



## APPETIZERS AND SNACKS

1. **SAMOSA**  
Deep fried flour shell stuffed with a mixture of mashed boiled potato, green peas & spices.(2pcs). | **\$ 6.50**
2. **PAKORAS (VEGETABLE OR CHICKEN OR MIX)** **GF**  
Chicken or Vegetable fritters (Onion, Potatoe, Paneer, and Bell Pepper) (8pcs). | **\$ 6.50**
3. **HARA BHARA KABAB**  
Cottage cheese cooked with Spinach and fried in coin shape (4pcs). | **\$ 6.50**
4. **VEGETABLE CUTLET**  
Mashed vegetables (Potatoes, Beans, peas, & carrots) mixed with spices and deep fried. (2pcs). | **\$ 6.50**
5. **KHEEMA TIKKI** **GF**  
Minced lamb meat covered with spiced mashed potatoe and deep fried. (2pcs). | **\$11.50**
6. **JHINGA FRY** **GF**  
Batter fried shrimps | **\$11.50**

## SOUPS, SALADS, SIDE DISHES

1. **CHICKEN / VEGETABLE / MUSHROOM /TOMATO SOUP**  
Mildly spiced cream soup. | **\$5.50**
2. **MURGH TIKKA OR PANEER TIKKA SALAD** **GF**  
Boneless chicken pieces or Cottage Cheese chargrilled in Tandoor & tossed in a fresh garden salad. | **\$7.50**
3. **GARDEN SALAD** **GF**  
Fresh garden salad -Lettuce,onions, cucumber, carrots, tomatoes & capsicum. | **\$7.50**
4. **RAITA** **GF**  
Traditional accompaniment to any Indian dish: Onions, cucumber, tomatoes, capsicum & fresh coriander leaves, blended together with yogurt. | **\$4.50**
5. **PAPADAMS** **GF**  
Paper thin spicy wafer made with lentils. | **\$1.25**



## TANDOORI ROTIYAN / INDIAN BREADS

1. **ROTI**  
Whole wheat bread baked in tandoor. | **\$2.50**
2. **NAAN**  
White Flour bread baked in tandoor. | **\$2.50**
3. **BUTTER NAAN / GARLIC NAAN / ONION NAAN**  
Leavened bread enriched with butter or onions or garlic and baked in tandoor. | **\$2.75**
4. **CHEESE CHILLI NAAN**  
Naan stuffed with Mozzarella Cheese and green chilli (optional). | **\$5.50**
5. **PARATHA**  
Whole wheat layered bread. | **\$2.50**
6. **ALOO PARATHA**  
Paratha stuffed with potatoes. | **\$3.00**
7. **POORI**  
Deep fried Indian bread made of whole wheat. (2pcs). | **\$2.50**



## TANDOORI NAZRANE / BBQ DELICACIES

Served on Sizzling Plate with Rice or Naan or salad and Masala Sauce



### 1. TANDOOR MIX GRILL (VEG OR NON VEG) | \$24.50

A combination platter consisting of Reshmi kabab, Sheekh kabab, Chicken Tikka, Fish Tikka, Shrimps & Paneer Tikka (2pcs Each)  
The Veg grill consists of Veg Kabab, Paneer Tikka, Potato, Cauliflower, Capsicum, Tomato & Aloo tikki.

### 2. LAMB CHOPS GF | \$ 28.00

Tender Lamb chops marinated in special Indian spices and grilled in tandoor (4pcs).

### 3. SHEEKH KABAB GF | \$20.00

Ground Lamb mixed with fresh ginger herbs and spices, grilled on skewers in our traditional clay oven.

### 4. CHICKEN TANDOORI GF | Full \$22.50 | Half \$12.00

Whole Chicken marinated in yogurt and spices for 24 hours and grilled in Tandoor (clay oven) to perfection.

### 5. CHICKEN TIKKA GF | \$18.00

Boneless pieces of white chicken marinated in yogurt, spices and lemon juice, then grilled in Tandoor (8pcs)

### 6. RESHMI KABAB GF

Succulent boneless chicken pieces marinated in yogurt and cashew paste, grilled in charcoal tandoor. (8pcs).

### 7. HAZARI KABAB GF

Boneless pieces of white chicken marinated in yogurt and spinach grilled in charcoal tandoor (8pcs).

### 8. VEGETABLE KABAB

Vegetable mince mixed with garlic, ginger & spices cooked on a skewer in tandoor.

