



MENU

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FRENCH FRIES

Deep fried Potatoes



\$3.99

SAMOSA

2 PC of deep fried Samosa with Chutney.

CHOLE BHATURE

Deep Fried Bread Served with Channa Masala



\$9.99

SAMOSA CHAAT

Deep Fried Samosa with onions, Spiced Chickpeas, Tomatoes and Flavoured with Tangy Sauces.

ONION BHAJI

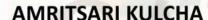
Deep Fried Onions with chickpea flour and mix indian spice bleed.





SPRING ROLL(NOODLE)

Noodles Stuffed in deep fried puff pastry.



Potato Filled Naan Bread Served with Channa Masala.



\$10.99

PANEER PAKORA

Marinated deep Fried Paneer battered with Chickea Flour.

ALOO TIKKI CHAAT

2 PC of Potatoes Patties, Onions Spiced Chickpeas, Flavoured with Tangy Sauce, Sweet Yogurt & Spicy Chutney.



\$13.99

ONION KULCHA

Onion stuffed naan bread served with Chana Masala.

FISH FRY

Deep Fried Basa Fish Marinated with house special Spices.



\$8.99

VEGETABLE **PAKORA**

Deep Fried Mix vegetable Battered with Chickpea Flour.

BUTTER CHICKEN POUTINE

Fries are served topped with melting Cheese & Butter Chicken Gravy.





CHICKEN PAKORA

Marinated deep Fried chicken Battered with Chickpea Flour.

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INDO-CHINESE

VEG MANCHURIAN

Crispy & Delicious Balls made of Carrots Cabbage, Green Pepper & Ginger Finished with Manchurian Sauce.



\$15.99

CAULIFLOWER MANCHURIAN

Deep Fried Cauliflower Balls Finished in hot & Sour Manchurian Gravy

CHILLI MUSHROOMS

Deep Fried Mashrooms Marinated in a Chef's Special Hot Sauce.





CHILLI POTATOES

Deep Fried Potatoes Marinated ina Chef's special Hot Sauce.

VEG NOODLE

Thick Noodles Stir-Fried in Soy-Based Sauce with Onion/Bell Peppers, Carrots and Cabbage.



\$16.99

CHILLI PANEER

Marinated Deep-Fried Paneer Cooked with Bell Pepper in a Soy and Tomato Based Sauce.

VEG MOMO'S(FRIED)

Mixed Vegetables stuffed in puff pastry served with mayonese and chilli sauce(made in house)



VEG FRIED RICE

A combination of Rice, Mixed vegetables along with Herbs and Indian Spices.

CHILLI CHICKEN

Marinated Deep-Fried Chicken Cooked with Bell pepper in Soy and Tomato Based Sauce.



\$17.99

CHICKEN MANCHURIAN

Delicious Fried Chicken Finished in Hot and Sour Manchurian Gravy.

CHICKEN 65(SOUTH STYLE) \$17.99

Deep fried chicken cooked in lemon juice & yogurt base gravy served with salad.





CHICKEN FRIED RICE

A Combination of Rice, Chicken along with Herbs and Indian Spices.

CHICKEN NOODLES

Thick Noodles Stir-Fried in Sov based Sauce with Marinated Chicken, Bell Peppers and Cabbage.





CHICKEN MOMO'S(FRIED)

Chicken stuffed in puff pastry then deep fried & served hot with mayonese & in house made chilli sauce.

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IN FLAMES OF TANDOOR

VEG MOMOS(TANDOORI) \$15.99

Momos stuffed with vegtable deep fried and then finished in tandoor after marinated served with mint sauce.





TANDOORI SOYA CHAAP

Soyabean Dough Chunks Marinated in Yogurt and Cooked in Indian Sauce in a Clay Oven.

PANEER TIKKA

Marinated Paneer Fire-Roasted served with Chill Sauce.



