

KADAI CHICKEN	\$20.99
Chicken cooked with crushed tomatoes, onions, capsicum, cream and fresh coriander. It has a thick gravy and goes well with garlic naan.	
CHICKEN VINDALOO	\$20.99
A chilly hot dish from Goa cooked with vinegar, spices and coriander which we recommend for the adventures.	
CHICKEN JALFREZI	\$20.99
Tender meat pieces cooked with red capsicum, coconut cream, tomatoes, and spices.	
CHICKEN SAAGWALA	\$20.99
Succulent pieces of chicken cooked in spinach gravy with fresh tomatoes, ginger, garlic, and spices.	
CHICKEN MADRAS	\$20.99
A traditional South Indian dish with onions, ginger, garlic and spices, it goes really well with Cheese Naan.	
CHICKEN TAKA TAK	\$20.99
This dish comes from Amritsar-Punjab. This dish is tangy, spicy, flavorful and goes well with butter naan.	
METHI CHICKEN	\$20.99
Chicken cooked with dry fenugreek leaves, garlic and tomatoes.	
CHICKEN BHUNA	\$20.99
Boneless spring chicken stir fried with onion, ginger, garlic, herbs and spices, capsicum, fresh coriander and garam masala.	
CHICKEN DOPIAZA	\$20.99
Boneless chicken tossed with chunks of onion in a vegetable gravy along with herbs, spices.	
CHICKEN DANSAK	\$20.99
Chicken Pieces simmered with yellow lentil. Tempered with tomato and onion gravy, herbs and spices.	

LAMB DISHES (COMES WITH PLAIN RICE) DAIRY FREE OPTIONS AVAILABLE PLEASE ASK

LAMB VINDALOO	\$22.99
A chilly hot dish from Goa cooked with vinegar, spices and coriander which we recommend for the adventures.	
LAMB ROGAN JOSH	\$22.99
Lean lamb cooked with an exotic blend of roasted and crushed spices. Special dish of Kashmir.	
LAMB KADAI	\$22.99
Lamb cooked with crushed tomatoes, onions, capsicum, cream and fresh coriander. It has a thick gravy and goes really well with cheese and garlic naan.	
LAMB KORMA	\$22.99
Tender diced lamb cooked in a rich creamy sauce made of almonds, cream and spices.	
LAMB SAAGWALA	\$22.99
Tender pieces of lamb cooked in spinach gravy with fresh tomatoes, ginger, garlic, and spices.	
LAMB BHUNA	\$22.99
Lamb chunks stir fried with onion, ginger, garlic, herbs and spices, capsicum, fresh coriander and garam masala.	
LAMB JALFREZI	\$22.99
Tender lamb pieces cooked with red capsicum, coconut cream, tomatoes, and spices.	
LAMB PASANDA	\$22.99
Tender diced lamb sauteed with onions, garlic, ginger, coriander, and tomatoes. Then cooked with chef's special spices, almonds and cream.	
LAMB TAKA TAK	\$22.99
This dish comes from Amritsar-Punjab. This dish is tangy, spicy, flavourful and goes well with butter naan.	
LAMB MADRAS	\$22.99
A traditional South Indian dish with onions, ginger, garlic and spices, it goes really well with Cheese Naan.	
LAMB DOPIAZA	\$22.99
Tender diced lamb tossed with chunks of onion in a vegetable gravy along with herbs, spices.	
LAMB DANSAK	\$22.99
Diced lamb simmered with yellow lentils. Tempered with tomato and onion gravy, herbs, and spices.	

SEAFOOD DISHES (COMES WITH PLAIN RICE) DAIRY FREE OPTIONS AVAILABLE PLEASE ASK

PRAWN VINDALOO	\$24.99
A chilly hot dish from Goa cooked with vinegar, spices and coriander which we recommend for the adventures.	
PRAWN KADAI	\$24.99
Cooked with crushed tomatoes, onions, capsicum, cream and fresh coriander. It has a thick gravy and goes well with cheese and garlic naan.	
PRAWN SAAGWALA	\$24.99
A delightful combination of Prawns cooked in spinach gravy with fresh tomatoes, ginger, garlic, and spices.	
PRAWN BUTTER MASALA	\$24.99
Indulge in the epitome of North Indian flavours with our delectable Prawn Butter Masala. Lovingly simmered in a rich, velvety tomato-based gravy, enhanced with aromatic spices and a hint of cream, to create a harmonious fusion of taste and texture.	
PRAWN JALFREZI	\$24.99
Prawns cooked with red capsicum, coconut milk, tomatoes and spices.	
FISH MALABARI MASALA	\$24.99
A Special dish of South India. Cooked with coconut, capsicum, tomatoes, and cream.	
BENGALI FISH CURRY	\$24.99
A popular East Indian fish dish. Cooked with ginger, garlic, onions, tomatoes, and freshly ground spices.	
FISH TIKKA MASALA	\$24.99
Marinated Fish cooked in the charcoal tandoor then prepared in a secret recipe of yoghurt, spice, and cream.	

