

APPETIZERS

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| PAPADUM | Lentil Wafer | .75 |
| SAMOSA | Meat or Vegetable | 1.50 |
| MULIGATAWNY | Soup | 5.95 |
| CHANA SALAD | Chickpeas, tomatoes, cucumber with house dressing | 5.95 |
| CHUTNEY | Seasoned Avocado Tomato dip served with Naan | 5.95 |
| PAKORA | Seasoned Onion Vegetable fritters | 5.95 |
| KABAB | Finely ground beef seasoned with a touch of herbs and spices Served with Chana Salad | 6.95 |
| TANDOORI CHICKEN | Boneless Chicken cubes marinated in a yogurt based blend of selected spices. Served with a Chana Salad | 6.95 |
| TANDOORI SHRIMP | Whole Shrimps marinated in a yogurt based blend of selected spices. Served with a Chana Salad | 8.95 |



A LA CARTE

Each Dish is prepared to your individual preference of Mild, Medium, Hot or Vindaloo

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| TRADITIONAL CURRY ~ Vegetables, chicken, lamb or boneless beef cooked in a fresh curry sauce of tomatoes, creamed onions, ginger, garlic, combined with an array of exotic spices. | 12.95 |
| KEEMA ~ Lean ground beef cooked with onions, tomatoes, ginger, garlic and garama-masala | 12.95 |
| KEEMA ALOO ~ Potato | |
| KEEMA GOBI ~ Cauliflower and potatoes | |
| KEEMA MAATAR ALOO ~ Green Peas and potatoes | |
| KORMA ~ Chicken, lamb or boneless beef simmered in a silky whole spiced yogurt blend of cardamom, cinnamon, cumin, cloves and bay leaves. | 12.95 |
| ACHARI ~ Chicken, lamb or boneless beef cooked with pickled spices. | 12.95 |
| SAAG ~ Freshly steamed spinach combined with your choice of chicken, lamb or boneless beef delicately spiced and sautéed in a flavoured garlic curry sauce. | 13.95 |
| BUTTER CHICKEN ~ Boneless chicken cooked with whole spices and tomato cream sauce | 13.95 |
| PASANDER ~ Boneless beef marinated in yogurt and a symphony of ground spices. | 13.95 |
| CHICKEN TIKKA MASALA ~ De-boned chicken cooked with whole spices. | 13.95 |
| SHRIMP TOMOATO ~ Steam cooked shrimp in a tenderly spiced sauce of fresh tomatoes, garlic bell peppers & garnished with fresh coriander. | 14.95 |
| SAAG SHRIMP ~ delicately cooked shrimp tossed in a freshly spiced spinach sautéed in a flavoured garlic curry sauce. | 14.95 |



VEGETABLE DISHES

Each Dish is prepared with your individual taste of Mild, Medium, Hot or Vindaloo

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| CHANA MASALA ~ Chickpeas cooked in a tangy tomato sauce | 9.95 |
| DAHL TARKA ~ Lentils sautéed and simmered in onions and a blend of spices | 9.95 |
| ALOO GOBI ~ Cauliflower and potatoes, cooked with ginger garlic and ground spice | 10.95 |
| ALOO PALAK ~ Spinach and potatoes cooked with ginger garlic and ground spices | 10.95 |
| ALOO BAGIN ~ Eggplant and potatoes cooked with ginger garlic and ground spices | 10.95 |
| SEASAME BUTTERBEANS ~ Butterbeans cooked in ground sesame seeds, onions, tomato and lightly spiced. | 10.95 |
| VEGETABLE KORMA ~ Mixed vegetables cooked in a silky spiced yogurt blend of cardamom, cinnamon, cumin, cloves and bay leaves | 10.95 |
| MATAAR PANEER ~ Green peas and homemade cheese cooked in a creamed curry sauce | 10.95 |
| PALAK PANEER ~ Spinach & homemade cheese cooked in a creamed curry sauce | 10.95 |



CURRY DINNERS

Each Dish is prepared with your individual taste of Mild, Medium, Madras, Bhoona, Hot or Vindaloo

Curry Dinners are served with a Vegetable side dish, your choice of onion kuchambar or hot coriander chutney. Served with fine Basmati Rice.
Substitute with Pilaw Rice \$2.50.

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| Vegetable | 14.95 | Keema Maatar | 14.95 | Chicken | 14.95 |
| Lamb | 14.95 | Beef | 14.95 | Shrimp | 16.95 |

HOUSE SPECIALS

Each Dish is prepared to your individual taste of Mild, Medium, Madras, Bhoona, Hot or Vindaloo.

*Dishes served with Naans Chapatis or Rice. All Dishes can be substituted with Shrimp additional \$2.00

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| BALTI ~ Simmered in a rich blend of tamarind, green peppers, tomatoes, ginger, garlic and garam masala. Vegetable, Chicken, Beef or Lamb. * | 14.95 |
| KARAH ~ Cooked in a wok with fresh ginger, garlic, tomatoes, bell peppers, chopped onions and garnished with fresh coriander. Vegetable, Chicken, Beef or Lamb* | 14.95 |
| BIRYANI ~ An extraordinary dish made with fine basmati saffron rice and cooked in a homemade yogurt and delicately spiced. Vegetable, Chicken, Beef or Lamb | 14.95 |
| TANDOORI PLATTERS ~ Veal or Sheikh Kabab marinated in yogurt-based blend of selected spices and cooked in the Tandoor.* | 15.95 |
| TIKA PLATTERS ~ Boneless chicken marinated in yogurt-based blend of selected spices. Served with a Vegetable side dish, Naan, Rice and Chana Salad | 16.95 |



RICE

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| CHAWAL ~ Boiled fine Basmati rice | 4.00 |
| PILAW ~ Fine Basmati rice flavoured with saffron and whole spices. Your choice of chickpea or peas Pilaw. | 5.00 2.00 |



BREAD

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| CHAPATI Unleavened ~ whole wheat bread cooked on a hot plate and an opened flame. | 2.50 |
| POORI ~ Whole-wheat deep-fried puffed bread. | 2.50 |
| TANDOORI NAAN ~ Tandoori baked flat bread. | Plain 2.50 Herbal 3.00 Garlic 3.00 |
| PARATHA Multi ~ Whole wheat multi-layered flat-bread cooked on a hot plate | 3.50 |
| STUFFED PARATHA ~ Whole wheat multi-layered flat-bread stuffed with spiced meat or vegetable cooked on a hot plate | 6.50 |



CONDIMENTS

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| Chutney | 3.00 | Homemade Yogurt | 3.00 | Raita | 4.00 |
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BEVERAGES

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| Bottled Water | 2.00 | Regular Coffee | 2.00 | Fruit Juice | 3.00 |
| Soft Drink | 2.00 | Regular Tea | 2.00 | Lassi | 4.95 |
| Mineral Water | 3.00 | Herb Tea | 2.00 | Mango Lassi | 4.95 |
| Espresso | 3.00 | Cappuccino | 2.50 | Latté | 3.00 |



DESSERT

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| See Server | 4.00 |
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