


Dickson
(02) 6249 6633




Belconnen
(02) 6251 7747

Entrées

(All served with mint sauce and side of tossed salad)

1. **Samosa (2 Pieces)** 9.90
Wedge-shaped crispy pastry with savoury filling of potatoes and baby green peas.
2. **Vegetable Pakora (4 pieces) GF, VEGAN** 9.90
Patty of seasonal mixed vegetables, coated in gram flour batter and deep fried.
3. **Onion Bhaji (4 pieces), VEGAN** 9.90
Circular patty of sliced onion coated in gram and rice flour batter and deep fried.
4. **Cheese Roll (4 pieces)** 9.90
Lightly spiced rolls of cottage cheese and mashed potato, coated with breadcrumbs and deep fried.
5. **Chicken 65 (6 pieces)** 12.90
Spicy deep fried chicken pieces enhanced with diced onion, capsicum and authentic Indian spices.
6. **Lahori Fish (4 pieces)** 12.90
Spiced, battered fish pieces deep fried.
7. **Tandoori Mushrooms (6 pieces), GF** 12.90
Woodland mushrooms marinated in yoghurt and authentic Indian spices, baked to perfection in a tandoor.
8. **Chicken Tikka (4 pieces), GF** 12.90
Boneless, succulent chicken pieces marinated in yoghurt and authentic Indian spices, baked in a tandoor.
9. **Chicken Malai Kebab (4 pieces), GF** 12.90
Boneless chicken pieces marinated in cream cheese, yoghurt and traditional Indian spices, baked in a tandoor.
10. **Seekh Kebab (4 pieces), GF** 12.90
Lamb mince prepared with Indian herbs and spices, baked on skewers in a tandoor.
11. **Barra kebab (4 pieces), GF** 19.90
Lamb cutlets marinated with Indian herbs and spices, baked in a tandoor.
12. **Garlic Prawns (6 pieces), GF** 18.90
Prawns prepared with Indian herbs and spices, cooked fresh in a pan.
13. **Tandoori Chicken, GF** Half 14.90, Full 20.90
Succulent spring chicken marinated in garlic, ginger, yoghurt, lemon juice and Indian herbs and spices.
14. **Mixed Entrée (for two)** 24.90
Two pieces of Samosa, Vegetable Pakora, Cheese Roll and Onion Bhaji.
15. **Tandoori Platter, GF (for two)** 26.90
Two pieces of Chicken Malai Kebab, Seekh Kebab, Barra Kebab and Lahori Fish.

10% OFF PICK UP ORDERS ABOVE \$50.00
(EXC. Sunday and public holidays)

HOME DELIVERY 7 NIGHTS
Lunch: Tue-Fri 12pm-2pm
Dinner: 7 nights 5:00pm-10pm

Dickson - 35 Woolley St
(02) 6249 6633

Belconnen - 6/8 Luxton St
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Chicken Curries

16. **Butter Chicken (Chicken Makhani), GF** 19.90
Boneless chicken breast pieces cooked in a tandoor and finished in a sweet, creamy tomato gravy.
17. **Chicken Tikka Masala, GF** 19.90
Boneless chicken breast pieces cooked with onions, capsicum in a mildly spiced, tangy tomato based gravy.
18. **Chicken Shalimar, GF** 19.90
Boneless chicken pieces marinated in garlic and lemon. Cooked with cashews and yoghurt in a creamy sauce and finished with fresh mint.
19. **Chilli Chicken (HOT), GF** 19.90
Deep fried boneless chicken tossed with onions, capsicums and authentic Indian spices.
20. **Chicken Chettinad (HOT), GF** 19.90
Spicy chicken cooked with tamarind sauce and freshly grounded spices.
21. **Chicken Curry Lahori, GF** 19.90
Boneless chicken marinated in garlic and ginger, cooked in an onion and tomato based gravy.
22. **Chicken Korma, GF** 19.90
Mildly spiced boneless chicken cooked in a cream and cashew based sauce.
23. **Saag Chicken, GF** 19.90
Boneless chicken cooked with spinach and herbs, finished with cream.
24. **Chicken Vindaloo (HOT), GF** 19.90
Boneless chicken pieces cooked in a tangy, spicy vindaloo gravy.