### 9. PANEER TIKKA LAJAWAB GF

Char grilled chunks of homemade cheese marinated in pickled spices (8pcs)

### 10. MUSHROOM MATAI

Batter fried button mushrooms tossed in a tangy tomato sauce.

| \$18.00



| \$18.00



| \$16.00

| \$16.00



| \$18.00



### 11. LOBSTER TANDOORI (CHECK FOR AVAILABILITY) GF

Tender 7oz Lobster tail marinated with yogurt and special spices grilled in tandoor to perfection.

### 12. PRAWN TANDOORI GF | \$22.50

Jumbo Shrimps marinated in yogurt, garlic, ginger and combination of spices then grilled in Tandoor. (9pcs)

### 13. FISH TIKKA GF | \$20.00

Chunks of fresh fish marinated in yoghurt, fresh spices and lemon juice then grilled in clay oven. (8pcs).

### 14. MALAI FISH GF | \$20.00

Fish fillet marinated in cream ,yogurt & garlic, broiled in charcoal tandoor. (8pcs)



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## CHAWAL / BIRYANI /BASMATI RICE SELECTION

**1. LAMB CHOP BIRYANI** GF | **\$28.00**  
*Succulent Lamb chops blended with basmati rice and spice.*

**2. MUTTON BIRYANI** GF | **\$20.00**  
*Tender boneless Lamb cubes blended with basmati rice and spices.*

**3. PRAWN BIRYANI** GF | **\$22.00**  
*Specially flavoured saffron rice cooked with Shrimps.*

**4. CHICKEN BIRYANI** GF | **\$18.00**  
*Specially flavoured saffron rice cooked with boneless pieces of chicken.*

**5. VEGETABLE BIRYANI** GF | **\$18.00**  
*Lightly spiced vegetables with saffron rice.*

**6. KASHMIRI PULLAO** GF | **\$18.00**  
*Specially flavoured saffron Rice with fried onions, nuts and coconuts.*

**7. VEG / MUSHROOM PULLAO** GF | **\$18.00**  
*Specially flavoured saffron Rice cooked with mix veggie or Mushrooms*

**8. RICE BASMATI** GF | **\$4.50**  
*Steamed Basmati Rice*

**9. SAFFRON RICE** GF | **\$6.00**  
*Basmati rice cooked with saffron and bay leaves*



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## MURGH / CHICKEN SELECTION

*Served with Rice or Naan or Mix Vegetables or Fries*

**1. CHICKEN MAKHANWALLA OR BUTTER CHICKEN** GF | **\$23.50**  
*Grilled Boneless tandoori chicken leg pieces cooked with butter and herbs in cashew and tomato sauce.*

**2. CHICKEN TIKKA MASALA** GF | **\$23.50**  
*Grilled Boneless tandoori chicken breast pieces cooked with Pepper & herbs in buttery tomato sauce.*

**3. CHICKEN CURRY** GF | **\$22.50**  
*Boneless Chicken pieces cooked in traditional curry sauce.*

**4. CHICKEN VINDALOO** GF | **\$22.50**  
*This version of the curry contains chunks of Chicken & potatoes and is tangy and spicy.*

**5. CHICKEN SAAGWALA** GF | **\$22.50**  
*Fusion of boneless chicken cubes, spinach & cream with a distinct spicy creamy flavour.*

**6. CHICKEN MASALA** GF | **\$22.50**  
*Chicken cooked with onions, tomatoes and spices.*

**7. CHICKEN MADRAS** GF | **\$22.50**  
*Chicken cooked with spices and coconut.*

**8. CHICKEN RAJASTHANI** GF | **\$22.50**  
*Chicken pieces marinated in yoghurt and cooked in mildly spiced curry sauce made from pappads.*

**9. CHICKEN SUKKA FRY** GF | **\$22.50**  
*Tender juicy chicken heavily marinated with spices and cooked dry.*

**10. CHICKEN JALFREZI** GF | **\$22.50**  
*Boneless chicken pieces cooked with spices in a sweet and sour curry sauce.*



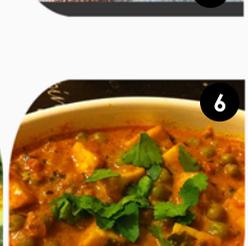
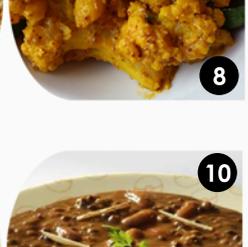
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# SABZI / VEGETABLE SELECTION

