

All prices include GST and are subject to change.

ENTRÉES

- 1. PAKORA** **\$8.90**
Try our tasty golden sliced potatoes, mildly spiced, dipped in gram flour batter and fried. **(potatoes)**
Served with mint chutney and cucumber raita. **\$9.90**
(vegetable)
- 2. SAMOSA (three in a serve)** **\$8.90**
Traditional crispy pastry filled with potatoes, peas & vegetables, or meat. Accompanied with mint chutney & raita **(vegetable)**
\$10.90
(meat)
- 3. ONION BHAJI (three in a serve)** **\$10.90**
Fresh sliced onion and potato seasoned with spices, dipped in batter and fried until Golden Brown, served with mint chutney & cucumber raita
- 4. CHICKEN TIKKA (served with fresh salad)** **\$13.90**
Tender boneless chicken marinated in yoghurt, spices and lemon juice, kept overnight & cooked in Tandoor oven, served on the side with fresh salad and cucumber raita.
- 5. MIXED ENTREE PLATTER (serves two)** **\$20.90**
A platter of our popular entree selections; includes chicken Tikka, Samosa & Pakora served with salad, mint chutney & cucumber raita
- 6. TANDOORI PRAWNS** **\$19.90**
Juicy Tiger prawns marinated in herbs, spices and yoghurt, cooked in tandoor, served with fresh garden salad and accompanied with cucumber raita and mint chutney.

LAMB DISHES

- 1. LAMB MASALA** **\$23.95**
We cook this mouth-watering lamb dish in a traditional spicy sauce to your liking of mild, medium or hot, and finished with sliced capsicum and onion.
- 2. LAMB VINDALOO** **\$23.95**
Spicy boneless lamb cooked with Indian spices and vinegar. Allow us to spoil your taste buds by cooking this from mild to seriously extra hot to your liking.
- 3. LAMB SHAHI KORMA** **\$23.95**
A creamy aromatic dish. Boneless lamb cooked with mild Indian spices, cream and finished with almond flakes. Another of everyone's favourite.
- 4. HYDRABADI GHOST** **\$23.95**
Hydrabadi style of lamb curry cooked with mild spices coconut and finished off with cream and almond flakes.
- 5. SAG MEAT** **\$23.95**
A delicious boneless lamb dish cooked with spinach, Indian

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spices,
ginger and garlic, with choices of mild, medium or hot to
suit your liking.

6. ROGAN JOSH **\$23.95**

Traditional lamb curry cooked with yoghurt and Indian
herbs in
delicious mild or spicy sauce.

7. LAMB MADRAS **\$23.95**

Boneless lamb curry cooked with fried coconut and Indian
spices,
flavoured with lemon juice and fried onion.

8. LAMB KEEMA **\$23.95**

Minced lamb cooked with potatoes, green peas and chopped
tomato in mild or spicy sauce.

BEEF DISHES

1. BEEF VINDALOO **\$23.95**

Spice up your evening with our mouth-watering beef curry
cooked with
traditional Indian spices and a touche of vinegar. Your
choice of mild,
medium, hot or extra hot.

2. BEEF PATIYA **\$23.95**

A mouth-watering beef curry with a hint of sweet flavour,
cooked with a
touch of vinegar, finished off with tomato and fried onion.

3. BEEF MADRAS **\$23.95**

Another favourite South Indian beef curry cooked with fried
coconut and
Indian spices then flavoured with fresh lemon and fried
onion.

4. BEEF KORMA **\$23.95**

Tender boneless beef cooked with mild aromatic spices,
topped with cream
and cashew nut paste.

5. Beef Masala **\$23.95**

Tender beef cooked with traditional Indian spices and
finished with capsicum,
onion and tomatoes.

6. SAG BEEF **\$23.95**

Tender boneless beef pieces cooked with spinach, fresh
Indian herbs and
spices. A favourite dish in North India.

CHICKEN DISHES

1. TANDOORI CHICKEN **\$23.95**

Two full legs of chicken on the bone marinated in yoghurt,
spices and
lemon juice, kept overnight and cooked in our traditional
tandoor,

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| 1. TANDOORI CHICKEN | \$23.95 |
| served with fresh salad and raita. | |
| 2. BUTTER CHICKEN | \$23.95 |
| In-house favourite. Tender pieces of boneless chicken Tikka baked in tandoor, then cooked with tomatoes, herbs, butter and cream. | |
| 3. CHICKEN VINDALOO | \$23.95 |
| Tender pieces of boneless chicken marinated in spices and cooked with chillies and vinegar. With a range of mild to extra hot, by choice. | |
| 4. CHICKEN MADRAS | \$23.95 |
| Boneless chicken pieces cooked with mustard seeds, fried coconut, Indian spices and flavoured with lemon juice, ranging from mild to extra hot, upon request. | |
| 5. CHICKEN KORMA | \$23.95 |
| A creamy aromatic dish. Boneless chicken cooked with mild Indian spices, cream and finished off with almond flakes. Another of everyone's favourite. | |
| 6. CHICKEN JHALRAZI | \$23.95 |
| Another popular dish in India. Tender pieces of boneless chicken cooked with mustard seeds, chillies, tomato and our own Indian spices and finished with sliced capsicum and onion. | |
| 7. SAG CHICKEN | \$23.95 |
| Boneless pieces of chicken marinated in spices, cooked with spinach and fresh Indian herbs and spices. We add a touche of butter and fried onion to spoil your taste buds. | |
| 8. CHICKEN TIKKA MASALA | \$23.95 |
| A mouth-watering traditional dish of marinated boneless chicken Tikka pieces cooked in tandoor, mixed with fresh Indian spices. Mild to extra hot, upon request. | |
| <u>SEAFOOD DISHES</u> | |
| 1. ZHINGA LASHUNI (Garlic Prawns) | \$24.95 |
| Indulge yourself with this favourite dish. Tiger prawns cooked with garlic, butter and mild spices. Another in-house favourite. | |
| 2. PRAWN KORMA | \$24.95 |
| Tiger prawns cooked with mild Indian spices, cream, butter and finished off with cashew nut past. | |
| 3. PRAWN MASALA | \$24.95 |
| Tiger prawns cooked in our traditional Indian spices and a touch of cream, finished with capsicum, onion and fresh tomatoes. | |
| 4. PRAWN JHALFRAZI | \$24.95 |
| Prawns cooked with sweet and spicy jhalfrazi sauce and | |

