFP, GF) South Indian chicken appetizer made by deep frying marrinated chicken with curry leaves and greens chillies.	\$14.90
AMRITSARI FISH FRY (NF , DFP , GF) A lightly battered fish fry in Indian spices, famous street food from Amritsar.	\$14.90
CHANA BATHURA (NF , DFP) North indian staple curry consisting of cooked chickpeas in a deeply spiced tomato gravy , an unleavened deep-fried flatbread made from plain flour.	\$14.90

TANDOORI SELECTION

- ANARKALI PANEER TIKKA (NF, GF)** **\$19.90**
Indian appetizer made with cubes of Paneer marinated with yogurt and spices.
- TANDOORI CHICKEN WINGS (NE, GF)** **\$19.90**
Marinated in yogurt and Indian spices, then cooked to perfection with crispy skin and juicy chicken inside.
- TANDOORI CHICKEN TIKKA (NF, GF)** **\$21.90**
Boneless pieces of Chicken Marinated in spices and yogurt and cooked in a tandoori clay oven.
- CHICKEN MALAI TIKKA (NF, GF)** **\$21.90**
Tender pieces of boneless chicken are marinated in a unique blend of yogurt, cream, cheese and spices.
- LAMB SEEKH KEBAB (NF, GF) MEDIUM** **\$21.90**
Minced lamb, ginger and garlic tossed with Indian spices.
- TANDOORI PRAWNS (NF, GF)** **\$23.90**
Succulent prawns, marinated with the choicest yogurt and spices.
- LAHORI FISH TIKKA (NF, GF)** **\$22.90**
Fish marinated in the Tikka style using curry leaves, coriander, lime and spices.
- ## B I R Y A N I ' S
- VEGETABLE DUM BIRYANI (NFP,DFP,GF)** **\$19.90**
Richly flavoured Rice cooked with Vegetables.
- BEEF BIRYANI (NFP,DFP,GF) Medium** **\$20.90**
Fluffy, Fragrant Basmati Rice and a delicious Saucy Beef.
- LAMB BIRYANI (NFP, GF, DFP) Medium** **\$22.90**
Tender Lamb in layers of fluffy rice, fragrant spices and fried onions.
- TANDOORI CHICKEN TIKKA BIRYANI (NFP,GF)** **\$20.90**
Rice dish made with boneless chicken, basmati rice, and flavourful spices.

CHICKEN DUM BIRYANI (NFP,GF,DFP) \$21.90

An aromatic, mouth watering dish with succulent chicken in layers of fluffy rice, fragrant spices and fried onions.

GOAT BIRYANI (NFP, GF) \$23.90

Goat meat marinated in a seasoned yogurt sauce layered with buttery rice for a hearty Indian meal.

B E E F

SHAHI BEEF KORMA (GF) \$20.90

A creamy dish of beef cooked in a rich cashew nut gravy.

BEEF MADRAS (NF,GF) \$20.90

Classic coconut based curry with mustard seeds roasted chillies & curry leaves.

C&C BEEF CURRY (NF, GF) \$20.90

Tender pieces of beef cooked in traditional onion & tomato gravy.

KALIMIRCH BEEF (NF, GF) \$20.90

Beef cubes cooked in Black Pepper Gravy and Curry leaves.

BEEF VINDALOO (NF, GF) \$20.90

Spicy marinated beef cooked with vinegar, fresh ginger and spice.

C H I C K E N

C&C BUTTER CHICKEN (NF , GF) \$20.90

Boneless pieces of chicken cooked in the tandoor and simmered in a gravy of butter, fresh tomatoes & cream.

CHICKEN SHAHI KORMA (NFP, GF) \$20.90

Boneless chicken prepared in a cashew nut gravy along with mild aromatic spices.

MANGO CHICKEN (NF, GF) \$20.90

Chicken pieces cooked in onion gravy sauce finished with mango pulp and cream.

MURG TIKKA MASALA (NF, GF) \$20.90

Marinated chicken tikka cooked in a tomato based sauce with diced onion, juvenile ginger and diced capsicum.

