



- Food Menu -

Vegetable appetizers

VEGETABLES SAMOSA (VEGAN) \$4.95

Triangle shaped turn over's filled with seasonal potatoes squash carrots and peas fried to golden brown. 2 pieces.

CRISPY ONION PAKORA (VEGAN & GLUTEN FREE) \$6.95

Sliced onions flavoured with Ginger, chilli and curry leaves fried with chickpeas batter.

GOBI MANCHURIAN \$10.95

Classic, cauliflower florets, spring onion tossed in manchurian sauce.

CHILLI GOBI \$11.95

Deep fried cauliflower sauteed with sliced onion and bell peppers in chef's special hot chilli sauce.

Chicken Entrees

CLAY POT CHICKEN (GLUTEN FREE HAVING COCONUT) \$18.95

CLASSIC INDIAN VILLAGE STYLE CHICKEN COOKED IN A CLAY POT WITH POTATO, GROUND GINGER, GARLIC, ONION, GREEN CHILLI WITH VILLAGE HERBS AND SPICES

CHICKEN CURRY (GLUTEN FREE) \$12.95

Boneless chicken cooked in traditional Indian spiced curry sauce

KADAI CHICKEN (GLUTEN FREE) \$13.95

Boneless chicken with onion, tomato, green chilli, Bell pepper, crushed red peppers and spicy thick sauce

BUTTER CHICKEN (GLUTEN FREE) \$14.95

Boneless chicken marinated overnight grilled in tandoor oven, slow cooked in house special herbs and spices, butter rich cream onion sauce with touch of tomato

CHICKEN KORMA (GLUTEN FREE) \$14.95

A real delicacy. Boneless chicken slow cooked in cashew, cream and onion based sauce with very mild herbs and special north Indian spices.

CHICKEN SAAG (GLUTEN FREE) \$14.95

Tender boneless chicken cooked in fresh blended spinach, garlic and house special mild spices

CHICKEN TIKKA MASALA (GLUTEN FREE) \$14.95

Real Indian classic! Succulent pieces of chicken. Very slow cooked in chef special house made herbs and spices rich cream tomato based sauce with touch of butter

CHICKEN VINDALOO (GLUTEN FREE) \$14.95

A delicious combination of chicken and potatoes marinated in vinegar, hot chillies and south east Indian spices cooked in fiery hot sauce. Best choice if you like super spicy

CHICKEN MADRAS (GLUTEN FREE) \$14.95

Succulent pieces of chicken cooked in classic medium spiced sauces of coconut milk and curry leaves

CHICKEN CHETTINAD \$14.95

Boneless chicken cooked in roasted Kerala spices with curry leave and coconut milk

MANGO CHICKEN (GLUTEN FREE) \$14.95

Succulent oven roasted chicken cooked in special house made mango curry sauce with touch of cream and better

HARYALI CHICKEN (GLUTEN FREE) \$14.95

House special. Slow cooked chicken in rich sauce flavoured with herbs and spices finished with butter

HERB CHICKEN (GLUTEN FREE) \$16.95

House special. Slow cooked chicken in rich sauce flavoured with herbs and spices finished with butter

CHICKEN SPINACH KORMA (GLUTEN FREE) \$14.95

Boneless chicken cooked in blend of onion, spinach, cream and butter mild sauce with ground spices

Seafood Entrees

SHRIMP KADAI MASALA (GLUTEN FREE) \$15.95

Shrimp with onion, tomato, green chilli, bell pepper, crushed red peppers and spicy thick sauce.

SHRIMP KORMA (GLUTEN FREE) \$15.95

A real delicacy. Shrimp cooked in cashew, cream and onion based sauce with very mild herbs and special North Indian spices.

SHRIMP SAAG (GLUTEN FREE) \$14.95

Shrimp cooked in fresh blended spinach garlic and house special mild spices.

SHRIMP TIKKA MASALA (GLUTEN FREE) \$15.95

Shrimp cooked in chef special house mild herbs and spices, rich creamy tomato based source with touch of butter.

