

## Winter Specials

## Entree's

Chicken Pudina Tikka - Chicken pieces marinated in a punjabi style mint sauce slow cooked in the tandoor, served with fresh coriander and mint sauce \$16.90

Bombay House Bread with Pepper Prawns - Naan stuffed with capscicum, onion, ginger and Bombay style spices served with our special pepper king prawns \$17.90

Aachari Paneer Tikka - Cottage cheese marinated in aachari (pickle) sauce and cooked in the tandoor. Served with fresh ginger and Cucumber Raita \$16.90

## Mains

Prawn Jalfrezi - Served in a slightly thickened gravy consisting of tomato, onion, capsicum and turmeric. Served with king prawns \$22.90

Methi Malai Mattar - Fenugreek, green peas, cumin seeds, tomato pulp, green chilli and cloves served in a fresh creamy sauce \$19.90

Goat Methi - Slow cooked goat served in a spinach, onion and ginger, turmeric and red chilli paste \$20.90

## Desserts

Gajjar Ka Halwa - A punjabi dessert mainly consisting of carrot, milk and almonds \$8.90 Fig & Honey Kulfi - \$7.90

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