\$16.99

TANDOORI MALAI CHAAP

Soyabean Dough Chunks Marinated in Creamy Butter & Cooked in Indian Spices in a Clay Oven.

GARLIC CHICKEN TIKKA

Garlic marinated Chicken fire Roasted served with Chilli Sauce.



\$18.99

CHICKEN TIKKA

Marinated Chicken Fire-Roasted Served with chilli Sauce.

TANDOORI CHICKEN(HALF)

Marinated Chicken cooked in Tandoor served with home made Sauces.





HARYALI CHICKEN TIKKA

Coriander and Mint marinated chicken then Fire Roasted served with Chilli Sauce.

CHICKEN SEEKH KEBAB

Ground chicken mix with ginger, garlic along with Indian Spices cooked in open fire.





TANDOORI CHICKEN(FULL)

Marinated Chicken Cooked in Tandoor Served with home made Sauces.

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IN FLAMES OF TANDOOR

SALMON FISH TIKKA

Fish Fillet Marinated and Roasted in a Clay Oven and Cooked in a Creamy Seafood Masala.





LAMB SEEKH KEBAB

Ground Lamb mix with ginger, garlic along with Indian spices cooked in clay oven.

CHEF SPECIAL MIX \$24.99 GRILL(NON-VEG)

2 pieces each of non-veg tikka's,kebab's and tandoori prawns.





CHICKEN MOMOS(TANDOORI)

Momos stuffed with chicken deep fried and then finished in tandoor after marinated served with mint sauce.

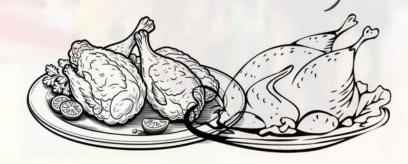


TANDOORI PRAWNS

Skewered Shrimp with Garlic Paste Grilled in the Tandoori Oven.



Made with fresh Ingredients and Served Food.



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SOUP

DAAL SOUP \$5.99

one of the best nourishing lentil soup that is rich in protein

SPICY NOODLE SOUP(CHICKEN) \$6.99

Noodles is flavoured with chicken, ginger, hot garlic and soy sauce

SWEET CORN SOUP \$6.49

Sweet corn soup made with corn Kernels, spices & herbs



SPECIAL COMBO'S

COMBO A \$44.00

Onion Bhaji, Channa Masala, Karahi Panner, Rice, Naan & Dessert (2PCS Gulab Jamun)

COMBO B \$44.00

Samosa, Butter Chicken, Aloo Gobi, Rice, Naan, Dessert (2PCS Gulab Jamun)

COMBO C \$50.00

Chicken Pakora, Butter Chicken, Lamb Curry, Rice, Naan, Dessert (2PCS Gulab jamun).

COMBO D(GLUTEN FREE) \$44.00

Veg Pakora, Dal Makhni, Butter Chicken, Rice, Poppadom

COMBO E(DAIRY FREE) \$44.00

Onion Bhaji, Chana Masala, Alo Gobi, Tandoori Roti, Rice

COMBO F(VEGAN) \$44.00

Samosa, Daal Tarka, Channa Masala, Tandoori Roti, Rice

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VEGETARIAN CURRY'S

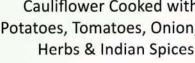
ALOO GOBI

Cauliflower Cooked with Potatoes, Tomatoes, Onion, Herbs & Indian Spices.



DAAL TARKA

Yellow Lentils Cooked with fresh Garlic, Ginger Tomato, cumin and Spices.



BHINDI MASALA

Okra Stuffed with Indian Spices and Sauteed with Onion.



\$15.99 DAAL MAKHNI

Black Lentils, Butter, Tomtoes, Paprika and Other Spices.



Chickpeas Cooked in a Gravy of Onion, Tomatoes, Garlic, Ginger and Topped with Fresh Herbs.



\$16.99 VEG. JALFREZI

\$14.99

Mixed Vegetables Cooked in a Base of Tomato Sauce.



