

INDIAN LAMB & GOAT FLAVOURS

GOAT CURRY LAMB CURRY	\$ 21.95
A hearty and flavorful dish featuring tender mutton lamb pieces simmered in a rich, spiced gravy	
GOAT KARAHI LAMB KARAHI	\$ 21.95
A flavorful Pakistani dish featuring tender goat lamb meat cooked with tomatoes, green chillies, and a blend of aromatic spices	
BHUNA GOAT BHUNA LAMB	\$ 21.95
A flavorful dish featuring tender goat LAMB meat slow-cooked with aromatic spices until the sauce is thick and clings to the meat	
DELHI MUGHLAI GOAT CURRY	\$ 21.95
A flavorful royal style gravy made with tender pieces of goat meat cooked in a creamy, spiced mix	
GONGURA GOAT CURRY	\$ 21.95
A tangy and spicy Indian dish made with tender goat meat cooked in a flavorful gravy of sorrel leaves (gongura), spices, and herbs	
LAMB ROGAN JOSH	\$ 21.95
Lamb Rogan Josh is a fragrant kashmiri curry featuring tender lamb simmered in a rich, spiced yogurt and tomato sauce	
PEPPER LAMB MASALA 🍴	\$ 21.95
Pepper Lamb is a spicy and aromatic dish featuring tender lamb cooked with freshly ground black pepper and a blend of savory spices	
LAMB MADRAS	\$ 21.95
A spicy South Indian curry made with tender chicken cooked in a rich, tangy, and aromatic tomato-based sauce	
LAMB VINDALOO 🍴	\$ 21.95
A fiery and tangy curry made with marinated lamb cooked in a spicy vinegar-based sauce	

SEAFOOD FLAVOURS

PRAWN MASALA	\$ 21.95
A spicy and flavorful Indian curry made with prawns cooked in a rich blend of aromatic spices and tomatoes	
GONGURA PRAWN CURRY 🍴	\$ 21.95
A tangy and savory Indian dish featuring prawns cooked with gongura (sorrel) leaves and a blend of spices	
GOAN FISH CURRY	\$ 21.95
A tangy and spicy coastal dish made with fresh fish simmered in a coconut-based gravy infused with regional spices	
FISH MASALA	\$ 21.95
A spicy and aromatic curry where fish is cooked in a flavorful tomato and onion-based sauce with traditional spices	

BIRYANI

VEGETABLE DUM BIRYANI	\$ 17.95
GUTTIVANKAYA BIRYANI	\$ 18.95
SOYA CHAAP TIKKA BIRYANI	\$ 18.95
GOBI 65 BIRYANI	\$ 18.95
PANEER TIKKA BIRYANI	\$ 19.95
PANEER 65 BIRYANI	\$ 19.95
EGG BIRYANI	\$ 19.95

EGG BIRYANI	\$ 19.95
CHICKEN DUM BIRYANI	\$ 20.95
CHICKEN 65 BIRYANI	\$ 20.95
CHICKEN TIKKA BIRYANI	\$ 20.95
GONGURA CHICKEN BIRYANI	\$ 20.95
CHICKEN FRY PIECE BIRYANI	\$ 20.95
GOAT DUM BIRYANI	\$ 21.95
GONGURA GOAT BIRYANI 🍴	\$ 21.95
PRAWN ROAST BIRYANI	\$ 21.95

INDIAN BREADS

TANDOORI ROTI	\$ 3.50 \$ 3.95 \$ 4.95
PLAIN BUTTER GARLIC	
NAAN	
PLAIN BUTTER GARLIC \$ 3.50 \$ 3.95 \$ 4.95	
CHILLI & GARLIC NAAN	\$ 5.95
SEASME NAAN	\$ 5.95
STUFFED NAAN	
CHEESE NAAN	\$ 6.95
CHEESE & CHILLI NAAN	\$ 6.95
CHICKEN TIKKA NAAN	\$ 6.95

SIDES

STEAMED RICE	\$ 4.95
SAFFRON RICE	\$ 5.95
BIRYANI RICE	\$ 7.95

EXTRAS

SAMBAR (220ML 440ML 700 ML)	\$ 2.95 \$ 4.95 \$ 7.95
RAITA (220ML 440ML 700 ML)	\$ 2.95 \$ 4.95 \$ 7.95
MIRCHI KA SALAN (220ML 440ML 700 ML)	\$ 2.95 \$ 4.95 \$ 7.95
CHOLE CURRY (440ML)	\$ 11.95
PAV (1pc)	\$ 3.95
BHATURE (1pc)	\$ 5.95

DRINKS

CHAI	\$ 4.95
SOFT BEVERAGE	\$ 3.95
MANGO LASSI	\$ 4.95
GOLI SODA	\$ 6.95
MINERAL WATER	\$ 2.00

DESSERTS

GULAB JAMUN (3pcs)	\$ 6.95
SWEET PAAN	\$ 6.95
RASMALAI (3pcs)	\$ 8.95
JALEBI (4pcs)	\$ 8.95