SHRIMP VINDALOO (GLUTEN FREE) \$15.95

A delicious combination of shrimp and potatoes marinated in vinegar, hot chillies and south-east Indian spices cooked in fiery hot sauce. Best choice if you like super spicy.

SAAG SHRIMP KORMA (GLUTEN FREE) \$15.95

Shrimp cooked in blend of onion, spinach, cream and butter mild sauce with ground spices and herbs.

SALMON TIKKA MASALA (GLUTEN FREE) \$17.95

Real Indian classic! Grilled Salmon slow cooked in chef special house made herbs and spices, rich creamy tomato based source with a touch of butter.

SALMON MALAI KORMA (GLUTEN FREE) \$17.95

Salmon cooked in classic medium spiced sauce of coconut milk and curry leaves.

Rice Varieties

PLAIN BASMATI RICE (VEGAN) \$3.95

Steamed basmati rice.

PEAS PULAO (VEGAN) \$6.95

Basmati rice cooked with fresh and dry herbs and spices.

KASHMIRI PULAO (VEGAN) \$8.95

Basmati rice cooked with kashmiri dry fruits and nuts with saffron.

TURMERIC RICE (VEGAN) \$6.95

Basmati rice cooked with fresh and dry herbs and spices.

SAFFRON RICE \$7.95

Basmati rice cooked with saffron and traditional aromatic spices.

DESSERTS

GULAB JAMUN \$4⁹⁵

GOLDEN FRIED PANEER BALL SOAKED IN SWEET SYRUP.

MANGO KULFI \$3⁹⁵

TRADITIONAL INDIAN ICE CREAM MADE WITH MANGO.

SIDES

RAITA (8 OZ) \$2⁹⁵

FINE CHOPPED ONION, CILANTRO, CARROT, CUCUMBER WITH YOGHURT AND MILD SPICES

SWEET MANGO PICKLE \$1⁹⁰

SPICY MANGO PICKLE \$1⁹⁰

CILANTRO MINI CHUTNEY \$1⁹⁹

DATES TAMARIND SWEET CHUTNEY \$1⁰⁰

(GREEN CHUTNEY)

8 OZ. TIKKA MASALA SAUCE \$5⁹⁵

(RED CHUTNEY)

8 OZ. BUTTER MASALA SAUCE \$5⁹⁵

(RED CHUTNEY)

Non-Vegetable appetizers

KEEMA SAMOSA \$6.95

Triangle shaped turnovers filled with seasoned minced spiced lamb and peas fried to golden brown. 2 pieces.

CHICKEN PAKORA (GLUTEN FREE) \$7.95

Tender boneless chicken, lightly spiced coated with chick peas flour and deep fried.

CHICKEN MANCHURIAN \$12.95

Deep fried chicken tossed with diced onions in sweet and sour Manchurian sauce.

CHILLI CHICKEN (GLUTEN FREE) \$12.95

Marinated fried chicken tossed with diced onions and bell peppers in chef's special chilli sauce.

CHICKEN 65 \$10.95

Marinated fried boneless chicken cubes with chillies, curry leaves and special Hyderabad spices.

CHICKEN TIKKA (GLUTEN FREE) \$10.95

Chicken breast marinated in yoghurt, ginger, garlic and spices and grilled in a Tandoor oven.

TANDOORI CHICKEN (GLUTEN FREE) \$12.95

Chicken on bone delicately marinated in mouth watering blend of spices and cooked in Tandoor oven.

LAMB KABAB (GLUTEN FREE) \$12.95

Mix of minced lamb and spices cooked in tandoor oven topped with cilantro chutney.

NON- VEG PLATTER (GLUTEN FREE) \$17.95

ASSORTMENT OF TANDOORI CHICKEN, CHICKEN TIKKA AND LAMB KABAB.

Lamb Entrees

LAMB CURRY (GLUTEN FREE) \$14.95

Succulent piece of lamb cooked in traditional Indian spices with ginger, garlic, onion and tomatoes

LAMB MASALA (GLUTEN FREE) \$15.95

Lamb cooked with onion tomato green chilli bell pepper crush red pepper and spicy thick sauce.

