

APPETIZERS

(Served with Mint & Tamarind Chutney)

1. **Samosas (2 pcs)** **W** **W**\$6.99
Crispy pastry turnovers stuffed with seasoned potatoes & green peas.
2. **Chicken Samosas (2 pcs)** **W**\$9.99
Crispy pastry turnovers stuffed with seasoned chicken.
3. **Vegetable Pakoras (10 pcs)** **W**\$9.99
Spinach, onions & potatoes, battered fried in spiced gram flour.
4. **Aloo Tikki Chaat** **W** **D**\$10.99
Crispy potato patties with chickpeas, onion & tomatoes, topped with rich yogurt, tangy chutneys & exotic spices.
5. **Dahi Bhalla (3 pcs)** **D**\$10.99
Crispy fritters made with beans & lentils, topped with rich yogurt, tangy chutneys & exotic spices.
6. **Paneer Pakoras (8-10 pcs)** **D**\$13.99
Curd cheese marinated with fragrant spices, battered fried in gram flour.
7. **Cholay Bhature** **W** **W**\$16.99
Channa Masala served with 2 deep fried flat breads & pickled onions.
8. **Amritsari Kulchey & Cholay (2 pcs)** **W** **W**\$18.99
Crispy naan stuffed with spiced potatoes, served with chickpeas curry & pickle.
9. **Chicken Strips with Fries (5 pcs)** **W**\$14.99
Breaded chicken breast strips crispy fried.
10. **Chicken Kebab Wrap** **W** **D**\$15.99
Chicken seekh kebab rolled in a naan with lettuce, cucumber, onion & tomatoes with creamy dressing.
11. **Chicken Pakoras (10 pcs)**\$15.99
Boneless chicken marinated with fragrant spices, battered fried in gram flour.
12. **Fish Pakoras (10 pcs)** **F**\$15.99
Basa fish marinated with fragrant spices, battered fried in gram flour.
13. **Shrimp Pakoras (8-10 pcs)** **SF**\$16.99
Large shrimps marinated with fragrant spices, battered fried in gram flour.

SIZZLERS - BBQ LOVERS

(Served with Onions & Mint Chutney)

14. **Tandoori Chicken (2 Leg Quarter cut into 8 pcs)** **D**\$16.99
Chicken legs marinated in yogurt, ginger, garlic & exotic spices.
15. **Chicken Seekh Kabab (2 Seekh cut into 8 pcs)**\$16.99
Minced chicken marinated in fresh onions, coriander, ginger & roasted spices, broiled on skewers in Tandoor.
16. **Lamb Seekh Kabab (2 Seekh cut into 8 pcs)**\$18.99
Minced lamb marinated in fresh onions, coriander, ginger & roasted spices, broiled on skewers in Tandoor.
17. **Beef Seekh Kabab (2 Seekh cut into 8 pcs)**\$17.99
Minced beef marinated in fresh onions, coriander, ginger & roasted spices, broiled on skewers in Tandoor.
18. **Tandoori Soya Chaap (4 pcs)** **W** **D** **S**\$14.99
Vegetarian mock-meat, Soya Chaap (soybean chunk & flour dough) marinated in yogurt, ginger, garlic & exotic spices, broiled in Tandoor.
19. **Chicken Tikka (8-10 pcs)** **D**\$18.99
Boneless white-meat chicken marinated in yogurt, ginger, garlic & exotic spices, broiled in Tandoor.

20. **Chicken Hariyali Tikka (8-10 pcs)** **D**\$18.99

Boneless white-meat chicken marinated in creamy yogurt, lemon juice, green chiles, fresh mint & coriander, broiled in Tandoor.

21. **Chicken Malai Tikka (8-10 pcs)** **D**\$18.99

Boneless white-meat chicken marinated in thick yogurt, cream, ginger, garlic & delicate spices, broiled in Tandoor.

CHICKEN LOVERS

22. **Butter Chicken** **D**\$18.99

Marinated white-meat chicken broiled on open fire and simmered in sweet & tangy creamy tomato sauce with fresh garlic & blend of exotic spices.

23. **Chicken Curry**\$18.99

Boneless chicken cooked in onions, ginger, garlic, tomatoes & garam masala sauce.

24. **Chicken Korma** **D**\$18.99

Boneless chicken cooked in a mixture of onions, ginger, garlic & fragrant spices in creamy sauce.

25. **Karahi Chicken**\$18.99

Boneless chicken cooked in a wok with fresh garlic, tomatoes, green chiles & fragrant spices, garnished with fresh ginger.

26. **Chili Chicken** **S**\$18.99

Stir fry of deep fried boneless chicken with green capsicum, chiles, onion, garlic & delicious tangy sauce.

27. **Chicken Vindaloo**\$18.99

Boneless chicken & potatoes cooked in spicy tangy sauce with onions, tomatoes & exotic spices.

