



## Take-away Menu

### STARTERS

#### Non Vegetarian

<b>Chicken Tikka</b>	\$13.90
Boneless chicken marinated overnight in yogurt and selected spices and cooked in tandoor	
<b>Tangdi Kebab</b>	\$13.90
Chicken drumsticks marinated in yogurt, chickpea flour, cream and selected spices and cooked in tandoor	
<b>Chicken Lollypop</b>	\$15.90
Succulent treat that lives up to the name. Marinated chicken cocktail winglet in a lollypop appearance, deep fried.	
<b>Pa hadi Chicken</b>	\$13.90
Chicken fillets marinated in mint, coriander, ginger, garlic and the Chef's special spices and cooked in tandoor	
<b>Seekh Kebab (Lamb)</b>	\$15.90
Minced meat spiced with fresh coriander, ginger, garlic, green chillies, onions, garam masala and cooked on skewers in tandoor	
<b>Lemony Snapper</b>	\$21.90
Snapper fillets marinated in crushed garlic, pepper powder, chilli flakes, lemon grass, lime and deep fried	
<b>Magnificent 7 - Platter for 2</b>	\$32.90
A mixed platter of Chicken Tikka, Tangdi Kebab, Lamb Seekh Kebab and lemony Snapper	

### STARTERS

#### Vegetarian

<b>Tandoori Gobi skewers</b>	\$13.90
Succulent chunks of cauliflower marinated in tandoori spices and cooked in tandoor to give it a smoky flavour	

<b>Pa neer Tikka</b>	\$14.90
Chunks of Paneer marinated in yogurt and selected spices and cooked in tandoor	
<b>Hara Bhara Kebab</b>	\$13.90
Vegetarians' favourite and most loved for its sumptuous texture and lingering flavour. Made with spinach, green peas and potatoes and flavoured with selected spices, ginger and green chillies.	
<b>Vegetable Samosa</b>	\$10.90
Steamed crushed potatoes sautéed with selected spices and fresh green peas stuffed in a conical patty made of flour, sealed and deep fried golden and crisp, served with mint chutney	
<b>On ion Bhaji</b>	\$10.90
Delicious and flavour-packed crispy onion fritters – deep fried, served with mint chutney	
<b>Magnificent 7 – Platter for 2</b>	\$25.90
A mixed platter of Tandoori Gobi, Paneer Tikka, Hara Bhara Kebab and Onion Bhaji	

## MAINS

**All curries are GLUTEN FREE**

### Chicken

<b>Murgh Makhani</b>	\$22.90
Creamy textured curry made from smoky flavoured tandoori chicken tikka simmered in tomato based gravy, also known as Butter Chicken. This is a North Indian classic and most liked around world.	
<b>Chicken Tikka Masala</b>	\$22.90
Smoky flavoured, spicy but balanced tangy chicken curry is a speciality of North India cooked with peppers and onions	
<b>Chicken Kolhapuri</b>	\$22.90
Chicken cooked in spicy and pungent Kolhapuri masala is a speciality of Kolhapur region of Maharashtra.	
<b>La sooni Palak Chicken</b>	\$21.90
Chicken cooked with spinach, green chillies, a special blend of spices and a touch of garlic which gives a unique taste and enhances the flavour of the curry, is a classic fusion dish	
<b>Bhoona Kukda</b>	\$21.90
Chicken marinated in selected spices, cooked with onions and yogurt is a dry preparation, coated with red masala and is a hot and spicy dish	
<b>Andhra Chicken</b>	\$21.90
Flavourful and spicy chicken curry comes from Andhra Pradesh is rich gravy based on coconut, poppy seeds and curry leaves.	
<b>Chicken Chettinaad</b>	\$21.90
Speciality of Chettinaad region of south India is hot and pungent that gets its distinct flavour from mustard seeds, curry leaves and freshly ground spices including star anise and peppercorns.	

### **Chicken Kalimirch**

\$22.90

This creamy textured rich gravy is another favourite from Hydrabadi cuisine, prepared by marinating succulent chunks of meat in variety of spices, mainly pepper corns and cooked with onions and cashews

### **Murgir Zhol**

\$22.90

Chicken cooked with potatoes in a soothing broth of onions, ginger, garlic, turmeric and selected spices is a most popular and loved dish for Bengali cuisine.

