

~ RICE ~

SAFFRON RICE	
Basmati rice with saffron.....	4.00
MUTTAR PULAO	
Basmati rice with green peas, & fried onions.....	4.50
KASHMIRI PULAO	
Basmati rice with missed fruit.....	4.50
VEGETABLE PULAO	
Basmati rice cooked with vegetables.....	4.50
BIRIYANI (LAMB / CHICKEN / BEEF / VEGETABLES)	
Saffron rice cooked traditionally with herbs & spice.....	13.50

~ BREAD ~

NAAN	
Plain flour bread baked in a tandoor.....	2.50
GARLIC NAAN	
Garlic flavoured naan.....	3.00
PARATHA	
Flaky wholemeal bread.....	3.00
LAACHA PARATHA	
Multi layered wholemeal bread baked in a tandoor.....	3.50
ROTI	
Wholemeal bread baked in tandoor.....	2.50
ALOO PARATHA	
Wholemeal bread stuffed with potato & peas.....	4.50
KEEMA NAAN	
Plain flour bread stuffed with spicy lamb mince.....	4.50
KASHMIRI NAAN	
Plain flour bread stuffed with mixed fruit.....	4.50
PANEER NAAN	
Plain flour bread stuffed with homemade cottage cheese.....	4.50
MASALA KULCHA	
Stuffed with homemade cottage cheese, onion & cumin seeds.....	4.50

ACCOMPANIMENTS

RAITA	
Yoghurt with cucumber, tomato & spices.....	4.50
SALAD	
Freshly chopped cucumber, tomato, onions.....	4.50
MIXED PICKLES	2.50
Mango Chutney	2.50
Papad	2.50

DESSERTS

Mango Kulfi	5.50
Pista Kulfi	5.50
Gulab Jamun	5.50

DESSERTS

Mango Lassi	4.00
Soft Drinks	3.50



Fully Licensed and BYO
(Wine Only)

'We cater for all types of functions'
TAKE AWAY MENU
Conditions Apply

TEL: 9439 0088
Shop 2 & 3, 953 Main Road,
Eltham 3095

Hours: 5.30pm – 10.00pm
Open 7 Days

The food of India gives you a real taste of one of the world's great cuisines. India has both a well known and much loved repertoires of dishes as well as a myriad other exciting recipes. Discover the vast array of dishes which make up today's India, from Traditional Moghul dishes such as Korma and Butter Chicken to a selection of breads, lentils and fragrant Basmati rice dishes including Pulao and Biryani.



Shop 2 & 3, 953 Main Road, Eltham 3095

** Prices Subject to change without notice**

INNER FRONT PANEL WHEN FOLDED

ENTREE

SAMOSA (2 pieces)

Spiced potatoes & green peas wrapped in homemade pastry and deep fried.....6.00

PAKORAS (4 Pieces)

Spinach & Potato fritters crisp fried in a chickpea batter.....6.00

CHICKEN TIKKA (4 pieces)

Boneless pieces of chicken marinated in spiced yoghurt cooked in the Tandoori Oven.....12.50

BARRA KEBAB (4 pieces)

Lamb Chops tenderly marinated in ginger, garlic & garnished with fresh coriander.....15.50

SHEEKH KEBAB (4 pieces)

Fine Lamb Mince marinated in ground spices, chopped ginger & green chillies.....12.50

FISH TIKKA (4 pieces)

Delicate fish pieces marinated in a Machan special sauce.....15.50

TANDOORI CHICKEN

Whole chicken marinated in ginger, garlic,
Half.....12.00 saffron & spiced yoghurt
Full.....20.00

TANDOORI PLATTER

A mixture from the tandoor20.00

TANDOORI MUSHROOMS

.....14.00

Tandoori food is cooked in a special clay oven. Meats are marinated in a yogurt seasoned with garam masala, garlic, ginger, cumin, and other spices. Red chilli powder or other spices give the typical red colour. Turmeric produces a yellow-orange colour. It is traditionally cooked at high temperatures in an earthen oven. Food cooked in a Tandoor retains all the juices and taste inside and hence is considered very healthy. Fat free cooking.