28. **Palak Chicken**\$18.99

Boneless chicken cooked in onions, ginger, garlic, tomatoes & garam masala sauce with spinach.

29. **Chicken Tikka Masala** **D**\$18.99

Marinated boneless white-meat chicken broiled on open fire, cooked with tomatoes, onions & green capsicum in sweet & tangy creamy tomato sauce.

30. **Chicken Haleem**\$16.99

Chicken slowly cooked with lentils, grains & exotic spices, topped with fried onions, ginger & lemon.

LAMB LOVERS

31. **Lamb Curry**\$19.99

Boneless lamb cooked in onion, ginger, garlic, tomatoes & garam masala sauce.

32. **Lamb Korma** **D**\$19.99

Boneless lamb cooked in a mixture of onions, ginger, garlic & fragrant spices in creamy sauce.

33. **Karahi Lamb**\$19.99

Boneless lamb cooked in a wok with fresh garlic, tomatoes, green chiles & fragrant spices, garnished with fresh ginger.

34. **Lamb Vindaloo**\$19.99

Boneless lamb & potatoes cooked in spicy tangy sauce with onions, tomatoes & hint of exotic spices.

35. **Lamb Palak**\$19.99

Boneless lamb cooked in onions, ginger, garlic, tomatoes & garam masala sauce with spinach.

W **D** **N** **S** **F** **SF** **E** **W**

WHEAT DAIRY NUTS SOY FISH SHELLFISH EGG VEGAN

SEAFOOD LOVERS

36. **Fish Curry** **D** **F**\$17.99

Boneless base fish cooked in onions, ginger, garlic, tomatoes & creamy garam masala sauce.

37. **Shrimp Curry** **D** **SF**\$18.99

Large shrimps cooked in onions, ginger, garlic, tomatoes & creamy garam masala sauce.

VEGETABLE LOVERS

38. **Mix Vegetables**\$15.99

Medley of broccoli, cauliflower, carrots, peas & green capsicum, cooked in onions, tomatoes, ginger & garlic with a blend of fragrant spices.

39. **Palak Paneer** **D**\$16.99

Sautéed spinach cooked with onions, ginger & tomatoes in a creamy sauce topped with cubed curd cheese.

40. **Mattar Paneer** **D**\$16.99

Curd cheese cubes and peas cooked in sweet & tangy creamy tomato sauce with a hint of fresh garlic & blend of exotic spices.

41. **Paneer Tikka Masala** **D**\$16.99

Curd cheese cubes cooked with tomatoes, onions & green capsicum in sweet & tangy creamy tomato sauce.

42. **Chili Paneer** **S**\$16.99

Stir fry of deep fried curd cheese cubes with green capsicum, chiles, onion, garlic & delicious tangy sauce.

43. **Karahi Paneer** **D**\$16.99

Curd cheese cubes cooked in a wok with fresh garlic, tomatoes, green chiles & fragrant spices, garnished with fresh ginger.

44. **Shahi Paneer** **D**\$16.99

Curd cheese cubes cooked in creamy tomato sauce with a hint of fresh garlic & blend of exotic spices.

45. **Malai Kofta** **D**\$15.99

Delicious veg balls made with assorted vegetables & curd cheese (paneer), cooked in creamy tomato sauce.

46. **Dal Makhni** **D**\$16.99

Black lentils cooked in a creamy tomato sauce with real butter & a blend of exotic spices.

47. **Dal Tarka** **W**\$15.99

Blend of red & yellow lentils cooked with onions & topped with fried garlic, mustard seeds & exotic spices.

48. **Channa Masala** **W**\$15.99

Chickpeas cooked in tomatoes, onions, ginger & garlic with a blend of spices & herbs.

49. **Kadhi Pakora** **D**\$15.99

Tangy yogurt & gram flour curry with vegetable fritters topped with fried garlic, curry leaves & seasoned with exotic spices.

50. **Aloo Gobi**\$15.99

Cauliflower & potatoes cooked in onions, tomatoes & a blend of spices & herbs.

51. **Aloo Mattar**\$15.99

Green peas & potatoes cooked in onions, tomatoes, ginger & garlic with a blend of exotic spices.

VEGETABLE LOVERS

52. **Bhindi Masala**\$15.99

Okra sautéed in onions, tomatoes, ginger & garlic with a blend of fragrant spices.

53. **Saag** **D**\$15.99

Blend of mustard greens & rapini slowly cooked with green chili & exotic spices, topped with fried garlic & butter.

RICE & PASTA LOVERS

54. **Chicken Biryani** **D**\$17.99

Seasoned rice layered with bone-in chicken & fragrant thick gravy made with exotic spices & herbs, served with raita.

55. **Lamb Biryani** **D**\$19.99

Seasoned rice layered with boneless lamb & fragrant thick gravy made with exotic spices & herbs, served with raita.

