

All Curries Served With Rice, Naan (Plain, Butter or Garlic) and a Can of Sofa Drink
\$1, Extra for Cheese Naan or Cheese & Garlic Naan

Chicken

Butter Chicken \$14.5

Highly recommended, tender morsels of boneless chicken marinated overnight, smoked in tandoor and cooked in a delicate butter and tomato gravy

Chicken Tikka Masala \$14.5

Tender boneless chicken pieces grilled in tandoor then simmered in a tomato, onion sauce and enriched with fresh green peppers and aromatic spices

Mango Chicken \$14.5

Boneless chicken morsels cooked together with mango and cream based gravy lightly spiced with herbs and spices

Chicken Chettinad \$14.5

Black Pepper, garlic, ginger and herbs based chicken curry

Chicken Korma \$14.5

Boneless Chicken pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour

Chicken Madras \$14.5

A traditional south Indian dish, boneless chicken pieces cooked in coconut based gravy

Chicken Vindalo \$14.5

A speciality from Goa, boneless chicken prepared with special vindaloo paste and carefully selected pieces

Chicken Saagwala \$14.5

Tender boneless pieces of chicken and spinach sauteed in garlic finished with cream and cooked with carefully selected spices.

Kadai Chicken \$14.5

Tender boneless chicken pieces sauted with onion, tomato and capsicum with a touch of Indian spices

Lamb

Lamb Nawabi \$14.5

Tender diced lamb cooked with chopped capsicum, sauteed onions and garnished with cashew nuts

Lamb Vindaloo \$14.5

A speciality from Goa, boneless pieces of lamb prepared with special vindaloo paste and carefully selected spices

Lamb Saagwala \$14.5

Tender boneless pieces of lamb spinach sauteed in garlic finished with cream and cooked with carefully selected spice

Lamb Korma \$14.5

Lamb cooked in cashew and almond gravy, laced with mild spices, yoghurt and green peas

Lamb Rogan Josh \$14.5

A traditional north indian dish, boneless lamb dish cooked in tomato and onion based gravy with spices and herbs

Beef

Beef Vindaloo \$14.5

A speciality from Goa, boneless pieces of beef prepared with special vindaloo paste and carefully selected spices

Beef Saagwala \$14.5

Tender boneless pieces of beef spinach sauteed in garlic finished with cream and cooked with carefully selected spice

Beef Korma \$14.5

beef cooked in cashew and almond gravy, laced with mild spices, yoghurt and green peas

Beef Rogan Josh \$14.5

A traditional north indian dish, boneless beef dish cooked in tomato and onion based gravy with spices and herbs

Vegetarian Delights

Dal Makhni \$14.5

Black lentils stewed, seasoned with butter and spices

Dal Fry \$14.5

Yellow lentils cooked on slow heat, seasoned with sauteed, onion, ginger, garlic & tomatoes & garnished with coriander

Saag Aloo \$14.5

Spinach, cream, ginger and garlic sauce based potato curry

Navratan Korma \$14.5

Mixed vegetables cooked in an exotic curry variation using cashew nut base

Vegetable Jalfrezi \$14.5

Vegetables, capsicum and onion cooked in onion tomato gravy

Karahi Paneer \$14.5

Cottage cheese, Diced onion and capsicum, seasoned with spices and cooked in onion gravy

Malai Kofta \$14.5

Balls of cottage cheese and potatoes, cooked in nutty gravy

Palak Paneer \$14.5

Dhaba style spinach and cheese cubes curry

Paneer Butter Masala \$14.5

Cubes of cottage cheese cooked in tomato and cream gravy

Paneer Chettinad \$14.5

Cottage cheese with black pepper, garlic, ginger and herbs based curry

Seafood

Prawn Saagwala \$16.5

King prawns and spinach sauteed in garlic finished with cream and cooked with carefully selected spice

Butter Prawn \$16.5

Highly recommended, tender morsels of boneless prawn marinated overnight, smoked in tandoor and cooked in a delicate butter and tomato gravy

Biryani

Biryani (Chicken / Lamb / Veg) \$14.9

Mouth watering Moughals recipe cooked in top quality basmati rice and whole spice served along minted curd and a can of soft drink

Prawn Biryani \$14.9

Mouth watering Moughals recipe cooked in top quality basmati rice and whole spice served along minted curd and a can of soft drink

Chicken Tikka with Salad (4pcs) \$14.5

Chicken Tikka marinated and done in clay oven, smoky flavour served with fresh salad a can of soft drink

Lamb Seekh Kebab with Salad \$14.5

Lamb minced marinated and done in clay oven, smoky flavour served fresh salad and a can of soft drink