Served with Rice or Naan or Mix Vegetables or Fries

<p><b>1. NAVRATTAN KORMA</b> <span style="background-color: #28a745; color: white; border-radius: 50%; padding: 2px;">GF</span>  <i>A traditional merging of nine different vegetables and nuts cooked in a mild sauce.</i></p>	<p><b>\$22.50</b></p>		
<p><b>2. KADAI PANEER</b> <span style="background-color: #28a745; color: white; border-radius: 50%; padding: 2px;">GF</span>  <i>Homemade cottage cheese, cooked with bell pepper in tomatoes &amp; onion gravy.</i></p>	<p><b>\$22.50</b></p>		
<p><b>3. MALAI KOFTA</b>  <i>Spongy Cottage Cheese rolled into balls and cooked in mild cashew sauce.</i></p>	<p><b>\$22.50</b></p>		
<p><b>4. PANEER MAKHANWALA</b> <span style="background-color: #28a745; color: white; border-radius: 50%; padding: 2px;">GF</span>  <i>Cottage cheese cooked in spiced buttery tomato sauce.</i></p>	<p><b>\$22.50</b></p>		
<p><b>5. PALAK PANEER</b> <span style="background-color: #28a745; color: white; border-radius: 50%; padding: 2px;">GF</span>  <i>Cottage cheese cooked with Spinach.</i></p>	<p><b>\$22.50</b></p>		
<p><b>6. MUTTER PANEER</b> <span style="background-color: #28a745; color: white; border-radius: 50%; padding: 2px;">GF</span>  <i>Fresh home made cubes of Cottage Cheese lightly fried and cooked with Green Peas in onion and tomato sauce.</i></p>	<p><b>\$22.50</b></p>		
<p><b>7. BAIGAN BARTA</b> <span style="background-color: #28a745; color: white; border-radius: 50%; padding: 2px;">GF</span>  <i>Whole eggplants cooked on skewers in tandoor, minced &amp; cooked with tomatoes, onions and tomato sauce.</i></p>	<p><b>\$22.50</b></p>		
<p><b>8. ALOO GOBHI</b> <span style="background-color: #28a745; color: white; border-radius: 50%; padding: 2px;">GF</span>  <i>Mouth watering blend of fresh cauliflower and potatoes seasoned to perfection.</i></p>	<p><b>\$22.50</b></p>		
<p><b>9. BHENDI MASALA</b> <span style="background-color: #28a745; color: white; border-radius: 50%; padding: 2px;">GF</span>  <i>Okra cooked with onion and tomatoes, seasoned with aromatic herbs.</i></p>	<p><b>\$22.50</b></p>		
<p><b>10. DAAL MAKHANI</b> <span style="background-color: #28a745; color: white; border-radius: 50%; padding: 2px;">GF</span>  <i>Black lentils are cooked on slow heat and then tossed with fresh ginger, garlic, onions, tomatoes, heavy cream and spices.</i></p>	<p><b>\$20.00</b></p>		
<p><b>11. DAAL TARKA</b> <span style="background-color: #28a745; color: white; border-radius: 50%; padding: 2px;">GF</span>  <i>Yellow lentils tempered home style.</i></p>	<p><b>\$17.00</b></p>		
<p><b>12. CHANNA MASALA</b> <span style="background-color: #28a745; color: white; border-radius: 50%; padding: 2px;">GF</span>  <i>Whole Garbanzo simmered in a spicy onion and tomato gravy.</i></p>	<p><b>\$22.50</b></p>		
<p><b>13. VEGETABLE KABAB MASALA</b>  <i>Mixed Vegetable Kabab cooked in Cilantro and Onion sauce.</i></p>	<p><b>\$22.50</b></p>		
<p><b>14. HARYALI KOFTA</b>  <i>Mixed vegetable balls cooked in spinach and cilantro sauce.</i></p>	<p><b>\$22.50</b></p>		