KARHI PAKORA WITH RICE

Thick Gravy Based on Gram Flour & Contains Vegetables Fritter Served with Rice.



\$16.99

MALAI KOFTA

Veg Fried Balls Cooked in a Rich and Creamy milk Gravy.

EGG PLANT BHARTHA

Oven baked Egg plant pured then cooked with onion Tomatoes and Spices.





\$15.99 VEG-COCONUT **CURRY**

Mix Veg. Cooked in Vegetarian Curry Along with Coconut Milk & Indian Spices.

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SHAHI PANEER

Cubes of Malai paneer Cooked in Cream and Buttery Sauce.



KARAHI PANEER

Malai Paneer Cooked With Bell Peppers in Thick Tomato, Onion, Ginger and Garlic Paste.

PANEER BUTTER

Paneer Cooked in Butter



PANEER TIKKA \$16.99

\$16.99

MASALA Grilled Paneer along with

onion and green pepper served in a Spicy masala gravy.

MASALA

Sauce with Fresh Indian Spices.

Indian Curry made with

Green Peas and Indian

Cottage Cheese.



\$16.99

PALAK PANEER

North Indian Cuisine made with Fresh Spinach Onion and Indian Cottage Cheese.

PANEER MADRAS

South Indian dish made with paneer coconut sauces and spices.





MUSHROOM MASALA

Mushroom cooked with onion and Tomato based gravy.

NAVRATAN KORMA

Mixed vegetables cooked in creamy sauces with fresh Indian Spices.



\$16.99



PANEER TAK-A-TAK

Paneer TAK-A-TAK is tangy, spicy & flavourful semi-gravy curry.

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NON - VEGETARIAN CURRY'S

BUTTER CHICKEN

Overnight Marinated Chicken Cooked in a Rich Gravy made with Tomato, Butter, and a Special Spice Blend as a Base.





LAMB COCONUT CURRY

Lamb Cooked in a Gravy of Onion, Tomatoes, Garlic, Ginger and Topped with Shredded coconut

CHICKEN VINDALOO

Chicken Cooked in Vindaloo Sauce made with Rich indian Spices.





CHICKEN CURRY

Chicken Cooked in a Onion Based Sauce Flavored with Indian Spices.

LAMB VINDALOO

Lamb Cooked in Vindaloo Sauce made with Rich Indian Spices.





LAMB CURRY

Lamb Stewed in an Onion **Based Sauce Flavored** with Indian Spices.

CHICKEN KORMA

Chicken Cooked in a Mild Cream Gravy Spiced with Indian Spices.





LAMB JALFAREZI

Lamb Cooked with Mixed Vegetables in a Base of Tomato Sauce.

CHICKEN JALFREZI

Chicken Cooked with Mixed vegetables in a Tomato sauce.





LAMB BHUNA

North Indian Dish Cooked in a Gravy Mixed with Roasted Whole Spices.

LAMB KORMA

Lamb Cooked in Mild Cream Gravy Spiced with Indian Spices.





CHICKEN MADRAS

South Indian Dish of Chicken Cooked in Coconut Sauce with Spices.

CHICKEN \$17.99 COCONUT CURRY

Chicken Cooked in Vegetarian Curry Along with Coconut Milk and Indian Spices.





KARAHI CHICKEN

Chicken Chunks Cooked with Bell Peppers, Onions & Tomato Base Gravy.

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LAMB SAAG

Clasically Cooked Lamb with Spinach and Cream that is Stewed together untill Thick & Creamy.



\$17.99

CHICKEN SAAG

Classically Cooked Chicken with Spinach and Cream that is Stewed Together Until Thick and Creamy.

CHICKEN BHUNA \$17.99

North Indian Dish Cooked in a Gravy Mixed with Roasted Whole Spices.



