

Veg Starter

1. Sundal **\$6**

Boiled Chickpea garnished with coconut, mustard and coriander.

2. Pakoda **\$6**

Thin Slices of onion & Spinach mixed with Chickpea flour and deep fried.

3. Samosa **\$5**

Indian Style pastry filled with spiced Potato & Green pea and deep fried.

4. Aloo Bonda **\$5**

Mixture of potato, onion and coriander dipped in ajwain and chickpea batter and deep fried.

5. Onion / Mixed veg/ Paneer Bhaji **\$6**

Onion /Cubed cottage cheese / Seasonal Vegetables coated with chickpea batter and deep fried.

6. Paneer & Veg Tikka **\$6**

Sliced Indian Cottage Cheese marinated with yogurt and Indian spiced and cooked in Tandoor with onion and capsicum.

Non-Veg Starter

7. Lamb Samosa **\$7**

Deep Fried pastry filled with minced Lamb, Green pea and Potato.

8. Chicken Kebab **\$7**

Diced Chicken marinated in yogurt and spices and cooked in tandoor

9. Chicken 65 **\$7**

Diced chicken marinated with aromatic spices and deep fried to perfection

10. Chicken Manchurian **\$7**

Diced Chicken deep fried with Manchurian flour & cooked in tomato sauce

11. Pepper Chicken **\$7**

Cubed chicken cooked deliciously with onion and Pepper (med-Hot)

12. Prawn Spicy fry (MUST TRY) **\$8**

Prawn meat cooked gently to our restaurant style and spiced with cracked black pepper

13. Prawn Manchurian **\$8**

Crispy deep fried prawn cooked in Indian spiced tomato sauce.

14. Meen Varuval – (MUST TRY) **\$8**

Fish slices marinated with Yogurt and spices and shallow fried to the perfection.

Veg Main

15. Mixed Veg **\$13**

Seasonal Vegetables cooked in tomato and onion sauce

16. Channa masala **\$13**

Chickpea cooked in tomato and onion sauce

17. Aloo Gobi **\$13**

Delightful combination of Aloo(Potato) and gobi(Cauliflower) (Med – Hot)

18. Palak Paneer **\$13**

Cubed cottage cheese cooked in spinach gravy

19. Paneer Kalimirchi (Don't miss it) **\$14**

Cottage cheese cooked in green pawpaw and seasoned with black pepper.

20. Baingan (Eggplant) bhartha **\$14**

Grilled eggplant cooked with sliced onion and spices

21. Dhal Thaduka **\$13**

3 variety of lentils cooked well and spiced to perfection

22. Dhal Makhni **\$13**

Black Dhal and Red Kidney bean cooked in butter and flavoured with gram masala.

Non-Veg Main

Lamb/Beef/Chicken

23. Rogan Josh **\$16**

Traditional Kashmiri style dish full Indian flavours.

24. Vindaloo (med – Hot) **\$16**

A goan style meat and potato preparation finished with malt vinegar.

25. Pepper Masala (Hot) **\$16**

The hot lovers delight, meat cooked with pepper and garlic sauce.

26. Veg coconut delight **\$16**

Meat cooked with seasonal vegetable in coconut sauce

27. Korma **\$16**

Meat cooked with silky almond sauce

28. Saag (Spinach) **\$16**

Meat cooked in secret spiced spinach sauce.

Restaurant Specials

29. Lamb Nawabi **\$19**

Lamb meat cooked in buttery almond and honey sauce with dry fruits and nuts

30. Lamb Kalia safed **\$19**

Lamb meat and potato cooked in almond green sauce and finished with pandanus flower extract

31. Chicken madras (Med – hot) **\$17**

Chicken cooked in south Indian style coconut masala.

32. Mango Chicken **\$19**

Chicken, mango, cashew and sultana cooked together...heavenly combination.

33. Butter Chicken **\$16**

Chicken marinated overnight and cooked in butter with fresh coriander and sweet tomato sauce.

34. Chilli Chicken (med –hot) **\$16**

Crispy deep fried chicken cooked with bell peppers & Indian red chilli paste

Sea Food

35. Meen Kolambu **\$20**

South Indian Style coconut masala based fish curry

36. Prawn Masala **\$20**

Prawn in Creamy sauce...taste great. Try it, you will not be disappointed.

Accompaniment

Rice

	Large	Small
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37. Saffron Rice	\$5	\$3
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Basmati rice cooked with spices & Saffron flavour

38. Kashmiri Pulav	\$7	\$5
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Rice cooked with dry fruits and nuts with a unique Kashmiri flavour

39. Green Pea Pulav	\$7	\$5
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Basmati Rice Cooked with green pea, cashew & sultan

40. Lemon coconut rice	\$7	\$5
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Boiled white rice flavoured with lemon & Coconut

41. Biryani (Chicken/Lamb/Beef or Vegetable)	\$13
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Basmati Rice cooked with meat of your choice or vegetable with very special aromatic spices

Extra / Sides

42. Raita – Yogurt Sauce	\$3
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43. Pappadam (5Pcs)	\$2
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44. Green Chilli Pickle	\$1
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Indian Bread

42. Roti **\$3**

Tawa cooked plain flour flat bread

43. Plain Naan **\$3**

*Plain flour bread cooked in tandoor oven and finished
with plain butter*

44. Garlic Naan **\$4**

*Plain flour bread cooked in tandoor oven and finished
with garlic butter*

45. Kashmiri Naan **\$6**

Plain flour bread filled with dry fruits cooked in tandoor oven

46. Cheese Naan **\$6**

Cheese stuffed plain flour bread cooked in tandoor oven

47. Keema Naan **\$6**

Minced meat filled plain flour bread cooked in tandoor

48. Aloo Paratha **\$6**

Spiced Potato stuffed plain flour bread cooked in tawa