



**ITTY BITTY NIBBLE**

- POPPADOM'S 5
- POPPADOM'S & CHUTNEY 9

**TO START & SHARE**

- ONION BHAJI** 10  
Sliced onions stirred in chickpea flour batter an deep fried
- VEGE SAMOSA** 10  
Triangular pastry filled with potatoes and peas, subtly flavoured with spices
- DRUMS OF HEAVEN** 15  
Fried Chicken Nibble served with spicy schezwan sauce
- HARA BHARA KEBAB** 12  
Vegetarian patty made with spinach, potatoes, peas, spices and herbs.
- VEG MANCHURIAN** 20  
Mix vegetable ginger balls tossed in tasty and tangy sauce.
- SPICY CHICKEN NIBBLE** 20  
Tender chicken nibbles marinated overnight & deep fried and sauteed in Hot & Spicy sauce.
- CHICKEN TIKKA** 20  
Tender morsels of boneless chicken marinated overnight & smoke roasted in Tandoor oven.
- BLACK PEPPER TIKKA** 20  
Tender chicken nibbles marinated overnight in fresh yogurt, mint, coriander & black pepper & cooked in tandoor oven.
- TANDOORI CHICKEN** 20  
Tender chicken marinated in traditional spices and yoghurt, roasted and served with mint sauce.
- AMRITSARI FISH** 16  
Soft fried fish pieces in a special Amritsari blend of spice, served with mint sauce.
- PANEER TIKKA** 22  
Cubes of cottage cheese marinated in spices and grilled in the tandoor oven.
- MIX PLATTER** 26  
Combination of Samosa, Vege Kebab, Chicken Tikka and Black Pepper Tikka served with mint sauce.

**VEGETARIAN / VEGAN**

- DAAL TARKA (V)** 21  
Urad, Chana dal and Red kidney bean cooked spices and tomatoes.
- CHANA MASALA (V)** 21  
Chickpeas cooked with spices in a onion tomato gravy
- PANEER SAAG** 21  
Home made cottage cheese cooked in fine puree of spinach and lightly spiced.
- KHUMBI SAAG (V)** 21  
Mushrooms sauteed with light spices and spinach gravy.
- SAAG ALOO (V)** 21  
Gourmet Baby potatoes cooked in spinach puree
- VEGE JALFREZI (V)** 21  
Mixed vegetables cooked in medium spicy creamy sweet and sour sauce.
- ALOO COBHI (V)** 21  
Gourmet baby potatoes and cauliflower cooked with onion, tomato, ginger,garlic and mild spices
- KARAHAI PANEER** 21  
Home made cottage cheese cooked with onion, ginger, garlic and spices
- BUTTER PANEER MASALA** 21  
Home made cottage cheese cooked in creamy sauce with spices, onions, tomatoes.
- BUTTER PANEER** 21  
Cottage cheese cooked with spices in a creamy tomato gravy
- DHABA DAL MAKHANI** 21  
Urad, Chana dal and Red kidney bean slow cooked with mild spices, cream garnished with ginger, garlic and coriander
- MALAI KOFTA** 21  
Cottage cheese balls stuffed with plum and cashew and cooked in a cashew nut creamy sauce.

**FISH & PRAWN**

- MUSTARD FISH CURRY** 26  
Fish pieces cooked with nigella and mustard seed in spices and tomato gravy
- PRAWN MASALA** 26  
Prawns cooked in medium spiced gravy with capsicum and onion

**LAMB / GOAT**

- ROCAN JOSH** 23  
Lamb cooked with onion, tomato, garlic, kashmiri chilli and spices
- LAMB SAAG** 23  
Lamb pieces cooked in spinach sauce.
- PUNJABI GOAT CURRY** 23  
Goat cooked with onion, turmeric, ginger & garlic.
- KARAHAI GOAT** 23  
Goat Pieces sauteed and cooked in onion gravy with capsicum and spices.
- LAMB MASALA** 23  
Boneless lamb cooked with onions and whole spices
- LAMB KORMA** 23  
Tender boneless lamb cooked in cashew nut and garnished with sultanas and cashew nut
- LAMB VINDALOO** 23  
Tender pieces of lamb cooked in hot spicy curry with chilli, garlic, tamarind
- LAMB MADRAS** 23  
Delicious Lamb curry garnished and prepared with coconut Cream in South Indian style
- DELHI LAMB SHANK** 30  
Slow cooked lamb shank in a tomato onion sauce, served with gourmet baby potatoes and naan bread.

**CHICKEN**

- BUTTER CHICKEN** 21  
Boneless chicken half cooked in tandoor and finished in a creamy flavoured tomato gravy
- CHICKEN TIKKA MASALA** 21  
Chicken Tikka cooked in a tangy nutty creamy gravy with pepper and onions.
- CHICKEN TIKKA SAAG** 21  
Chicken Tikka cooked in fine spinach gravy.
- CHICKEN JALFREZI** 21  
Chicken pieces cooked in a medium spicy creamy sweet and sour sauce.
- CHILLI CHICKEN** 21  
Boneless pieces of chicken marinated and sauteed with soy sauce

- DELHI DA BUTTER CHICKEN** 30  
Succulent pieces of chicken with bone in a creamy flavoured tomato gravy 'Dhaba style'

**RICE AND NOODLES**

- VEGETARIAN BIRYANI** 22  
Rice cooked in special spices with vegetables.
- VEGETARIAN FRIED RICE** 22  
Rice cooked in a wok with mix vegetables, soya sauce.
- CHICKEN FRIED RICE** 24  
Rice cooked in a wok with Chicken, Egg, vegetables and soya sauce.
- PRAWN FRIED RICE** 26  
Rice cooked in a wok with prawn, Egg, vegetables and soya sauce.
- VEGETARIAN NOODLE** 22  
Noodle cooked in a wok with mix vegetables and soya sauce.
- CHICKEN NOODLE** 24  
Noodle cooked in a wok with Chicken, Egg, vegetables and soya sauce.
- LAMB / CHICKEN / GOAT BIRYANI** 24  
Rice cooked in special blend of spices.

**BREAD**

- NAAN 4
- ROTI 5
- GARLIC NAAN 5
- GARLIC ROTI 6
- CHEESE NAAN 6
- CHILLI CHEESE GARLIC NAAN 7
- CHEESE GARLIC NAAN 7

**EXTRA**

- ONION 5
- RAITA 5
- RICE 4

VEGETARIAN OPTION AVAILABLE V = VEGAN DISH  
FOOD ALLERGY MENU AVAILABLE. PLEASE INFORM  
YOUR WAITER OF DIETARY REQUIREMENTS.  
One payment per table. Please note that all credit  
card transactions incur a processing fee of 2%