\$17.99

CHICKEN TIKKA MASALA

Roasted Marinated Chicken Chunks Cooked in Spiced Curry Sauce

LAMB MADRAS \$19.49

South Indian Dish of Lamb Cooked in Coconut sauce with Indian Spices.





CHICKEN TAK-A-TAK

Chicken cooked in a tangy spicy & flavourful semi-gravy curry.

MANGO CHICKEN \$17.99

Chicken piece cooked in Mango & Onion based gravy finished with cream.





GOAT CURRY

Goat cooked in onion based sauce flavoured with indian spices.

LAMB ROGAN JOSH \$20.49

Deep red Spicy meat curry is the signature dish of Kashmir known for its rich flavours.





GOAT ROGAN JOSH

Deep red spicy meat Curry is the signature dish of Kashmir known for its rich flavours and tender meat.

GOAT VINDALOO

Goat cooked in vindaloo sauce made with rich Indian spices.



\$19.49

PUNJABI STYLE DHABA CHICKEN

Marinated Chicken Drumsticks Cooked in a Flavorful Gravy.

TAWA CHICKEN

Marinated Chicken Pieces Cooked in Aromatic Cury Base.



\$20.99

SHRIMP CURRY

Shrimp cooked in onion base gravy flavoured with Indian spices.

FISH CURRY

Fish cooked in onion base gravy flavoured with Indian spices.



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RICE & BIRYANI

PULAO RICE

Rice Mixed with Assorted Vegetables and Spices.



\$3.99

PLAIN RICE Steamed Hot Basmati Rice.

ZEERA RICE

Basmati Rice Cooked and Flavored with Cumin Seeds.





COCONUT RICE

Indian Style Rice Dish Made with Coconut to Lend Fabulous Flavor.

VEG BIRYANI

Basmati Rice Cooked with Vegetable Mix with Herbs and Indian Spices.



\$15.99

MURGH BRIYANI

Tender piece of Chicken cooked with Vegetable Mix, Herbs and Spices.

LAMB BIRYANI

Basmati Rice cooked with lamb with herbs and Indian spices





GOAT BIRYANI

Tender piece of Goat cooked with vegetable, mix herbs and spices.

SALAD & RAITA

GREEN SALAD	\$5.99	
LACHA ONION	\$4.99	
CUCUMBER RAITA	\$3.49	
BOONDI RAITA	\$3.49	
MIX-VEG RAITA	\$3.99	
PLAIN YOGURT	\$2.99	

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BREAD AND SIDES

PLAIN NAAN

A white Flour Bread Baked in tandoor served with Butter.



\$3.49

TANDOORI ROTI

A Wheat Flour Bread Baked in Tandoor served with Butter



An Indian Flatbread, Crisp Flaky, Layered Parantha





GARLIC NAAN

Traditional Indian Naan Coated with Garlic Butter Fresh from the Tandoor.

CHUTNEY'S

Tamrind, mint, sweet chilli & yogurt base sweet sauce.



\$1.99

PAPADUM(2PCS)

A papadum is an Indian deep fried dough of black gram bean flour.

LAMB KEEMA \$15.99 NAAN

Ground Lamb along with other indian spices stuffed in naan bread and cooked in oven



\$14.99

CHICKEN KEEMA NAAN

Ground chicken along with other indian spices stuffed in naan bread and cooked in oven

DESERTS

Gulab Jamun (Hot) 2 Pieces





Rasmalai

Juicy and creamy desert

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BEVERAGES

MASALA CHAI

Black Tea Brewed with Indian Spices.



SWEET LASSI

Creamy Sweet Flavourd Yogurt Drink.

MANGO LASSI

Creamy Mango Flavoured Yogurt Drink.



SALTY LASSI \$5.49

\$5.49

Traditional Creamy Yogurt Drink Flavoured with Namkeen and Spices.

Coca-Cola, Pepsi, Sprite, Diet Coke, Canada Dry, 7up, Fanta.



POPS