MAIN COURSE

~ CHICKEN ~

BUTTER CHICKEN

A mild dish made from boneless tandoori chicken & creamy tomato sauce.....14.50

CHICKEN KORMA

Tender chicken fillets cooked with crushed almond cashew nuts, seasoned with a blend of spice.....14.50

CHICKEN SAAGWALA

Boneless chicken cooked in a creamy spinach sauce.....15.00

CHICKEN TIKKA MASALA

Diced marinated chicken tikka pieces cooked with capsicum & served on a sizzler.....15.00

CHICKEN KHURCHAN

Shredded tandoori chicken cooked with mustard, tomato, capsicum & onion.....15.00

CHICKEN VINDALOO

Goanese dish for those with a hot taste.....14.50

KATHMIRI KADAI

Chef's special recipe.....15.00

~ LAMB ~

LAMB ROGANJOSH

Tender pieces of lamb browned with onions & kashmiri spices cooked in an almond sauce.....14.50

LAMB KORMA

Lamb cubes cooked with crushed almonds & cashew nuts, seasoned with a blend of spices.....14.50

LAMB NILGIRI

Our Chef's Special recipe.....15.00

LAMB SAAGWALA

Tender pieces of lamb cooked in a creamy spinach sauce.....15.00

LAMB VINDALOO

Goanese dish for those with a hot taste.....15.00

LAMB BALTI

Our Chef's Special recipe.....15.00

~ BEEF ~

BEEF CURRY

Diced Beef cooked in brown sauce with curry leaves garnished with fresh coriander.....13.50

BHOONA BEEF

Beef marinated overnight with ginger & garlic, served with tomatoes & peppers.....13.50

BEEF MADRAS

Tender Beef cooked in a curry sauce with yoghurt, mustard seeds & curry leaves.....13.50

BEEF KORMA

Beef cubes cooked with crushed almonds & cashew nuts, seasoned with blend of spices.....13.50

BEEF VINDALOO

Goanese dish for those with a hot taste.....13.50

BEEF PEPPER FRY

Chef's special recipe.....14.00

~ SEAFOOD ~

FISH CURRY

Fish cooked in rich tomato & coconut gravy.....16.00

FISH KORMA

Rockling coked in a nut sauce.....16.00

FISH VINDALOO

Goanese dish for those with a hot taste.....16.00

FISH MASALA

Fish cooked in freshly ground spices.....16.00

FISH MOILIE

Fish cooked in a creamy white sauce.....16.50

FISH MALBARI

Fish cooked in a tomato & onion based sauce seasoned leaves & coconut with mustard, curry.....16.50

PRAWN KORMA

Fresh prawns cooked in a nut sauce.....18.50

PRAWN VINDALOO

Prawns marinated with onion, ginger, garlic spices & sauce cooked with hot vindaloo sauce.....18.50

PRAWN MOLIEE

Prawns cooked in a creamy white sauce.....19.00

MACHAN SPECIAL PRAWNS

Our Chef's Special recipe.....19.00

~ VEGETABLES ~

VEGETABLE KORMA

.....12.00

MIXED VEGETABLES

Seasoned vegetables sautéed with freshly chopped tomatoes, ginger, garlic & spices.....12.00

ALOO MATAR

Garden potatoes & peas cooked with fresh tomato & onion sauce.....12.00

KHUMBH MATAR

Sautéed mushrooms & peas cooked in a light sauce.....12.50

PALAK PANEER

Cottage Cheese cooked in a creamy spinach sauce.....12.50

ALOO PALAK

Potatoes cooked with spinach.....12.50

MALAI KOFTA

Cheese & potato balls prepared in a mild traditional creamy sauce.....12.50

PUMPKIN MASALA

Butternut pumpkin in our Chef's special recipe.....12.50

PANEER MAKHANI

Cottage cheese cooked in a creamy tomato sauce.....12.50

DHAL MAKHANI

Black lentils & kidney beans cooked with special herbs, tomatoes in a creamy sauce.....12.00