SNACKS

SAMOSA (1pc)	\$ 4.95
SAMBAR SAMOSA (1pc)	\$ 5.95
A deep fried pastry filled with potatoes & peas and dip in sambar	
ONION & CHILLI OMLETTE 🍴	\$ 7.95
VADA (2pcs)	\$ 8.95
A savory fried snack made with lentil and spiced herbs and spices served with chutney & sambar	
IDLY (2pcs)	\$ 9.95
A soft steamed rice cake made from a fermented batter served with chutney and sambar	
IDLI & VADA (1pc)	\$ 9.95
Served with chutney and sambar	
GHEE PODI IDLI (2pcs) 🍴	\$ 10.95
A soft steamed rice cake made from a fermented batter spread with ghee & gun powder	
MIRCHI BAJJI (3pcs) 🍴	\$ 10.95
A spicy deep fried indian snack consisting of green chilli dipped in gram flour and stuffed with onion & lemon	
CUT MIRCHI 🍴	\$ 10.95
A spicy indian snack consisting of green chilli dipped in gram flour and deep fried until crispy spread with chat masala	

STREET CHAATS

"Chaat to go along with friends gossips"

PAANI PURI- 6pcs	\$ 10.95
DAHI PURI - 6pcs	\$ 11.95
DAHI BHALLA	\$ 12.95
SAMOSA CHAAT	\$ 12.95
PAPDI CHAAT	\$ 12.95
ALOO TIKKI CHAAT	\$ 12.95
PAV BAAJI	\$ 14.95
CHOLE BHATURE	\$ 17.95

DOSA

A south indian crepe made from fermented rice and lentil batter, served with chutney and sambar

PLAIN DOSA	\$ 9.95
PAPER DOSA	\$ 9.95
GHEE PLAIN DOSA	\$ 10.95
GHEE PODI DOSA	\$ 11.95
ONION DOSA	\$ 11.95
MASALA DOSA	\$ 16.95
MYSORE MASALA DOSA 🍴	\$ 17.95

CHEESE & CHILLI DOSA	\$ 18.95
EGG DOSA	\$ 18.95
PANEER DOSA CHICKEN DOSA	\$ 18.95
PANEER BUTTER MASALA DOSA	\$ 19.95
CHICKEN 65 DOSA	\$ 19.95
BUTTER CHICKEN DOSA	\$ 19.95
VEG CHEF SPECIAL DOSA	\$ 20.95
A south indian crepe combination of spiced mice paneer and	
NON-VEG CHEF SPECIAL DOSA	
A south indian crepe filled with spiced paneer, aloo masala, mince chicken, served with chutney & sambar	\$ 21.95

RAVVA DOSA

A south Indian a thin, crispy crepe made with semolina rice flour served with chutney & sambar

PLAIN RAVVA DOSA	\$ 16.95
RAVVA MASALA RAVVA ONION	\$ 17.95
RAVVA PANEER DOSA	\$ 18.95

70MM DOSA FLAVOURS

A south indian large crepe made from fermented rice and lentil batter, cooked until crisp and golden brown, often served with chutney and sambar

70MM PLAIN DOSA	\$ 19.95
70MM MASALA DOSA	\$ 20.95
70MM PANEER DOSA 70MM CHICKEN DOSA	\$ 21.95
70MM CHEF SPECIAL VEG DOSA	\$ 23.95
A large crepe combination of spiced mice paneer and aloo masala	
70MM CHEF SPECIAL NON-VEG DOSA	\$ 24.95
A large crepe filled with spiced paneer, aloo masala, mince chicken	

TANDOORI STARTERS

TANDOORI SOYA CHAAP	\$ 18.95
SOYA CHAAP MALAI TIKKA	\$ 18.95
CHATPAT SOYA	\$ 18.95
PANEER TIKKA ACHARI PANEER TIKKA	\$ 18.95
CHICKEN TIKKA ACHARI CHICKEN TIKKA	\$ 19.95
MURGH MALAI RESHMI KABAB	\$ 19.95
TANDOORI CHICKEN (HALF - 4pcs) (FULL - 8pcs)	\$ 18.95 \$ 24.95
AMRITSARI FISH	\$ 20.95
TANDOORI VEG PLATTER	\$ 26.95
Samosa 1pc, Mirchi Bajji 1pc, Tandoori Soya Chaap 2pcs, Soya Chaap Malai Tikka 2pcs, Paneer Tikka 2pcs, Achari Paneer Tikka 2pcs	
TANDOORI MIX PLATTER	\$ 28.95
Samosa 1pc, Paneer Tikka 2pcs, Soya Chaap Malai Tikka 2pcs, Tandoori Chicken 2pcs, Murgh Malai Tikka 2pcs, Chicken Tikka 2pcs, Amritsari Fish 2pcs	

INDO-CHINESE

'FUSION OF INDIAN SPICE MIX WITH CHINESE DISHES'

VEG

VEG MANCHURIA (DRY GRAVY)	\$ 19.95
GOBI MANCHURIA (DRY GRAVY)	\$ 19.95
GOBI 65 (DRY GRAVY)	\$ 19.95
CHILLI GOBI (DRY GRAVY) 🍴	\$ 19.95
PANEER 65 (DRY GRAVY)	\$ 20.95
CHILLI PANEER (DRY GRAVY) 🍴	\$ 20.95

