

## DOSAS/CREPES

Dosai is a common dish and a street food, its ingredients rice and lentils mean it is gluten and fat free. The Dosai is a crepe made from a batter of soaked lentils and rice, grounded together.

<b>Plain Dosa</b> <i>Golden crispy rice and lentil crepe</i>	<b>\$14.90</b>
<b>Masala Dosa</b> <i>Golden crispy rice and lentil crepe with spiced potatoes</i>	<b>\$14.90</b>
<b>Cheese and Onion Dosa</b> <i>Golden crispy crepe rolled with cheese and onions</i>	<b>\$14.90</b>
<b>Keema Dosa</b> <i>Golden crispy crepe rolled with spiced lamb</i>	<b>\$14.90</b>
<b>Prawn Dosa</b> <i>Golden crispy crepe rolled with tangy prawns</i>	<b>\$14.90</b>
<b>Paneer Dosa</b> <i>Golden crispy crepe rolled with spiced cottage cheese</i>	<b>\$14.90</b>
<b>Masala Uthappam</b> <i>Open faced dosa topped with onions, tomatoes and capsicum</i>	<b>\$14.90</b>

All Dosai's and Uthappam are served with Sambar (lentil dipping stew), coconut chutney and tomato chutney. (Coconut chutney contain cashew).

## SHURUAAT/ENTREES

### CHATPATI CHAAT

<b>Aloo Tikki/</b> <i>Roasted lentil and potato patties served on chickpea bed topped with tangy chutneys</i>	<b>\$11.90</b>
<b>Paani Puri/</b> <i>Crispy water puffs served with tangy water.</i>	<b>\$9.90</b>
<b>Papdi Chaat/</b> <i>Crispy cracker snack topped with tangy chutneys.</i>	<b>\$9.90</b>

### VEGETARIAN

<b>Kesari Paneer tikka/</b> <i>Tandoori Grilled cottage cheese, diced capsicum, onions served mint chutney.</i>	<b>\$13.90</b>
<b>Samosa/</b> <i>Triangular Pastry filled spiced mashed potatoes and garden peas</i>	<b>\$9.90</b>
<b>Akhrot Kebab/</b> <i>Walnuts, vegetables and potato patties</i>	<b>\$9.90</b>
<b>Onion Bhaji/</b> <i>Sliced onions dipped in a spiced chickpea flour batter</i>	<b>\$9.90</b>
<b>Palak Kebab/</b> <i>Slightly spiced fresh spinach and cottage cheese patties.</i>	<b>\$9.90</b>

## NON-VEGETARIAN

### Murg ke tikkay/ Chicken Tikka \$13.90

*Chicken pieces marinated with yoghurt, coriander, tandoori masala, red chilli and paprika, all fired in tandoor.*

### Nawabi Tikka/ Basil pesto Chicken Tikka \$13.90

*Succulent chicken marinated in basil pesto, yoghurt with garlic, white pepper and coriander finished with cheddar cheese.*

### Tandoori Murg/ Barbequed Chicken Half \$15.90, Full \$ 18.90

*Its kind of Punjabi delicacy best known as barbequed chicken where whole chicken is steeped in the marinade of hung yoghurt, garam masala, paprika and spices.*

### Tandoori Champe/ Lamb Cutlets \$ 17.90

*Lamb chops marinated in ginger, garlic, tandoori spices and cooked in tandoor.*

### Reshmi Seekh Kebab/ Minced Skewers \$13.90

*Slightly Spiced chicken mince skewers. Served with mint chutney.*

### Teekhay Chatkaare/ Chicken 65 \$14.90

*Chicken pieces marinated in spicy mixture of ginger, garlic, vinegar and red chilli and tossed in curry leaves.*

### Tandoori Jhinga/ Grilled Prawns \$17.90

*King Prawns smoked in tandoor with a marinate of mustard and spiced hung yoghurt*

### Tandoori Machi/ Grilled fish pieces \$16.90

*King fish pieces marinated in seasoned herbs and spices and smoked in tandoor.*

## KHAANE-E-KHAAS/MAINS

## SEAFOOD

### Kerala Jhinga/ Coconut Poached Prawns \$27.90

*King prawns poached gently in a coconut and lime masala tempered with mustard seeds and aromatic curry leaf.*

### Lehsooni Jhinga Masla/ Prawn Garlic Masala \$27.90

*Stir fried green prawn preparation with diced onions, capsicum and garlic finished with tawa spice.*

### Gomanchala Macchi/ Goan Fish Curry \$27.90

*King fish in regional intense goan sauce of green chili lightened with coconut and kokum finished with diced capsicum.*

### Sarson Ki Mahi/ Bengali Fish Curry \$27.90

*King fish cooked in rural Bengali style recipe of tomatoes, mustard paste and five spices.*

## CHICKEN

<b>Murg Makhanwala/ Butter Chicken</b>	<b>\$24.90</b>
<i>Chicken morsels are firstly grilled in clay oven and then pan finished with dry fenugreek, tomato base and fresh cream.</i>	
<b>Kochi Kozhi/ Madras Chicken</b>	<b>\$24.90</b>
<i>Chicken curry blended with fresh curry leaves, mustard seeds, coconut and grounded spices.</i>	
<b>Tikka Masala/ Curried Roasted Chicken</b>	<b>\$24.90</b>
<i>Roasted chicken chunks cooked in the spicy sauce with pounded coriander seeds, dry red chilli finished with diced onion and capsicum.</i>	
<b>Chettinad/ Pepper Chicken</b>	<b>\$24.90</b>
<i>Chicken dish with crushed peppercorns, tomatoes, fennel and curry leaves in a light peppery sauce</i>	
<b>Ambi Chooza/ Mango Chicken</b>	<b>\$24.90</b>
<i>Chicken curry finished in smooth rich almond and fresh mango flavoured sauce.</i>	

