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## ENTREES

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<b>Onion &amp; Palak Bajji(GF,DF,V)</b> Sliced onion and Spinach in a mildly spiced chickpea batter, served with mint & coriander sauce	6.9
<b>Samosa Vegetable/Chicken</b> Two pasty parcels of mildly spiced potato and peas, served with tamarind sauce	7.9/8.9
<b>Andaman Island Fish</b> Light, fresh and flavoursome seasonal fish cooked in traditional spices and lightly fried	9.9
<b>Butta Kebab</b> Potato croquettes flavoured with fresh corn and white pepper, then deep fried and served with mint & coriander sauce	6.9
<b>Vegetable Manchurian</b> Grated vegetable dumplings - wok tossed with five spice, spring onion & capsicum	7.9
<b>Seekh Kebab</b> Minced Chicken & lamb with Indian herbs & spices, finger rolled & grilled in the tandoor	6.9
<b>Lamb Chops</b> Marinated in a blend of Indian spices & grilled in the tandoor	10.9
<b>Tandoori Chicken Tikka</b> Marinated in yoghurt, accompanied with green salad & mint chutney	8.9
<b>Dips Platter</b> A selection of fresh tantalizing relishes & chutneys, served with naan	8.9
<b>Tandoor Chicken / Prawn Salad</b> Tandoor cooked chicken with salad & mint /mango dressing	8.9/10.9
<b>Crab Pakora</b> Softshell Crab tempura batter mixed with Indian spices, then deep fried and served with raw mango salad	10.9
<b>Mixed Entrée/ Plate for 1</b> Chicken Samosa, Onion & spinach bajji, Lamb Chop	11.9

## MAINS

<b>Butter Chicken(GF)</b> Cooked in the tandoor, then pan-fried in a rich, creamy tomato & cashew nut sauce	17.9
<b>Tawa Tikka Masala(GF)</b> Chicken tikka sautéed on the tawa with onion & tomato, and flavoured with green chilli, garlic and ginger	18.9
<b>Goan Prawns/ Fish(GF)</b> Prawns/Fish cooked with onion and tomato, garnished with cream & coconut. A must try for prawn lovers	19.9
<b>Prawn Jalfrazi (Mild)(GF)</b> King prawns cooked with mixed vegetables	19.9
<b>Duck Leg Curry(GF)</b> Tender duck leg cooked in freshly ground Indian spices, onion, ginger & garlic. Served with vegetable rice	18.9
<b>Goat do Pyaza(GF,DF)</b> Tender goat flavoured with cardamom in a tomato sauce infused with cumin, bay leaves & mace	19.9
<b>Korma Chicken, Lamb or Beef(GF)</b> Succulent pieces of meat coated in a creamy sauce flavoured with ground cashew nuts	17.9
<b>Rogan Josh(GF,DF)</b> An intense lamb curry flavoured with sun dried kashmiri chilli & green cardamom	18.9
<b>Vindaloo (Hot) Chicken, Lamb or Beef(GF,DF)</b> Chunks of juicy meat cooked in traditional hot vindaloo sauce	18.9

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DF – Dairy Free      GF – Gluten Free      V - Vegan

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## MAINS CONT.

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<b>Beef Cheeks</b> Beef cheeks braised in canola oil with spices, sliced onions and ginger garlic	20.9
<b>Madras (Hot) Chicken or Lamb(GF,DF)</b> Succulent pieces of meat coated in our chef's special madras sauce, coconut cream & flavoured with five spice	18.9
<b>Lamb Shank(GF,DF)</b> Braised in their own juices, Indian herbs, finished with cumin & ginger and served with potato & cauliflower mixed veg	18.9
<b>Saag Gosht / Chicken Saagwala(GF)</b> Lamb or Chicken diced in a spinach puree with ginger and garlic	18.9
<b>Charminar Fish</b> Snapper fish deep fried and then tossed with Indian spices, served on the bed of eggplant gravy	18.9
<b>Navratan Korma(GF)</b> Medley of vegetables cooked in an almond & light cream sauce	11.9
<b>Vegetable Jalfrazi(GF,DF,V)</b> Sautéed mixed vegetables with 5 spices	12.9
<b>Aloo Gobi(GF,DF,V)</b> Potato, cauliflower & peas cooked in turmeric and mild spices	12.9
<b>Saag Paneer(GF)</b> Cottage cheese cooked in a mildly spiced spinach puree	12.9
<b>Malai Kofta</b> Potato & cottage cheese dumplings stuffed with crushed cashew nuts & cooked in an almond sauce	13.9
<b>Daal Makhni(GF)</b> A selection of lentils simmered on a slow fire & finished with cream & coriander	9.9
<b>Chilli Paneer(GF)</b> Indian cottage cheese with sliced onion, cabbage, chilli paste & fresh coriander	12.9
<b>Bagara Baingan(GF,DF,V)</b> A home-style dish of eggplant marinated with tamarind, fennel, curry leaves & mild chilli	13.9

## SIDES

**NAAN** leavened bread baked in the tandoor - plain / garlic 3.0 | **ROTI** round, unleavened, wholemeal bread - 3.0 | **KULCHA NAAN** bread stuffed with crushed cashew nuts, sultanas and grated almonds - 4.0 | **CHEESE NAAN / GOBI NAAN / KHEEMA NAAN** – 4.0 | **RAITA** grated cucumber and yoghurt, sprinkled with roasted cumin – 4.0 | **EGGPLANT RAITA** lightly peppered yoghurt with char-grilled eggplant, capsicum and red onion – 4.5 | **PAPADUMS** crispy lentil wafers with cumin flavour cooked in olive oil - 2.5 | **MANGO CHUTNEY** a sweet accompaniment to tickle your taste buds – 3.0 | **MIXED PICKLES** a spicy relish made of assorted vegetables – 3.0 | **Bowl of Vegetables** fresh vegetables sautee with Indian spices - 5.9 | **RICE** steamed basmati rice with saffron - 2.5 | **Biryani** infused basmati rice with flavours of whole spices, mint & ginger lamb, chicken, beef 13.9 / vegetables 10.9

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