

## Entrée - शुरुआत

<b>Onion Bhajia</b> (3 pcs) *GF	<b>10.90</b>
Chopped onion dipped in a chickpea batter and crisp fried served with mint sauce	
<b>Vegetable Samosa</b> (2 pcs)	<b>11.90</b>
Mashed potatoes, peas and spices filled in a pyramid pastry and crisp fried served with mint sauce	
<b>65 (Chicken/Paneer)</b>	<b>17.90</b>
South Indian specialty, your choice of selection infused with 5 spices, herbs, and deep fired and tossed in curry leaves , chilies and chefs special yoghurt sauce	
<b>Manchuria (Chicken/Paneer/Vegetable)</b>	<b>17.90</b>
Southern fusion, your choice of selection battered ,deep fried and tossed in homemade Manchurian sauce.	
<b>Chilly (Chicken/Paneer)</b>	<b>17.90</b>
Pan Asian fusion! Morsels of crisp fried tossed in house special chilly sauce, spring onion and assorted peppers	
<b>Gheeya Mushroom Tikka</b> (4 pcs) *GF	<b>17.90</b>
<b>16.90</b> Button Mushroom with a cheesy filling wrapped in ghee roasted gram flour blended with masalas then tandoori cooked to give it a smoky flavor.	
<b>Haryali Paneer Tikka</b> (3 pcs)	<b>16.90</b>
Panner cubes marinated in mint, coriander ,ginger, spices and hung yoghurt and BBQ in tandoor.	
<b>Hara Bara Kebab</b> (4 pcs)	<b>16.90</b>
Popular deep fried North Indian snack patties made with fresh spinach, coriander leaves, green peas, potatoes and spice blend.	
<b>Tandoori Chicken Tikka</b> (3 pcs) *GF	<b>15.90</b>
Tender chicken fillet marinated in yoghurt, tandoori spices and cooked in the tandoor	
<b>Tandoori Chicken</b> *GF	<b>Entree 15.90 Main 27.90</b>
Chicken marinated in traditional yoghurt and spices and broiled in the tandoor	
<b>Murgh Chilly Cheese Kebab</b> (3 pcs) *GF	<b>18.90</b>
Chilly cheese twist !!!! thigh fillets marinated in homemade masala , grilled in tandoor, topped with melted cheese.	
<b>Nepali Chicken Momo 8pcs</b>	<b>15.90</b>
Nepalese influenced chicken dumplings steamed with, fresh ginger , cabbage , bamboo shoots and served roasted tomato chutney.	
<b>Peshwari lamb kebab</b> (3 pcs) *GF	<b>16.90</b>
Minced lamb kofta in special peshwari spices served with mint and yoghurt sauce	
<b>Barrah Kebab</b> (3 pcs) *GF	<b>20.90</b>
Succulent baby lamb cutlets marinated in yoghurt, ginger and garlic with selected spices and broiled in tandoor	

**Pepper Fish Fry (3pcs) 17.90**

Ling fillet marinated in special house made spices, black pepper, deep fried to perfection and served with mint yoghurt chutney.

**Chilly Garlic Fish 17.90**

Morsels of ling fillet deep fried and tossed in house chilly sauce and assorted peppers.

**Tandoori Prawns (3 pcs) \*GF 19.90**

Shelled jumbo tiger prawns marinated in tandoori sauce and grilled in a clay oven served with mint sauce.

## Sharing platters

**Vegetable Platter (for 2) \*GF 22.90**

Platter of crisp fried onion bajjia, hara bara kebab, palak patha chaat

**Chefs Tandoori Platter (for 2) \*GF 32.90**

Selected pieces of tandoori chicken tikka, pishwari kebab and lamb cutlets served with mint sauce.

**Blu Ginger Platter (for 2) \*GF 36.90**

Selected pieces of tandoori chicken tikka, tandoori prawns and pepper fish served with a mint sauce.

## Street Food (Roadside Snacks)

**Dhahi Mirchi Chaat 14.90**

Deep fried and chickpea battered long green chilies topped with Spanish onion, date tamarind chutney and sweetened

**Palak Patha Chaat / Papdi Chaat \*GF 14.90**

Batter fried spinach combined with chickpeas, potatoes and topped with Yogurt tamarind sauce.

**Pani Puri Shots (V) 6pcs 11.90**

Crispy hollow semolina puffs filled with Potatoes, onion, chick peas and a side of tangy mint & tamarind water.

