



the taste of village  
*Fine Dine Indian Cuisine*

# Start With Me

**Paneer Tikka** ..... **E - \$11.90 & M - \$20.90**

Pieces of cottage cheese marinated in a paste of ginger, garlic, coriander and cumin powder, yoghurt overnight and cooked along with onion and capsicum in tandoor.

**Bombay street papadi chaat** ..... **\$8.90**

Crisp fried dough wafers known as papri, along with boiled chick peas, boiled potatoes, yogurt and tamarind chutney and topped with chaat masala and sev.

**Pani Puri** ..... **\$8.90**

Crispy hollow semolina puffs filled with Peas, Potatoes and a side of tangy tamarind water.

**Veg Samosa** ..... **\$8.90**

Indian Triangular savoury pastry snack filled with spiced potato and peas.

**Corn Pakora** ..... **\$8.90**

Mixture of corn and rice flour, lemon jus, black pepper, cumin powder, slightly fried and tossed.

**Punjab Chicken tikka** ..... **E - \$11.90 & M - \$21.90**

Boneless chicken marinated with tandoori spice & cooked in tandoori.

**Roasted Tandoori Chicken** ..... **E - \$12.90 & M - \$21.90**

Tender Chicken prepared with yogurt and spices.

**Spiced lamb Chops** ..... **E - \$13.90 & M - \$22.90**

Tender Lamb chops marinated with spices, yoghurt and cooked in tandoor.

**Mughal Seekh kebab** ..... **E - \$11.90 & M - \$21.90**

Fine Lamb mince with ginger, garlic, onion and Chef special spices.

**Coral Crispy Fry Fish** ..... **E - \$11.90 & M - \$21.90**

Indian Style Deep fry fish.

**Tandoori prawns** ..... **E - \$13.90 & M - \$25.90**

Prawn marinated with yoghurt, spices, cooked in tandoori.

**Fish Tikka** ..... **E - \$11.90 & M - \$21.90**

Boneless ling fillets marinated in yoghurt and spices and grilled to perfection.

# Village Family Platters

**Naan Platter with Trio of Dips** ..... \$11.90  
Chicken & Cheese Naan and Kheema Naan bread with three Dips.

**Veg Mixed Platter** ..... \$ 15.90  
A combination platter with two pieces of Paneer Tikka, Makai Pakora, and Veg Samosa served with dipping sauce.

**Tandoori Mixed Grill** ..... \$ 19.90  
An Assorted tandoori platter with two pieces each of Chicken Tikka, Tandoori Lamb Cutlets and Tandoori King Prawns served with mint raita.

## Green Lovers

**Dal Makhani** ..... \$13.90  
A Punjabi delicacy of slow cooked urad dal and rajma enriched with fresh cream.

**Dal Tadka** ..... \$12.90  
Lentil is cooked till soft with onions, tomatoes and seasoned with variety of spices.

**Kadai veg curry** ..... \$13.90  
Mix Vegetables and colourful bell peppers are sautéed in spicy tomato gravy.

**Malai Kofta** ..... \$14.90  
Almonds, Indian Paneer and Potato koftas in a cashew onion & yoghurt sauce with hints of saffron & cardamom.

**Palak Paneer** ..... \$14.90  
The creamy texture of spinach with paneer.  
Palak Paneer is a Punjab dish and is very popular in youngistaan.

**Baingan Bartha (Eggplant & Chickpea Curry)** ..... \$14.90  
Smoky mashed eggplant cooked with tomato and spices.

# Chicken Lovers

**Butter Chicken Curry** ..... \$16.90

Punjabi preparation of chicken tikka cooked in a creamy tomato sauce with a hint of fenugreek.

**Village Special Chicken Curry** ..... \$17.90

Chicken curry made with chef special secret recipe.

**Chicken Chettinadu** ..... \$16.90

South Indian chicken curry made with black pepper, curry leaf, tomato, onion & Garam Masala.

**Khurchan Chicken curry** ..... \$16.90

Shredded tandoori chicken stir fried and flavoured with real Indian spices.

**Chicken korma** ..... \$16.90

Tender Boneless chicken cooked in a creamy mild sauce.

# Meat Lovers

**Dum Pukht Goat Curry** ..... \$18.90

Slow cooked meat with aromatic spice and tomato.

Dum Pukht (cooking under pressure) is a great way of preparing aromatic meat dishes.