## SEAFOOD SELECTION (MACHLI)

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|---|--|----------------|
| 1. SHRIMP VINDALOO <b>GF</b>                                      |  | <b>\$27.00</b> |
| <i>Fresh Shrimps in a fiery hot Vindaloo curry with potatoes.</i> |  |                |
| 2. SHRIMP CURRY <b>GF</b>   |  | <b>\$27.00</b> |
| <i>Shrimps cooked in traditional curry spices.</i>                |  |                |
| 3. SHRIMP SAAGWALA <b>GF</b>                                      |  | <b>\$27.00</b> |
| <i>Shrimps cooked with spinach and mild spices.</i>               |  |                |
| 4. SHRIMP MASALA <b>GF</b>  |  | <b>\$27.00</b> |
| <i>Shrimps cooked with onion, tomato and green pepper.</i>        |  |                |
| 5. FISH MASALA <b>GF</b>  |  | <b>\$24.50</b> |
| <i>Fish cooked with onion, tomato and green pepper.</i>           |  |                |
| 6. FISH CURRY <b>GF</b>   |  | <b>\$24.50</b> |
| <i>Fish cooked in traditional curry spices.</i>                   |  |                |
| 7. FISH SAAGWALA <b>GF</b>  |  | <b>\$24.50</b> |
| <i>Fish cooked with spinach and mild spices.</i>                  |  |                |

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|---|--|----------------|
| 8. FISH JALFREZI <b>GF</b>  |  | <b>\$24.50</b> |
| <i>Boneless fish pieces cooked with spices in a sweet and sour curry sauce.</i>                     |  |                |
| 9. FISH HARA MASALA <b>GF</b>   |  | <b>\$24.50</b> |
| <i>Boneless fish pieces cooked with spices in cilantro sauce.</i>                                   |  |                |
| 10. CALAMARI STEAK MASALA <b>GF</b>   |  | <b>\$24.50</b> |
| <i>Calamari steak, cut into cubes, simmered to perfection in seafood spices &amp; tomato gravy.</i> |  |                |



## LAMB SELECTION (MUTTON)

Served with Rice or Naan or Mix Vegetables or Fries

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| 1. MUTTON SUKHA FRY <b>GF</b>  |  | <b>\$27.00</b> |
| <i>Tender pieces of Lamb cooked in natural herbs &amp; spices</i>  |  |                |
| 2. MUTTON DHABHA <b>GF</b>   |  | <b>\$27.00</b> |
| <i>Fresh Lamb cooked with onion, tomatoes and herbs in a kadai (Indian wok).</i>   |  |                |
| 3. MUTTON VINDALOO <b>GF</b>   |  | <b>\$27.00</b> |
| <i>This version of the curry contains chunks of lamb &amp; Potatoes and is tangy and spicy.</i>  |  |                |
| 4. MUTTON SAAGWALA <b>GF</b>   |  | <b>\$27.00</b> |
| <i>Fusion of lamb cubes, spinach &amp; Cream with a distinct spicy creamy flavour.</i>   |  |                |
| 5. KHEEMA MUTTER <b>GF</b>   |  | <b>\$27.00</b> |
| <i>Minced Lamb cooked with green peas and spices.</i>  |  |                |
| 6. MUTTON KADAI <b>GF</b>  |  | <b>\$27.00</b> |
| <i>Lamb cooked in kadai (Indian wok) with capsicum, onions and spices.</i>   |  |                |
| 7. MUTTON ROGAN JOSH <b>GF</b>   |  | <b>\$27.00</b> |
| <i>Originating from Kashmir, Rogan Josh is known for its red colored hot sauce. The color is derived from using kashmiri red chili liberally, however since lot of non-Indians are not used to the chili we use tomato purée / paste for the color.</i>        |  |                |
| 8. MUTTON CURRY <b>GF</b>  |  | <b>\$27.00</b> |
| <i>Contrary to common belief, Curry is not a single spice but a blend of spices that is unique not only to each region of the country but differs even from household to household. We present our version with fresh onions, tomatoes, ginger and garlic.</i> |  |                |



## KHANE KE BAAD / DESSERT SELECTION

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**1 Kulfi**

*Home made ice cream with cardamoms and pistachios.*

**\$5.50**

**2. Ras Malai**

*Spongy Cottage cheese balls boiled in milk with saffron ,cardamoms, sugar and pistachios.*

**\$5.50**

**3. Gajar Halwa**

*Carrot pudding with nuts, served warm.*

**\$5.50**

**4. Gulab Jamun**

*Spongy milk balls fried and boiled in sugar syrup with pistachios and cardamoms*

**\$5.50**

**5. Ras golla**

*Spongy cottage cheese balls boiled in sugar syrup*

**\$5.50**

**6. Ice creams**

*Vanilla / Chocolate*

**\$5.00**

**7. Masala Chai**

*The traditional tea of India, brewed with milk, ginger, cardamoms and special blend of spices*

**\$4.00**

**8. Tea or Coffee**

**\$3.00**