**Dahi Batata Sev Puri 6pcs 11.90**

Crispy hollow semolina puffs with a filling of Potatoes Brown Gram yoghurt, tamarind chutney garnished with crispy sev noodles, spices and coriander.

**Malai Chaap 14.90**

Popular North Indian rich soya snack tossed in cashew, coriander, and yoghurt sauce.

**Veg Curry Puffs (8pcs) 11.90**

Savoury mixture of curry wrapped in delicate pastry and deep fried.

## Seafood - समुद्री 26.90

### **Seafood Allepy** (med – hot ) \*GF

Popular dish from Kerala , combination of scallops, ling fish and green prawns, green mango, grated coconut ,tamarind, brown onion and tomato gravy.

### **Goanese Fish Curry** (mild-med) \*GF

Fresh ling fillet cooked in a sauce of coriander, cumin, turmeric powder, ground coconut and kokum. A specialty of northwest India

### **Kholapuri Prawn/Fish** (med-hot) \*GF

Maharastrian special. Your choice of prawn or fish cooked in chefs special kholapuri masala.

### **Prawn Malabar** (mild - med) \*GF

Delicious succulent shelled prawns, simmered in coconut milk and delicate spices

### **Mangalorean Fish/Prawn** (med – hot ) \*GF

Popular dish from Karnataka, your choice of ling fish or green prawns, Mangalorean spices, tamarind and fresh coriander.

### **Seafood Moily** (med) \*GF

A Kerala favourite of prawns, scallops and fish with ground coconut, onions, tomato, fresh curry leaves and mustard seeds

## Chicken- मुर्गा \$23.90

### **Muglai Chicken** (med) \*GF

A Mughlai specialty , chicken cooked in a rich gravy of cashews, almonds, Kashmiri chilly, garam masala and finished in a brown onion and tomato gravy.

### **Methi Murgh** (med) \*GF

House special thigh fillet cooked in a rich and aromatic gravy of fenugreek leaves, cashews , fresh cream.

### **Murgh Corn Masala** (med) \*GF

A simple and delicious combination of fresh chicken, ginger, garlic, corn, yoghurt, five spices and house made garam masala.

### **Mushroom Chicken** (med) \*GF

Juicy chicken fillets cooked in a perfect combination mushroom and light spices with a touch of cream

### **Butter Chicken** (mild) \*GF

Boneless chicken pieces cooked in tandoor then finished in rich creamy tomato based sauce

### **Chicken Tikka Masala** (mild - med) \*GF

Tandoori chicken fillets cooked with sliced tomatoes, capsicum, onion, fresh coriander and masala sauce

### **Multani Chicken** (med) \*GF

Chicken fillets infused with ground spices, fresh herbs, cashews and yoghurt. Chef's another signature dish.

### **Pistachio Chicken / Mango Chicken** (mild-med) \*GF

Boneless thigh fillet prepared in mild creamy gravy with ground and roasted pistachios or mango puree.

### **Desi Chicken** (med - hot) \*GF

Home style chicken curry with chef's own recipe with touch of fenugreek leaves, garam masala and fresh coriander.

## Classic Curries - मेमना \$ 24.90

### **Kholapuri Lamb/Beef/Chicken/goat (med-hot) \*GF**

Your choice of meat cooked in rich, spicy Maharastrian kholapuri masala

### **Almond Pumpkin Lamb (mild - med) \*GF**

Tender lamb cooked in pumpkin and almond base gravy

### **Jahingiri Lamb/Beef/Chicken (med) \*GF**

Another chefs special meat simmered in coconut milk, fresh and ground masala and finished in rich gravy of brown onion and fresh spinach

### **Raara Gosht (med) \*GF**

A Mughlai specialty, diced lean lamb cooked with lamb mince, fresh tomatoes, coriander, garam masala and brown onion and tomato gravy.

### **Badami Lamb/Beef/Chicken (mild - med) \*GF**

House special choice of meat cooked in roasted almonds, cashews, green chilies, cinnamon, cloves, ginger and garlic and fried onion.

### **Vindaloo Lamb/Beef/Chicken (hot) \*GF**

A specialty dish from Goa, boneless meat matured in unique blend of aromatic spices and vinegar to give it a distinctive flavour.