DHABA STYLE CHICKEN CURRY (NF,GF) \$20.90

Chicken cooked in a Punjabi style gravy of tomatoes, onion & assorted spices.

CHICKEN SAAG (NF, GF) \$20.90

Boneless Chicken pieces cooked with spinach and spices.

CHICKEN MADRAS (NF, GF) \$20.90

Classic coconut based curry with mustard seeds roasted chillies & curry leaves.

KERELA PEPPER CHICKEN (NF,GF) \$20.90

Boneless Chicken cooked in Black Pepper Gravy and Curry leaves.

CHICKEN VINDALOO (NF,GF) \$20.90

A very hot chicken curry flavored with vinegar and hot spices.

S E A F O O D

FISH \$22.90

PRAWN \$24.90

CHOOSE FROM SAUCES :

MADRAS SAUCE (GF, NF)

A delicious, coconut milk and mild spices, coriander and mustard seeds.

MALABAR SAUCE (GF, NF)

Famous in the region of South India cooked with tamarind, chilli and shredded coconut.

JALFREZI (GF, NF)

Spiced and tangy dish made with capsicum, onions and tomatoes.

L A M B

SHAHI LAMB KORMA (GF)

\$21.90

A Creamy Dish of Lamb cooked in a Rich, Cashew Nut Gravy.

C&C LAMB CURRY (GF,DF)

\$21.90

Authentic Lamb Curry Richly Bursting with Tomato and Onion flavours.

LAMB DO PYAZA (GF)

\$21.90

Scrumptious Indian Mutton Preparation, loaded with Onions and host of Aromatic Spices.

LAMB MADRAS (GF,NF)

\$21.90

Classic Coconut based Curry with Mustard Seeds Roasted chilies and Curry Leaves.

SAAG GOSHT (GF,NF)

\$21.90

Tender Pieces of Lamb cooked on a slow flame in Spinach.

BLACK PEPPER LAMB (NF,GF)

\$21.90

Tendered Lamb cooked in Black Pepper Gravy and Curry Leaves.

LAMB VINDALOO (GF,NF)

\$21.90

Cubes of Lamb cooked with a Combination of Hot Spices and Vinegar.

G O A T

PUNJABI GOAT CURRY (GF,NF)

\$23.90

Delicious Curry of Goat pieces on the Bone cooked with herbs and spices.

GOAT VINDALOO (GF,NF)

\$23.90

Tender Goat pieces cooked with a Combination of Hot spices and Vinegar.

VEGETARIAN

VEGETABLE SHAHI KORMA (GF, DFP) \$16.90

Mildly spiced vegetable curry cooked with almond and cashew nut paste with cream.

MIX VEG KOLHAPURI (NF, GF, DFP) \$16.90

Fresh Seasoned vegetables cooked in a light, tomato base sauce.

YELLOW DAL TADKA (NF,GF,DFP) \$16.90

Yellow lentils cooked with chopped onion & fresh tomatoes.

DAL MAKHANI (NF, GF) \$16.90

Black lentils and kidney beans cooked with cream & spices.

AMRITSARI CHANA MASALA (NF, GF, DFP) \$16.90

Slow cooked chick peas with onions, tomato and freshly blended spices.

PUNJABI ALOO GOBHI (NF, GF, DFP) \$16.90

Stir-fried Potatoes & Cauliflower, cooked in a masala with herbs.

VIRASAT 'E' KHAS KOFTA (GF) \$19.90

Cheese and potato dumplings deep fried, finished in cashew and cream sauce.

KAJU GOBHI MASALA (GF, NFP) \$18.90

Cauliflower, cashew with ginger, tomato and cumin finished with cream.

PANEER BUTTER MASALA (GF, NFP) \$19.90

Cottage cheese cooked on slow flame, flavoured with a creamy sauce.

AJWANI BHINDI (GF, NF, DFP) \$19.90

Okra tossed with Diced onions and freshly ground spices.

