

# Starters - Appetizers

## Paneer Pakora

Chickpea flour coated homemade cottage cheese fried to golden perfection.

**\$12**

✔️ Gluten Free

## Veggie Pakora

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

**\$7**

✔️ Gluten Free    ✔️ Vegan

## Fish Pakora

Carom flavoured battered fried fish.

**\$15**

✔️ 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 and ginger garlic paste, baked on low flame to perfection.

**\$15**

✔️ Gluten Free

## Veggie Samosa

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

**\$7**

✔️ Vegan

## Butter Chicken Poutine

French Fries topped with Butter Chicken sauce and cheese.

**\$12**

## Masala Cheesy Bites

Fried cheese balls.

**\$8**

# 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.

**\$21**

✔️ Gluten Free

## Seafood Platter

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

**\$29**

✔️ Gluten Free

## Tandoori Salmon

Salmon and bell pepper marinated with mild spices and baked in our clay oven.

**\$22**

✔️ Gluten Free

## Tandoori Prawns

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

**\$24**

✔️ Gluten Free

## Tandoori Chicken

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

Full **\$28**    Half **\$20**

✔️ Gluten Free

Make your choice from the SPICY/HOT Meter:



Mild

Medium

Hot

## Tandoori Mix Grill

Combination of meat kababs served on a sizzling platter.

**\$28**

✔️ Gluten Free

## Tandoori Lamb Chops

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

**\$23**

✔️ Gluten Free

## Multani Paneer Tikka

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

**\$20**

✔️ Gluten Free

## Chicken Malai Tikka

Soft morsels of chicken bathed in cream cheese marinated with ginger garlic paste, cooked in clay oven.

**\$18**

✔️ Gluten Free

ALL MENU ITEMS ARE NUTS-FREE

# Fuzion

## Vegetable Fried Rice.

\$16  Gluten Free

## Chicken Fried Rice.

\$18  Gluten Free

## Chili Chicken

Batter fried chicken and bell peppers tossed in schezwan sauce.

\$20  Gluten Free

## Chili Fish

Batter fried fish and bell peppers tossed in schezwan sauce.

\$21  Gluten Free

## Garlic Chili Prawns

Batter fried Prawns and bell peppers tossed in schezwan sauce.

\$24  Gluten Free

## Cheese Chili

Batter fried homemade cottage cheese and bell peppers tossed in schezwan sauce.

\$18  Gluten Free

## Honey Chili Gobhi

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

\$16  Vegan

## Honey Chili Fries

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

\$10  Gluten Free  Vegan

## Vegetable Hakka Noodles

Pan tossed thin noodles with mixed vegetables and homemade spice.

\$16  Vegan

## Chicken Hakka Noodles

Pan tossed thin noodles with chicken and homemade spice.

\$18

# Chef's Favourites

Served with Naan

## Chicken Tikka Masala

Marinated chicken breast cooked in thick creamy condensed sauce.

\$22  Gluten Free

## Butter Chicken

Grilled chicken breast pieces cooked in tomato based butter sauce.

\$21  Gluten Free

## Chicken Black Pepper

Boneless white chicken cooked in special creamy black pepper sauce.

\$21  Gluten Free

## Mughlai Beef Korma

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

\$22  Gluten Free

## Apna Navratan Korma

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

\$19  Gluten Free

## Dum Aloo

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

\$19  Gluten Free

## Prawns Butter Masala

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

\$24  Gluten Free

## Shahi Paneer

Homemade cottage cheese with thick and creamy sauce.

\$20  Gluten Free

## Sides

**Achaar** \$4

Mixed pickles & preserved lime.

**Raita** Veggi yogurt. \$6

**Chutney** \$4

Homemade mint/mango or Tamarind.

## Salads

**Green Salad** \$8

**Channa Chaat** \$8

Cold chickpea salad.

## Soups

**Lentil Soup** \$7

**Carrot Curry**

**Soup** \$7

Make your choice from the SPICY/HOT Meter:



Mild Medium Hot

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# 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** ✓ Dairy Free ✓ Gluten Free  
Coconut-base curry with a hint of mustard seeds and curry leaves.