### **Lamb Rogan Josh (mild - med) \*GF**

A popular preparation of lamb curry from North India with rich gravy, fresh tomatoes and finished with coriander

### **Korma Lamb/Beef/Chicken (mild) \*GF**

A mild preparation of ground roasted cashew nut, hint of spices and fresh cream

### **Madras Lamb/Beef/Chicken (med-hot) \*GF**

Special dish from Madras cooked with roasted mustard seeds, coconut milk and fresh coriander

### **Saagwala Lamb/Beef/Chicken (mild - med) \*GF**

Punjabi's favourite dish made with puree of spinach, spices and garam masala

### **Nilgiri Beef (mild - med) \*GF**

A house special mild beef curry cooked with roasted mustard seeds, coconut milk, fresh coriander and a touch of mints.

### **Railway Canteen Goat Curry (med) \*GF**

Tender goat on the bone cooked with North Indian recipe

### **Kadai Lamb (med) \*GF**

Diced lamb tossed in assorted bell peppers, onion, coriander, house made kadai masala.

## **Kids Meal** (kids under 12)

<b>2pcs Chicken tikka + cheese naan, and drink</b>	<b>15.50</b>
<b>Chicken Nuggets + cheese naan, and drink</b>	<b>15.50</b>
<b>2 pcs of battered fish fillets + cheese naan, and drink</b>	<b>15.50</b>
<b>3 pcs of Vegetable spring rolls + cheese naan, and drink</b>	<b>15.50</b>
<b>Butter chicken and steamed rice or naan bread</b>	<b>17.90</b>
<b>Yellow dhal and Steamed rice or naan bread</b>	<b>16.90</b>

## Vegetarian - शाकाहारी \$22.90

### Baigan Patiala (med) \*GF

Potatoes and eggplant, perfect combination cooked with selected herbs and spices in onion sauce

### Bhindi Do Pyaza (med) \*GF (V)

North Indian delight. Okra tossed with pickled onion, tomato and garam masala

### Charred Smoked Eggplant Bhartha \*GF (V)

Eggplants roasted in tandoori oven ,cooked with onions, tomatoes and blended with spices.

### Vegetable Kholapuri (med-hot) \*GF

Maharastrian special! Fresh vegetables, cooked in special hot and spicy kholapuri masala

### Methi Chaman (mild - med) \*GF

Indian cottage cheese/paneer tossed in mustard oil, fenugreek leaves, chopped spinach, red chillies, fresh cream, and garam masala.

### Aloo Gobi (med) \*GF (V)

Fresh cauliflower florets and potatoes tempered with onion, cumin, tomato, green chili, peas and spices

### Paneer Butter Masala (mild) \*GF

North Indian delight cooked in rich flavor's of cream, yogurt ,ground cashews and hint of spices.

### Kadai paneer (med) \*GF

North Indian delight cooked in rich flavors of roasted capsicum, tomatoes and onion In a semi dry masala sauce

### Vegetable Korma (mild) \*GF

Fresh seasonal vegetables cooked in gravy of cashew nuts and creamy mild sauces

### Palak Paneer (mild - med) \*GF

A puree of fresh leafy spinach cooked with cottage cheese and finished with spices

### Malai Kofta (mild-med) \*GF

Vegetable dumplings made from potatoes and cottage cheese finished in rich korma sauce

### Nizami Soya Chaap (med) \*GF (V)

A Mughlai specialty , soya chaap cooked in a rich gravy of cashews, , garam masala and finished in a brown onion and tomato gravy.

### Dal Makhni (mild) \*GF

Black lentils, rajma cooked overnight with fresh tomatoes and dry fenugreek leaves.

### Dahl Tadka / Palak (mild - med) \*GF (V)

The North Indians delight – lentils simmered in a slow fire overnight and tempered with onion, ginger, garlic and tomatoes / Slow cooked with onion, ginger, garlic and fresh English spinach and tomatoes

### Bombay Potatoes (med)\*GF (V)

Potatoes tempered with cumin, mustard seeds, garlic, onions, Bombay masala and coriander.

### Baby Corn Capsicum (med) \*GF

A combination of baby corn ,assorted peppers ,onion and five spices, brown onion and tomato gravy.

### Handi Meloni (med) \*GF

A Kerala fusion, panner, mushroom and green peas in mustard seeds, virgin coconut oil, curry leaves, green chillies and touch of coconut and fresh cream.

