

## STARTERS

- 1) **Onion Bhajee** **\$5.99**  
Fresh onion dipped in chickpea flour batter and fried
- 2) **Vegetable Samosa** **\$4.99**  
Crisped patties stuffed with lightly spiced potato and green peas.



- 3) **Chicken/Beef Samosa** **\$6.99**  
Crisped patties of ground chicken/beef mixed together with potato, green peas and spices
- 4) **Chicken/Fish Pakora** **\$7.99**  
Chicken/fish dipped in Indian style spicy batter and deep fried
- 5) **Chicken Lollipop** **\$8.99**  
Chicken drumsticks dipped in home made spicy batter and deep fried.  
Served with garlic sauce
- 6) **Vegetable Samosa Chat** **\$7.99**  
Samosa topped with chickpeas, yogurt, chutney and garnished with coriander
- 7) **Pani Puri** **\$7.99**  
Experience 'water ball' stuffed with potato onion and chickpeas, served with our sour and spicy flavoured water and tamarind sauce.
- 8) **Aloo Tikki** **\$7.99**  
Mashed potato fritters served with chickpeas, yogurt sauce and Indian spices.
- 9) **Chicken Wings** **\$8.99**  
Wings marinated in exotic Indian spices and roasted in clay oven.
- 10) **New Taste Of India Platter** **\$15.99**  
Vegetable samosa 1pc, chicken samosa 1pc, onion bhajee 4 pc, beef kebab 2pc, chicken tikka 4 pc with chutney

## STARTERS

- 11) **Chicken Momo** **\$11.99**  
Nepali style steamed dumplings filled with ground chicken, onion, ginger, garlic and spices. 10 pieces



- 12) **Vegetable Momo** **\$9.99**  
Nepali style steamed dumplings filled with finely chopped cabbage, homemade cheese, onions, ginger, garlic and spices. 10 pieces

## SOUPS

- 1) **Lentil Soup** **\$4.99**  
Vegetarian soup prepared with lentils, garlic, herbs and spices
- 2) **Hot And Sour Soup** **\$5.99**  
Mixed vegetable or shredded chicken
- 3) **Chicken Thupka** **\$8.99**  
Chicken & noodles cooked in home made broth topped with onion, cilantro & green chili

## SALAD AND SIDES

- 1) **Cucumber Salad** **\$4.99**  
Combination of cucumber, tomato, lettuce and onion mixed with salt, pepper and lemon juice
- 2) **Indian Salad** **\$4.99**  
combination of cucumber, onion, carrot, tomato and green chili with spices
- 3) **Raita** **\$3.99**  
Whipped yogurt with freshly grated cucumber and lightly spiced
- 4) **Mint Chutney** **\$1.50**
- 5) **Tamarind Chutney** **\$1.50**
- 6) **Mango Chutney** **\$1.50**
- 7) **Mixed Pickles** **\$1.50**

# TANDOORI SPECIALITIES (GRILLED DISHES)

*Includes salad, saffron rice and butter sauce / green chutney*

- 1) **Chicken Tandoori** half **\$16.99**  
full **\$26.99**

Tender chicken marinated in spicy yogurt mixture and cooked in clay oven - the Indian version of barbeque chicken.



- 2) **Hariyali Chicken Tikka** **\$16.99**  
Boneless pieces of chicken marinated overnight in green chili, mint and coriander paste cooked in tandoori oven.
- 3) **Chefs Special Mix Grill** **\$18.99**  
2 pieces each of Tandoori chicken, chicken tikka, lamb tikka, shrimp and fish tikka
- 4) **Chicken Tikka** **\$15.99**  
Boneless chicken marinated overnight in yogurt with spices and cooked in clay oven.
- 5) **Lamb Tikka** **\$16.99**  
Boneless lamb marinated overnight in ginger, garlic and pineapple paste with spices
- 6) **Tandoori Prawn** **\$17.99**  
Perfectly marinated prawns with ginger-garlic paste & spices.

## TANDOORI SPECIALITIES (GRILLED DISHES)

*Includes salad, saffron rice and butter sauce / green chutney*

### 7) **Kebab Chicken/Beef**

**\$16.99**

Ground chicken/beef blended with exotic spices, formed around iron skewers and cooked in clay oven.



### 8) **Fish Tikka**

**\$16.99**

Fish marinated with spices and finished in clay oven

### 9) **Chicken Malai Tikka**

**\$16.99**

Boneless chicken marinated with yogurt, ginger, garlic and spices and finished in clay oven

# INDIAN CURRY DISHES

*All curry dishes come with a plain naan.*

- 1) **Butter Chicken** **\$14.99**  
Boneless tandoori chicken breast cooked in tomato sauce butter & cream



- 2) **Coconut Curry** **Chicken** **\$14.99**  
**Lamb** **\$16.99**

Fragrant with coconut, this brightly flavoured curry is best served with basmati rice & naan bread

- 3) **Kashmiri** **chicken, beef or fish** **\$14.99**  
**lamb or shrimp** **\$16.99**

Cooked in Indian style mango chutney, mango pulp & creamy onion sauce

- 4) **Chicken Pasanda** **\$14.99**

Pieces of chicken marinated in spices and gently casserole in a creamy onion & almond sauce

- 5) **Tikka masala** **chicken or fish** **\$14.99**

BBQ cubes of chicken or fish cooked with tomato, onion, ginger, garlic & spices

- 6) **Dansak** **chicken, beef or fish** **\$14.99**  
**lamb or shrimp** **\$16.99**

A beautiful combination of spices with pineapple, lentils & lemon juice producing a sweet & sour taste