SAAG PANEER (NF, GF) \$19.90

Home made cottage cheese cooked with spinach & mild spices with cream.

PANEER NOORJAHANI (GF) **\$19.90**

Dish originated from Mughlai Cuisine, made of Paneer (Cottage Cheese), with creamy and mild flavour.

PANEER TIKKA MASALA (NF,GF) **\$19.90**

Cubes of paneer (Indian cottage cheese), onions and capsicums and spices.

MUSHROOM DO PYAZA (NF,GF,DFP) **\$19.90**

Button Mushrooms cooked with lightly caramelised onions, tomatoes and ground spices.

ALOO BAINGAN (NF,GF,DFP) **\$18.90**

Potato and Eggplant cooked to perfection with Indian spices.

R I C E

STEAMED BASMATI RICE **\$5.00**

JEERA RICE **\$5.50**

Steamed rice with cumin seeds.

VEGETARIAN FRIED RICE **\$6.50**

EGG FRIED RICE **\$8.00**

B R E A D S

PLAIN NAAN **\$4.00**

Plain flour bread baked in tandoor and lightly brushed with butter.

TANDOORI ROTI (DFP) **\$4.00**

Bread made from whole wheat flour and cooked in the tandoor.

GARLIC NAAN **\$4.50**

Topped with garlic.

CHEESE NAAN **\$5.00**

Filled with cheese.

CHEESE & GARLIC NAAN **\$5.50**

Stuffed with Cheese & Garlic.

CHILLI CHEESE NAAN	\$5.50
Naan stuffed with fresh chillies, cheese & spices.	
LACCHHA PARANTHA (DFP)	\$6.50
Multi-layered wholewheat bread.	
KASHMIRI NAAN	\$6.50
Stuffed with dried fruits & nuts.	
ROOMAALI ROTI	\$7.00
Handkerchief thin bread made with flour cooked on an inverted wok.	
CHICKEN TIKKA & CHEESE NAAN	\$6.50
Stuffed with Diced up Chicken Tikka and cheese.	
KEEMA KULCHA	\$6.50
Stuffed with minced Lamb.	

A C C O M P A N I M E N T S

Papadums (4PCS)	\$3.50
Cucumber and Onion Raita	\$5.00
Mango Chutney	\$2.50
Mint Chutney	\$2.50
Mixed Pickle	\$2.50
Garden Salad	\$10.00
Onion Salad	\$8.00

D E S S E R T S

KULFI (GF)	\$9.90
Traditional Indian homemade Ice cream.	
CHOICE OF FLAVOURS:	
Mango, Mixed Berries, Pistachio	
GULAB JAMUN- 3PCS	\$12.90
Sweet dumplings in a rose syrup served with Vanilla Ice cream.	
GAJAR HALWA	\$10.00

K I D S M E N U

CHOICE OF 1 SMALL CURRY, SMALL RICE, CHEESE NAAN, RAITA AND VEGETABLE SAMOSA **\$17.90**

Choose from Butter chicken lamb korma or mixed vegetable korma.

CHICKEN NUGGETS AND CHIPS **\$14.90**

M O C K T A I L S

VIRGIN MOJITO **\$11.00**

Lime Juice, Sugar syrup, Soda water, Mint leaves with Lime Garnish.

LYCHEE MOCKTAIL **\$11.00**

Fresh Lime, Brown sugar, Fresh mint and Lychee with sprit.

FRUIT TROPICAL **\$11.00**

Mixed juices, Fresh Lime and Mixed Berries.

N O N - A L C O H O L I C D R I N K S

Soft Drinks **\$5.00**

(Coke, Sprit, Coke No sugar, Fanta)

Lemon Lime Bitters **\$5.90**

Soda Lime Bitters **\$5.90**

Juices **\$5.90**

(Apple, Mango, Pineapple, Orange)

Iced Tea **\$5.90**

(Mango, Peach, Lemon)

Mango Lassi **\$6.00**

Salted Lassi **\$6.00**

Sparkling water **\$7.90**

Masala Chai **\$5.00**