



Entrees

ONION BHAAJI (4 pcs) **14⁵⁰**
Sliced onion pieces marinated with traditional spiced batter & deep fried

VEGETABLE SAMOSA (4 pcs)
Pastry filled with potatoes and fried crispy

CHICKEN TIKKA (4 pcs) **18⁵⁰**
Boneless chicken marinated in yoghurt and spices and cooked in tandoor

MEAT SAMOSA (4 pcs)
Pastry filled with spiced beef mince and deep fried

Chicken

27⁵⁰

BUTTER CHICKEN (mild)
Boneless chicken cooked in tomato sauce with a hint of cream

CHICKEN KORMA (mild)
Boneless chicken cooked in a mild creamy sauce

CHICKEN MANGO (mild)
Boneless chicken in a creamy sauce with a blend of mango

CHICKEN TIKKA MASALA (med)
Boneless chicken cooked with tomatoes, onions and capsicum and a hint of cream

CHICKEN MADRAS (med)
Boneless chicken cooked with coconut, curry leaves and mustard seeds

Vegetarian

22⁵⁰

DAL TADKA (med)
Yellow lentils cooked with ground spices, sautéed with garlic, Ginger & cumin .

CHANA MASALA (med)
Chickpeas cooked with spices

VEGETABLE KORMA (mild)
A combination of seasonal vegetables cooked in a mild creamy sauce

ALOO GOBI (med)
Potatoes cooked with cauliflower and spices

MIX VEG CURRY (med)
Combination of seasonal vegetables cooked in a semi dry sauce

PALAK PANEER (med) **25⁵⁰**
Spinach cooked with cottage cheese and spices.

KADHAI PANEER (med)
Cottage cheese cooked with traditional spices.

RED MEAT

LAMB KORMA (mild) **27⁵⁰**
Hand diced tender boneless lamb cooked in a mild creamy sauce

LAMB ROGAN JOSH (med)
Hand diced tender boneless lamb cooked in a traditional sauce

LAMB MADRAS (med)
Hand diced tender boneless lamb cooked with coconut Milk, curry leaves and mustard seeds

LAMB SAAG (med)
Hand diced tender boneless lamb cooked with spinach and traditional spices

LAMB VINDALOO (hot)
Hand diced tender boneless lamb cooked with malt vinegar and hot chilli

GOAT CURRY (med) **29⁵⁰**
Slow cooked tender baby goat on bone in traditional sauce

Seafood

FISH GOAN CURRY (med) **27⁵⁰**
boneless fish pieces cooked with coconut milk curry leaves and mustard seeds

PRAWN KORMA (mild) **31⁵⁰**
Prawns cooked in a mild creamy sauce

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Naan Bread

BUTTER NAAN - Naan glazed with butter. **6^{.50}**

GARLIC NAAN - Naan topped with garlic.

ROTI whole meal bread

Rice & Biryani

STEAMED RICE plain basmati rice **6^{.50}**

JEERA RICE cooked with cumin & butter **10^{.50}**

Coconut Rice cooked mustard seeds

KASHMIRI PULAO **11^{.50}**

Basmati rice sweetened and cooked with coconut, dry fruits and nuts

VEGETABLE BIRYANI (med) **22^{.50}**

seasonal vegetables cooked with basmati rice, spice & served with raita

CHICKEN BIRYANI (med) **27^{.50}**

Boneless chicken cooked with basmati rice, spice & served with raita.

LAMB BIRYANI (med) **27^{.50}**

tender boneless lamb cooked basmati rice, spice & served with raita

GOAT BIRYANI (med) **29^{.50}**

goat cooked with basmati rice, spice & served with raita

Sides

PAPPADAMS **5**

RAITA **5**

Grated cucumber & spices in natural yoghurt.

MINT CHUTNEY **3**

TAMARAIND CHUTNEY **3**

SWEET MANGO CHUTNEY **3**

MIXED PICKLE **3**

DESSERT

GULAB JAMUNS (2pcs) **7^{.50}**

Sweet dumplings made with flour, milk and soaked in sugar syrup

KULFI choose a flavor - **Pistachio, Mango** **7^{.50}**

HOT DRINKS **5^{.50}**

English breakfast, Green Tea, Flat White or Cappuccino.

Beverages

Mango Lassi (yogurt-based drink) **6^{.50}**

Mango, Sweet or Salty

5^{.50}

Coke, Coke Zero, Lemon Lime and Bitters, Ginger Beer, Sprite, Juice:Variety, Still Water or Sparkling Water

***Committed
To Service
and
Quality***