NON-VEG

CHICKEN MANCHURIA (DRY GRAVY)	\$ 21.95
CHICKEN 65 (DRY GRAVY)	\$ 21.95
CHILLI CHICKEN (DRY GRAVY) 🍴	\$ 21.95
GINGER CHICKEN (DRY GRAVY)	\$ 21.95

FRIED RICE & NOODLES

VEGETABLE NOODLES	\$ 19.95
EGG NOODLES	\$ 20.95
CHICKEN NOODLES	\$ 21.95
PRAWN NOODLES	\$ 22.95
MIXED NOODLES	\$ 22.95
VEGETABLE FRIED RICE	\$ 19.95
EGG FRIED RICE	\$ 20.95
PRAWN FRIED RICE	\$ 22.95
CHICKEN FRIED RICE	\$ 21.95
GOBI 65 FRIED RICE	\$ 21.95
CHICKEN 65 FRIED RICE	\$ 22.95
MIXED FRIED RICE	\$ 22.95

INDIAN VEG FLAVOURS

DAL MAKHANI	\$ 18.95
A rich and creamy north Indian dish made from whole black lentils and kidney beans, simmered with butter, cream, and a blend of spices	
VEGETABLE JILBELJING	\$ 18.95
A flavorful indian curry made with a medley of vegetables, simmered in a spiced gravy and indian herbs	
NAVRATAN KORMA	\$ 18.95
A creamy, mildly spiced curry made with mixed vegetables and a rich yogurt & coconut-based sauce	
MALAI KOFTA	\$ 19.95
A rich, creamy dish featuring soft vegetable or paneer dumplings served in a velvety, spiced tomato and cream gravy	
SOYA CHAAP TIKKA MASALA	\$ 19.95
A delicious Indian dish featuring marinated and grilled soya chaap pieces cooked in a rich, creamy, and spiced tomato-based gravy	
GONGURA SOYA CHAAP CURRY	\$ 19.95
A spicy and tangy Indian dish made with marinated soya chaap and tangy gongura (sorrel) leaves	

PANEER TIKKA MASALA	\$ 20.95
A flavorful clay oven marinated and grilled paneer cubes simmered in a rich, creamy, and spiced tomato-based gravy	
PANEER BUTTER MASALA	\$ 20.95
A creamy and mildly spiced soft paneer cubes cooked in a rich tomato-based gravy with butter and cream.	
KADAI PANEER	\$ 20.95
A spicy gravy made with paneer cubes, bell peppers, and onions cooked in a spicy tomato-based gravy, seasoned with freshly ground spices	
PALAK PANEER	\$ 20.95
A delicious sour gravy made with soft paneer cubes simmered in a creamy, spiced spinach (palak) gravy.	
PANEER PUDINA KALI MIRCHI 🍴	\$ 20.95
A fragrant Indian dish with paneer cubes cooked in a refreshing mint and black pepper spiced gravy.	
PANEER DANIYA HARA PAYZ 🍴	\$ 20.95
Paneer cubes cooked with fresh coriander and green onions in a savory, aromatic sauce	
GONGURA PANEER	\$ 20.95
A tangy and flavorful dish combining tender paneer cubes with the distinctive sour taste of gongura (sorrel) leaves in a rich, spicy gravy	
INDIAN CHICKEN FLAVOURS	
BUTTER CHICKEN	\$ 20.95
A north indian dish featuring tender pieces of chicken cooked in a rich tomato-based sauce, flavored with butter, cream, and aromatic spices	
PUNJABI BUTTER CHICKEN	\$ 20.95
Bone chicken pieces cooked in a rich tomato-based sauce, flavored with butter, cream, and aromatic spices	
CHICKEN TIKKA MASALA	\$ 20.95
A flavourful clay oven chicken marinated in yogurt and spices, cooked in a creamy tomato-based sauce with aromatic spices	
KADAI CHICKEN	\$ 20.95
Delicious chicken, bell peppers, tomatoes, and a blend of aromatic spices, traditionally cooked in kadai	
ADRARI RARA CHICKEN	\$ 20.95
A rich and spicy gravy made with minced chicken and infused with the robust flavor of ginger	
CHICKEN MADRAS	\$ 20.95
A spicy South Indian curry made with tender chicken cooked in a rich, tangy, and aromatic tomato-based sauce	
CHICKEN KORMA	\$ 20.95
A creamy, mildly spiced curry made with mixed vegetables and a rich yogurt & coconut-based sauce	
DELHI MUGHLAI CHICKEN	\$ 20.95
A traditional rich and creamy Indian dish featuring tender chicken cooked in a spiced yogurt and tomato gravy.	
MURGH PUDINA KALI MIRCH 🍴	\$ 20.95
Indian chicken dish cooked with fresh mint leaves and black pepper in a creamy aromatic gravy	
GONGURA CHICKEN CURRY 🍴	\$ 20.95
A flavorful South Indian dish featuring tender chicken cooked with tangy gongura (sorrel) leaves and aromatic spices	