

Order a refreshing drink from our **fully licensed bar**, or alternatively **bring your own wine** to enjoy with your meal.

## Entrée

|   |            |
|---|------------|
| <b>KIWI KEBAB</b>   | \$12.00    |
| CHICKEN FILLETS MARINATED IN YOGHURT, CASHEW NUT PASTE, WHITE PEPPER WITH FRESH HERBS & COOKED IN CLAY OVEN                                 |            |
| <b>CHICKEN TIKKA (4 PCE)</b>  | \$10.50    |
| TENDER MORSELS OF BONELESS CHICKEN, MARINATED OVERNIGHT IN YOGHURT AND SPICES AND ROASTED IN THE TANDOORI OVEN                              |            |
| <b>CHICKEN PAKORA</b>   | \$10.00    |
| BONELESS CHICKEN PIECES DIPPED IN SPICED CHICK-PEA FLOUR AND DEEP FRIED   |            |
| <b>SEEKH KEBAB (4 PCE)</b>  | \$9.00     |
| MINCED LAMB, FLAVOURED WITH EXOTIC SPICES, PRESSED ON A SKEWER THEN COOKED IN THE TANDOOR   |            |
| <b>CHEESE CHILLI (MED-HOT)</b>  | \$12.00    |
| CUBED COTTAGE CHEESE DIPPED IN GRAM FLOUR BATTER AND HALF FRIED THEN FINISHED WITH FRESH CAPSICUM, ONIONS AND GREEN CHILLI                  |            |
| <b>VEGETABLE SAMOSA</b>   | \$6.00     |
| FLAKY PASTRY, FILLED WITH DICED POTATOES, PEAS AND CUMIN SEEDS THEN FRIED GOLDEN BROWN  |            |
| <b>ONION RINGS</b>  | \$6.00     |
| ONION RINGS, DIPPED IN CHICK-PEA FLOUR BATTER & DEEP FRIED  |            |
| <b>MIX PAKORA</b>   | \$6.00     |
| CHOPPED VEGETABLES MILDLY SPICED, DIPPED IN BATTER AND DEEP FRIED   |            |
| <b>TANDOORI COMBO ( MINIMUM FOR TWO)</b>  | Per Person |
| A COMBINATION OF THE ABOVE. IT CONSISTS OF 2 VEGE SAMOSAS, 2 MIX PAKORAS, 2 CHICKEN TIKKA AND 2 SEEKH KEBAB. SERVED ON A SIZZLING HOT PLATE |            |
| <b>CHILLI CHICKEN (HOT)</b>   | \$15.50    |
| BONELESS CHICKEN PIECES, ONION SLICES, CAPSICUM AND CHOPPED FRESH CHILLIES FRIED GOLDEN BROWN WITH A DASH OF HOT CHILLI SAUCE               |            |



# Non Vegetarian Banquet

(Banquet meals are for dine-in only. Please don't ask for leftovers to be taken away)

## MAHARAJA BANQUET (MIN 2 PERSONS)

Per Person

PRACTICALLY EVERYTHING INCLUDED IN TANDOORI COMBO FOR ENTRÉE & FOUR CURRIES FOR THE MAIN COURSE, BUTTER CHICKEN (MILD), LAMB ROGAN JOSH (MED), BEEF VINDALOO (HOT), MIXED VEGETABLES (MED), NAAN, RICE & SIDE DISHES. - AN ABSOLUTE TREAT **EAT AS MUCH AS YOU LIKE**

# Vegetarian Banquet

(Banquet meals are for dine-in only. Please don't ask for leftovers to be taken away)

## MAHARAJA VEGETARIAN BANQUET (MIN 2 PERSONS)

Per Person

FOR ENTRÉE: (MIX PAKORA, SAMOSA, ONION BHAJI) THE MAIN COURSE: (MATTAR PANEER, DAAL MUG (YELLOW DAAL), CHANA MASALA, MIXED VEGETABLES, NAAN, RICE & SIDE DISHES). AN ABSOLUTE TREAT **EAT AS MUCH AS YOU LIKE**



# Children's Menu

FISH & CHIPS

\$7.00

CHICKEN NUGGETS AND CHIPS

\$7.00



# Mains From Tandoor

TANDOORI CHICKEN

\$22.00

CHICKEN TIKKA

\$20.00

FISH TIKKA

\$25.00

*These above items are marinated in spices with yoghurt and cooked in tandoori oven.*

a sizzling hot plate.

Dishes may be served

Mild



Medium



Hot



## Chicken

### **BUTTER CHICKEN (MILD)**

TENDER PIECES OF BONELESS CHICKEN, HALF COOKED IN TANDOOR & FINISHED IN A CREAMY TOMATO FLAVOURED SAUCE

\$17.50

### **MANGO CHICKEN (MILD)**

AN EXOTIC CURRY WITH TENDER BONELESS CHICKEN IN A SUBTLE MANGO SAUCE

\$17.50

### **CHICKEN TIKKA MASALA (MED)**

SUCCULENT TANDOORI CHICKEN MORSELS COOKED IN A SPICY GRAVY WITH GREEN PEPPERS

\$17.50

### **KARAHI CHICKEN (BONELESS OR WITH BONES, MED OR HOT)**

CHICKEN PIECES COOKED IN GINGER GARLIC AND SPICES.