### **Chicken Vindaloo**

\$21.90

Popularity of Goa! Made from Chicken cooked in vinegar, garlic, red chilli and onion based gravy

## **Beef**

### **La sooni Palak Beef**

\$22.90

Beef cooked with spinach, green chillies, a special blend of spices and a touch of garlic which gives a unique taste and enhances the flavour of the curry, is a classic fusion dish

### **Bhuna Beef**

\$22.90

The meat cooks in its own juices to give the dish the special roast/ bhuna flavour, is one of the most favourites!

### **Madras Beef**

\$22.90

Medium hot curry made with a blend of selected spices and tempering of curry leaves and mustard seeds to give it distinctive flavour

## **Lamb**

### **(Premium diced leg of Lamb)**

### **Lamb Rogan Josh**

\$24.90

Aromatic lamb dish of Persian origin which is also a signature dish of Kashmiri cuisine

### **La sooni Palak Lamb**

\$24.90

Lamb cooked with spinach, green chillies, a special blend of spices and a touch of garlic which gives a unique taste and enhances the flavour of the curry, is a classic fusion dish

### **La almaas**

\$24.90

This aromatic and flavourful curry prepared in a sauce of yogurt, garlic and variety of spices with a burst of red chillies is a very famous dish that comes from Rajasthan

### **Bhuna Lamb**

\$24.90

The meat cooks in its own juices to give the dish the special roast/ bhuna flavour, is one of the most favourites!

### **Lamb Chettinaad**

\$24.90

Speciality of Chettinaad region of south India is hot and pungent that gets its distinct flavour from mustard seeds, curry leaves and freshly ground spices including star anise and peppercorns.

### **Lamb Kalimirch**

\$24.90

This creamy textured rich gravy is another favourite from Hydrabadi cuisine, prepared by marinating succulent chunks of meat in variety of spices, mainly pepper corns and cooked with onions and cashews

### **Dalcha**

\$24.90

This dish is a speciality of Hydrabadi cuisine, is a rich, flavourful and delicious stew of Lamb, lentils and vegetables cooked together, tempered with mustard seeds and curry leaves.

### **Lamb Vindaloo**

\$24.90

Popularity of Goa! Made from Lamb cooked in vinegar, garlic, red chilli and onion based gravy

## **Goat**

### **(Premium leg of Goat on bones)**

### **Kolhapuri Goat**

\$25.90

Goat cooked in spicy and pungent Kolhapuri masala is a speciality of Kolhapur region of Maharashtra

### **La almaas**

\$25.90

This aromatic and flavourful curry prepared in a sauce of yogurt, garlic and variety of spices with a burst of red chillies is a very famous dish that comes from Rajasthan

### **Dalcha**

\$25.90

This dish is a speciality of Hydrabadi cuisine, is a rich, flavourful and delicious stew of Goat, lentils and vegetables cooked together, tempered with mustard seeds and curry leaves.

## **Seafood**

### **Machali Baingan**

\$27.90

Simple yet irresistible dish prepared from fish and eggplants cooked together with onions and selected spices and finished with coriander leaves.

### **Hariyali Macchi Masala**

\$27.90

Lovely and sumptuous green fish curry made from fish cooked in smooth and thick paste of green masala including coriander leaves, mint leaves and green chillies and selected spices is fish lover's favourite.

### **Macchi Rava Fry (Spanish Mackerel)**

\$27.90

Fish cutlets marinated in a paste of fresh coriander, ginger, garlic and selected spices, coated in a special blend of semolina and chick pea flour and deep fried

### **Goanese Prawns/ Fish**

\$27.90

Prawns / fresh ling fillets cooked in coconut based curry, tempered with mustard seeds and curry leaves

## **Vegetarian**

### **Makhmali Kofta**

North Indian Speciality originated from Mughlai cuisine, is made from potato and khoya dumplings in a rich creamy but tangy cashew curry

\$21.90

### **Vegetable Korma**

Fresh vegetables cooked in onion, tomato and cashew based gravy

\$20.90

### **Daal Makhani**

Rich and creamy daal made from black lentils soaked overnight and slow cooked in Bukhara style on slow fire

