

## DINNER FOR 4

\$59.95 + TAX

Samosa (4pcs.)

and

Onion Bhaji OR Vegetable Pakora

### Choose TWO ITEMS Below:

Beef Vindaloo

Chicken Traditional

Butter Chicken

Chicken Tikka Masala

Shrimp Coconut Curry

### Choose TWO ITEMS Below:

Veg. Korma

Chana Masala

Palak Dal

Potato Curry

Mattar Paneer

2 Palao Rice, 2 Plain Naan, Papadum

Gulab Jamun (4 pcs.) OR 2 Extra Naans

## DINNER FOR 2

\$34.95 + TAX

Aloo Tiki (2pcs.) OR Samosa (2pcs.)

### Choose ONE ITEM Below

Butter Chicken

Beef Punjabi Tarka

Chicken Coconut Curry

Shrimp Madras

Phulkhari Tikka

### Choose ONE ITEM Below

Mattar Paneer

Chana Masala

Tarka Dal

Bhindi Karahi

Saag Paneer

1 Palao Rice, 1 Plain Naan, Papadum

Ras Malai (2pcs.) OR 1 Extra Naan

*Dining Room Closes ONE (1) Hour Before Closing.  
Kitchen Closes 30 Minutes Before Closing.*

## VEGGIE DINNER FOR 2

\$32.95 + TAX

Samosa (2pcs.) OR Onion Bhaji (8pcs.)

### Choose any TWO items:

Aloo Gobi Masala

Chana Masala

Aloo Mattar

Paneer Makhani

Mattar Paneer

Bhindi Karahi

1 Palao Rice, 1 Plain Naan, Papadum

## COOKING CLASSES

Learn to prepare your  
favourite dishes.

Monday Evening Classes.  
Only \$40.00 P.P.

**MUST Book in Advance  
Please.**

## TAKEOUT LUNCH SPECIAL

Vegetarian \$8.95 • 2 Veg. Items

Non Vegetarian \$9.95 • 1 Non  
Veg./1 Veg.

2 items of the day, Rice, Salad,  
Naan, Pappadum and Pop

Available for lunch only.

No substitutions please.



# Rythem Restra

[www.rythemrestra.com](http://www.rythemrestra.com)



## DINE-IN

## CATERING

## TAKE-OUT

## HOURS

Tuesday - Saturdays: 11.30am - 10.00pm

Sundays: 4.30pm - 9.30pm

Mondays: CLOSED

We also close between  
2.30pm and 4.30pm every day.

# Contact Us



## SHOORUAT STARTERS

All our Pakoras are made with chickpea (besan) flour.

- Vegetarian Pakora** GF 5
- Cauliflower Pakora** GF 5
- Onion Bhaji** GF 5
- ALOO POTATO TIKKI** V 5
- Three potato & pea medallions with tangy chickpeas.
- VEGETARIAN SAMOSA** V 5
- Two pcs. with tangy chickpeas.

## CURRIES GF

- MASALA** 🌶️
- Cumin, black peppercorn & onions blended with our own freshly ground spices topped with fresh cilantro & spring onions.
- KARAHI** 🌶️
- A flavourfull, rich "sauté" of onions, & capiscums with ginger & garlic prepared in an Indian wok.
- TRADITIONAL**
- The traditional curry of ground spices, herbs & sliced onions for a true homemade taste with ginger juliennes.
- GARAM MIRCH MASALA** 🌶️🌶️🌶️
- A hot and flavourful chef's recipe of chili peppers, fresh green chilis & our own spicy sauce.
- MADRAS** 🌶️
- A South-Indian fare with whole red chilies, fresh curry leaves, mustard seeds & coconut milk.
- VINDALOO** 🌶️🌶️
- A Goan Hot & Spicy curry with potatoes & a dash of vinegar.
- KORMA** 🌱
- A rich saffron sauce simmered with ground cashews & coconut, topped with cashews & sultana raisins.
- JALFREZI** 🌱
- A cream and coconut sauce with green & red peppers, onions & aromatic fennel.
- COCONUT CURRY**
- One of our most popular curries with coconut milk and aromatic spices.
- TIKKA MASALA**
- U'K's National Dish made with green & red peppers, onions, ginger & garlic in a rich tandoori sauce.
- PUNJABI TARKA** 🌶️
- A sauté of garlic, cumin, whole coriander, fresh tomatoes & onions in clarified butter with fenugreek, ginger sprigs & coriander.