Lamb Curries

25. **Lamb Roganjosh, GF** 20.90
Lamb pieces cooked with fresh tomatoes, garlic and ginger in a home made sauce.
26. **Bhuna Lamb, GF** 20.90
Tender lamb pieces marinated in garlic, ginger and spices. Roasted with capsicum, onion and tomatoes in a thick-bottomed pan, sealing in all natural flavours.
27. **Lamb Korma, GF** 20.90
Mildly spiced lamb pieces cooked in a cream and cashew based sauce.
28. **Handi Gosht, GF** 20.90
Lamb pieces spiced with our Chef's own pick, simmered to perfection in a tomato based gravy.
29. **Saag Lamb, GF** 20.90
Lamb pieces cooked with spinach and herbs, finished with cream.
30. **Lamb Vindaloo (HOT), GF** 20.90
Boneless lamb pieces cooked in a tangy, spicy vindaloo gravy.

Beef Curries

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| 31. | Madras Beef Curry, GF
<i>South Indian style beef curry, cooked in coconut milk and mixed Indian spices.</i> | 19.90 |
| 32. | Bhuna Beef, GF
<i>Tender pieces of beef marinated in garlic, ginger and spices. Roasted with capsicum, onion and tomatoes in a thick-bottomed pan, sealing in all natural flavours.</i> | 19.90 |
| 33. | Beef Korma, GF
<i>Mildly spiced beef pieces cooked in a cream and cashew based sauce.</i> | 19.90 |
| 34. | Saag Beef, GF
<i>Beef pieces cooked with spinach and herbs, finished with cream.</i> | 19.90 |
| 35. | Beef Aloo, GF
<i>Tender beef pieces cooked with potatoes and authentic Indian spices.</i> | 19.90 |
| 36. | Beef Vindaloo (HOT), GF
<i>Tender beef pieces cooked in a tangy, spicy vindaloo gravy.</i> | 19.90 |

Goat Curries

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| 37. | Goat Roganjosh, GF
<i>A traditional diced goat curry, cooked with tomatoes, coriander and authentic Indian spices.</i> | 20.90 |
| 38. | Bakra Masala, GF
<i>Diced goat sautéed in a wok with onion, pepper, tomatoes, ginger, garlic, fresh herbs and spices.</i> | 20.90 |

Seafood Curries

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| 39. | Bengali Fish, GF
<i>A traditional Bengali fish curry, cooked with tomatoes, onions and mustard seeds.</i> | 21.90 |
| 40. | Fish Vindaloo, GF
<i>Fish pieces cooked in a tangy, spicy vindaloo gravy.</i> | 21.90 |
| 41. | Prawn Goanese
<i>Prawns cooked with coconut cream and mild spices.</i> | 22.90 |
| 42. | Prawn Vindaloo (HOT), GF
<i>Prawns cooked in a tangy, spicy vindaloo gravy.</i> | 22.90 |

Vegetarian Curries

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| 43. | Vegetable Korma, GF
<i>Mildly spiced seasonal vegetables cooked in a cream and cashew based sauce.</i> | 18.90 |
| 44. | Butter Paneer, GF
<i>Homemade cottage cheese finished in a sweet and creamy tomato based gravy.</i> | 18.90 |
| 45. | Malai Kofta, GF
<i>Homemade cottage cheese and potato dumplings cooked with nuts in a rich creamy sauce.</i> | 18.90 |
| 46. | Palak Paneer, GF
<i>Diced homemade cottage cheese cooked with spinach and herbs, finished with cream.</i> | 18.90 |