LAMB KORMA (GLUTEN FREE) \$15.95

A real delicacy. Tender lamb slow cooked in in cashew cream and onion based source with very mild herbs and special North Indian spices

LAMB SAAG \$15.95

Tender lamb cooked in fresh blended spinach, garlic and house special mild spices.

LAMB TIKKA MASALA (GLUTEN FREE) \$16.95

Real Indian classic! Succulent pieces of lamb very slow cooked in chef special house made herbs and spices, rich creamy tomato based source with touch of butter

LAMB VINDALOO (GLUTEN FREE) \$16.95

A delicious combination of lamb and potatoes marinated in in vinegar hot chillies and South Indian spices cooked in fiery hot sauce. Best toys if you like super spicy.

LAMB MADRAS (GLUTEN FREE) \$15.95

Succulent pieces of lamb cooked in classic medium spiced sauces of coconut milk and curry leaves.

GONGURA LAMB (GLUTEN FREE) \$15.95

Tender pieces of lamb cooked in house special gongura sauce made with onion, ginger, tomato and sour gongura leaves

CLAY POT LAMB (GLUTEN FREE HAVING COCONUT) \$19.95

CLASSIC INDIAN VILLAGE STYLE LAMB COOKED IN A CLAY POT WITH POTATO, GROUND GINGER, GARLIC, ONION, GREEN CHILI WITH VILLAGE HERBS AND SPICES.

LAMB SPINACH KORMA (GLUTEN FREE) \$16.95

Tender lamb cooked in blend of onion spinach cream and butter mild sauce with ground spices and herbs.

LAMB AND VEGETABLE (GLUTEN FREE) \$16.95

Lamb pieces cooked with spinach, chickpea, mushrooms and potatoes with medium ground spices.

LAMB ROGANJOSH (GLUTEN FREE) \$15.95

Lamb pieces marinated overnight in yoghurt and kashmiri spices. Cooked with kashmiri red chillies and medium spiced curry sauce with onions, ginger and tomato

Biriyani Entrees

VEGETABLE BIRYANI \$13.95

Mixed vegetables and basmati rice cooked in traditional Indian spices and aromatic herbs.

CHICKEN BIRYANI \$15.95

Boneless chicken and basmati rice cooked in traditional Indian spices and aromatic herbs.

LAMB BIRYANI \$16.95

Boneless pieces of lamb and the basmati rice cooked in traditional Indian spices and aromatic herbs.

SHRIMP BIRYANI \$18.95

Shrimp and basmati rice cooked in traditional Indian spices and aromatic herbs.

Breads

NAAN (VEGAN) \$3.00

Traditional Indian flat bread made with all purpose flour cooked in tandoori oven.

BUTTER NAN \$3.50

Naan with butter.

GARLIC NAAN \$3.95

Naan bread topped with fresh garlic, cilantro and brushed with butter.

SPICY NAAN \$3.95

Naan bread topped with chili flakes and cilantro, brushed with butter.

KASHMIRI NAAN \$4.95

Naan bread stuffed with kashmiri dry fruits and nuts. Brushed with butter.

ONION NAAN \$3.95

Naan bread stuffed with mild spice and minced onion. Brushed with butter.

KEEMA NAAN \$4.95

Naan bread stuffed with medium spiced ground lamb and herbs. Brushed with butter.

TANDOORI ROTI (VEGAN) \$3.95

Wheat flour flat bread cooked in clay Tandoor oven.

ALOO PARATHA \$4.95

Mashed potato and spices stuffed in wheat flour breads and cooked in clay oven.

BEVERAGES

MANGO LASSI \$4⁹⁵

HOMEMADE YOGHURT WITH MANGO AND NUTS.

SALT LASSI \$3⁹⁵

HOMEMADE YOGHURT WITH SALT AND CUMIN.

HERB TEA (HOT/COLD) \$4⁹⁵

SPECIAL HOUSE MADE TEA WITH HEALTHY AYURVEDIC NATURAL HERBS AND ROOTS..

BOTTLE SODA/ WATER \$1⁹⁵

Thank you.