

The Roti Man

Rice Dishes

Plain Basmati Rice Sm 3.5 Lg 4.5
Aromatic Basmati rice grown in the Himalayan foothills

Saffron Rice Sm 4.0 Lg 5.0
Beautifully flavoured rice in specially selected herbs and spices

Vegetarian Pulao 9.0
With **fresh vegetables and peas**

Kashmiri Pulao 9.50
Raisins and dry fruit

Biryani

Succulent **lamb**, tender **chicken** or gorgeous **prawns** and rice cooked with a tasty selection of **nuts, spices and herbs**

Lamb 16.5

Chicken 16.5

Goat 15.5

Prawn 18.5



Entree

Vegetable or Lamb Samosas *(2 per serve)* 7.5
Home made pastry encasing mildly spiced vegetables or lamb an all time favourite

The Roti Man's Calamari Salad 12.0
Wickedly wonderful calamari in our chef's special dressing, on a salad mix

Tandoori Chicken (Thigh 10.0 or Breast 12.0)
Chicken marinated in yoghurt, saffron and spices and delicately roasted in the Tandoor

Shish Kebab 12.5
Minced lamb skewered and roasted in the Tandoor (Indian Sausages)

Lamb Cutlets 10.0 (2 per serve) or 18.0 (4 per serve)

Delicious succulent lamb cutlets

Chilli Prawns 16.0
Chilling Delicious

Bombay Prawns 16.0
Prawns in besan flour batter

Mushroom, Onion or Cauliflower Bhaji 8.5
Bhaji's are slices of fresh vegetables marinated and coated in spiced Chickpea flour

Trio of dips and Naan 9.5
Dhal, eggplant and baby spinach

Mix Vegetable, Cottage Cheese & Green Chilly Pakora 12.5

An Assortment of vegetables or cheese or green chilly dipped in chickpea flour batter and fried

Chicken Pakora 9.9

Chicken dipped in chickpea flour batter and shallow fried



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Salads

Behl Puri 9.9

Northern Indian favorite snack on Chowpatty Bach Mumbai (Bombay).
Puffed rice, onion, mango chutney, coriander, chat masala and puri chips.

Chicken Tikka Salad 14.5

Loosely translated as "chunks of chicken".
The chicken is marinated in spicy yoghurt and cooked in the Tandoor and presented as a delightful salad.



Chickpea Chat Salad 9.0

Chickpea salad, onion, tomato and cucumber with chat masala
And a lemon dressing.



Kuchumber 6.5

Traditionally a North Indian starter created with fresh diced tomato, onion, cucumber and coriander mixed with lemon juice and mild spices.

Green Garden Salad 7.5

Fresh Salad with lemon and chat masala dressing.

Breads

Naan

Plain Flour

Plain Naan 3.8

Cheese 5.0

Garlic 4.0

Onion 4.0

Kulcha (Mint) 4.0

Masala Kulca 5.0

Keema Naan 5.0

Stuffed with Spiced Lamb Minced

Kashmiri 4.5

Sultana and Almonds

Condiments

Raita 5.5

Hot Mix Pickle 3.5

Sweet Mango Chutney 3.5

Hot Mango Chutney 3.5

Roti Canai 4.0

Paratha

Wholemeal Flour

Plain Paratha 3.8

Butter Paratha 3.8

Mint Paratha 3.8

Coriander Paratha 3.8

Garlic Paratha 3.8

Onion Paratha 3.8

Masala Kulcha Paratha 5.0

Assorted Bread Basket 13.9

(A mix of few different breads)

Mint and Coriander Chutney 3.5

Plain Yoghurt 3.5

Tamarind and Date Chutney 3.5

Papadam 4.0

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Vegetarian

Channa Masala 13.5

A **delightful combination** of chickpeas, onion selected spices, tamarind and chat masala

Dhal 12.5 

Lentil stew, basic popular dish to accompany many different meals or a meal on its own

Dhal Makhani 14.5

5 different types of lentil with a Makhani sauce (tomato based)

Dum Aloo Kashmir 14.5

Potatoes sautéed with delicately r roasted spice mix in a **cashew nut creamy sauce**

Kumb Muttur 13.5 

Mushrooms and peas prepared in medium strength sauce

Malai* Kofta 14.5

Delicious **vegetable dumplings** in a **creamy sauce** *Malai the Hindi word for cream

Mixed Vegetable Curry   or Korma 13.9

Fresh **vegetables** in either The Roti man's **curry** or a **mild korma sauce**

