

**STARTERS (VEGETARIAN)**

<b>SOUP - Lentil</b>	<b>\$6.90</b>
<b>ONION BHUJEE</b> Chopped onions coated with chickpea flour, deep-fried Bombay style served with tamarind sauce.	<b>\$7.90</b>
<b>VEGETABLE PAKORAS</b> Slices of vegetables coated with chickpea flour, deep-fried, served with Tamarind sauce.	<b>\$7.90</b>
<b>VEGETABLE SAMOSAS</b> Pyramid-shape flaky pastry stuffed with vegetables & deep-fried Chat style.	<b>\$7.90</b>
<b>PANEER PAKORA</b> Home made cheese coated with chickpea flour deep fried & served with tamarind sauce.	<b>\$9.90</b>

**STARTERS (NON. VEGETARIAN)**

<b>MUSSELS TANDOORI</b> Marinated mussels cooked in lightly spicy sauce in the tandoori oven.	<b>\$10.50</b>
<b>PRAWN KOLIWADA</b> Prawns coated with chickpea flour deep-fried and served with green Masala chutney.	<b>\$12.50</b>
<b>FISH TIKKA</b> BBQ cubes of fish marinated in garlic, lemon juice, yoghurt and spices.	<b>\$10.50</b>
<b>TANDOORI PRAWN</b> Marinated prawn cooked on skew in the tandoori oven.	<b>\$12.50</b>
<b>PRAWN MASALA</b> Prawns prepared with capsicum & onion with vegetables & stir fried chat style.	<b>\$12.50</b>
<b>SEEKH KEBAB</b> BBQ minced lamb with onion and spices, pressed on a skewer served with green Masala chutney.	<b>\$10.50</b>
<b>LAMB CUTLETS</b> Marinated lamb cutlets cooked in tandoori oven.	<b>\$15.50</b>
<b>RESHMI KEBAB</b> Breast pieces of chicken marinated in eggs, yoghurt and spices cooked on barbecue and served with green Masala chutney.	<b>\$10.50</b>
<b>CHICKEN PAKORA</b> Boneless chicken pieces coated with chickpeas flavor & deep/spride.	<b>\$11.50</b>
<b>TANGADI KEBAB</b> Chicken drumsticks marinated in yogurt, herbs and spices, barbecued in Tandoori oven and served with green Masala chutney.	<b>\$10.50</b>
<b>CHICKEN TIKKA</b> Marinated chicken pieces BBQ in tandoori oven	<b>\$11.50</b>
<b>TANDOORI COMBO</b> A combination of barbecue dishes served with green Masala chutney.	<b>\$15.50</b>
<b>KIDNEY MASALA</b> Tender New Zealand lamb kidneys, prepared in North Indian style.	<b>\$10.90</b>



## VEGETARIAN DELIGHTS

### ALOO MUTTER

Potatoes & Mutter (green peas) cooked in a thick sauce.

\$11.50

### ALOO SAAG

Spinach & potatoes cooked with spices.

\$12.50

### ALOO GOBI

Potatoes & cauliflower-authentic style.

\$12.50

### BOMBAY ALOO

Boiled potatoes cooked with the cumin seed & herbs - served dry.

\$11.50

### PANEER MUTTER

Home-made cheese cooked with peas.

\$14.50

### PANEER SAAG

Creamed spinach, cooked with spices & home-made cheese.

\$14.50

### PANEER MAKHANI

Home-made cheese in a butter sauce.

\$14.50

### SHAHI PANEER

Home-made cheese cubes cooked with white creamy & nutty mild sauce

\$14.50

### PANEER TIKKA MASALA

Indian cottage cheese cooked with onion, spices & tomato gravy

\$15.50

### MALAI KOFTA

Kofta stuffed with cheese, fruits & nuts and served in cashew-nut based gravy.

\$15.50

### MUTTER METHI MALAI

Green peas and fenugreek leaves cooked with a smooth creamy gravy.

\$14.50

### DHINGRI MUTTER

Mushroom cooked in Kashmiri sauce with peas.

\$14.50

### CHOLE PUNJABI

Chickpeas cooked in a lightly spicy sauce.

\$12.50

### VEG. KOLHAPURI

\$14.50

### VEG. JAL FREIZI

Mixed vegetables, cooked in malai gravy and flavored with green pepper, lime and spices.

