



### Appetizers

**Tomato Coconut Shorba 4**

*Fresh tomato with coconut & herbs*

**Mulligatawny Soup 4**

*Lentil, apple puree with fresh herbs*

**Vegetable Samosa 5**

*Pastry stuffed with potatoes & peas*

**Mutter Pundina Ki Tikki 5**

*Potato, mint, cilantro & green chili*

**Samosa Chat 6**

*Samosas served with chickpea, yogurts & chutneys*

**Tandoori Stuffed Mushroom 10**

*Grilled Baby Bella Mushrooms stuffed with fresh spices*

**Paneer Tikka 11**

*Cubes of paneer marinated with spices cooked in clay oven*

**Tandoori chicken wings 11**

*Chicken wings marinated & cooked in tandoor*

**Shrimp Achari 12**

*Marinated shrimp with ground pickle spices*

**Seekh kebab 12**

*Spiced ground lamb with masala*

### Indian Chinese

**Manchow Soup 4**

*Vegetables, soy sauce, chili & garlic*

**Chinese Bhel 6**

*Crispy noodles with chopped vegetables topped with sweet & spicy chutneys*

**Gobi Manchurian/Dry/Gravy 10**

*Cauliflower florets cooked with soy sauce, ginger & garlic*

**Paneer Chili 11**

*Paneer cooked with soy sauce, ginger & garlic*

**Chicken Chili 11**

*Strips of chicken cooked with soy, ginger, garlic & scallions*

**Chicken 65 11**

*Spicy chicken sautéed with onion & bell peppers*

**Paneer 65 11**

*Paneer cooked with sour & spicy tomato based sauce*

**Veggie Fried Rice 10**

*Rice cooked with garlic, ginger & onion*

**Vege Hakka Noodles 10**

*Noodles sauté with ginger garlic & soya sauce*

### Tandoor

*(add curry sauce for \$ 3)*

**Machli Tikka 18**

*Atlantic salmon fillet marinated with fresh spices, cooked in clay oven*

**Jhinga Tandoor 18**

*Jumbo shrimp marinated in yogurt, chilies, cilantro & carom seeds cooked in clay oven*

**Chicken Tikka 16**

*Chicken breast marinated in yogurt, ginger, garlic & spices cooked in clay oven*

**Malai Kebab 16**

*Chicken marinated with mild curd & cream sauce*

**Hara Masala Ki Kebab 16**

*Marinated chicken in green herbs cooked in clay oven*

**Boti Kebab 18**

*Australian lamb pieces, cooked in clay oven with fresh spices*

**Masaledar Chop 24**

*Australian lamb chop, marinated with nutmeg, cinnamon and aromatic herbs cooked in clay oven*

**Tandoori Chicken 15**

*Spring chicken cooked in clay oven*

### Dosa

**Paani Poorie 6**

*Crunchy poorie filled with chana and potatoes served with sweet & spicy water*

**Dahi Sev Puri 6**

*Poorie served with yogurt & chutneys*

**Masala Dosa 9**

*Thin rice and lentil crepes filled with seasoned potatoes*

**Mysore Masala Dosa 10**

*Layers of spicy chutney, potatoes & peas*

**Rawa Masala Dosa 11**

*Crispy crepes made with semolina and rice flour filled with potatoes*

**Jaipuri Dosa 10**

*Tamarind special spicy Dosa*



### Choose From:

**Chicken 16 Lamb 17 Fish 17 Shrimp 18**

#### **Tikka Masala Sauce**

*Tomato based curry sauce with cream and fresh herbs*

#### **Shahi Korma sauce**

*Mild curry sauce made with cashew, cream & curd*

#### **Vindaloo Sauce**

*Spicy red curry made of ground spices soaked in vinegar onion & potato*

#### **Xacuti Sauce**

*Fresh roasted whole spice with coconut, poppy seed & onion gravy*

#### **Hyderabadi Sauce**

*Curry sauce made of sesame seeds, coconut, peanut, tamarind with red chili & other herbs*

#### **Roganjosh Sauce**

*Fennel flavored mild curry with curd*

#### **Kadhai Sauce**

*Masala thick sauce sauté with onion & bell pepper*

#### **Kali Mirch Sauce**

*Curry flavored with black pepper*

### Rice Specialties

*Veg Biryani 14*

*Chicken Biryani 15*

*Goat Biryani 16*

*Lamb Biryani 17*

### Bread

**Naan/Butter Naan/Roti 3**

**Garlic/Onion/Bullet Naan 3.5**  
*Leavened Indian bread baked in tandoor*

**Paratha /Aloo Paratha 4**  
*Whole wheat bread baked in tandoor*

**Cheese/Kheema/Kashimiri 4.5**  
*Leavened stuffed Indian bread baked in tandoor*

### Vegetarian

**Tadka Dal 12**

*Yellow lentils, tomatoes, onions & spices*

**Dal Makhani 13**

*Black lentils cooked in rich ginger sauce*

**Kashmiri Aaloo 13**

*Baby potatoes cooked in yogurt curry sauce with cardamom & fennel seed*

**Bhindi Anardana 14**

*Fresh okra, onion, tomato, ginger & dry pomegranate*

**Malai Kofta 15**

*Vegetable balls cooked in a rich creamy sauce*

**Bhagara Baingan 14**

*Baby eggplant, tamarind, coconut, red chili in a sesame seed sauce*

**Paneer Makhani 15**

*Cottage cheese, creamy tomato sauce with fenugreek*

**Paneer Kalimirch 15**

*Cottage cheese cooked in pepper curry sauce*

**Palak Paneer 15**

*Indian cottage cheese cooked in spinach gravy*

**Vegetable Jalfrezi 14**

*Medley of fresh vegetables, onion pepper & curry sauce*

### Desserts

**Mango Ice Cream 4**

*Homemade mango ice cream*

**Kheer 4**

*Indian rice pudding*

**Gulab Jamun 4**

*Fried cheese balls in syrup*

**Ras Malai 5**

*Cheese in thick creamy sauce*

**Pistachio Kulfi 5**

*Indian ice cream, pistachio nuts*