

Starters - Appetizers

Paneer Pakora

Chickpea flour coated homemade cottage cheese fried to golden perfection.

\$10

✔ Gluten Free

Veggie Pakora

A chickpea floured serving of mixed veggies made in dumplings then fried to a golden finish.

\$6

✔ Gluten Free ✔ Vegan

Fish Pakora

Carom flavoured battered fried fish.

\$14

✔ Gluten Free

Beef Seekh Kabab

Minced beef mixed with home ground spices, skewered and cooked in clay oven.

\$15

✔ Gluten Free

Chicken Tikka

Chicken breasts marinated in yogurt, a hint of cardamom and garlic, baked on low flame to perfection.

\$15

✔ Gluten Free

Veggie Samosa

2 pieces of crispy dough wafer stuffed with potato, green peas, herbs & spices.

\$6

✔ Vegan

Stuffed Mushrooms

Mushrooms stuffed with homemade delicacies. It's great!

\$12

Aloo Bonda

Deep fried spiced mash potatoes coated with chickpea flour.

\$6

✔ Gluten Free ✔ Vegan

Tandoori Delights

Served with rice and potatoes

Fish Kabab

Sea basa fish and bell pepper marinated with mild spices and baked in our clay oven.

\$19

✔ Gluten Free

Seafood Platter

Combination of jumbo prawns, crab, muscles, squids and basa fish sautéed with homemade spices.

\$29

✔ Gluten Free

Tandoori Prawns

Delicious starter, prawns marinated and baked in our clay oven to perfection.

\$24

✔ Gluten Free

Tandoori Chicken

Marinated bone in chicken spiced lightly and baked in the clay oven.

Full **\$26** Half **\$18**

✔ Gluten Free

Tandoori Mix Grill

Combination of meat kababs served on a sizzling platter.

\$28

✔ Gluten Free

Tandoori Lamb Chops

1lb. bone in lamb chops & veggies marinated with cream cheese & homeade spices, skewered and cooked in our clay oven.

\$21

✔ Gluten Free

Multani Paneer Tikka

Homemade cottage cheese, bell peppers marinated in cream, cheese tumbles and spice, baked in the clay oven.

\$18

✔ Gluten Free

Chicken Malai Tikka

Soft morsels of chicken bathed in a cheese and cream marinade, redolent of cardamom and cilantro, cooked in clay oven.

\$16

✔ Gluten Free

Make your choice from the SPICY/HOT Meter:

0 Spice Mild 1 2 3 4 Hot 5 Extra Hot



ALL MENU ITEMS ARE NUTS-FREE

Fuzion

Chili Fish

Batter fried fish and bell peppers tossed in chezwan sauce.

\$17

✔️ Gluten Free

Chili Chicken

Batter fried chicken and bell peppers tossed in chezwan sauce.

\$17

✔️ Gluten Free

Honey Chili Gobhi

Batter fried cauliflower glazed in honey and tossed with chezwan sauce.

\$15

✔️ Vegan

Honey Chili Fries

Home-made fries glazed in honey and tossed with chezwan sauce.

\$10

✔️ Gluten Free ✔️ Vegan

Vegetable Hakka Noodles

Pan tossed thin noodles with mixed vegetables and home-made spice.

\$14

✔️ Vegan

Chef's Favourites

Served with Naan

Chicken Tikka Masala

Chicken breast tikka cooked in thick creamy gravy, flavoured with herbs and spices.

\$19

✔️ Gluten Free

Butter Chicken

Tandoori grilled chicken in tomato gravy cooked the classical way with butter and cream.

\$19

✔️ Gluten Free

Chicken Black Pepper

Boneless white chicken cooked in special creamy black pepper sauce.

\$19

✔️ Gluten Free

Mughlai Beef Korma

Pieces of beef in a special sauce created with aromatic ground spices.

\$19

✔️ Gluten Free

Apna Navratan Korma

A vegetarian's dream of rainbow vegetables and homemade paneer cooked in a thick creamy sauce.

\$17

✔️ Gluten Free

Dum Aloo

Potatoes stuffed with cheese and cooked in a fragrant creamy sauce.

\$17

✔️ Gluten Free

Prawns Butter Masala

Our royal feast of prawns cooked to perfection in a butter sauce.

\$21

✔️ Gluten Free

Paneer Butter Masala

Homemade cottage cheese with thick and creamy sauce.

\$17

✔️ Gluten Free

Soups

Lentil \$5
Carrot Curry \$5
Tomato \$5

Salads

Green Salad \$6
Channa \$6
Chaat \$6
Cold chickpea salad.

Sides

Achaar \$4
Mixed pickles and preserved lime.
Raita \$6
Veggi yogurt.
Chutney \$4
Homemade mint/mango or Tamarind.