Palak Paneer 14.5 



Homemade **cottage cheese** cooked with **fresh baby spinach**

Paneer Butter Masala 14.5

Cubes of home made **cottage cheese** prepared in a **tomato butter sauce**

Eggplant Masala 13.9  




Delicately **smoked eggplant** which is then **gently** fried and blended with **aromatic spices**

Bombay Aloo Jeera 13.5  

Potato, cumin, chopped garlic and onion sautéed with a dry roasted spice mix

Okra Masala 14.5  

Wonderful **Okra** (lady fingers) cooked with **onion, tomato, garlic and ginger**

Vegetable Chettinadu 14.5   

Mixed vegetables cooked in Southern Indian style in a **hot pepper cream sauce**

Aloo Muttur 13.5  

Potatoes, green peas and chopped onion with a **medium thick garlic masala tomato sauce**

Cashew Gobi 14.5

Cauliflower cooked in a light creamy cashew nut spiced sauce

Aloo Gobi 14.5  

Stir fried potatoes and cauliflower cooked with sautéed onion and garlic

Kadai Paneer 14.5   

Home made cottage cheese with onions, tomatoes, capsicum and bell pepper in a tomato based sauce

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Duck 22.9

Duck Haravara 

Cooked with baby spinach and mint with special herbs and spices

Duck with Apricots

Sweet and sour creamy duck dish cooked using apricots and vinegar

Duck Madras   

Succulent duck chunks in desiccated coconut, fresh curry leaves and mustard seeds

Duck Kerala  

Unique curry cooked in a mild coconut cream based sauce

Beef 18.9

Beef Madras   

Succulent pieces of beef cooked in a Southern Indian style sauce with desiccated coconut and fresh curry leaves.




Beef Bhuna 

Hot **moist** classic **curry** of tender **beef pieces** with onion, tomato and fresh herbs

Beef Rendang   

The Roti Man's Malay **specialty**.

Succulent mouthfuls of **tender** "melt in your mouth" **beef** in a **fragrant** coconut **gravy**.

Beef Vindaloo*   

This great standard of **tender mouthfuls of beef** in this **famous** style **sauce** will not disappoint.

The Portuguese in Goa invented this dish and it is notorious for being hot, spicy and tangy.

(***Vindaloo** Portuguese for vinegar and garlic)

Beef Korma

The **mildest** **curry** dish on the menu is a good place for the curry virgin to start their exploration of the joys of curry. **Succulent** pieces of **beef** loving prepared in a **creamy cashew nut flavoured** **sauce** and garnished with coriander.

Beef Jhalfrazi   

Cubes of tender beef cooked with onions, tomatoes and bell peppers

Beef Masala  

Beef cubes cooked in **thick medium spicy** **gravy**

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Lamb/Goat 19.9

Lamb Madras



Succulent lamb cubes cooked in desiccated coconut, fresh curry leaves & mustard seeds

Lamb in Pickling Spices (Achari Gosht)



Tender mouthfuls of tender lamb cooked in a unique blend of tomato and mix pickle. A must try for every pickle lover.

Lamb with Spinach (Lamb Dunsak)



A Parsi inspired dish **lamb** cooked with combining several types of **Dhal**, **pumpkin spinach**, **tomatoes**, cooked with a delightful **aromatic spices**. **Absolutely flavorful.**

Lamb Moghul*

A very mild **lamb** dish **flavoured** with garlic, ginger and spices and then cooked in a **rich creamy sauce** of yoghurt, coconut, cashew nuts and sultanas. *Moghul dynasty ruled much of the Asian sub-continent for 3 centuries

Lamb Rogan Josh



A classic **Kashmiri lamb** dish cooked in a **deliciously rich onion and tomato sauce**

Saag Gosht



Succulent five-spiced lamb cooked in **creamed spinach**

Balti Lamb



Mouth watering pieces of **lamb** in an **onion, capsicum, potato, thick gravy**

Lamb Vindaloo



Fiery hot & Tangy Lamb curry

Lamb Kadai



Cubes of tender lamb cooked with **onions, tomatoes & bell pepper**

Lamb Sali Boti



A Parsi wedding specialty, tender lamb cubes cooked with freshly ground spices & dry apricots garnished with fine straw potatoes

The Roti Man's Baby Goat



This truly unique dish is the chef's specialty, succulent goat (on the bone) lovingly cooked in a special sauce of selected spices and herbs with a wonderful curry

Goat Chilly Masala



Special Spicy Goat Curry

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Chicken Curry (Boneless)

Butter Chicken 19.9

Roasted boneless chicken, mildly spiced, **cooked in a deliciously wicked** butter and tomato based sauce

Chicken Chettinadu 19.9



Hot and Spicy peppery based South Indian specialty curry

Chicken Korma 19.9

The **mildest** curry dish on the menu is a good place for the curry virgin to start their exploration of the joys of curry. **Boneless chicken** pieces loving prepared in a **creamy cashew nut flavoured** sauce and garnished with coriander.