47.	Mutter Paneer, GF <i>Diced homemade cottage cheese cooked with green peas in a thick creamy sauce.</i>	18.90
48.	Punjabi Kadi Pakora, GF <i>Vegetable dumplings cooked with authentic Punjabi herbs and spices in a tangy sauce.</i>	18.90
49.	Daal Makhani, GF <i>Traditional mixed lentils cooked with butter in a tomato based curry.</i>	17.90
50.	Palak Aloo, GF <i>Diced potatoes cooked with spinach and herbs, finished with cream.</i>	18.90
51.	Karahi Paneer, GF <i>Diced homemade cottage cheese cooked with diced tomato, onion, capsicum and authentic Indian spices in a thick gravy.</i>	18.90
52.	Mixed Vegetables, GF, VEGAN <i>Seasonal vegetables cooked with Indian herbs and spices.</i>	17.90
53.	Zeera Aloo, GF, VEGAN <i>Bombay style potato curry cooked with cumin seeds and authentic Indian spices.</i>	18.90
54.	Aloo Bengan, GF, VEGAN <i>Diced eggplant and potatoes, cooked with tomatoes, garlic, ginger and fresh herbs.</i>	18.90
55.	Aloo Mutter, GF, VEGAN <i>Green peas and potatoes cooked with garlic, ginger, onions, tomatoes and authentic Indian spices.</i>	18.90
56.	Daal Tarka, GF, VEGAN <i>Yellow lentil curry cooked with authentic Indian spices.</i>	17.90

Rice Dishes

57.	Biriyani (Chicken/Lamb/Beef), GF <i>Choice of meat cooked with curried rice.</i>	20.90
58.	Vegetable Biriyani, GF, VEGAN <i>Mixed vegetables cooked with curried rice.</i>	18.90
59.	Basmati Saffron Rice, GF	Small: 3.00, Large: 5.00

Side Dishes

60.	Pappadums (4 pieces), GF <i>Thin, crispy, round Indian crackers.</i>	3.00
61.	Tossed Salad, GF, VEGAN <i>Chopped onions, tomatoes, lettuce and cucumbers drizzled with lemon juice and dressing.</i>	8.90
62.	Raita, GF <i>Homemade yoghurt with cucumber, carrot and light spices.</i>	4.50
63.	Date & Tamarind sauce	2.00
64.	Sweet Mango Chutney	2.00
65.	Mixed Pickles	2.00
66.	Mint Sauce	2.00

Tandoori Breads

67. **Plain Naan** 3.50
Plain flour flatbread baked in a tandoor.
68. **Roti, VEGAN OPTION AVAILABLE** 3.50
Wholemeal flatbread baked in a tandoor.
69. **Garlic Naan** 4.50
Plain flour flatbread baked with garlic in a tandoor.
70. **Butter Naan** 4.50
Butter layered flatbread baked in a tandoor.
71. **Cheese Naan** 5.50
Plain flour flatbread, stuffed with cheese and baked in a tandoor.
72. **Cheese and Garlic Naan** 5.50
Plain flour flatbread, stuffed with cheese and baked with garlic in a tandoor.
73. **Kashmiri Naan** 5.50
Plain flour flatbread stuffed with coconut and sweet nuts.

Desserts

74. **Kulfi (Pistachio/Mango), GF** 8.90
Indian Ice cream flavoured with pistachios or mangos.
75. **Gulab Jamun** 8.90
Sweet, fried dumplings drizzled with a sweet syrup.
76. **Daal Payasam** 8.90
A traditional South Indian dessert made with lentils, coconut milk and cane sugar.

Beverages

77. **Lassi (Mango/Salted), GF** 6.90
Refreshing salty or mango flavoured yoghurt based drink
78. **Soft Drink** Can: 3.50, 1.25L: 5.50

Lunch Specials (12pm-2pm)

79. **Lunch Box (+Naan)** 11.90 (13.90)
Plain Basmati rice served with your choice of Chicken, Beef, Lamb, Goat or vegetarian curry.

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