\$17.90

### **CHICKEN VINDALOO (HOT)**

SPICY CHICKEN CURRY STRAIGHT FROM THE BEACHES OF GOA (MUST BE SERVED SPICY HOT)

\$17.90

### **CHICKEN BALTI (MED OR HOT)**

BONELESS CHICKEN PIECES COOKED WITH ONION, CAPSICUM AND A SELECTION OF SPICES AND GARNISH WITH CORIANDER

\$18.00

### **CHICKEN KORMA (MILD)**

NORTH INDIAN STYLE CURRY GARNISHED WITH ALMONDS AND CASHEW NUTS

\$17.90

### **SAAG CHICKEN (MILD OR MED OR HOT)**

BONELESS CHICKEN COOKED IN SPINACH WITH INDIAN HERBS

\$17.90

## Lamb

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| <b>ROGAN JOSH (MED OR HOT)</b>   | \$17.50 |
| DICED LAMB COOKED WITH GINGER, GARLIC, ONIONS AND SPICES IN A TRADITIONAL NORTH INDIAN STYLE       |         |
| <b>SAAG GOSHT (MILD)</b>   | \$17.50 |
| DICED LAMB COOKED WITH TOMATOES, SPICES AND SPINICH. (A PUNJABI LAMB CURRY)                        |         |
| <b>LAMB NAWABI (MILD)</b>  | \$17.50 |
| LAMB SAUTEED WITH ONIONS, TOMATOES, COOKED IN CREAM & GARNISHED WITH COCONUT                       |         |
| <b>LAMB BALTI (MED OR HOT)</b>   | \$18.00 |
| BONELESS LAMB COOKED WITH ONION, CAPSICUM AND A SELECTION OF SPICES & GARNISH WITH FRESH CORIANDER |         |
| <b>LAMB KORMA (MILD)</b>   | \$17.90 |
| SPICY CHICKEN CURRY STRAIGHT FROM THE BEACHES OF GOA (MUST BE SERVED SPICY HOT)                    |         |



## Beef

|   |         |
|---|---------|
| <b>SHAHI KORMA (MILD)</b>   | \$17.50 |
| BEEF COOKED IN DELICIOUS CASHEW NUT GRAVY, GARNISHED WITH SLICED ALMONDS AND CORIANDER  |         |
| <b>BEEF MADRAS (MED)</b>  | \$17.50 |
| DELICIOUS MEDIUM HOT BEEF CURRY GARNISHED AND PREPARED WITH COCONUT, SOUTH INDIAN STYLE |         |
| <b>BEEF VINDALOO (HOT)</b>  | \$17.50 |
| SPICY BEEF CURRY STRAIGHT FROM THE EXOTIC BEACHES OF GOA (MUST BE SERVED SPICY HOT)     |         |
| <b>BEEF MASALA (MED)</b>  | \$17.50 |
| BEEF COOKED IN A SPICY TOMATO GRAVY   |         |

## Seafood

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| <b>GOAN FISH CURRY (MILD OR MED)</b>   | \$18.90 |
| FISH FILLETS COOKED IN A FINE THICK TOMATO & COCONUT GRAVY FINISHED WITH LEMON AND CREAM |         |
| <b>PRAWN MALABARI</b>  | \$21.50 |
| PEELED PRAWNS COOKED WITH ONIONS, CAPSICUM, TOMATOES AND FRESH                           |         |

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|---|---------|
| COCONUT MILK, GARNISHED WITH CREAM                        |         |
| <b>PRAWN MASALA (MED OR HOT)</b>                          | \$21.50 |
| SUCCULENT PRAWNS COOKED IN SPICY GRAVY WITH GREEN PEPPERS |         |
| <b>BUTTER PRAWN (MILD)</b>                                | \$21.90 |
| PEELED PRAWNS COOKED IN CREAMY TOMATO FLAVOURED SAUCE     |         |



