

ENTREE

Veg Samosa (2pcs) **\$7.50**

(Triangular shaped savory filled with spiced potatoes & peas)

Onion Bhaji (3pcs) **\$7.50**

(Chopped onions marinated in gram flour and cumin batter)

Eggplant Bhaji (3pcs) **\$7.50**

(Roundels of Eggplant, marinated in gramflour and cumin batter)

Aloo Tikki **\$7.50**

(A very popular North Indian Snack, mashed potato cutlet mixed with authentic spices and herbs deep fried, served with mint chutney)

Seekh Kabab (4 pcs.) **\$14.50**

(Seekh meaning Skewer, hence minced lamb with special herbs and spices cooked on a skewer)

Chicken Tikka (6 pcs.) **\$17.50**

(Succulent Chicken thigh fillets marinated in spices and cooked traditionally in a tandoori clay oven)

Tandoori Chicken Bollywood **\$12.50**

(The king of tandoor, marinated in yoghurt with delicate herbs and spices grilled in the tandoor)

Fish Tili Tikka (6 pcs.) **\$15.50**

(Fresh fish deep fried in chef's secret spices of the Punjab)

Mixed platter (serves 2) **\$20.50**

(Can't decide on one entree? Then have four!! A platter of Samosa, Chicken Tikka, Seekh Kabab & Onion bhaaji)

MAIN COURSE

VEG

Paneer Makhani **\$14.50**

(Cottage cheese cubes simmered in a buttery, creamy tomato based sauce, flavoured with cashewnuts)

Navrattan Korma **\$13.50**

(A specially prepared vegetarian dish in a fine creamy sauce, brilliant cashew and tomato based, flavoured with subtle spices and garnished with nuts)

Palak Paneer **\$13.50**

(Fresh spinach puree with diced soft cottage cheese in a mild curry base)

Eggplant Masala **\$13.50**

(A unique blend of eggplant, tossed with capsicum, potato, onion & garlic, simmered in a rich sauce)

Malai Kofta **\$14.00**

(Cottage cheese dumplings simmered in a rich creamy sauce with Kashmiri spices)

Vegetable Vindaloo **\$13.50**

(The Hotstuff, diced seasonal vegetables cooked in a hot and fiery tomato and vinegar based sauce)

Mattar Mushroom **\$14.00**

(A luxurious dish of mushrooms and green peas in a velvet smooth gravy of onions and tomatoes, flavoured with subtle spices)

Dal Tadka **\$11.50**

(A common household lentil of India, cooked on low charcoal heat, tempered with garlic, tomato and cumin)

NON-VEG

Butter Chicken \$16.00

(Succulent pieces of chicken in a creamy, buttery tomato based sauce, flavoured with fenugreek, saffron and crushed cardamom. An all time favourite!)

Chicken Korma \$16.00

(Boneless pieces of chicken cooked with cashewnuts, cream and fresh herbs)

Chicken Madras \$16.00

(Boneless pieces of chicken - Southern Indian style, cooked in a tomato milk base flavoured with mustard seeds and curry leaves)

Chicken Vindaloo \$16.50

(The HOTSTUFF, tender pieces of chicken cooked in a hot and fiery tomato and vinegar based sauce)

Chicken Tikka Masala \$ 17.00

(Grilled pieces of chicken in a rich authentic tomato gravy, tossed with capsicum and onions)

Mango Chicken \$16.50

(Chicken fillets cooked in freshly churned yoghurt, kashmiri deghi mirch, mango & cashewnuts)

Lamb Rogan Josh \$16.00

(A classic kashmiri dish cooked with diced lamb in a rich onion and tomato sauce)

Lamb Badam Korma \$16. 50

(Diced lamb cooked in a thick cashewnut & almond gravy with cream and fresh herbs)

Lamb Madras \$16. 50

(Diced lamb cooked on a slow fire in a thick coconut milk base flavoured with mustard seeds and curry leaves)

Lamb Vindaloo \$16. 50

(Pieces of lamb cooked in a hot and fiery tomato and vinegar based sauce)



legacy of india

B L A C K W O O D

Lamb Spinach **\$16.00**

(Cubes of lamb in a rich sauce of spinach and fenugreek, garnished with cream)

Beef Vindaloo **\$16.50**

(Tender beef cubes cooked in a hot and fiery tomato and vinegar based sauce)

Beef Malabari Curry **\$16.00**

(Thrilling beef dish cooked slowly with coconut and tempered with mustard seeds and curry leaves)

Beef Do Piazza **\$16.00**

(Diced beef cooked in a rich delicately spiced onion sauce, garnished with onion rings)

Bombay Beef Masala **\$16.00**

(Tender beef cubes in a traditional rich masala with onions, tomatoes, spices and green herbs)

Fish Mumtaz Mahal **\$17.50**

(A favourite dish of emperor Shah Jahan created specially to woo his queen Mumtaz, he also built the Taj Mahal for her, a very rare curry with fish fillets, sharp with chillies, sweet with jaggery and sour with tamarind & lemon juice - a unique blend of hot, sweet & sour!)

Prawn A La Goa **\$18.50**

(A prawn curry cooked in a coconut based curry, with traditional spices)

Zingaloo - Choice of Chicken / Lamb / Beef **\$18.00**

(It can't get hotter than this!)

RICE

Steamed Rice \$3.00

(Long grained aromatic rice with a touch of saffron)

Dum Biryani \$14.50

(Choice of Chicken / Lamb / Beef / Fish - Meat cooked with yoghurt, mint and authentic Indian spices, slow cooked with long grained Basmati Rice flavoured with onions, tomatoes & saffron to perfection)

BREADS

Plain Naan \$2.50

(Plain flour bread cooked in the tandoor)

Garlic Naan \$3.00

(Plain flour bread topped with garlic)

Cheese Naan \$3.50

(Plain flour bread stuffed with grated cheese and spices)

Cheese Garlic Naan \$4.00

(Plain flour bread stuffed with cheese and topped with garlic flakes)

Aloo Kulcha \$4.00

(Chef's Special - Boiled spicy potatoes stuffed in plain flour and cooked in the tandoor)

Keema Naan \$5.00

(Plain flour bread stuffed with spicy minced lamb)

Kashmiri Naan \$4.00

(Assorted dry fruits and nuts stuffed and cooked in plain flour)

Chicken Tikka Naan \$5.00

(Pieces of tender Chicken Tikka filled in plain flour and cooked in the tandoor)

Roti \$2.50

(Indain wholemeal bread cooked in the tandoor)

ACCOMPANIMENTS

\$2.50

(Roasted lentil wafers)

Papadums (6 pcs.)

Yoghurt and cucumber

\$3.50

(Chilled yoghurt with shredded cucumber)

Mango Chutney

\$2.50

(Sweet and sour mango sauce)

Mixed pickles

\$2.50

(Traditionally prepared pickle made with lime, chilly, mango and carrots)

Mint sauce

\$3.50

(Chilled yoghurt with crushed tangy mint leaves)

Side Dish Platter

\$9.90

(A choice of any four from the above)

DESSERTS

Gulab Jamun (2pcs.)

\$6.50

(Milk based dumplings soaked in a saffron and cardamom based sugar syrup)

Mango Kulfi

\$6.50

(A traditionally based Indian ice-cream mixed with mango pulp)

Pistachio Kulfi

\$6.50

(A traditionally based Indian Ice Cream mixed with pistachio)

BEVERAGES – All Soft Drinks

\$3.00 each

Lassi

\$5.00

(A delicious and refreshing yoghurt based mango drink)

***We also undertake catering party orders
(For a minimum of 20 persons)***

Dine in Menu