VEGETARIAN DISHES (COMES WITH PLAIN RICE) DAIRY FREE OPTIONS AVAILABLE PLEASE ASK

DAL MAKHANI	\$18.99
Black lentils and kidney beans cooked over a low heat with spices, ghee and cream.	
DAL TADKA	\$18.99
Yellow split lentils cooked with ginger, garlic, tomatoes, cumin seeds and turmeric, goes well with Tandoori Roti.	
DAL PALAK	\$18.99
Wonderful combination of lentils, spinach and garlic cooked with aromatic spices.	
PALAK PANEER	\$19.99
Homemade cottage cheese cooked in a puree of spinach and lightly spiced.	
PANEER BUTTER MASALA	\$19.99
Indulge in the epitome of North Indian flavours with our delectable Paneer Butter Masala. Lovingly simmered in a rich, velvety tomato-based gravy, enhanced with aromatic spices and a hint of cream, to create a harmonious fusion of taste and texture.	
KADAI PANEER	\$19.99
Homemade Indian cottage cheese cooked with capsicum, onions, tomatoes, and spices.	
MALAI KOFTA	\$19.99
Grated cottage cheese, potatoes and spices mixed together and deep fried and served with a creamy gravy made of crushed cashews and spices.	
PALAK KOFTA	\$19.99
Vegetable balls and spinach cooked together in a blend of homemade spices.	
PANEER TAKA TAK	\$19.99
This dish comes from Amritsar-Punjab. This dish is tangy, spicy, flavourful and goes well with butter naan.	
MATAR PANEER	\$19.99
Homemade Indian cottage cheese and peas cooked with tomatoes, spices, and herbs.	
METHI PANEER	\$19.99
Cottage cheese cooked in fenugreek flavored gravy laced with cream.	
SHAHI PANEER	\$19.99
Homemade Indian cottage cheese cut in cubes and cooked with tomatoes, crushed almonds, and cream.	
ALOO GOBI	\$19.99
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander, and spices.	
SAAG ALOO	\$18.99
Potatoes and spinach gravy cooked together in a blend of homemade spices.	
VEGETABLE ANGOORI	\$19.99
Mixed Vegetable balls cooked in a chef special gravy.	
MIX VEGETABLE	\$19.99
Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.	
VEGETABLE KORMA	\$19.99
Fresh seasonal vegetables cooked in a rich creamy sauce made of almonds, cream, and spices.	
CHANNA MASALA	\$18.99
Chickpeas cooked with ginger, garlic, onions & tomatoes, finished with freshly ground spices and amchar.	
MUSHROOM MATAR	\$19.99
Mushrooms and green peas cooked with garlic, cream and spices.	
CHAAP TIKKA MASALA	\$19.99
Soya Chunks cooked in onion and tomato smoked gravy.	
KADAI CHAAP	\$19.99
Soya chunks cooked with capsicum, onions, tomatoes, and spices.	
CHAAP TAKA TAK	\$19.99
This dish comes from Amritsar-Punjab. This dish is tangy, spicy, flavourful and goes well with butter naan.	

BIRYANI

VEG BIRYANI	\$16.99
Seasonal garden-fresh vegetables cooked with basmati rice, herbs and spices. This delicious meal is served with raita, and poppadoms.	
BIRYANI (CHICKEN / LAMB / PRAWN / GOAT)	\$18.99/\$20.99/\$23.99/\$24.99
Basmati rice cooked with Chicken/Lamb/Prawn/Goat. Infused with fresh spices, flavoured with saffron and garnished with fresh coriander. A delicious wholesome meal served with raita, and poppadom.	

RICE

BASMATI RICE	\$4.99
Plain steamed Basmati rice.	
JEERA RICE	\$5.99
Basmati rice flavoured with cumin seeds.	
KASHMIRI PULAO	\$7.99
Basmati rice mixed with cashews, almonds, sultanas, and desiccated coconut.	
MATAR PULAO	\$6.99
Basmati rice cooked with peas, onions, and spices.	
MIX VEG PULAO	\$7.99
Basmati rice cooked with Vegetables.	
CAULIFLOWER RICE	\$9.99
Cauliflower blended and cooked with cumin and turmeric.	

