

Indian Main Courses

Punjabi Butter Chicken 14.50

Originated in Punjabi, a truly known popular dish throughout India. Spiced with garlic & ginger, a hint of red chilli and other spices to flavour. Cooked with butter, fenugreek in a tomato base and finished in coriander and fresh cream

Lamb Teekha 15.50

South Indian, sautéed lamb slowly braised to a delicious tenderness with aromatic spices, cooked with black pepper, curry leaves finished with coconut milk

Chicken Ruby Murray 18.50

Classic cockney slang for curry made famous in the East End named after a popular singer in the 1940's & 50's. Chicken cooked to a medium strength, flavoured in a tomato base with various spices.

Served with steamed rice & chapatti

Banjari Gosht 18.50

Explore the authentic flavours of Rajasthani desert nomadic lamb dish, spices infused in juicy lamb pieces, prepared in a sauce of curd roasted and crushed cumin, coriander & red chillies rich in garlic hot and spicy.

Served with steamed rice and chapatti.

Hyderabadi Chicken Biryani 16.50

A famous of India, coupled with spices delicately layered with rice and chicken makes an aromatic combination that is hard to resist. A flavourful delight enjoyed by locals and tourists alike in Hyderabad

Hyderabadi Chicken Curry 14.50

A sumptuous chicken dish from Hyderabad, cooked to a medium strength in yogurt, red chilli, garlic & ginger paste, fresh tomatoes, mixed spices and black pepper. A truly flavoursome dish

Goan Fish Curry 14.50

A classic fish dish from Goa in a tamarind, coconut & red chilli base, mustard seeds and curry leaves added to the flavour and enhance the taste, also available with prawns

Lamb Shank 18.50

Very tender slow cooked lamb marinated with spices and finished in tandoor. Served with keema biryani in intensely favoured sauce reduction

Kashmiri Rogan Josh 14.50

A classic dish of Kashmir slow cooked lamb in a rich onion and tomato gravy

Kerala Chicken Curry 12.50

Delicious Kerala style chicken curry with roasted coconut, tomatoes and spices

Goan – Green Chicken Curry 16.50

An amazing infusion of Indian flavours with chicken in Goan style. The recipe, native to Goa, is a popular dish. Many food joints and regular dhabas in Goa serve this delicacy and it is a must have dish when in Goa. Chicken cooked in a green gravy made with coriander, coconut, mint and green chillies impart a wholesome flavour to the whole dish. The unique combination of different flavours is very pleasing to the palate.

Served with steamed rice & chapatti

Chicken Chettinadu 12.50

The flavour of curry leaves ground black pepper and chillies and spices give a splendid fiery taste of southern India in this dish

Lamb Vin D'alho 14.50

Our homage to Portugal's influence on Goan cuisine, 'Vin D'alho' meaning 'wine and garlic' in Portuguese. Lamb cooked with ground red chillies and spices, intensely flavoured with garlic and wine vinegar.

Mango Curry 14.50

Tiger prawns simmered in fennel, ginger and raw mango coconut sauce. **Choice of chicken, prawn or fish**

Batakh Malai 18.50

Duck breasts marinated and cooked in mild spices, served with creamy sauce of ground almonds, coconut and saffron. **Served with saffron pilau rice**

Nawabi Lamb Passanda 18.50

The original passanda a Mogul dish of thin lamb fillet braised in a marinade of yogurt, freshly ground cardamom, black pepper, green chillies, almonds and cream. **Served with saffron rice**



Minimum order per person of 1 main course dish each.

Rasoi ke Vegetarian

Dhall Makhni 10.75

Straight from a Punjabi kitchen ("buttery lentils") is a popular dish from the Punjab region of India. The primary ingredients are whole black lentil (urad), red kidney beans (rajma), butter and cream, Gram Masala & red chillies

Khatta Meetha Bringal 9.75

In Hindi, khatta means sour and meetha means sweet. Sweet, sour and hot flavours combine beautifully in this delicious vegetable dish, small baby eggplants dish is of North Indian origin. Flavoured with curry leaves and mustard seeds

Chana Masala 9.75

Chickpeas cooked medium strength in a gravy with fenugreek, onions, red chilli, coriander & mix spices

Mushroom Chettinad 9.75

A fiery recipe from down South. Full of spice and tang, mushrooms tossed with tamarind extract, coconut, tomatoes, garlic and chillies

Shahi Aloo aur Sem 9.75

Potatoes and kidney beans doused in a rich gravy of tomatoes, cream, cashew paste and a freshly ground shahi garam masala

Paneer Butter Masala 10.50

Cottage cheese steeped in rich tomato puree flavoured gravy with fenugreek leaves and Indian spices and finished o with cream

Bringal aur Aloo tamatar 9.75

South Indian dish of aubergine and potatoes in a spicy tomato base with mustard and curry leaves

Dhal Thadka 9.75

Home-made Indian style lentils tempered with red chillies and garlic

Saag Bhaji /Paneer/Khumb/Aloo 9.75

Indian cottage cheese and leaf spinach tossed with garlic, cumin and roasted fenugreek leaves

Bhindi Masala 9.75

Okra with onion, tomato, ginger and Indian spices

Baby Aloo Jeera 9.75

Baby potatoes in cumin, onion, tomato and fresh cilantro

Punjabi Butternut Squash **NEW** 9.75

Healthy, Delicious, Gluten free and Vegan. Tempered with roasted fenugreek seeds, cumin seeds, onion seeds & red chilli. This Butternut Squash Sabji is sure to impress even the pickiest eaters. Give it a try and let your taste buds enjoy Punjabi flavours.

South Indian Sweet Potatoes **NEW** 9.75

A Healthy and delicious South Indian recipe, sweet potatoes roasted with whole spices cumin, fennel, coriander and crushed red chilli, cooked in a sauce of garlic, tomatoes, coconut milk a hind of lemon juice and curry leaves. It tastes mildly spicy, sweet and sour

For added choice these dishes are available as a side portion for 6.75

All Time Favourites

Tikka Masala 10.75

An all-time favourite prepared in our unique recipe, rich & spicy yet flavoursome

Jal-Fraizi 10.75

Chicken cooked in fresh ground spices and hot green herbs with diced capsicum and tomatoes. Fairly hot dish

Korma 9.75

A creamy sauce of coconut, mild Indian spices and flavoured with fresh coriander

Sagwala 14.50

Slow braised lamb and spinach tossed with garlic, cumin and roasted fenugreek leaves

Madras 9.75

Very popular dish, hot and spicy with a hint of lemon

Balti 10.25

An exclusively cooked dish with fresh ground spices, tomatoes, green chillies, capsicum. Fairly hot and spicy

Biryani 13.50

In countries of the Indian sub-continent, the recipe of biryani has evolved, with fragrant spices served with plain curry sauce

(Choose from chicken, (lamb +3.00), prawn or vegetables as the main ingredient for any of the above dishes)

Rice and Breads

Basket of papadoms with homemade chutneys (per person) - 2.50

Steamed Basmati Rice	3.25	Cheese Naan	3.75
Saffron Pilau Rice	4.25	Keema Naan	3.75
Coconut Rice	3.75	Chilli Coriander Naan	3.75
Garlic Rice	3.75	Garlic Naan	3.75
Brown Rice	3.75	Peshawari Naan	3.75
Keema Rice	4.75	Plain Naan	3.75
Green Salad	4.95	Laccha Paratha	3.75
Mushroom Rice	4.75	Tandoori Roti	3.75
Onion or cucumber raitha	3.25	Fries	3.75