\$14.50

### VEG. MAKHANI

Mixed vegetables, cooked in a butter sauce.

\$14.50

### NAVRATAN KORMA

Mixed vegetables cooked in a curry sauce with dry fruits, topped with cream.

\$14.50

### DAAL TADKA

Indian lentils cooked with herbs & spices.

\$11.50

### DAAL MAKHANI

Kidney beans cooked with black lentils and spiced.

\$14.50

### THALI (not for takeaway)

Traditional Indian-style vegetarian banquet.

\$18.90

**ALL MAINS ARE COMPLIMENTED WITH STEAMED RICE**



## MAIN COURSES NON-VEGETARIAN

**MAKHANI:** Your choice of lamb, beef, chicken or goat - the most famous Indian dish, transformed with butter sauce, embellished with dry fruits & nuts

**Chicken \$16.50      Lamb \$17.90      Beef \$16.90      Goat \$20.90**

**MOUGLAI:** Your choice of lamb, beef, chicken or goat - prepared with eggs, mild or hot curry

**Chicken \$16.50      Lamb \$17.90      Beef \$16.90      Goat \$20.90**

**SAAGWALA:** Your choice of lamb, beef, chicken or goat with chopped spinach. "Our Chef loves to prepare it!"

**Chicken \$16.50      Lamb \$17.90      Beef \$16.90      Goat \$20.90**

**KORMA:** Your choice of lamb, beef, chicken or goat - cooked with white creamy & nutty, mild sauce.

**Chicken \$16.50      Lamb \$17.90      Beef \$16.90      Goat \$20.90**

**VINDALOO:** Your choice of lamb, beef, chicken or goat - prepared with Vindaloo sauce, specialty of Goa, normally hot but spiced to your liking.

**Chicken \$16.50      Lamb \$17.90      Beef \$16.90      Goat \$20.90**

**MADRASI:** Your choice of lamb, beef, chicken or goat - cooked in coconut gravy (South Indian Style).

**Chicken \$16.50      Lamb \$17.90      Beef \$16.90      Goat \$20.90**

**DHANSAAK:** Your choice of lamb, beef, goat or chicken - cooked with lentils, Persian-style.

**Chicken \$17.50      Lamb \$18.90      Beef \$17.90      Goat \$20.90**

**BHUNA:** Your choice of lamb, beef, chicken or goat cooked dry with chopped onions and tomatoes in thick gravy.

**Chicken \$17.50      Lamb \$18.90      Beef \$17.90      Goat \$20.90**

## CHICKEN SPECIALITY

**BUTTER CHICKEN \$16.50**

**TANDOORI CHICKEN \$17.90**

Chicken marinated in traditional spices & yoghurt & barbecued (served with green Masala chutney)

**CHICKEN CURRY \$16.50**

Boneless chicken pieces cooked with tomatoes, onions & fresh coriander.

**CHICKEN JAL FREIZI \$17.90**

Chicken pieces, cooked in malai gravy and flavored with green pepper, lime and spices.

**CHICKEN CHILLI \$17.90**

Marinated chicken pieces cooked with green chilli, capsicum and spices.

**CHICKEN METHI \$17.90**

Chicken pieces cooked with fenugreek leaves in a spicy sauce.

**MANGO CHICKEN \$17.90**

Marinated chicken breast pieces cooked in mango flavored mild sauce.

**CHICKEN VILYATI \$19.90**

Chicken breasts stuffed with cheese, mushroom drenched in a white cashew nut gravy.

**CHICKEN TIKKA MASALA \$16.50**

Tandoori barbecued chicken breast pieces cooked in a spicy gravy with green pepper & sliced onions

**ALL MAINS ARE COMPLIMENTED WITH STEAMED RICE**



## LAMB SPECIALITY

### LAMB ROGAN JOSH

Traditional curry in Kashmir-style, with extensive use of tomatoes and onions.

\$17.90

### LAMB KADAI

Lamb cooked in its own gravy flavored with onions, tomatoes and spices.

\$19.90

### LAMB BHINDI

Tender pieces of lamb cooked with okra & fresh herbs and spices.

\$19.90

### LAMB MASALA

Tender pieces of lamb cooked with onions, tomatoes, transformed with butter sauce.

\$19.90

## SEAFOOD SPECIALITY

### FISH MADRASI

\$20.90

### FISH GREEN MASALA

Fish cooked in fresh coriander, mint, herbs & spices.