<b>Prawns</b>	<b>Lamb</b>	<b>Beef</b>	<b>Chicken</b>
14.50	14.50	13.50	13.50

## VAISHNU BHOJAN VEGETARIAN GF

- GOBI MUSHROOM MUGHLAI** 10
- Cauliflower and mushrooms simmered in a creamy yogurt spice saute.
- KARAHI PANEER** 🌶️ 10
- A paneer, "sauté" of onions, & capiscums with ginger, garlic & methi.
- DAL MAKHANI** 9
- A decadent whole black lentil with red kidney beans slow simmered in a butter & cream sauce.
- VEGETARIAN JALFREZI** 🌱 11
- Vegetable medley in a fennel fused cream sauce with coconut.
- CHANA KALE CURRY** 10
- Fresh Kale and chickpeas sauteed in clarified butter with whole coriander and aromatic spices.
- SHAHI PANEER** 🌱 10
- Indian cheese in a mild cashew nut & onion sauce with sultanas & cardamon.
- MATTAR PANEER** 9
- Green Peas and Indian cheese in a ginger & garlic sauce.
- SAAG PANEERWALA** 10
- Indian cottage cheese simmered with succulent spinach, onions & tomatoes.
- VEGETARIAN KORMA** 🌱 11
- Vegetable medley in a mild cashew nut sauce with aromatic saffron & nuts.
- PANEER MADRAS** 🌶️ 10
- A South-Indian fare with pan-grilled cheese, mustard seeds, curry leaves, & coconut.
- VEGAN & GLUTEN FREE
- GOBI ALOO KA MASALA** V 9
- A blend of spices, cauliflower, & potatoes in a ginger & garlic mix.
- MIXED SABZI CURRY** V 9
- Medley of vegetables in a aromatic curry sauce with fresh cilantro.
- SAAG AUR KALE ALOO** V 10
- Spinach and kale sauteed with fresh tomatoes, onions, and garlic with potatoes.
- CHANA MASALA** V 8
- Chickpeas simmered in a flavourful garlic & onion sauce.
- ALOO MATTAR** V 8
- Potatoes & Green Peas seasoned with fresh herbs, spices & garnished with ginger.

- PATIALA KA BHAIGAN** V 🌱 9
- Fresh eggplant wedges in a thick & zesty tomato & onion sauce with cashews.
- SWEET ALOO MASALA** V 🌶️ 9
- Spiced sweet potato curry with fresh coriander & tomatoes.
- ALOO JEERA** V 8
- Potato sauteed with cumin and tomatoes with fresh coriander.
- DAL TARKA** V 8
- Yellow lentils tempered with cumin seeds, tomatoes & sautéed onions.
- BHINDI KARAHI** V 🌶️ 9
- Fresh okra sautéed with capsicums & onions in a wok with cumin & spices.

## KHAAS PASAND CHEF'S SPECIALTIES GF

- BUTTER CHICKEN** 🌱 13.50
- Our most popular! Tender chicken marinated in tandoori spices in a rich butter & cream sauce garnished with sultanas, cashews & fresh coriander.
- MURG IRANI** 🌱 13.50
- Tender chicken in a cashew nut cream sauce with capsicums, mushrooms & black pepper.
- MUGHLAI ALOO PANEER** 11.50
- Paneer and potatoes infused in Indian Dahi (Yogurt) with spices sauteed in Clarified Butter (Ghee).
- SAAG GOSHT** 14.50
- Boneless lamb sauteed with onions in clarified butter, spices and fresh spinach with lashings of fresh cream and ginger juliennes.
- MAZEDAAR MALAI PRAWNS** 14.50
- Spinach & cream prawn curry finished with a splash of white wine.
- SHAHJAHANI** 🌱
- Our own special dish made with a decadent butter cream & red wine sauce with a hint of mint & fresh butter.

<b>Lamb</b>	<b>Prawns</b>
14.50	14.50

## KHAAS TANDOORI TANDOORI GRILLED GF

- PHULKARI TIKKA** 13
- Tandoor grilled chicken marinated in delicate herbs & special spices with capsicums & onions.
- MALAI KA TIKKA** 13
- Marinated chicken breast in light black pepper, cream & paneer cheese.

- TIKKA HARYALI** 🌶️
  - Tender lamb OR chicken marinated in mint, cilantro, yogurt & spices roasted in the clay oven.
- |             |                |
|-------------|----------------|
| <b>Lamb</b> | <b>Chicken</b> |
| 14          | 13             |

## CHAWAL KE PASAND RICE SPECIALTIES GF

- BIRYANI**
  - A fragrant basmati rice medley of fresh herbs & spices with ground nuts & saffron accompanied with raita yogurt.
- |                |                   |               |
|----------------|-------------------|---------------|
| <b>Chicken</b> | <b>Vegetarian</b> | <b>Beef</b>   |
| 12             | 11                | 12            |
| <b>Lamb</b>    | <b>Shrimp</b>     | <b>Paneer</b> |
| 13             | 14                | 12            |

## RICE DISHES

- Kashmiri Palao** 🌱 5
- Basmati rice with nuts, cocktail fruits, clarified butter & saffron.
- Punjabi Palao** 4
- Fragrant Basmati rice with peas, carrots, sweet corn & spices.
- Peas Palao** 5
- Fragrant Basmati rice with green peas & onions in clarified butter.
- Plain Rice** 3

## NAANS & BREADS

Fresh Breads to compliment any meal.

- Plain Naan** 2
- Butter Naan** 3
- Garlic Naan** 3
- Onion Naan** 3
- Tandoori Roti** 2
- Methi Garlic Roti** 2
- Peshawari Naan** 🌱 4
- Bhatura** 2
- Puri** 2



## CHUTNEYS / YOGURT

- Mixed Pickle Achar** 2
- Mango Chutney** 2
- Cucumber Raita** 3
- Plain Yogurt** 2

**GF** GLUTEN FREE   **V** VEGAN   🌱 CONTAINS NUTS  
**VERY HOT** 🌶️🌶️🌶️   **HOT** 🌶️🌶️   **MEDIUM** 🌶️

PLEASE INFORM US OF ANY ALLERGIES