







Ph: 580 1555

Fully Licensed and B.Y.O. Wine only

OPEN 7 days 5PM - TILL LATE

Lunches - Takeaways only: Open Thursday & Friday 12.00pm - 2.00pm

PII: 300 1333	Lun
Vegetables	
MIXED VEGETABLES Selection of seasonal mixed vegetables cooked in	\$12.90
rogenjosh flavoured sauce *VEGETABLE KORMA Selection of seasonal mixed vegetables	\$12.90
cooked in spices and mixed nut sauce. ALOO GOBI Cauliflower and potatoes cooked in exotic	\$12.90
spicy sauce with tomatoes and ginger ALOO MATTAR Peas and potatoes cooked in smooth	\$12.90
onion and spicy sauce. PALAK PANEER Puree of spinach cooked with cubes of	\$12.90
Ricotta cheese and lightly spiced. DHAL Mixed beans cooked on a slow fire and	\$12.90
garnished with ginger and coriander. MATTER PANEER Cubes of Ricotta cheese and peas cooked	\$12.90
in specially prepared rogenjosh sauce. MALAI KOFTA Ricotta cheese and potato mixed balls	\$12.90
cooked in lightly spiced sauce. CHANA MASALA	\$12.90

Biryani (choice of chicken, lamb or vegi	Biry	ani	(choice of chicken,	lamb	or vegi
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Chicken or lamb cubes cooked with \$16.00 basmati rice & subtle spices.

Breads*

Dicumo	
GARLIC NAAN	\$3.50
Naan stuffed with garlic.	
KEEMA NAAN	\$3.50
Naan stuffed with spicy lamb mince.	
VEGI PRATHA	\$3.50
Naan stuffed with spicy peas and potatoes.	
SWEET NAAN	\$3.50
Naan stuffed with Sultana & sweetened coconut	
ROTI	\$3.00
Buttered wholemeal Tandoori bread	
NAAN	\$3.00
Buttered plain flour Tandoori bread	
CHEESE NAAN	\$3.50
Naan stuffed with ricotta cheese & spices	

SIDE DISHES PLATTER \$6.50

Raita, mango chutney, mint sauce, mango pickle and tamarind sauces \$2.00ea

All mains served with rice (Extra Rice \$2.50 ea)
*Recommended for mild to medium tastes

Dairy free dishes available, please ask our friendly staff for menu

\$12.90

\$12.90

Group Discount

Chick peas cooked in mildly spiced thick onion gravy & garlic sauce.

tomato and thick onion sauce.

Ricota cheese cooked with shredded capsicum,

Puree of spinach cooked with potato cubes and spiced.

PANEER MASALA

SAAG ALOO

Bring this flyer and get 15% discount on your food only, when you dine in (Monday to Thursday) minimum group of 6 persons

RING NOW FOR PARTIES, FUNCTIONS, TAKEAWAYS OR HOME DELIVERY

Ph: 580 1555

8 Robert St - Ellerslie

Lunch Packs \$7.50 Thursday & Friday

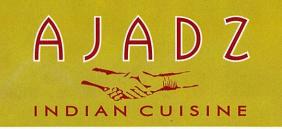
Butter Chicken, Rogenjosh, Beef Vindaloo, Vegetable Korma, Beef Madras or Saaggosht T/Masala, Palak paneer (TAKEAWAY ONLY)

F R E E HOME DELIVERY NOW AVAILABLE

5.00pm to 9.00pm

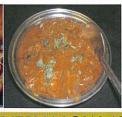
MINIMUM ORDER \$30.00

CONDITIONS APPLY



TAKEAWAY MENU





Roof





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HOME DELIVERY NOW AVAILABLE MINIMUM ORDER \$30.00 MAJOR CREDIT CARDS ACCEPTED

Entree	
*SAMOSA	\$6.00
Mix of spiced peas and potatoes stuffed in	
triangular pastry and deep fried.	
*ONION BHAJI	\$6.00
Spiced onions battered in chick pea flour	
and deep fried	
*SEEKH KEBAB	\$8.00
Lightly spiced lamb mince, rolled on skewer	
and roasted in Tandoori oven.	
*MANSOORI KEBAB	\$10.00
Tender rack of lamb marinated in spices,	
skewered and finished in Tandoori oven.	
*CHICKEN TIKKA	\$8.00
Tender boneless chicken marinated in	
Tandoori sauce and smoke roasted.	
*MIXED PLATTER (minimum 2 people)	\$7.50pp
Samosa, Onion bhaji, seekh kebab	
chicken tikka with tamarind & mint sauce.	