\$20.90

### PRAWN MASALA

Prawns prepared with capsicum and onion with vegetable gravy.

\$20.90

### PRAWN GREENY

Prawns cooked in fresh coriander, mint, herbs & spices.

\$20.90

### PRAWN CURRY MALBARI

Selected prawns cooked in a piquant coconut sauce.

\$20.90

### PRAWN KORMA

Prawns cooked with white creamy & nutty mild sauce.

\$20.90

### PRAWN MAKHNI

\$20.90

## CHILDREN'S MENU

### BARBECUE CHICKEN DRUM STICKS & CHIPS

\$6.90

### CHICKEN NUGGETS & CHIPS

\$6.90

### FISH & CHIPS

\$6.90

### PLATE OF CHIPS

\$3.00

## DIVINE RICE

### BASMATI RICE

\$5.00

### STEAMED RICE

\$2.00

### PEAS PULAO

\$6.90

### JEERA RICE

\$5.90

### BIRYANI

Your choice of beef, lamb or vegetables stir-fried with herbs & spices, garnished with nuts.

Lamb, Chicken or Beef: \$17.90

Prawn / Goat: \$19.50

Vegetable \$12.90



## CHEF'S BALTI SPECIAL

### EGGPLANT & MUSHROOM

Eggplant & mushroom cooked in our special spicy sauce with sliced onion & fresh tomatoes.

\$15.90

### VEGETABLE BALTI

A selection of fresh seasonal vegetables cooked balti style with nuts & dry fruits.

\$14.90

### BALTI GARLIC CHICKEN

Marinated chicken in a hot & spicy balti sauce flavoured with garlic & herbs.

\$17.90

### CHICKEN & EGGPLANT BALTI

Chicken cooked with chunky eggplant in a medium balti sauce with fresh balti herbs & spices.

\$17.90

### OKRA AND CHICKEN BALTI

Chicken and okra tastefully combined with medium spicy balti sauce, fresh herbs & spices.

\$17.90

### BALTI PRAWN MASALA

Succulent prawns in a hot & spicy balti gravy flavoured with fresh green chillies & herbs.

\$20.90

### BALTI HOUSE KEBAB CURRY

Medium spiced kebabs cooked in the tandoor & then simmered in our special balti sauce.

\$17.90

## TANDOORI INDIAN BREADS

### NAAN

Leavened Tandoori bread

\$3.00

### BUTTER NAAN

\$4.00

### GARLIC NAAN

\$4.00

### PARANTHA

Flakey, wholemeal bread, roasted in layers

\$4.00

### ROTI

Wholemeal bread

\$3.00

### KEEMA NAAN

Leavened bread stuffed with minced lamb

\$5.90

### ALU KULCHA AMRITSARI

Traditional Punjabi bread. "Chef loves to make it!"

\$5.90

### STUFFED PARATHA

Wholemeal bread stuffed with mixed veg. & spices.

\$5.90

### PESHWARI NAAN

Naan bread stuffed with dried fruits & coconut.

\$5.90

### CHEESE NAAN

Leavened bread stuffed with home-made cheese

\$5.90

### CHEESE AND GARLIC NAAN

\$6.90

### METHI PARATHA

Wholemeal bread stuffed with fenugreek leaves.

\$5.00



## ACCOMPANIMENTS

MIX CHUTNEY

PICKLE

RAITA

PAPPADOMS - Crispy lentils wafers (Two Pieces)

MANGO CHUTNEY

ONION SALAD (CHOPPED OR SLICED)

MIXED SALAD (CHOPPED OR SLICED)

## DESSERTS

MANGO KULFI

INDIAN SWEETS

ICE CREAM SUNDAE

(Chocolate / Strawberry / Mango)

\$10.9

\$3.0

\$3.0

\$2.0

\$3.5

\$4.0

\$4.5

\$6.5

\$6.5

\$6.5



We strive to bring  
**you** only  
the very best authentic **Indian Cuisine**

### ALLERGY AWARENESS:

Few of our dishes may contain nuts or dairy products, If you suffer from allergy, then please enquire with our staff for full details. The Management reserved the right to refuse service to anybody without giving any reason. The Management reserves the right to change these prices without any notice. If there is any dish which you like & is not listed in the menu, kindly inquire with the manager & with in the time available we will be happy to prepare it for you.