Chicken Tikka Masala 19.9



Roasted **Chicken Tikka** pieces sautéed with **tomato, capsicum, onion** and **coriander leaves**, **cooked in a creamy tomato curry sauce.**

Chicken with Coriander and Almonds 19.9

Succulent chicken pieces in a delicate combination of aromatic spices and herbs in a cream blanched almond sauce. A special occasion dish In Northern India

Kashmiri Chicken 19.9

Not just a **chicken** dish. By dry roasting the chosen spices and **combining** them with **nuts and dried mix fruit** the dish is then **delicately flavoured with a cream** sauce to tantalize the palate

Saag Chicken 19.9



Succulent chicken cooked with fresh **baby spinach**

Chicken Masala 18.9



Chicken cooked in a thick **medium spicy** sauce

Chicken with Apricots (Murg Jardaloo) 19.9

Unique sweet & sour creamy chicken dish cooked apricots and vinegar

Chicken Dopiaza 18.9



Chicken cooked in a masala based sauce with twice the proportion of onions

Chicken Vindaloo 19.9



Fiery hot & tangy chicken curry

Chicken Dunsak 19.9

A Parsi inspired chicken dish cooked with combining several **types of Dhal, spinach, tomatoes, cooked with a delightful aromatic spices** .Absolutely flavorful

Tandoori Chicken (On The Bone) 21..9




A house specialty: Roasted chicken marinated with Indian spices, herbs, yoghurt and saffron

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Seafood (Tiger Prawns or Rockling Fish) 21.9

Prawn or Fish in a yoghurt tomato sauce

Beautiful tiger prawns or rock ling fish marinated and cooked in a **tomato yogurt sauce**

Prawn or Fish Tikka Masala 

Chunks of prawns or fish marinated in a **special** blend of **spices** and **yogurt** and **roasted in the tandoor** and cooked in a **tomato butter sauce**.

Prawn or Fish Goan Curry  

Deliciously **fresh prawns or fish** stir fried in a **spice blend** of **dried chilies**, **black peppercorns**, **cumin seeds** **turmeric**, **ginger** **mustard seeds** combined with **onion** and **tamarind**

Kerala Prawn or Fish Curry

Deliciously **fresh seafood** cooked in a **mild coconut** cream based **sauce** Kerala* style

*Is a state on the Malabar Coast of southwestern India



Prawn or Fish Korma

The **mildest curry** dish on the menu is a good place for the **curry virgin** to start their exploration of the joys of **curry**. **Korma** although **mild**, still uses **plenty of herbs** and **spices** to add **depth** to the **taste** of the dish. The **main ingredient** is therefore either **yoghurt** or **coconut milk**, which **subdues** the power of the **spices** used and gives the dish its **distinctive mild creamy nut flavoured** **curry sauce**




Mango Prawns or Fish

Prawns or **fish** cooked in a very special **sweet mango, nut cream sauce**

Prawn or Fish Jhalfrazi   

Marinated prawns, grilled in the **Tandoor**, then cooked with **onion**, **capsicum**, **tomatoes** and **green chillies** (**hot**)

Calamari Masala  

Pieces of **squid** cooked in **freshly** chopped **tomato** and **spices** in a **medium** strength **sauce**

Prawn or Fish Vindaloo  

Fiery hot and tangy **curry**

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Roti Man Banquet

(Min 4 pax) 30.0 pp

Entrée

Vegetarian Samosa
Onion Bhaji
Papadum

Mains

Beef Korma
Chicken Tikka Masala
Mix Vegetable Curry
Dhal

Side Dishes

Raita
Mango Chutney
Plain Rice or Saffron Rice
Plain Naan

Surf & Turf Banquet

(Min 4 pax) 35.0 pp

Entrée

Calamari Masala
Vegetarian Samosa
Papadum

Mains

Prawn Jalfrazi
Goan Fish Curry
Chicken Korma
Lamb Rogan Josh
Mix Vegetable Curry

Side Dishes

Raita
Mango Chutney
Plain Rice or Saffron Rice
Plain Naan

Kids Menu Thali 15.9

Butter chicken or Lamb/Beef Korma

Rice

Raita

Mango Chutney

Papadam

Mango or Strawberry Lassi