



TO START & SHARE

POPPADUMS With Chutneys	10
ONION BHAJI Sliced onions stirred in chickpea flour batter and deep fried	12
VEGE SAMOSA Triangular pastry filled with potatoes and peas, subtly flavoured with spices	12
DRUMS OF HEAVEN Fried Chicken Nibble served with spicy schezwan sauce	16
HARA BHARA KEBAB Vegetarian patty made with spinach, potatoes, peas, spices and herbs	16
VEG MANCHURIAN Mix vegetable ginger balls tossed in tasty and tangy sauce	20
CHILLI CHICKEN One less pieces of chicken marinated and sauteed with soy sauce	24
CHICKEN TIKKA Tender morsels of boneless chicken marinated overnight & smoke roasted in Tandoor oven	21
TANDOORI CHICKEN Tender chicken marinated in traditional spices and yoghurt, roasted and served with mint sauce	23
BLACK PEPPER TIKKA Boneless tender chicken pieces marinated overnight in fresh yogurt, mint, coriander	23
FISH TIKKA Market fish marinated in ginger-garlic paste, lemon juice, and aromatic spices	24
PANEER TIKKA Cubes of cottage cheese marinated in spices and grilled in the tandoor oven	24
SEEKH KEBAB Minced lamb, garam masala, fresh herbs, ground chillies, served with mint chutney	22
MIX PLATTER Samosa, Hara bhara kebab, Chicken Tikka, lamb sheekh kebab served with mint sauce	32

NOSTALGIC PLATES

ALOO TIKKI CHAAT Crispy potato patties, tangy tamarind chutney, creamy yoghurt, house made spices	15
NUTRI KULCHA soya (nutri) cooked in a rich, aromatic gravy and served with warm, buttery kulchas	21
LAMB KEEMA AND PARANTHA slow-cooked lamb mince sautéed with onions, tomatoes, ginger, and green chilies, served with alaccha paratha	22

VEGETARIAN CURRIES

DAAL TARKA (V) Yellow lentil stew tempered with chili garlic cumin tomato	23
CHANA MASALA (V) Chickpeas cooked with spices in a onion tomato gravy	23
PANEER SAAG Home made cottage cheese cooked in fine puree of spinach and lightly spiced	24
VEGE KARAH (V) Tomato-based curry cooked with mixed vegetables, onions, and bold spices	23
ALOO GOBHI (V) Gourmet baby potatoes and cauliflower cooked with onion, tomato, ginger, garlic and mild spices	23
KARAH PANEER Home made cottage cheese cooked with onion, ginger, garlic and spices	24
BUTTER PANEER MASALA Home made cottage cheese cooked in creamy sauce with spices, onions, tomatoes	24
DHABA DAL MAKHANI Urad, Chana dal and Red kidney bean slow cooked with mild spices, cream garnished with ginger, garlic and coriander	24
MALAI KOFTA Cottage cheese balls stuffed with plum and cashew and cooked in a cashew nut creamy sauce	24

SIDES

POPPADOMS	5	CHUTNEYS - MINT, TAMARIND, MANGO	4
ONION SALAD	5	BASMATI RICE	4
RAITA	5	ZEERA RICE	8



LAMB / GOAT CURRIES

ROGAN JOSH Lambcooked with onion, tomato, garlic, kashmiri chilli and spices	26
LAMB SAAG Lamb pieces cooked in spinach sauce	27
PUNJABI GOAT CURRY Goat cooked with onion, turmeric, ginger & garlic	29
LAMB KORMA Tender boneless lamb cooked in cashew nut and garnished with sultanas and cashew nut	26
LAMB VINDALOO Tender pieces of lamb cooked in hot spicy curry with chilli, garlic, tamarind	26
LAMB MADRAS Delicious Lamb curry garnished and prepared with coconut Cream in South Indian style	26

DELHI DELHI LAMB SHANK low cookedlamb shankina tomato & onion sauce, served with gourmet baby potatoes and naan bread	32
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CHICKEN CURRIES

BUTTER CHICKEN Boneless chicken half cooked in tandoor and finished in a creamy flavoured tomato gravy	25
CHICKEN TIKKA MASALA Chicken Tikka cooked in a tangy nutty creamy gravy with pepper and onions	25
CHICKEN TIKKA SAAG Chicken Tikka cooked in fine spinach gravy	25
CHICKEN TARIWALA A classic, rustic Punjabi chicken curry cooked in a tomato onion base with aromatic whole spices, ginger, garlic, and fresh coriander	28

DELHI DA BUTTER CHICKEN Succulentpieces ofchickenwith bone in a creamy flavoured tomato gravy 'Delhi style'	30
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SEAFOOD CURRIES

FISH CURRY Fishpiecescooked withnigella and mustard seedinspices and tomato gravy	29
PRAWN MASALA Prawnscooked in medium spiced gravy with capsicumand onion	28

RICE AND NOODLES

CHICKEN FRIED RICE Ricecooked in a wokwith Chicken, Egg, vegetables and soy sauce	24
VEGETARIAN NOODLE Noodle cooked in a wok with mix vegetables and soy sauce	22
CHICKEN NOODLE Noodle cooked in a wok with Chicken, Egg, vegetables and soy sauce	25
LAMB / CHICKEN / GOAT BIRYANI Rice cooked in special blend of spices	26

BREADS

NAAN - Plain or Butter	5
ROTI - Plain or Butter	5
GARLIC NAAN GARLIC ROTI	6
CHEESE NAAN	6
CHEESE & GARLIC NAAN	7
CHILLI, CHEESE & GARLIC NAAN	8

DESSERTS

MALPUA WITHRABRI deep fried pancakes (malpua) soaked in fragrant sugar syrup, topped with thickened sweet milk (rabri)	15
GAJAR KA HALWA slow cooked grated carrots, milk, sugar, and ghee	14
GULAB JAMUN delicate cheese dumplings soaked in a fragrant sugar syrup flavored with cardamom, rose water, and served with vanilla ice cream	14
SORBET check with server for flavour	12

Please advice us of any allergy requirements before you order. (V) Vegan Option Available

We ensure extra care is taken to accommodate allergies as humanly as possible.

However we cannot guarantee that we can trace all elements.

One payment per table. Please note that all creditcard transactions incur a processing fee of 2%