- 7) **Korma** **chicken, beef or fish** **\$14.99**  
**lamb or shrimp** **\$16.99**

Choice of protein cooked in mild creamy sauce with almonds

- 8) **Kadhai** **chicken or beef** **\$14.99**  
**lamb or shrimp** **\$16.99**



## INDIAN VEGETABLE DISHES

*All curry dishes come with a plain naan.*

- 1) **Dal Fry** **\$12.99**  
Yellow lentils fried in garlic butter with sauteed onions, fresh tomato, curry leaves and spices.
- 2) **Dal Makhani** **\$13.99**  
Rich and creamy, this dish is a combination of mixed lentils that result in a hearty curry, enveloped with butter and cream
- 3) **Aloo Gobhi** **\$13.99**  
Cauliflower and potatoes seasoned with special Indian spices
- 4) **Chana Masala** **\$13.99**  
Chickpeas prepared in authentic Indian spices with onions and tomatoes
- 5) **Mutter Paneer** **\$14.99**  
Homemade cottage cheese and green peas cooked with fresh Indian spices
- 6) **Malai Kofta** **\$14.99**  
Cheese and potato fritters, smothered in butter sauce seasoned to perfection
- 7) **Paneer Tikka Masala** **\$15.99**  
Grilled homemade cottage cheese cooked with onion, tomatoes and spices



*Paneer Tikka Masala*

- 8) **Palak Paneer** **\$14.99**  
Our cheese smothered in a creamy spinach sauce and the perfect selection of Indian spices

## INDIAN VEGETABLE DISHES

*All curry dishes come with a plain naan.*

- 9) **Chefs Special Paneer Lababdar** **\$14.99**  
This dish is sweet and savoury, starting with cheese cooked in fresh onion and tomatoes in creamy sauce seasoned to perfection with Indian spices.
- 10) **Eggplant Bharta** **\$14.99**  
Roasted eggplant cooked with onion, tomato, ginger, garlic and green peas.
- 11) **Vegetable Jalfreji** **\$14.99**  
Mixed vegetables cooked with fresh ginger, garlic, tomatoes and spices.
- 12) **Kadhai Paneer** **\$14.99**  
Homemade cottage cheese cooked with onion, green peppers, tomatoes, ginger, garlic and spices.

## INDO – CHINESE SPECIALS

- Vegetable Manchurian** **\$14.99**
- Chili Paneer** **\$14.99**
- Chicken Manchurian** **\$14.99**
- Chili chicken bone-in or boneless** **\$14.99**
- Chili beef or fish** **\$14.99**
- Chili lamb, goat or shrimp** **\$16.99**
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- Vegetable Fried Rice** **\$11.99**
- Chicken Fried Rice** **\$12.99**
- Mixed Fried Rice** **\$14.99**
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- Vegetable Chowmein** **\$11.99**
- Chicken Chowmein** **\$12.99**
- Mixed Chowmein** **\$14.99**





## INDIAN NAAN BREAD

- 1) **Traditional Naan** **\$1.99**  
Leavened white flour bread baked in clay oven
- 2) **Garlic Cilantro Naan** **\$2.99**  
Bread with fresh garlic and cilantro baked in clay oven
- 3) **Multilayered Butter Naan** **\$2.99**  
Leavened white flour bread with butter
- 4) **Roti** **\$2.99**  
Whole wheat bread baked in clay oven
- 5) **Peshwari Naan** **\$4.99**  
Soft flour bread stuffed with raisins, coconut and cherries
- 6) **Paneer Stuffed Naan** **\$4.99**  
Naan stuffed with home made cheese and spices
- 7) **Aloo Paratha** **\$4.99**  
Whole wheat bread stuffed with spiced potatoes
- 8) **Lachha Paratha** **\$4.99**  
Whole wheat multi layered flaky bread
- 9) **Bread Basket** **\$9.99**  
Includes traditional naan, roti, garlic naan and aloo paratha

## RICE DISHES

- 1) **Basmati Rice** **\$2.99**  
Indian long grain rice
- 2) **Saffron Rice** **\$4.99**  
Basmati rice infused with saffron
- 3) **Coconut Rice** **\$4.99**  
Basmati rice seasoned with spices & creamy shredded coconut

## RICE DISHES

- 4) **Vegetable Pulao Rice** **\$4.99**  
Basmati rice cooked with mix veg, peas, paneer and spices
- 5) **Jeera Rice** **\$5.50**  
Popular dish of basmati rice, cumin seeds & cilantro
- 6) **Vegetable Briyani** **\$13.99**  
Curry-flavoured rice cooked with fresh vegetables and spices. Serviced with butter sauce or raita
- 7) **Briyani** **chicken, beef or fish** **\$14.99**  
**lamb, goat or shrimp** **\$16.99**  
Choice of meat, fish or shrimp marinated with spices and steam cooked with basmati rice. Serviced with butter sauce or raita

## WEEKEND SPECIALS

*Saturday / Sunday Only*

- 1) **Aloo Chukauni** **\$6.99**  
Potato with yogurt, onion, green chili and nepali spices
- 2) **Aloo Achar** **\$6.99**  
Potato with green peas, cabbage, onion, green chili combined with nepali spices
- 3) **Nepali Tass** **chicken** **\$16.99**  
**lamb** **\$17.99**  
Boneless bites of meat marinated with spices fried over thick iron griddle to perfection. Served with puffed rice, peanut salad, mix pickle and cucumber salad.
- 4) **Peanut Sadheko** **\$8.99**  
Roasted split peanut mixed with chopped tomato, red onion, spring onion, green chili, blend of spices, lemon juice and sesame oil.