4. PRAWN JHALFRAZI	\$24.95
finished with capsicum, onion and fresh tomato.	
5. FISH MASALA	\$23.95
Cubed fish fillet cooked in our traditional masala mix with sautéed capsicum, onion and tomatoes.	
6. GOAN FISH CURRY	\$23.95
Another in-house favourite. Cubed fish fillet cooked with fresh coconut milk in goan style.	
Nominated as the Best Indian Fish Dish in WA by Lifestyle Magazine.	
7. MACHALI CURRY	\$23.95
Fish curry cooked with potatoes and traditional Indian spices, finished with fresh tomatoes and spring onions.	
<u>VEGETABLE DISHES</u>	
1. VEGETABLE JHALFRAZI	\$18.95
Selection of fresh garden vegetables sautéed and cooked in a delicious jhalfrazi sauce.	
2. EGG PLANT PAHI	\$20.95
(seasonal - check today's availability) Selection of fresh garden vegetables sautéed and cooked in a delicious jhalfrazi sauce.	
3. ZEERA ALOO (Bombay Potato)	\$18.95
Potatoes marinated in Indian herbs and spices, pan fried with spring onions and chopped tomatoes, finished with our crispy fried onion.	
4. POTATOES & CHICK PEA CURRY (Channa Masala)	\$18.95
Potatoes and chick peas cooked in a thick and creamy sauce. Another everyone's favourite dish in India.	
5. DHAL BASANTI	\$18.95
Red lentil curry cooked with mild Indian herbs and spices, and finished with fresh tomato and spring onions, with our golden fried onions.	
6. ALOO PALAK	\$18.95
Potatoes and spinach cooked with authentic Indian spices, finished with a touch of tomatoes.	
7. POTATO MASALA	\$18.95
Potatoes cooked with onion, capsicum and tomatoes, in a traditional masala sauce.	
8. VEGETABLE KORMA	\$18.95
Mixed chopped garden vegetables cooked in a thick and creamy sauce and finished with our crispy fried onion.	
9. PALAK PANEER	\$20.95
Delicious home made cottage cheese and spinach cooked with authentic Indian spices.	
10. PANEER MASALA	\$20.95
Delicious home made cottage cheese blended with onion, capsicum and fresh tomatoes, in our traditional	

10. PANEER MASALA **\$20.95**

Indian Masal sauce.

11. PANEER JHALFRAZI **\$20.95**

Home made cottage cheese cooked with mustard seeds, chillies and our delicious jhalfrazi sauce and finished with tomato, capsicum and onions.

12. MOK MEAT MASSALA **\$20.95**

Mouth watering Soy meat cooked in our traditional masala mix & touch of cream. Finished with fresh capsicum, onion and tomato

TANDOORI BREADS

1. BUTTERED NAAN **\$6.00**

Punjabi leavened bread baked in our tandoor while you wait. With a touch of salted butter on top.

2. GARLIC NAAN **\$6.50**

Punjabi leavened bread brushed with chopped garlic butter.

3. SWEET NAAN **\$6.50**

Punjabi leavened bread sweetened and baked in our traditional tandoor oven.

4. PARATHA **\$6.00**

Flaky whole meal flat bread.

CONDIMENTS

1. Cucumber Raita **\$4.50**

Yoghurt dips made from grated cucumber and spices mixed with natural yoghurt.

2. Mango Chutney **\$4.50**

3. Mixed Pickel **\$4.50**

4. Mint Chutney **\$4.50**

5. In-house Salad **\$7.00**

6. Pappadums (two per serve) **\$1.00**

RICE

STEAM PULAO (Basmati rice flavoured with cumin seeds)

Per person **\$3.00**

ZEERA PULAO RICE (Indian Style rice with herbs and spices)

Per person **\$4.00**

RICE DISHES (Traditional Indian spicy rice)

Vegetable Biryani **\$15.95**

Lamb Biryani **\$17.95**

Chicken Biryani **\$17.95**

Prawn Biryani **\$19.95**

DESSERTS

Please ask our friendly staff for more desserts available.

1. KULFI (mango or pistachio) **\$4.90**

A delicious home made Indian ice cream with your choice of mango

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| 1. KULFI (mango or pistachio) | \$4.90 |
| flavoured Kulfi plus cream and a touch of mango pulp - or - pistachio Kulfi with pistachio nuts sprinkled with cashew nuts. | |
| 2. ICE CREAM AND MANGO PULP | \$4.50 |
| Vanilla flavoured ice cream with a mango pulp topping. | |
| 3. KHEER | \$4.50 |
| Delicious creamy rice pudding. | |
| 4. GULAB JAMUN | \$4.95 |
| Deep fried milk dumplings with rose syrup | |
| 5. WATALAPPAN | \$4.50 |
| Sri Lankan style caramel pudding made from egg, palm sugar, coconut milk, cardamon and cashew. | |
| 6. CARROT HALWA | \$4.50 |
| A delightful treat of carrot halwa, of blended sweet carrots in cream and traditional flavoured. | |