## Vegetables

|   |         |
|---|---------|
| <b>MIXED VEGETABLES</b>   | \$14.90 |
| FRESH SEASONAL VEGETABLES COOKED IN AROMATIC INDIAN SPICES                    |         |
| <b>PANEER MATTAR (MED)</b>  | \$15.50 |
| COTTAGE CHEESE AND PEAS COOKED TOGETHER WITH SPICES, TOMATOES AND HERBS       |         |
| <b>SAAG PANEER (MILD)</b>   | \$15.50 |
| COTTAGE CHEESE COOKED IN A FINE MILD PUREE OF SPINICH AND LIGHT SPICES        |         |
| <b>MALAI KOFTA (MILD)</b>   | \$16.90 |
| MASHED POTATOES AND COTTAGE CHEESE BALLS, DEEP FRIED AND COOKED IN RICH GRAVY |         |
| <b>PANEER MAKHNI (MILD)</b>   | \$15.90 |
| CUBES OF COTTAGE CHEESE, COOKED IN A CREAMY TOMATO FLAVOURED SAUCE            |         |
| <b>SAAG ALOO (MILD)</b>   | \$13.90 |
| POTATOES COOKED IN A FINE MILD PUREE OF SPINICH AND LIGHTLY SPICED            |         |
| <b>ALOO GOBI</b>  | \$13.90 |

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| POTATOES, CAULIFLOWER & SPECIAL SPICES COOKED TOGETHER & GARNISHED WITH FRESH CORIANDER     |         |
| <b>BOMBAY ALOO (MED, HOT)</b>   | \$13.50 |
| DICED FRIED POTATOES COOKED WITH CUMIN SEEDS & HERBS  |         |
| <b>DAL MOONG (YELLOW DAL)</b>   | \$13.90 |
| YELLOW LENTILS COOKED WITH ONION, TOMATO & A SELECTION OF SPICES, CAN BE SERVED MILD OR HOT |         |
| <b>DAL MAKHNI (MILD)</b>  | \$13.90 |
| LENTILS STEWED ON A SLOW FIRE OVERNIGHT, GARNISHED WITH CORIANDER                           |         |
| <b>CHANA MASALA (CHICK-PEA MASALA)</b>  | \$13.90 |
| CHICK PEAS COOKED WITH ONION AND SPICED GRAVY   |         |



## Rice

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| <b>CHICKEN BIRYANI</b>                                       | \$16.50 |
| RICE COOKED WITH CHICKEN, HERBS AND SPICES                   |         |
| <b>LAMB BIRYANI</b>  | \$16.50 |
| RICE COOKED WITH LAMB, HERBS AND SPICES                      |         |
| <b>VEGETABLE BIRYANI</b>                                     | \$14.90 |
| RICE COOKED WITH VEGETABLES, HERBS AND SPICES                |         |
| <b>PALAU RICE</b>  | \$8.00  |
| BASMATI RICE COOKED IN CASHEW NUTS, SULTANAS AND FRESH HERBS |         |
| <b>ZEERA RICE</b>  | \$6.00  |
| BASMATI RICE COOKED WITH CUMIN SEEDS                         |         |
| <b>PLAIN BASMATI RICE</b>                                    | \$3.00  |



## Bread

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|-------------|--------|
| <b>NAAN</b> | \$3.00 |
|-------------|--------|

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| PLAIN FLOUR BREAD COOKED IN TANDOOR OVEN, GARNISHED WITH BUTTER                          |        |
| <b>GARLIC NAAN</b>   | \$3.50 |
| PLAIN FLOUR BREAD GARNISHED WITH GARLIC AND CORIANDER                                    |        |
| <b>PESHWARI NAAN</b>   | \$5.00 |
| SPECIAL NAAN FROM PESHWAR, PLAIN FLOUR BREAD WITH SULTANA,<br>COCONUT AND COTTAGE CHEESE |        |
| <b>KEEMA NAAN</b>  | \$5.00 |
| NAAN STUFFED WITH SPICED MINCE MIXTURE   |        |
| <b>CHEESE NAAN</b>   | \$4.00 |
| PLAIN FLOUR BREAD STUFFED WITH SPICED POTATOES AND PEAS                                  |        |
| <b>ROTI</b>  | \$3.00 |
| HANDROLLED BREAD MADE FROM WHOLEMEAL FLOUR   |        |



## Side Dishes

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| <b>SIDE DISH PLATTER OF SIX</b>  | \$11.90     |
| SWEET MANGO CHUTNEY, PICKLES, RAITA, TOMATO AND ONION KACHUMER,<br>MINT SAUCE & TAMARIND SAUCE | each \$2.50 |
| <b>PAPADUMS (CRISPY WAFERS) 2 PIECES</b>   | \$1.00      |

## Indian Salad

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|---|--------|
| <b>FRESH CARROTS, CUCUMBER, TOMATOES, CABBAGE WITH A PIECE OF LEMON</b> | \$6.00 |
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## Desserts

|                                    |        |
|------------------------------------|--------|
| <b>MANGO KULFI</b>                 | \$6.50 |
| MANGO FLAVOURED INDIAN ICE CREAM   |        |
| <b>GULAB JAMUN (3 PCE)</b>         | \$6.50 |
| POPULAR INDIAN SWEET IN BALL SHAPE |        |
| <b>VANILLA ICE CREAM</b>           | \$3.00 |
| <b>CHOCOLATE ICECREAM</b>          | \$4.00 |