

Authentic Indian Restaurant by \_\_\_\_\_



# Jet ready for Delicious dining experience

# MENU



# Starters - Veg



Samosa Veg
Potato, Green Peas & Carrot
Stuffed and deep fried



Mix-Veg Pakoda
Vegetables soaked in masala
mix and then deep fried.



Gobi Manchurian

Deep fried Cauliflower stir fried

with manchurian sauce



Masala Papad
Tandoor Fried Masala Papad -2
Nos with masala toppings.



Panner Tikka

Marinated Panner Cubes
baked in Tandoor Oven.



Chilli Panner
Indian Cheese cubes stir fried
with Chillies.



Chopped onion, cucmber, chilli, tomato salad with peanuts.



Gobi 65

Deep fried cauliflower marinated with indian spices.



Raita
Natural Plain yogurt mixed with cucumber and indian masala.

# Starters - Non-Veg



Tawa Fish Fry

Fish Marinated with spicy indian masala and roasted on Tawa.



Fish Chilli

Fish stir fried with hot chillies and capsicum.



Fish Amritsari

Marinated fish cubes deep fried.



Chicken Keema

Chopped chicken rosated over tawa with flavored spices.



Chicken Tikka

Marinated Chicken cubes baked in Tandoor Oven.



Chilli Chicken

Chicken stir fried with Hot pepper, onion and capsicum.



Tandoori Chicken

Whole Chicken Leg marinated and baked in Tandoor Oven.



Sheekh Kebab

Chopped chciken seasoned with spl. spcies & baked in tandoor.



Chicken Lollipop

Marinated Chicken winglet deep fried and served with spl. sauce

#### Indian Breads



#### Bread Basket

Basket of mini Naans like garlic naan, butter naan, onion naan and Cheese naan



#### Cheese Naan

Made from Maida flour and cooked in tandoor with cheese toppings.

Plain Naan	10K
Butter Naan	12K
Garlic Naan	15K
Onion Naan	12K
Roti House Spl. Naan	22K

## Wheat Breads

Chapati	8K
Tandoori Roti	10K
Poori Masale	30K
Chole Bhature	40K

Just 5k extra for Dahi / Pickle / Salad

Veg. Kulcha	. 25K
Aloo Pyaj Paratha	. 15K
Gobi Paratha	20K
Mooli Paratha	. 15K
Laccha Paratha	12K
South Indian Paratha	12K





Poori Masale
Deep fried thin bread served with potoato masale.



Chole Bhature
Deep fried white bread served with
Chole masala.

#### Indian Thali



Famous Meal platter consists of Rice, Plain Naan & Chicken Curry



Veg. Thali
Famous Meal platter consists of
Rice, Plain Naan, Dal Tadka &
Vegetable Sabji.

# Biryani



# Chicken Biryani



Famous flavoured & spiced Basmati rice cooked with chicken (2x leg) in a tradional way.

### Veg. Biryani

35K

Famous flavoured & spiced Basmati rice cooked with vegetables in a tradional way.

# Rice & Noodles



Chicken Fried Rice	35K
Jeera Rice	20K
Egg Fried Rice	30K
Veg. Fried Rice	25K
Steamed Rice	9k

# Noodles

Chicken Fried Noodles	40K
Egg Fried Noodles	30K
Veg. Fried Noodles	35K

# Curries & Gravies



Dal Makhani Whole black lentils & Red kidney beans cooked with

butter and cream



Shahi Panner

A Mughlai dish where panner cooked in creamy gravy.



Mutter Mashroom

Spl. Masala made from Green peas and mushroom.



Mix-Veg Masala
Mixed vegetable masala like potato,
cauliflower, carrot, green peas



A Flovourful combination of three lentils cooked with onion and tomato



Bindi (Okra) Fry
Stir fried Okra with tangy
indian spices.

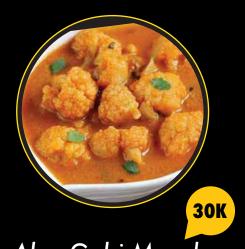


Tandoor cooked Egg plant mashed and fried with spices.



Palak Panner

Home made indian cheese cooked with spinach Gravy.



Aloo-Gobi Masala
Potato Cauliflower strir fried
with coconut milk.



Kadi Pakoda

Deep Fried veg. Pakoda
cooked with yogurt curry.



Channa Masala Cooked Indian Chickpeas sauted with tasty masala.



Panner cooked with spicy masala.



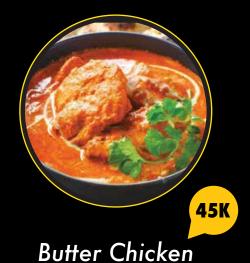
Panner Makhani Panner cooked in Spl. Makhani Gravy.



Chicken Masala
Chicken(2-leg) cooked in
flavourful spicy masala sauce.



Chicken Curry
Chicken(2-leg) cooked in spl.
curry sauce.



Sliced chicken tikka cooked with sweet & gentle curry sauce.



Tangy sweet and hot curry from Goan cuisine.



Chicken chettinad

Marinated chicken cooked with
spl. Chettinad gravy.



Kadai Chicken
Chicken cooked with spicy
masala with capsicum and chilli.



Garlic Chicken
Chicken Cooked with and
stir fried with Garlic Gravy.



Chicken Tikka Masala Marinated chicken tikkafied and sauted in creamy spl. sauce



Palak Chicken
Chicken cooked with delicious spinach gravy.



Mutton Curry
Mutton well cooked with ginger,
Garlic and spicy curry.



Mutton Masala

Mutton well cooked with ginger,

Garlic and spicy masala.



Fish Curry
Fish cooked with spl. curry
sauce.



Prawn Masala
Prawn stir fried with tangy
saucy masala.



Egg Masala
Boild-Egg(2x) cooked with spl.
Masala Gravy.





Beers	
Beerlao (Big)	15K
Beerlao Small	10K
Beerlao Dark	12K
Beerlao Gold	12K
Somersby	12K
Carlsberg 330ml	12K

Banana Lassi	20K
Sweet Lassi	15K
Salt Lassi	15K
ELY MARIE	
Soft drinks	
Soda Lao	8K
Lime Soda	12K
Pepsi	7K
7up	
Mirinda	7K

Indian Tea



MASALA TEA

**20K** 

MILK TEA



# PARTY GROERS

We make delicious food for your parties, Marriages and other special events!

# DELIVERY

We deliver your orders hot & fresh within our service radius.