### Side dishes \*GF

**3.50 each or 3 for 9.50**

Pappadums, Cucumber yogurt, Lime pickle, Sweet mango chutney ,Tomato, onion, cucumber and coriander salsa, Mint sauce

### Lacha Pyaz (Spiced Masala Onions)

**\$5.90**

### Garden salad

**\$9.90**

Fresh lettuce, tomato, cucumber, onion, and cottage cheese

## Rice - चावल

<b>Basmati Saffron Rice</b> (per person)	<b>4.10</b>
<b>Vegetable biryani</b> *GF Rice cooked with fresh vegetables in a variety of aromatic spices	<b>19.90</b>
<b>Green peas and jeera Pillav</b> Steam rice tossed with burst of cumin and green peas	<b>9.90</b>
<b>Kashmiri Zafrani Pillav</b> Sweetness Personified with Fennel, Dry fruit & Nuts	<b>12.90</b>
<b>Biryani chicken or lamb</b> *GF Basmati rice sealed with your choice of boneless meat in a variety of aromatic spices	<b>22.90</b>
<b>Hyderbadi Dum Ka Biryani</b> *GF Hyderabad special. Aromatic rice sealed with quarter chicken on bone	<b>23.90</b>
<b>Biryani Prawn</b> *GF King prawn tossed in special biryani masala and sealed with aromatic basmati rice	<b>24.90</b>
<b>Aftabi Panner Biryani</b> (med) *GF Basmati rice sealed with fresh paneer ,tomato, peppers in variety of aromatic spices.	<b>20.90</b>

## Tandoori breads - रोटी शोटी

<b>Roti</b> Flattened bread made with whole meal flour	<b>4.40</b>
<b>Naan/Garlic Naan</b> Fluffy Plain flour bread baked in tandoor/ with touch of garlic and freshly chopped coriander	<b>4.40/4.90</b>
<b>Butter Naan</b> Special flaky and layered plain flour bread	<b>5.20</b>
<b>Lacha Paratha</b> Special flaky and layered whole meal flour bread	<b>5.20</b>
<b>Aloo Paratha</b> Bread stuffed with potato and spices	<b>6.90</b>
<b>Onion Panner Kulcha</b> Bread stuffed with spiced onion and cottage cheese	<b>6.90</b>
<b>Cheese Naan / Cheese and Spinach / Cheese &amp; Garlic</b> Naan stuffed with tasty cheese /and fresh spinach	<b>6.90</b>
<b>Pishawari Naan</b> Naan stuffed with dry fruits and nuts	<b>6.90</b>
<b>Cheese &amp; Tikka Naan</b> Bread stuffed with grilled Chicken tikka and cheese and coriander	<b>7.90</b>

## **Banquets**

**2 course meal - 39.90pp** (Min 4 persons eat in only)

### **Entrée**

Chicken Tikka, Barrah Kebab and Pishwari Kebab

### **Main course**

Choice of 4 mains per table

(Butter Chicken, Desi Chicken , chicken tikka masala, Lamb korma, Lamb Rogan Josh, Goat Curry, Beef Vindaloo, Nilgiri Beef, Dahl, Matar mushroom Paneer, Vegetable Korma, dhal makhini, Dhal Palak)

**Saffron Basmati Rice, Naan & Garlic Naan**

### **Side Dish**

Pappadums

**3 course meal - 46.90pp** (Min 4 persons eat in only)

### **Entrée**

Chicken Tikka, Tandoori Prawns and Pepper Fish

### **Main course**

Choice of 4 mains per table

(Butter Chicken, Desi Chicken ,Lamb korma, Lamb Rogan Josh, Goat Curry, Beef Vindaloo, Bombay Beef, Dahl, alu Matar Paneer, dhal makhini, veg kholapuri, Vegetable Korma, Prawn Malabar, Panjim Fish, seafood Moily)

**Saffron Basmati Rice, Naan & Garlic Naan**

### **Side dish**

Pappadams and side dish platter for the table

### **Dessert**

Mango Kulfi, Pistachio Kulfi, Gulab Jamun,

OR **Regular tea or coffee (flat white, long black, espresso)**

**Create your own - 55.00pp** (Min 4 persons eat in only)

**Entrée - Any 3 choices**

**Mains - Any 4 mains**

Side dish platter of your choice

All mains served with rice, naan and garlic bread

Dessert- one choice- gulab Jamun, Rasmali, pista kulfi ,mango kulfi

Tea and coffee