

## Entrée

### Non-vegetarian

1	Tandoori chicken	6.50
2	Chicken tikka	8.90
3	Tandoori lamb cutlet	8.90
4	Chicken Reshmi Kebab	8.90
5	Sheek kebab <i>Mughlai style succulent lamb mince with ground spices and fresh coriander leaves roasted in skewers in tandoor</i>	8.90
6	Boti kebab <i>Tender pieces of diced lamb with aromatic spices, yoghurt and skewered in a tandoor oven</i>	9.50
7	Fish tandoori	9.50
8	Chilli prawn <i>Masala prawn served with salad, lemon and mint sauce</i>	10.90
9	Tandoori platter <i>Includes tandoori chicken, chicken tikka, chicken reshmi kebab, sheek kebab and cheese tikka</i>	16.90

### Vegetarian

10	Samosa <i>Spicy potato and peas wrapped in crispy pastry</i>	5.50
11	Hariyali kebab <i>Mashed potato and peas with mixed vegetables and spices, lightly fried in vegetable oil</i>	7.00
12	Aloo tikki <i>Potato patties dipped in lentil batter and deep fried</i>	7.00
13	Paneer tikki <i>Paneer patties served on green salad and with a tangy sauce</i>	7.50
14	Pakora (vegetable fritters)	7.50
15	Samosa chat	7.50
16	Mixed vegetable tandoor <i>Mushroom, cauliflower, capsicum, paneer with tandoori spices, skewered in tandoor</i>	8.00
17	Paneer pakora (cheese fritters) <i>Deep fried spicy battered cottage cheese</i>	8.50
18	Vegetarian platter <i>Includes samosa, vegetable fritters, cheese tikka, and aloo pakora</i>	12.90
19	Chana bhatura	10.90

## Mains

### Non-vegetarian

20	Butter chicken <i>Boneless chicken in thick creamy ever popular butter sauce (mild)</i>	14.90
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21	Kadai gosh <i>Pakistan and North Indian style tender lamb with tomato, onion and capsicum (medium or hot)</i>	14.90
22	Kadai chicken <i>Pakistan and North Indian style tender chicken with tomato, onion and capsicum (medium or hot)</i>	14.90
23	Achari chicken <i>Tender chicken pieces cooked with pickles – a special from Maharastra (medium or hot)</i>	14.90
24	Korma (lamb or chicken) <i>Uttar pradesh special, available in lamb or chicken pieces cooked with cashew nuts and creamy sauce (mild)</i>	14.90
25	Spinach gosh <i>Lamb pieces cooked with spices and simmered in blended spinach (medium or hot)</i>	14.90
26	Lamb rezzala <i>Tender lamb pieces cooked in a Mughlai style (medium)</i>	14.90
27	Masala Gosh <i>Goan style hot curry</i>	14.90
28	Vindaloo (lamb or chicken)	14.90
29	Fish do-piaza <i>Boneless fish lightly cooked with fried onion, chilli and coriander (medium or hot)</i>	15.90
30	Cyloney fish <i>Boneless fish cooked with lemon and lemongrass (hot)</i>	15.90
31	Prawn malai curry <i>Prawn cooked with rich coconut milk cream and cashew paste – a Goan special (mild)</i>	16.90

### Vegetarian

32	Daal tarka <i>Lentils cooked in traditional style (mild)</i>	11.50
33	Daal makhani	11.50
34	Chana masala <i>Traditional chick pea curry (medium or hot)</i>	11.90
35	Mixed vegetables	12.90
36	Aloo gobi <i>Potato and cauliflower cooked with mild spices (mild or medium)</i>	12.90
37	Matar paneer <i>Cottage cheese, cooked with green peas, onions and tomato gravy (medium or hot)</i>	12.90
38	Aloo dumm <i>Potatoes cooked in a lightly spiced tangy sauce in a Bengali style (mild or medium)</i>	12.90
39	Palak Paneer <i>Fresh spinach and cottage cheese cooked in spicy herbs (medium or hot)</i>	12.90
40	Matar Mushroom <i>Green peas and mushroom curry (medium or hot)</i>	12.90
41	Malai kofta <i>Soft dumplings made with cottage cheese and vegetables, cooked in cashew nut sauce and coconut milk (mild or medium)</i>	13.90

42	Paneer tikka masala <i>An Indian delicacy of cottage cheese pieces roasted in a tandoor and cooked in masala gravy (medium or hot)</i>	13.90
43	Shahi Paneer	13.90
44	Spicy paneer delicacy <i>Cottage cheese cubes cooked in a special spicy sauce – a Ginger special! (medium or hot)</i>	13.90

## Rice and breads

### Rice

45	Plain rice	3.50
46	Pillao	5.50

### Biryani

47	Vegetable biryani	11.90
48	Chicken biryani	14.90
49	Lamb biryani	14.90

### Naan

50	Tandoori roti	2.00
51	Plain naan	3.00
52	Butter naan	3.00
53	Garlic naan	3.00
54	Cheese naan	3.50
55	Aloo naan	3.50
56	Bhatura	3.00
57	Lacha paratha	3.50

## Side dishes

58	Papor (pappadums)	2.00
59	Assorted pickles	2.00
60	Mango chutney	2.00
61	Mint sauce	2.00
62	Raita sauce	2.00
63	Cucumber raita	3.50
64	Cuchumber <i>Cucumber, onions, tomatoes and yogurt</i>	3.50
65	Tomato onion salad	3.50

### Nanna Munne(Kids) Special

66	Chicken nuggets and chips	5.90
67	Fish fingers and chips	5.90

### Dessert

68	Kulfi Mango/Pistachio	6.00
69	Golab Jaman	6.00

### Drinks

70	Mango lassi <i>Mango flavoured yogurt drink</i>	3.00
71	Borhani <i>Spicy Yogurt Drink</i>	3.00
72	Soft drinks <i>Coke / Fanta / Sprite</i>	2.50
73	Ice tea <i>Peach / lemon</i>	3.50
74	Juice <i>Orange / apple / mango / apple &amp; guava / apple &amp; mango</i>	3.00
75	Mineral water	2.50
76	Masala tea	3.00
77	Coffee	3.00

Corkage      \$2.00 pp



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