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Tandoori	
*TANDOORI CHICKEN	Half \$12.50 Full \$18.00
Fresh tender chicken marinate	d in
Tandoori sauce, then smoke ro	pasted.
*MANSOORI KEBAB	\$20.00
Tender rack of lamb marinated	l in spices, skewered
and finished In Tandoori oven	

'hicken	
*BUTTER CHICKEN	\$14.50
	717.50
Chicken tikka cooked in exotic,spicy, creamy tomato flavoured sauce	
*TIKKA SAWADEE	\$14.50
	\$14.50
Chicken tikka cooked in cashew and almond	
thick sauce and finished with spiced flavours	
*MANGO CHICKEN	\$14.50
Chicken tikka cooked in delicious mango flavoured creamy and lightly spiced sauce.	
flavoured creamy and lightly spiced sauce.	
*TIKKA MASALA	\$14.50
Chicken tikka cooked with shredded	
capsicum, tomato & thick onion sauce.	
CHICKEN DOPIAZA	\$14.50
Boneless chicken cooked in lightly spiced flavoured sauce and diced fried onions.	

CHICKEN VINDALOO	\$14.50
Chicken cooked hot vindaloo spicy sauce	
straight from Goa	41150
TIKKA MADRAS	\$14.50
Chicken tikka cooked in light spices and coconut flavoured sauce	
	61150
CHICKEN KORMA Chicken cooked in a delicious mixed nut	\$14.50
sauce, lightly spiced	
BALTI CHICKEN	\$14.50
Chef special recipe	\$14.50
TIKKA SAGWALA	\$14.50
Chicken Tibba cooked in puree of	\$14.50
Chicken Tikka cooked in puree of spinach and mildly spiced sauce.	
CHICKEN JAL FRIZY	\$14.50
Chicken cooked with chef's special tangy sauce	\$14.50
KARAI CHICKEN	\$14.50
Chicken cooked with ainger garlic tomatoes cut	ท่าน
Chicken cooked with ginger, garlic, tomatoes, cur seeds and medium spices, garnished with coriand	er leaves
and the second s	

Lamb	
ROGENJOSH \$14.50	
Tender lamb cooked in exotic blend of	
spice from North India.	
*SAAG GOSH \$14.50	
Lamb cooked in puree of spinach and	
mildly spiced sauce.	
*LAMB NAVABI \$14.50	
Lamb sauteed with onions, tomatoes and	
mildly spiced creamy sauce	
LAMB DOPIAZA \$14.50	
Lamb cubes cooked in lightly spiced	
flavoured sauce and diced fried onions.	
LAMB KORMA \$14.50 Lamb cooked in a delicious mixed nut	
sauce, lightly spiced	
LAMB MADRAS \$14.50	
Diced lamb cooked in coconut flavoured,	
Lightly spiced sauce	
41 00 CHỐCẾ T	
Lamb , baby potatoes cooked with exotic blend of spices finished with coriander	
finished with coriander	
KARAI LAMB \$14.50	
Lamb cooked with ginger, garlic, tomatoes, cumin seeds and medium spices, garnished with coriander leaves	
seeds and medium spices, garnished with coriander leaves	

Dag
*BEEF KORMA \$14.50
Dish prepared in herbs, spices and mixed
nut sauce, garnished with sliced almonds.
BEEF VINDALOO \$14.50
Beef cooked in hot Vindaloo spicy
sauce straight from Goa.
BEEF MADRAS \$14.50
Diced beef cooked in coconut flavoured,
Lightly spiced sauce
BEEF TUDKA \$14.50
Beef cooked in onion, ginger, garlic & lightly spiced
KARAI BEEF \$14.50
Beef cooked with ginger, garlic, tomatoes, cumin seeds and medium spices, garnished with coriander leaves
seeds and medium spices, garnished with coriander leaves

Seafood	
PRAWN MALABARI Prawns cooked with capsicum, onions and spicy coconut flavoured sauce.	\$18.00
*BUTTER PRAWN Shelled prawns cooked in special creamy tomato flavoured sauce	\$18.00
PRAWN VINDALOO Prawn meat cooked in spicy medium or hot vindaloo sauce	\$18.00
WILD FISH The chef's secret recipe, a blend of mixed sauces & spices	\$17.00
GOAN FISH Fish fillet cooked in lightly spiced coconut flavoured sauce	\$17.00
MASALA MACHI Fish cooked in light spices & lemon flavoured sauce with capsicum.	\$17.00