

entrées

PAPADAMS (4)	\$2.50
VEGETABLE SAMOSA (2)	
Pastry with potato filling	\$6.50
KEEMA SAMOSA (2)	
Pastry with lamb mince filling	\$6.50
PAKORAS (4)	
Onion, potato & spinach fritters	\$6.50
PRAWN PAKORA	
Marinated in chickpea flour and deep fried	\$10.50
CHICKEN TIKA PAKORA	
Marinated in chickpea flour and deep fried	\$10.50
ONION BHAJI	
Sliced onion chips made from chickpea flour	\$6.50
CHICKEN TIKA	
Boneless chicken marinated & cooked in the tandoor	\$10.50
CHICKEN WINGS	
Marinated & cooked in the tandoor (5)	\$10.50
TANDOORI CHICKEN	
Marinated in tandoori sauce & cooked in the tandoor	
	HALF \$10.50 FULL \$18.50
MIXED PLATTER	
samosas(2), pakoras(2) & chicken wings(2)	\$13.50

મોંઘાં મદવર્ત

CHICKEN	
BUTTER CHICKEN	
Tandoori chicken pieces in a creamy sauce	\$14.50
CHICKEN TIKA MASALA	
Tandoori chicken pieces in a masala sauce	\$14.50
CHICKEN MAKARNI	
Mild creamy sauce with cashew nuts	\$14.50
CHICKEN SARG	
Spinach blended into a sauce with spices	\$14.50
CHICKEN MADRAS	
Marinated chicken with chilli & spices	\$14.50
CHICKEN VINDALOO	
Hot & spicy vindaloo sauce	\$13.50
CHICKEN DO PIAZA	
Tomato based sauce with capsicum & onion	\$14.50
MANGO CHICKEN	
Mild chicken curry cooked with mango syrup	\$14.50
CHICKEN TIKA GOST	
Spinich based curry with chicken tika	\$14.50
LAMB	
ROGAN JOSH	
Tomatoes & onion in a thick spicy sauce	\$13.50

LAMB KORMA	
Mild creamy sauce with crushed cashew	\$14.50
LAMB MADRAS	
Tender lamb cooked with chilli & spices	\$14.50
DHANIA GOSHT	
Spinach, garlic, ginger, coriander & spices	\$14.50
LAMB VINDALOO	
Hot & spicy vindaloo sauce	\$13.50

BEEF	
BEEF KORMA	
Mild creamy sauce with cashew nuts	\$14.50
BEEF MADRAS	
Creamy sauce tempered with chilli and spices	\$14.50
BEEF DO PIAZA	
Tender beef in a spicy onion & capsicum sauce	\$14.50
PALAK BEEF	
Spinach, garlic, ginger, coriander & spices	\$14.50
BEEF JAL FREZI	
Beef with potatoes in a spicy tomato sauce	\$14.50
BEEF VINDALOO	
Tender beef in a hot & spicy vindaloo sauce	\$13.50
BOMBAY BEEF	
Tender cuts of beef simmered in mild coconut milk	\$13.50

PRAWN	
PRAWN MALABAR	
Cooked with coconut peas & capsicum	\$14.50
PRAWN MASALA	
Cooked in a freshly ground spiced masala	\$14.50
PRAWN MADRAS	
Prawns cooked in medium to hot spices	\$14.50
PRAWN VINDALOO	
Hot & spicy vindaloo sauce	\$13.50

FISH	
PANJAM FISH	
Fish pieces cooked in coconut cream	\$14.50
FISH MASALA	
Fish cooked in ground spiced masala sauce	\$14.50
FISH MADRAS	
Fish cooked in medium to hot spices	\$14.50
FISH VINDALOO	
Hot & spicy vindaloo sauce	\$13.50

VEGETARIAN	
KORMA VEGETABLES	
Chopped vegetables in a thick creamy sauce	\$12.50
MALAI KOFTA	
Potato balls in a thick creamy sauce	\$12.50
ALOO MUTTAR PANEER	
Potato, peas & cottage cheese	\$12.50
PALAK PANEER	
Spinach with cottage cheese & tomato	\$12.50
MAH-KI DHAL	
Fried lentil curry in a cream sauce	\$12.50

ALOO PALAK	
Potato & spinach curry	\$12.50
CHANNA	
Chick pea curry	\$12.50
BRINGALS	
Eggplant curry (seasonal)	\$13.50
RAJ-MA	
Mild red kidney bean curry	\$12.50
SHAHI PANEER	
Cottage cheese in a sweet creamy sauce	\$14.50

આવધાન

DAHL TURKA	
Lentils cooked with spices in tomato base	\$6.50
TOMATO & ONION	
With coriander & vinegar dressing	\$3.00
RAITA	
Cool yoghurt & cucumber	\$4.00
MANGO CHUTNEY	
BANANA COCONUT	
Sliced & sprinkled with coconut	\$4.00
CUCUMBER SALAD	
With lettuce, tomato, onions, capsicum & spice	\$6.50
LIME PICKLE	
	\$2.00
MANGO PICKLE	
	\$2.00
CHILLI PICKLE	
	\$2.00

રૂચ

BASMATI RICE	SMALL \$4.00	LARGE \$5.00
KASHMIR PILAU	fried with mixed fruits & nuts	\$9.50
BIRYANI	fried with lamb, chicken or beef	\$14.50

બરદાસ

PLAIN NAAN	fresh from the tandoor	\$2.70
GARLIC NAAN	cooked with garlic	\$3.00
ROTI	made with wholemeal flour	\$2.50
KEEMA NAAN	spiced lamb mince filling	\$4.50
PARATHA	spiced vegetable filling	\$3.50
PESHWARI NAAN	sweet dried fruit & nut filling	\$3.50

દેસર્ટ્સ

GULAB JUMUN & ICE CREAM 2 per serve	\$4.50
-------------------------------------	--------