**Kashmiri Rogan Josh** ..... \$17.90

Braised lamb chunks slowly cooked in Kashmiri chillies and aromatic spices.

Kashmiri cuisine is one of the main dishes of the Kashmiri multi-course meal (the "Wazwan").

**Curried Mutton Chop Masala** ..... \$17.90

Mutton chops cooked with yogurt and a spicy tomato masala.

**Indo Portuguese Beef Vindaloo** ..... \$17.90

Traditional Goan dish, cooked beef cubes with unique blend of hot aromatic spices.

**Three leaf Beef curry (Teen saag Beef)** ..... \$17.90

Tender beef cooked in rich creamy leaf sauce.

# Under the Sea

**Goan Fisherman Curry** ..... \$18.90

A tangy addictive preparation of sea bass cooked with tamarind and Goan spice paste.

**Chilli Prawn Masala** ..... \$18.90

Tiger prawns cooked in garam masala powder, curry leaves.

**Chingri Macher Malai Curry (Bengali Prawn Curry)** ..... \$18.90

Prawns cooked in Rich & creamy coconut sauce and aromatic spices.

**Tandoori Whole Snapper** ..... \$19.90

Marinated fresh whole snapper with spices & smoked in tandoor (Hot clay pot).

# From the Dough

**Naan Bread** ..... \$2.90

Tandoori Oven baked flat bread

**Sweet Peshawar Naan** ..... \$3.50

Stuffed with a fruit and nut mixture baked quickly in a tandoor oven.

**Garlic Naan** ..... \$3.00

Soft fluffy light Indian naan bread with garlic.

**Butter Naan** ..... \$3.00

A butter flavoured flat naan bread

**Cheese Naan** ..... \$3.50

Naan bread filled with soft, chewy, Melting Cheese.

**Tandoori Roti** ..... \$2.90

Whole-wheat dough cooked in a tandoor.

**Lacha Parrata** ..... \$3.50

Multilayered flat bread made from whole wheat flour.

# Without Me

**Basmati Rice** ..... **S - \$2.50 & L - \$4.50**

**Saffron Rice** ..... **S - \$3.00 & L - \$5.00**

**Chef Special Chicken Biryani** ..... **\$16.90**

The key to Hyderabad's fragrant, signature rice dish is to cook the chicken and rice in an airtight pot on a very low flame, so the rice absorbs the rich flavours of the chicken.

**Vegetable Biryani** ..... **\$14.90**

Traditional Mughlai main course item loaded with chopped Vegetables, Spices, Saffron and Dry Fruits.

## Village Feast

### Village Banquet For Two (\$35 pp)

#### Entrée

Chicken Tikka  
Veg Samosa  
Seekh Kebab

#### Mains

Village Butter Chicken  
Kashmiri Rogan Josh  
Indo Portuguese Beef Vindaloo  
Daal Tadka

#### Dessert

Village Gulab Jamun

### Village Veg Banquet For Two (\$29 pp)

#### Entrée

Veg Samosa  
Paneer Tikka  
Papadi Chaat  
Makai Pakora

#### Mains

Kadai Veg  
Palak Paneer  
Malai Kofta  
Daal Makhani

#### Dessert

Village Gulab Jamun

# Always Keep It Your Side

<b>Masala pappadum</b> .....	<b>\$5.00</b>
Crispy spicy pappadum topped with chopped tomato, onion, fresh coriander & with lemon juice.	
<b>Pappadum</b> .....	<b>\$2.50</b>
<b>Mint Raita</b> .....	<b>\$3.00</b>
<b>Cucumber &amp; Yoghurt raita</b> .....	<b>\$3.00</b>
<b>Beetroot Chutney</b> .....	<b>\$3.00</b>
<b>Sweet &amp; Sour Mango Chutney</b> .....	<b>\$3.00</b>
<b>Chilli Chutney</b> .....	<b>\$3.00</b>
<b>Indian Salad</b> .....	<b>\$7.90</b>

## Finish With Me

<b>Kheer with Wild Berries &amp; Macadamia</b> .....	<b>\$9.90</b>
<b>Gulab Jamun with butter scotch ice cream and honey</b> .....	<b>\$9.90</b>
<b>Rassa Malai</b> .....	<b>\$9.90</b>
<b>In house Carrot Halwa with pistachio ice cream</b> .....	<b>\$11.90</b>
<b>Kulfi</b> .....	<b>\$8.90</b>



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