56. **Vegetable Biryani** **D**\$15.99

Seasoned rice layered with assorted vegetables & fragrant thick gravy made with exotic spices & herbs, served with raita.

57. **Vegetable Pulao Rice** **W**\$9.99

Lightly seasoned fragrant basmati rice with peas & carrots.

58. **Plain Rice** **W**Small: \$5.99 Large: \$8.99

Fragrant basmati rice steamed with a hint of cumin.

59. **Cheesy Tikka Masala Pasta (8-10 pcs)** **W** **D**\$3.99

Penne pasta cooked in a fusion creamy tomato sauce & Parmesan cheese.

Add: Chicken \$2.00, Shrimp \$3.00 & Paneer \$2.00

BREADS LOVERS

60. **Tandoori Naan** **W** **D**\$3.99

Leavened flatbread freshly baked in a clay oven.

61. **Garlic Naan** **D**\$4.99

Leavened flatbread topped with garlic, freshly baked in a clay oven.

62. **Sesame Seed Naan** **W** **D**\$4.99

Leavened flatbread topped with sesame seeds, freshly baked in a clay oven.

63. **Chili Garlic Naan** **W** **D**\$4.99

Leavened flatbread topped with green chiles & garlic, freshly baked in a clay oven.

64. **Tandoori Roti** **W** **D**\$4.50

Whole wheat flat bread, freshly baked in a clay oven.

65. **Tandoori Paratha** **W** **D**\$5.99

Buttery multi-layered whole wheat flat bread, freshly baked in a clay oven.

66. **Aloo Parathas, Curd & Pickle (3pcs)** **W** **D**\$16.99

Home-style paratha stuffed with potatoes, herbs & spices.

67. **Mix-Veg Parathas, Curd & Pickle (3pcs)** **W** **D**\$16.99

Home-style paratha stuffed with paneer, vegs, herbs & spices.

68. **Chicken Parathas, Curd & Pickle (2pcs)** **W** **D**\$16.99

Home-style paratha stuffed with chicken, herbs & spices.

W **D** **N** **S** **F** **SF** **E** **W**

WHEAT DAIRY NUTS SOY FISH SHELLFISH EGG VEGAN

SIDE ORDERS

69. **Raita** **D**\$5.99

Yogurt dressing with cucumber & carrots with a hint of cumin.

70. **Mix Pickle**\$4.99

Blend of mango, green chiles, carrots & lemon pickled in oil with exotic spices.

71. **Mango Chutney**\$4.99

Sweet & spicy mango chunks preserved with exotic spices.

72. **Jeera Papad (4 pcs)**\$4.99

Crispy & spicy shells made with lentil flour & a hint of roasted cumin.

73. **Onion & Chilli Salad** Small: \$5.99 Large: \$8.99

Blend of sliced onions, green chiles & lemon slices.

74. **Garden Salad** Small: \$7.99 Large: \$10.99

Blend of Romaine lettuce, cucumber, carrots & tomatoes.

75. **French Fries**\$9.99

DESSERT LOVERS

76. **Gulab Jamun (4pcs)** **W** **D**\$6.99

Sweet balls made with milk solids and flour, simmered in sugar syrup.

77. **Rasmalai (2pcs)** **D** **N**\$6.99

Heavenly sweet cottage cheese balls in creamy milk with saffron and nuts.

78. **Carrot Halwa** **D** **N**\$7.99

Indian style carrot pudding made with carrots, milk, ghee & almonds with a hint of cardamom, topped with Kheya (milk solids).

79. **Rasmalai Cake** **D** **N** **E**\$7.99

A twist of Rasmalai with cardamom flavour sponge cake, soaked with saffron & rose milk.

80. **Kulfi** **W** **D**\$4.99Mango | Pistachio | Almond | Strawberry | Chocolate
Indian style ice cream made with fresh & finest ingredients.

DRINKS

81. **Soft Drinks**\$3.50

Coke-Cola Products

82. **Limca / Thumbs up**\$3.99

Sodas imported from India

83. **Bottle Water**\$2.99

Mango | Guava | Mango & Carrot

84. **Tropic Juice**\$5.99

Mango | Guava | Mango & Carrot

85. **Shakes** **D**\$6.99

Smooth & creamy milk shakes. Mango | Pistachio | Almond

86. **Lassi** **D**\$5.99

Refreshing yogurt smoothie. Mango | Sweet | Salted

87. **Buttermilk** **D**\$4.99

Indian style buttermilk made with yogurt, cumin & fresh herbs.

88. **Lemon Skanbeem**\$4.99

Indian style lemonade made with freshly squeezed lemons & Himalayan salt.

89. **Plain Chai / Masala Chai** **D**\$4.99

Flavoured tea made by brewing black tea with milk & mixture of aromatic spices.

90. **Kashmiri Chai** **D** **N**\$5.99

Rice & creamy tea made by brewing green tea with milk, topped with nuts.