## LAMB AND BEEF

<b>Koh-E-Roganjosh/ Lamb Roganjosh</b>	<b>\$25.90</b>
<i>Succulent Lamb cooked in Kashmiri style with rich onion &amp; tomato sauce finished with ratanjogh.</i>	
<b>Gosht Korma/Creamy lamb Curry</b>	<b>\$25.90</b>
<i>Diced Lamb in light creamy almond sauce made from green cardmon and bay leaf.</i>	
<b>Palak Mutton/ Lamb Spinach</b>	<b>\$25.90</b>
<i>Diced lamb cooked in fine fresh pureed spinach lightly spiced with carrom seeds.</i>	
<b>Beef Vindaloo/ Spicy Beef Curry</b>	<b>\$25.90</b>
<i>Universally hot curry served in hot sauce prepared from chillies, vinegar and pickled onions.</i>	
<b>Chukka Beef/ Beef Kerala Style</b>	<b>\$25.90</b>
<i>Fresh beef pieces marinated in the fine paste of coriander, ginger, garlic, tomatoes and simmered in rich onion and coconut gravy.</i>	
<b>Darbari Bakra/ Goat Masala</b>	<b>\$25.90</b>
<i>Baby goat is marinated in turmeric and slowly cooked in robust gravy of chefs handpicked spices.</i>	

## VEGETABLES

<b>Palak Paneer/ Spinach and cottage cheese</b>	<b>\$21.90</b>
<i>Fresh local spinach delicately blended and sauteed with cottage cheese in mild flavours.</i>	
<b>Paneer Lababdar/ In thick tomato gravy</b>	<b>\$21.90</b>
<i>Cottage cheese cooked in thick aromatic gravy made with tomatoes, garam masala and finished with fresh coriander.</i>	
<b>Paneer tikka masala/Cottage cheese-capsicums</b>	<b>\$21.90</b>
<i>Tandoori smoked cottage cheese in rich tomato sauce cooked with diced onions and capsicums.</i>	

<b>Kofte Dilbar/ Potato dumpling with sauce</b>	<b>\$21.90</b>
<i>Cheese and potato dumplings cooked in rich creamy sauce with almonds</i>	
<b>Malaidar Sabji/ Vegetable Korma</b>	<b>\$20.90</b>
<i>Fresh green vegetables cooked in a light creamy sauce. Mild dish for vegetable lovers. (Can be done vegan)</i>	
<b>Dal Makhni/ Melange of lentils and kidney beans</b>	<b>\$19.90</b>
<i>North Indian selectly stew of lentils with grounded spices, fresh ginger and garlic, bouquet garni, butter and cream.</i>	
<b>Kadahi vegetable/ Fresh green vegetables (Vegan)</b>	<b>\$20.90</b>
<i>Sauteed fresh mix vegetables in tomato and onion base with fresh ginger, coriander and garlic.</i>	
<b>Bhindi-DO-Piazza/ Baby Okra (Vegan)</b>	<b>\$20.90</b>
<i>Stir fry baby Okra with chat-patta masala and black caraway</i>	
<b>Patiala Baingan/Stir-fried Eggplant (Vegan)</b>	<b>\$20.90</b>
<i>Diced eggplant stir fried with panch-phoram and finished with dried mango powder.</i>	
<b>Aloo Gobhi Masala/ Cauliflower potato</b>	<b>\$20.90</b>
<i>A Punjabi's favourite cauliflower florets and baby potato cooked in a traditional masala sauce. Finished with coriander and juicy ginger stem confirming authentic flavours. (Can be done vegan)</i>	
<b>Channa Masala/ Chick Pea Curry</b>	<b>\$19.90</b>
<i>Chickpeas cooked in a traditional Punjabi tadka of caramelised onions, coriander, ginger, garlic and dried mango powder.</i>	

### **TANDOOR KA JALWA/ NAAN BREADS**

<b>Plain Naan</b>	<b>\$3.50</b>
<b>Garlic Naan</b>	<b>\$4.00</b>
<b>Butter Naan</b>	<b>\$5.00</b>
<b>Cheese Naan</b>	<b>\$5.00</b>
<b>Cheese &amp; Garlic Naan</b>	<b>\$5.50</b>
<b>Peshwari Naan</b>	<b>\$5.50</b>
<b>Aloo Prantha (Spiced Potato)</b>	<b>\$5.00</b>
<b>Roti (Wholemeal Flour)</b>	<b>\$3.80</b>
<b>Pudina Prantha</b>	<b>\$5.00</b>
<b>Methi Kulcha</b>	<b>\$5.00</b>

## **RICE AND BIRYANI**

Plain Saffron Rice	\$3.00
Peas Pulao/ Rice with Cumin & green peas	\$6.00
Kashmiri Rice/ with Dried nuts	\$8.50
Biryani (Veg, chicken, Lamb or Goat)	\$19.90

## **SIDES**

Pappadums	\$3.00
Mint Chutney	\$3.00
Mango chutney	\$3.00
Chilli Pickle	\$3.00
Cucumber Raita	\$3.00
Brinjal Pickle	\$3.00
Masala Pyazz	\$4.00
Side Dish Platter	\$9.00

- Some of our menu items have Nuts and Dairy products, please tell staff of any allergies or dietary requirements.
- We do have gluten free and dairy free options please ask staff.
- Prices are subject to change without any prior notice.