Make your choice from the SPICY/HOT Meter:

0 Spice Mild 1 2 3 4 Hot 5 Extra Hot



ALL MENU ITEMS ARE NUTS-FREE

Meat & Seafood

These specialties combine your choice of one serving of any of the following: and your choice of our premium blend of sauces made in house by the Chef daily. Enjoy the meal!

Chettinad

✔ Gluten Free

Coconut-base curry with a hint of mustard seeds and curry leaves

Curry

✔ Gluten Free

An onion and tomato based gravy cooked under a slow fire. Really good!!

Kadhai

✔ Gluten Free

Sautéed onions, bell peppers and tomatoes cooked in gravy, thickened without cream.

Masala

✔ Gluten Free

Thick gravy with onions, tomato and ginger garlic paste.

Raganjosh

✔ Gluten Free

Red thin curry cooked with cracked whole spices.

Saagwala

✔ Gluten Free

Mustard leaf paste cooked in home-made creamy curry.

Vindaloo

✔ Gluten Free

South Indian curry with a touch of tamarind and topped with shredded coconut.

Zalfrezy

✔ Gluten Free

Creamy thick sauce of onions, bell peppers and tomatoes.

Chicken ... \$16

Beef \$17

Fish \$16

Goat \$18

Lamb \$18

Shrimp \$21

Vegetarian

Aloo Gobhi

A combination of potatoes and fresh cauliflower cooked with herbs and spices.

\$15

✔ Gluten Free ✔ Vegan

Channa Masala

Tendered chickpeas cooked with tomatoes, onions and recommended with a Bhatara in bread selection.

\$14

✔ Gluten Free ✔ Vegan

Bhindi Bhaji / Alu

Tender baby okra sautéed with your choice of onions or potato tossed with tomatoes, herbs and spices.

\$16

✔ Gluten Free ✔ Vegan

Kadhai Paneer

Homemade cottage cheese cooked in thick curry sautéed with onions, bell peppers and tomatoes.

\$17

✔ Gluten Free

Daal Tadka

Yellow lentils tempered with fresh tomatoes, herbs and spices.

\$14

✔ Gluten Free ✔ Vegan

Palak Paneer

Fresh spinach and cottage cheese makes a healthy dish.

\$16

✔ Gluten Free

Malai Kofta

Soft and crispy homemade dumplings dipped in creamy sauce. Must try!!

\$15

✔ Gluten Free

Mushroom Do-piyaza

Fresh mushrooms cooked with tomato onion gravy.

\$15

✔ Gluten Free

Daal Makhani

A mixture of black lentils and kidney beans cooked with butter and cream.

\$14

✔ Gluten Free

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ALL MENU ITEMS ARE NUTS-FREE

Breads

Lachcha Paratha

Leavened whole wheat bread.

\$5

 Vegan

Tandoori Roti

Whole wheat bread.

\$3

 Vegan

Bhatura

Deep fried leavened white bread.

\$3

Flavoured NAANS

Butter Naan



Topped with butter.

\$4

Gluten Free Naan

Naan made with chickpea flour.

\$6

 Gluten Free  Vegan

Garlic Naan

\$5

Stuffed NAANS

Coconut Naan

\$6

Alu walla Naan

Stuffed potato

\$5

Piyaaji Naan

Onion stuffed

\$5

Chicken / Beef Naan

Naan stuffed with finely chopped chicken or minced beef, spices and herbs.

\$7

Paneer walla Naan

Freshly grated cheese

\$6

Chocolate Naan

Delicious!

\$5

Rice

Basmati Steam Rice

Steamed white basmati rice.

\$5

Vegetable Pulao

Yellow basmati rice simmered with mixed vegetables, saffron, spices and a hint of fresh mint leaves.

\$14

 Vegan

 Gluten Free

Coconut Basmati

Coconut flavoured white basmati rice.

\$7

Chicken Biryani

Tan basmati rice simmered with chicken in mace, herbs, spices and a hint of fresh mint leaves.

\$17

 Gluten Free

Saffron Rice

Saffron flavoured yellow rice.

\$6

Lamb / Goat Biryani

Yellow basmati rice simmered with lamb or goat in mace, herbs, spices and fresh mint.

\$19

 Gluten Free

Desserts

Pudding

Rice or Mango

\$6

Kulfi

Traditional or Mango

\$6

Gulab Jamun

Deep fried cottage cheese balls soaked in sugar syrup.

\$6

Beverages

Lassi Yogurt Smoothie

(Mango/Strawberry/Coconut)

\$5

Pop

\$3

Chai

Pot \$7 Cup \$3

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