SIDES

RAITA	\$4.99
Yoghurt mixed with ground spices and cucumber.	
POPPADUM(4PCS)	\$2.99
MINT CHUTNEY	\$2.99
Yoghurt mixed with mint and spices.	
TAMARIND CHUTNEY	\$2.99
A sweet and tangy sauce.	
KACHUMBER SALAD	\$5.99
Diced onions, tomatoes, cucumber, coriander with a touch of lemon juice and spices.	
MIXED PICKLES	\$2.99
ONION SALAD	\$4.99
MANGO CHUTNEY	\$3.99
INDIAN DREAMS SALAD	\$9.99
Onions, cucumber, Carrot and tomatoes with lemon juice and a secret mix of spices.	

BREADS

BUTTER NAAN <small>(E G)</small>	\$4.99
Naan stuffed with homemade cottage cheese and spices. Baked in the charcoal tandoor.	
GARLIC NAAN <small>(E G)</small>	\$5.99
Leavened bread sprinkled with crushed garlic, baked in the charcoal tandoor.	
CHEESE NAAN <small>(E G)</small>	\$5.99
Naan stuffed with Mozzarella cheese	
CHOCOLATE NAAN <small>(E G)</small>	\$7.99
Leavened bread stuffed with crispy flakes of chocolate.	
ONION KULCHA <small>(E G)</small>	\$5.99
Naan with a stuffing of onion and spices.	
PANEER KULCHA <small>(E G)</small>	\$6.99
Naan stuffed with homemade cottage cheese and spices. Baked in the charcoal tandoor.	
KASHMIRI NAAN <small>(E G)</small>	\$6.99
Seasoned with nuts and sultanas.	
CHICKEN NAAN <small>(E G)</small>	\$7.99
Naan with a stuffing of spiced chicken.	
KEEMA NAAN <small>(E G)</small>	\$7.99
Naan bread stuffed with mildly spiced lamb.	
TANDOORI ROTI <small>(G)</small>	\$4.99
Unleavened wholemeal flour bread baked in the charcoal tandoor.	
GARLIC ROTI <small>(G)</small>	\$4.99
Unleavened bread sprinkled with garlic and baked in the charcoal tandoor.	
LACHA PARATHA <small>(G)</small>	\$4.99
Unleavened wholemeal flour bread layered with lashings of ghee. Baked in the charcoal tandoor.	
ALOO PARATHA <small>(G)</small>	\$5.99
Unleavened wholemeal flour bread stuffed with potatoes, onion and spices. Baked in the charcoal tandoor.	
CHEESE AND GARLIC NAAN <small>(E G)</small>	\$6.99
Naan stuffed with Mozzarella cheese and sprinkled with crushed garlic.	
PANEER AND GARLIC KULCHA <small>(E G)</small>	\$6.99
Naan stuffed with homemade Indian cottage cheese and spices and sprinkled with crushed garlic	
CHILI NAAN <small>(E G)</small>	\$5.99
Leavened bread sprinkled with crushed green chillies, baked in the charcoal tandoor.	
CHILI GARLIC NAAN <small>(E G)</small>	\$5.99
Leavened bread sprinkled with crushed green chillies and garlic, baked in the charcoal tandoor.	
PANEER AND JALAPENO NAAN <small>(E G)</small>	\$7.99
Naan stuffed with homemade cottage cheese and jalapeno and spices.	

DESSERTS

GULAB JAMUN	\$4.99		
Creamed milk dumplings within a sweet syrup flavored with green cardamom. Served warm.			
MANGO KULFI	\$6.99		
Premium ice cream made with whole milk and mango pulp.			
AMRITSARI KULFI	\$7.99		
Specially made with an abundance of pistachios and saffron.			
ICE CREAM (TWO SCOOPS)	\$7.99		
(Vanilla, cookies and cream, Chocolate)			
DRINKS			
MANGO LASSI	\$4.99	GINGER BEER	\$4.99
SALTED LASSI	\$4.99	COKE	\$2.99
SWEET LASSI	\$4.99	COKE ZERO	\$2.99
MASALA SODA	\$4.99	SPRITE	\$2.99
LEMON LIME BITTERS	\$4.99	FANTA	\$2.99