

VEGETARIAN

DAL TADKA @ 17.50

Cooked lentils with spices & tempered

DAL MAKHANI @ 18.50

Whole black gram & kidney beans cooked
in rich creamy onion And tomato gravy

MIX VEGETABLE KORMA @ 20.50

Mixed vegetables cooked with mild spices,
cashew nut base gravy & fresh cream

SOYA ROAST @ 22.00

Soya chaap roasted with chef special masala

PALAK PANEER @ 20.50

Cottage cheese cooked in spinach based gravy with spices

PANEER TIKKA MASALA @ 20.50

Cottage cheese with capsicum & onion in a rich gravy

PANEER MAKHANI @ 20.50

Cottage cheese simmered in heavenly blend of spices
with a smooth & creamy tomato gravy

KADAI PANEER @ 20.50

Cottage cheese cooked with onion and whole ground spices

CHANA MASALA @ 18.00

Chickpeas cooked in chefs special ingredients

CHETTINAD POTATO FRY @ 17.50

Roasted potatoes & onions with chef special spices & tempered

BANQUET @ 40.00 PP

A special pre-set menu including entrées (2 v & 2 nv),

Four mains (3 nv & 1 v) & side dishes

BREADS FROM TANDOOR

PLAIN NAAN @ 4.50

PESHAWARI NAAN @ 6.00

TANDOOR ROTI @ 4.50

AMRITSARI KULCHA @ 6.50

KERALA POROTTA @ 6.00

KEEMA NAAN @ 6.50

BUTTER NAAN @ 5.00

PANEER KULCHA @ 6.50

GARLIC NAAN @ 5.50

CHICKEN & CHEESE NAAN @ 7.00

CHEESE NAAN @ 6.00

CHEESE & GARLIC NAAN @ 7.00

ACCOMPANIMENTS

PAPAD (2PC) @ 1.00

MANGO CHUTNEY @ 4.50

LACHA ONION @ 3.00

CUCUMBER RAITA @ 5.00

MIX VEGE PICKLE @ 4.50

KUCHUMBER SALAD @ 6.00

DESSERT

MANGO KULFI @ 7.50

GULAB JAMUN @ 7.50

Milk cake dumplings immersed in rose water & sugar syrup

CHOICE OF ICE-CREAMS @ 7.50

Allergy statement

We are a peanut & soy product free kitchen, however we do purchase ingredients that are produced in areas where peanuts & soya products are produced. If you have any allergies, please talk to the manager about your requirements before ordering so we can minimise any risk.

** Note:- The food prepared here may contain milk, eggs, wheat, soybeans, peanuts, and tree nuts.

**Vegan options are available. Please ask front-of-house

**Basmati rice will be charged at \$1 per person for any amount of rice



QUICK BITES ENTRÉE

All served with tamarind or mint coriander chutney

VEG SAMOSA € 10.00

Pastry triangles with vegetable fillings

MIX VEG PAKORA € 10.00.

Mix veg dumpling in chickpea flour batter

ONION BHAJI € 10.00

Onion chips in chickpea flour batter

SPICED KUMARA & SPINACH TIKKI € 14.00

Indian spiced kumara & spinach patties,

served with spicy tomato relish

CURLY FRIES € 8.00

Served with tomato sauce

SQUID PEPPER FRY € 16.00

Typical south Indian pepper scented squid

PRAWN FRY € 25.00

South Indian deep-fried prawns with chef special sweet and spicy sauce

SUMMER MIXED PLATTERS FOR 2

All platters served with vegetables & assorted chutney

MIX PLATTER FOR TWO € 28.00

Selection of veg & non-veg entrées

EXTRAVAGANZA MEAT & SEAFOOD PLATTER € 35.00

Combination of chicken tikka, lamb seekh kebab, tandoori chicken, squid & prawn

FROM THE TANDOORI OVEN

TANDOORI PANEER TIKKA € 15.00

Cottage cheese cooked in tandoor with exotic flavour

TANDOORI HARIYALI GHOBI € 15.00

Chef's special marinade broccoli, cooked in tandoori oven

TANDOORI CHICKEN TIKKA € 16.00

Roasted boneless chicken prepared with yoghurt & spices

TANDOORI CHICKEN ON THE BONE

FULL € 28.50 / **HALF** € 16.50

The quintessential chicken pieces with bone marinated in yoghurt, ginger garlic, lemon juice & spices cooked to perfection

LAMB SEEKH KEBAB € 16.00

Minced lamb with spices & cooked to perfection

CHEF SPECIAL

A regional culinary journey of royal Indian cuisine

GOAN CHICKEN CURRY € 25.50

A typical Goan chicken curry cooked with coconut milk

CHICKEN COCONUT MASALA € 27.50

Roasted chicken and coconut slice with Kerala authentic masala

BEEF MUSHROOM MASALA € 26.50

Sautéed mushrooms cooked with beef in the chef's special way

MALABAR LAMB CURRY € 27.50

A south Indian authentic lamb curry with homemade masala

PRAWN ROAST € 27.50

A south Indian special prawn dish with chef special roasted masala with onion

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SALAD

CHAR-GRILLED CHICKEN SALAD € 14.00

Shredded pieces of grilled chicken & vegetable tossed with mint dressing

SLIMMER FEAST € 12.00

Fresh garden vegetable & iceberg lettuce infused with chilly vinaigrette topped with shredded cheese

INDIAN SUMMER BIRIYANIS

All biriyanis served with raita

DUM PUKHT SUBZ BIRIYANI € 20.50

A unique melange of vegetables cooked on a slow fire with basmati rice, condiments & spices

HYDERBADI CHICKEN BIRIYANI € 25.50

A delicious authentic Hyderbadi biriyani with chicken, yoghurt & spices garnished with nuts

SLOW COOKED GOAT BIRIYANI € 27.00

A beautiful array of basmati rice with tender goat & spices.

AWADHI DUM GOSHT BIRIYANI € 26.50

Basmati rice with selected pieces of lamb with chefs own blend of spices

INDIAN SUMMER CLASSIC CURRIES

CHICKEN

BUTTER CHICKEN € 25.50

Boneless chicken simmered in the heavenly blend of spices with a smooth & creamy tomato gravy

CHICKEN TIKKA MASALA € 25.50

Boneless chicken tikka pieces cooked in a rich gravy

CHICKEN KORMA € 25.50

Tender pieces of chicken cooked in a creamy cashew nut gravy

CHICKEN XACUTI € 26.50

Homemade chicken preparation with coconut & spices including sesame (important for allergies)

LAMB

LAMB ROGAN JOSH € 26.00

A fine delicacy from Kashmir, which derives its name from red Kashmiri chillies

LAMB SAAG € 26.00

Lightly spiced lamb cooked with spinach

LAMB KORMA € 26.00

Tender pieces of lamb cooked in creamy nut gravy

BEEF

BEEF VINDALOO € 25.50

Another hot & spicy Goan preparation with a hint of vinegar

BEEF PEPPER MASALA € 26.50

Spicy beef roasted with pepper and chefs blend of masala

GOAT

GOAT CURRY € 27.00

Spicy tender goat curry cooked with bone

FISH/PRAWN

KADAI PRAWN € 27.50

Prawns cooked with chopped onion & whole ground spices

BUTTER PRAWN € 27.50

Prawn cooked in smooth & creamy tomato gravy

ALLAPY PRAWNS CURRY € 27.50

Chef special prawn curry with coconut paste and Kerala tamarind.

MANGALOREAN FISH CURRY € 27.50

Spicy fish curry cooked in Mangalorean masala

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