**Curry** ✓ Dairy Free ✓ Gluten Free  
An onion and tomato based gravy cooked under a slow fire. Really good!!

**Kadhai** ✓ Dairy Free ✓ Gluten Free  
Sautéed onions, bell peppers and tomatoes cooked in gravy, thickened without cream.

**Masala** ✓ Dairy Free ✓ Gluten Free  
Thick gravy with onions, tomato and ginger garlic paste.

**Raganjosh** ✓ Gluten Free ✓ Dairy Free  
Red thin curry cooked with cracked whole spices.

**Korma** ✓ Gluten Free  
Homemade creamy sauce.

**Vindaloo** ✓ Gluten Free ✓ Dairy 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 \$18 Beef \$19 Fish \$18 Goat \$21 Lamb \$21 Shrimp \$23

# Vegetarian

**Aloo Gobhi**  
A combination of potatoes and fresh cauliflower cooked with herbs and spices.  
\$16 ✓ Gluten Free ✓ Vegan

**Channa Masala**  
Tendered chickpeas cooked with tomatoes, onions and recommended with a Bhatara in bread selection.  
\$16 ✓ Gluten Free ✓ Vegan

**Bhindi Bhaji / Bhindi Alu**  
Tender baby okra sautéed with your choice of onions or potato tossed with tomatoes, herbs and spices.  
\$18 ✓ Gluten Free ✓ Vegan

**Kadhai Paneer**  
Homemade cottage cheese cooked in thick curry sautéed with onions, bell peppers and tomatoes.  
\$19 ✓ Gluten Free

**Mattar Paneer**  
Peas and cottage cheese cooked in homemade sauce.  
\$18 ✓ Gluten Free

**Daal Tadka**  
Yellow lentils tempered with fresh tomatoes, herbs and spices.  
\$16 ✓ Gluten Free ✓ Vegan

**Palak Paneer**  
Fresh spinach and cottage cheese makes a healthy dish.  
\$18 ✓ Gluten Free

**Malai Kofta**  
Soft and crispy homemade dumplings dipped in creamy sauce. Must try!!  
\$16 ✓ Gluten Free

**Mushroom Do-piyaza**  
Fresh mushrooms cooked with tomato onion gravy.  
\$16 ✓ Gluten Free

**Daal Makhani**  
A mixture of black lentils and kidney beans cooked with butter and cream.  
\$16 ✓ Gluten Free

Make your choice from the SPICY/HOT Meter:



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## Breads

### Lachcha Paratha

Leavened whole wheat bread.

**\$6**  Vegan

### Tandoori Roti

Whole wheat bread.

**\$4**  Vegan

### Bhatura

Deep fried leavened white bread.

**\$5**

## Flavoured NAANS

### Butter Naan

Topped with butter.

**\$4**

### Gluten Free Naan

Naan made with chickpea flour.

**\$6**  Gluten Free  Vegan

### Garlic Naan

**\$6**

## Buffet 5pm

Mon-Thurs

**\$23.95**

Fri-Sun

**\$26.95**

## Stuffed NAANS

### Coconut Naan

**\$6**

### Cheese Naan

Mozzarella cheese stuffed

**\$6**

### Alu walla Naan

Stuffed potato

**\$6**

### Paneer walla Naan

Freshly grated cheese

**\$7**

### Chicken Naan / Beef Naan

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

**\$8**

## Rice


### Basmati Steam Rice

Steamed white basmati rice.

**\$6**  Vegan  Gluten Free

### Vegetable Biryani

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

**\$16**  Vegan  Gluten Free

### Coconut Basmati

Coconut flavoured white basmati rice.

**\$8**  Gluten Free

### Chicken Biryani

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

**\$19**  Gluten Free

### Saffron Rice

Saffron flavoured yellow rice.

**\$7**

### Lamb Biryani or Goat Biryani

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

**\$22**  Gluten Free

## Desserts

### Pudding \$6

Rice or Mango

### Gulab Jamun \$6

Deep fried cottage cheese balls soaked in sugar syrup.

## Beverages

Lassi Yogurt Smoothie (Mango/Strawberry/Coconut) **\$5**

Pop **\$3**

Chai Pot **\$7** Cup **\$3**