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# LUNCH SPECIALS

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## TANDOORI

**Chicken Tikka(dry) (GF)** 7.9  
Tender pieces of boneless chicken marinated in mild spices and yoghurt overnight & grilled in Tandoor

## CURRIES

**Butter Chicken (GF)** 9.9  
Tender boneless chicken pieces Tandoor cooked, then pan fried in a rich creamy tomato sauce

**Chicken/Lamb Korma (GF)** 9.9  
Tender chunks of chicken coated in a flavoured creamy sauce of ground cashew nuts

**Chicken/Beef Vindaloo(Hot) (GF, DF)** 9.9  
Boneless chicken pieces or beef dices cooked in hot traditional Vindaloo sauce

**Chicken/Beef Madras(Hot) (GF,DF)** 9.9  
Succulent pieces of chicken/beef coated in the chef's special madras sauce flavoured with five spices

**Prawn Malabar (GF,DF)** 12.9  
King prawns cooked with sautéed onion, tomato and coconut milk & garnished with cream and fresh herbs

**Daal Makhni (GF)** 7.9  
A selection of lentils simmered on a slow fire and then finished with cream and fresh herbs

**Saag Paneer (GF)** 9.9  
Cottage cheese cooked in a lightly spiced spinach puree

**Navratan Korma (GF)** 9.9  
A medley of vegetables cooked in an almond and light cream sauce

All lunchtime curries served with rice



GF: Gluten Free DF: Dairy Free

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## WRAPS

- Tandoor Chicken Wrap** 9.9  
Succulent tandoor chicken tikka flavoured with mild spices and yoghurt, wrapped with salad & mint sauce
- Tandoor Lamb Wrap** 9.9  
Succulent diced lamb and herbs flavoured with black pepper & wrapped with salad & mint sauce
- Tandoor Fish Wrap** 9.9  
Light flavorsome fried fish with salad and fresh mint sauce

## SALADS

- Tandoor Chicken Salad** 9.9  
Tandoor cooked chicken tikka with capsicum, tomato dressed with tangy lemon dressing
- Prawn Salad** 11.9  
Tandoor grilled prawns flavoured with white pepper and mustard, with fresh salad vegetables & finished with fresh mango dressing

## ACCOMPANIMENTS

- Naan** 2.5  
Leavened bread cooked in Tandoor and buttered
- Roti** 2.5  
Round, unleavened wholemeal bread
- Garlic Naan** 2.5  
Naan jewelled with garlic flakes
- Raita** 3.9  
Yoghurt, cucumber and red onions with chaat masala
- Eggplant Raita** 4.5  
Chargrilled eggplant with onion, fresh coriander and yoghurt