\$18.90

<b>Veg Makkhanwala</b>	\$21.90
Creamy textured curry made from selected vegetables simmered in butter and tomato, finished with cream	
<b>Aloo Baingan</b>	\$20.90
Fantastic combination of eggplant and potato cooked together with onions, tomatoes and selected spices, is simple yet quiet irresistible	
<b>Veg Kolhapuri</b>	\$21.90
Mixed vegetables cooked in spicy and pungent Kolhapuri masala is a speciality of Kolhapur region of Maharashtra	
<b>La sooni Palak Paneer</b>	\$21.90
Cubes of fried cottage cheese cooked with spinach, green chillies, a special blend of spices and a touch of garlic which gives a unique taste and enhances the flavour of the curry, is a classic fusion vegetarian dish	
<b>Bombay Aloo</b>	\$20.90
Simple spiced potatoes is one of the most popular fusion dishes to surely adds zing to your meal	
<b>Kadhai Paneer</b>	\$21.90
Enticing dish made from chunks of cottage cheese cooked with freshly ground spices, capsicum and onions in a kadhai to give it a distinct flavour	
<b>Pa neer / Veg Vindaloo</b>	\$20.90
On popular demand, introducing this fusion dish for Vegetarians! Made from chunks of vegetables / cubes of cottage cheese and potatoes cooked in vinegar, garlic, red chilli and onion based gravy	
<b>Vegetable Undiyoo</b>	\$21.90
Dish that is the hallmark of Gujarati cuisine is unique combination of mixed vegetables cooked with aromatic blend of spices is a regional speciality	
<b>Aloo Palak</b>	\$20.90
Aromatic and delicious combination of cubed potatoes and spinach cooked with selected spices and red dry chillies	
<b>Daal Tadka</b>	\$18.90
Yellow lentils cooked and tempered with garlic, mustard seeds, cumin seeds, curry leaves and whole red chilli, finished with fresh chopped coriander	

**Vegetables** \$20.90  
**Paneer** \$21.90

## Breads

<b>Plain Naan</b>	\$4.00
Fermented plain flour bread cooked in a tandoor	
<b>Garlic Naan</b>	\$4.50
Fermented plain flour bread cooked in tandoor, topped with minced garlic	
<b>Cheese and Garlic Naan</b>	\$5.50
Fermented plain flour bread stuffed with cheese and topped with minced garlic, cooked in tandoor	

<b>Tandoori Roti</b>	\$4.00
Whole meal flour bread cooked in tandoor	
<b>Laccha Paratha</b>	\$5.00
Crispy and layered whole meal flour bread cooked on a pan	
<b>Pudina Paratha</b>	\$5.50
Crispy and layered whole meal flour bread cooked on a pan, topped with crushed mint leaves	
<b>Masala Kulcha</b>	\$5.50
Fermented plain flour bread stuffed with a mix of spiced potatoes and herbs, sprinkled with onion seeds, chopped coriander and mint, cooked in tandoor	
<b>Cheese Kulcha</b>	\$5.50
Fermented plain flour bread stuffed with cheese and cooked in tandoor	
<b>Khajoor Kulcha</b>	\$6.50
Fermented plain flour bread stuffed with crushed dates and cooked in tandoor	

## Rice

<b>Basmati Rice</b>	\$4.00
Steamed Basmati rice flavoured with cumin seeds	
<b>Biryani</b>	<b>Veg</b> \$22.90 <b>Chicken</b> \$23.90 <b>Lamb</b> \$24.90 <b>Goat</b> \$25.90
Aromatic basmati rice cooked with chicken/ lamb/ Goat and selected herbs and spices on slow fire	

## Accompaniments

<b>Raita</b>	\$5.50
Yogurt mixed with grated cucumber and flavoured with roasted cumin seeds	
<b>Kachumber</b>	\$5.50
Onion, tomato and cucumber tossed with lemon juice, herbs and lightly flavoured with spices	
<b>Pickle and Mango Chutney</b>	\$6.00
Lime pickle and Mango chutney made in traditional Indian style	
<b>Fresh Garden salad</b>	\$9.50
Fresh garden salad mix of green salad, cucumber, onion and tomato	
<b>Fresh coriander salad</b>	\$6.50
Fresh coriander and finely chopped onions tossed with lemon juice	
<b>Pappadams</b>	\$4.00
Delicious thin crisp made from black gram and selected spices.	