



ENTREES

1. **VEGETABLE SAMOSA (2 PIECES)** \$5.50
A crispy pastry filled with spiced fresh vegetables
2. **MEAT SAMOSA (2 PIECES)** \$5.50
A crispy pastry filled with a delicious spiced mince
3. **ONION BHAJI (4 PIECES)** \$5.50
Sliced onion fried in a lightly spiced split pea batter

TANDOORI SPECIALITIES

4. **CHICKEN TIKKA** \$9.00
Juicy chicken fillets marinated in yoghurt & spices, cooked in tandoori oven
5. **TANDOORI PLATTER (PER PERSON)** \$9.00
A selection of onion bhaji, seekh kebab, lamb chop & chicken tikka
6. **MALAI SEEKH KEBAB** \$9.00
Fine minced mixed with spices, skewered & baked in tandoori oven
7. **MAHI TUKRA** \$11.00
Fish fillet marinated in special spices & roast in tandoor
8. **TANDOORI PRAWN** \$11.00
King prawns marinated & cooked in tandoor
9. **TANDOORI LAMB CHOP** \$12.00
Lamb chops marinated with special spices & cooked in tandoor

MAIN COURSES

All curries made to taste Mild, Medium or Hot

CHICKEN CURRIES

10. **TANDOORI CHICKEN** HALF \$8.90 FULL \$17.00
Marinated in yoghurt & spiced, roasted in tandoor
11. **BUTTER CHICKEN** \$14.50
Chicken fillets cooked in tandoor, and then prepared in mild creamy tomato sauce
12. **MANGO CHICKEN** \$14.50
Tender pieces of chicken cooked in fresh mango puree, cream & spices

13. **CHICKEN MADRAS** \$14.50
A popular dish from South India, made with coconut & hot spices
14. **CHICKEN KORMA** \$14.50
Boneless chicken cooked in mild creamy sauce
15. **CHICKEN SAAG** \$14.50
Chicken cooked in North Indian style with fresh spinach
16. **CHICKEN VINDALOO** \$14.50
Goan style hot curry prepared in special vindaloo sauce
17. **METHI CHICKEN** \$14.50
Tender chicken pieces cooked with fresh mint & fenugreek leaves
18. **CHICKEN TIKKA MASALA** \$14.50
Chef's special.

LAMB CURRIES

19. **ROGAN JOSH** \$14.50
A North Indian dish of lamb, cooked in Kashmiri spices
20. **SHAHI KORMA** \$14.50
Tender lamb pieces cooked in creamy sauce
21. **LAMB DO PLAZA** \$14.50
Juicy pieces of lamb sauteed with fresh onion, capsicum & coriander
22. **LAMB SAAGWALA** \$14.50
Lamb cooked in North Indian style with English spinach
23. **LAMB HYDRABADI** \$14.50
Chef's special
24. **MEAT BALL** \$14.50
Lamb mince meat ball cooked in special sauce

BEEF CURRIES

25. **BEEF KORMA** \$14.50
Diced beef cooked in rich creamy sauce
26. **BEEF MADRAS** \$14.50
A medium hot curry cooked in South Indian style
27. **BOMBAY BEEF** \$14.50
Tender pieces of beef cooked with potato in lemon and cream

28. **KADDAHI BEEF** \$14.50
Semi dry beef curry cooked with capsicum, onion, tomato and coriander
29. **BEEF VINDALOO** \$14.50
A very hot curry finished with vindaloo sauce
30. **BEEF MASALA** \$14.50
Chef's Special

SEAFOOD CURRIES

31. **GARLIC PRAWNS** \$16.50
A rich dish of prawn with a pre dominant garlic flavour
32. **PRAWN MALABARI** \$16.50
Prawn prepared with coconut milk, capsicum & special spices
33. **PRAWN MASALENDAR** \$16.50
Tiger prawn cooked with onion, tomato, green chilli, spices and coriander
34. **PRAWN VINDALOO** \$16.50
Fresh prawn cooked in vindaloo sauce
35. **FISH NARIYAL** \$16.50
Fish fillets cooked in mustard & coconut sauce
36. **FISH MASALA** \$16.50
Juicy pieces of fish cooked in special sauce

VEGETABLE CURRIES

37. **DHAL MAKHANI** \$11.90
Selected lentils cooked in a tomato, onion and cream sauce
38. **MIX VEGETABLE** \$12.90
Fresh vegetables cooked in gravy
39. **PALAK PANEER** \$12.90
Puree spinach sauteed with home-made cheese
40. **BAINGAN PATTIYALA** \$12.90
Eggplant cooked in tomato and onion sauce
41. **MUSHROOM MATTER** \$12.90
Mushroom & peas cooked in a creamy sauce, with a touch of coriander
42. **MALAI KOFTA** \$12.90
Dumpling of cheese and potato served with special sauce

43. **NAVRATAN KORMA** \$12.90
A selection of fresh vegetables cooked in creamy sauce
44. **ALOO MATTER PANEER** \$12.90
Potato, peas and home-made cheese with tomato and onion sauce

RICE & BIRYANI

45. **KASHMIRI PILAU** \$6.50
Aromatic flavoured rice garnished with dry fruits
46. **BIRYANI** \$14.50
A choice of lamb, beef or chicken cooked with rice, onion, tomato and coriander
47. **EXTRA SAFFRON BASMATI RICE** \$2.00

TANDOORI BREADS

48. **ROTI** \$2.50
Wholemeal flour bread
49. **NAAN** \$2.50
Soft fine flour bread
50. **GARLIC NAAN** \$3.00
Soft fine flour bread with coriander & fresh garlic
51. **KEEMA NAAN** \$4.00
Bread stuffed with spicy mince
52. **PANEER KULCHA** \$4.00
Stuffed with home-made cheese & spices
53. **PESHEWARI NAAN** \$4.00
Stuffed with dried fruits
54. **CHEESE NAAN** \$4.00
Delicious cheese stuffed bread
55. **CHEESE & GARLIC NAAN** \$4.00

SIDE DISHES

56. **PAPPADUMS (4 Pieces)** \$2.50
57. **TOMATO & ONION** \$2.50
58. **MIXED PICKLE** \$2.50
59. **CUCUMBER RAITA** \$2.50

60. **BANANA & COCONUT** \$2.50
61. **MANGO CHUTNEY** \$2.50
62. **MINT YOGHURT** \$2.50
63. **SIDE DISH PLATTER** \$6.00
Any 3 of the above

DESSERTS

64. **GULAB JAMUN (2 PIECES)** \$6.50
Home-made cheese dumpling, deep fried & soaked in syrup
65. **MANGO KULFI** \$6.50
Traditional North Indian home-made ice cream
66. **DESSERT OF THE DAY** \$6.50

DRINKS

67. **SOFT DRINKS** \$2.50
Coke, Fanta, Lemonade, Mineral Water
68. **LASSI** \$3.50
Sweet, Salty, Mango

PRICES ARE GST INCLUSIVE
Prices are subject to change without notice

