India's first taste of foreign flavors dates back to time immemorial when trade relations with the Egyptians, Greeks and Romans presented her with all the wonderful aromatic herbs and spices that we employ in the cuisine today. This also includes the very dear and romantic saffron. Later came the Arab traders who, whilst trading with the Southern Kingdoms, brought along coffee, pistachios & asafetida.

Then in early 1600's came the British. In 1604, they set up the East Indian Trading Company and by 1773 colonization began. The Raj enjoyed a good 87 years in India and is to date remembered for setting up the railroad system in the country. Even though this locomotive system did not give birth to a new kind of cuisine, it became the biggest and most major channel to spread regional cuisines around the country. Street vendors could be heard on every station nook and corner selling what are today the most popular food items found all over the country.

THE FLAVORS, THE SPICES, THE AROMA...BE A WITNESS.
APPETIZERS

SAMOSA (2 pcs) $7.90
Triangle pastry filled with vegetables, subtly flavoured with spices.

SAMOSA CHAT $8.50
Hot samosa with combination of sweet & tangy flavor to make more delicious taste.

PAPRI CHAT $8.50
Crunchy, tangy, hot and sweet flavours combined to make delicious papri chat.

ONION BHAIJ $9.50
Hot selling appetizer, best served with ‘Indian Masala Tea’.

SPRING ROLL $10.00
Mixed chopped vegetables rolled in a thin pancake and fried to perfection.

PORTABELO MUSHROOMS $12.50
Portobello mushrooms filled with cheese and spinach deep fried to perfection. Served with french fries.

CHICKEN WINGS* $10.00
Chicken wings marinated with herbs and spices, deep fried to perfection.

TENDER CHICKEN STRIPS $10.50
Cajun marinated tender chicken fillets with honey mustard and fried to perfection.

CALAMARI $12.00
Squid rings marinated with parsley, lime juice and spices, deep fried.

MASALA PAPAD $5.00
Papadum served with sprinkles of tomato, coriander, onion & chaat masala.

(Served after 3.00pm)

NACHOS (Choice of Vegetable / Chicken) $9.90 / $10.90
Tortilla chips served with melted cheese, chilli corns, guacamole & sour cream.

CHILLI CHICKEN DRY* $20.00
Boneless chicken stir fried with sliced onion, capsicum and green chillies.

*Chef’s recommendation.

BBQ TANDOOR

VEGETARIAN

HARA BHARA KEBAB $14.00
Mix of spinach, green peas, potato, coriander, ginger, green chillies with Indian spices to taste. Served with homemade mint chutney.

PANEER TIKKA* $16.00
Home made cottage cheese marinated with yoghurt and spices grilled in tandoor. Served with homemade mint chutney.

TANDOORI BROCCOLI $14.00
Broccoli marinated with our chef’s special homemade recipes and grilled in tandoor to perfection.

TANDOORI VEGETABLE SALAD $14.50
Fresh seasonal vegetables marinated with our chef’s special homemade recipes and grilled in tandoor to perfection.

NON VEGETARIAN

CHICKEN TIKKA* $16.00
Succulent boneless chicken pieces marinated in yoghurt and spices, grilled in tandoor.

CHICKEN MALAI KEBAB $16.00
Boneless chicken pieces marinated in mild creamy mixture of special Indian spices, grilled in tandoor.

TANDOORI CHICKEN* $17.00 Half
Spring chicken marinated with yoghurt, lime juice and Indian spices, grilled in tandoor.

TANDOORI CHICKEN* $32.00 Full

LAMB SEEKH KEBAB $18.00
Minced lamb marinated with ginger, garlic and exotic spices, grilled in tandoor.

TANDOORI NON VEGETABLE PLATTER* $36.00
Mixed combination of chicken, lamb, fish and prawn marinated with special spices and grilled in tandoor.

TANDOORI SALMON TIKKA* $24.00
Salmon pieces marinated and grilled in tandoor.

FISH SHASSLIK $16.50
Fish pieces marinated with spices, skewered with capsicum, onions, tomatoes, grilled in tandoor.

*Chef’s recommendation.
MAIN COURSE

VEGETARIAN

PALAK PANNEER $16.00
Cubes of cottage cheese cooked with spinach in a thick gravy.

BALTI PANNEER* $16.00
Home made cottage cheese cubes simmered in a tomato and onion gravy. (Balti cuisine is very popular in India and Britain).

PANEER BUTTER MASALA $16.00
Cubes of cottage cheese cooked in buttery tomato sauce.

ALOO GOBHI $12.00
Florets of cauliflower and potatoes cooked together with tomatoes and green chillies.

BOMBAY POTATOES $12.00
Potatoes tossed with onion, red pepper and a touch of mixed spices.

BHINDI MASALA $12.00
Lady finger cooked with tomatoes, green chillies and exotic spices for authentic taste.

SARSON KA SAAG* $14.00
Mix of different green vegetables and cooked together to give an authentic flavour.

VEGETABLE JALFREZI* $12.00
Fresh mix vegetables cooked with spices in tomato gravy.

LAHORI CHOLE $12.00
Chick peas cooked with special Lahori spices.

HARI MAKAI* $14.00
Spinach puree cooked in butter and corns with exotic spices.

DAAL BUKHARA* $15.00
Black lentils cooked on slow fire with tomatoes, green chillies and exotic spices.

DHALA DAAL $14.00
Three kinds of lentils - black gram, toor, gram flour cooked together with tomatoes, green chillies and exotic spices and sauteed with desi ghee.

YELLOW DAAL $12.00
Yellow lentil cooked with onions and tomatoes, tempered with cumin seeds.

MAKHI PASTA $15.00
Pasta made in butter and tomato gravy with the fusion of Indian spices.

*Chef’s recommendation.

The smells, the flavors and colors of Indian cuisine enjoy universal appeal and can be found all over the world. The latest contribution by Indians living in UK to Indian Cuisine is Chicken Tikka Masala. In fact this humble chicken tikka masala has replaced the steak and kidney pie as the staple meal for the British army. The Anglo-Indian Food Standards Agency has estimated that Indian food accounts for two-thirds of all eating out and is enjoyed by at least 2.7 million people a week. The Indian food industry is valued at a whopping £3.2 billion that is ¼ of a fraction of all dining in the country. This trend is repeating itself in nations across the world where they have either adopted Indian cuisine or allowed it to influence their regional cooking.

MAIN COURSE

NON VEGETARIAN

CHICKEN TIKKA MASALA* $18.00
India’s all time favourite and very popular in the UK.

BUTTER CHICKEN $18.00
Shredded tandori chicken cooked with tomatoes, butter and cream. (Introduced to the world of cuisine by an Old Delhi restaurant during the era of British Raj).

ANGLO INDIAN - CHICKEN JALFREZI* $18.00
Chicken pieces cooked with exotic spices in medium gravy.

ANGLO INDIAN - COUNTRY CAPTAIN CHICKEN* $20.00
Stir fried flour coated chicken and cooked with onion, garlic, ginger, tomato with the fusion of raisins and Indian spices.

CHICKEN MAKHNI PASTA $18.00
Creamy chicken pasta made in butter and tomato gravy with the fusion of Indian spices.

RAGRA MUTTON $22.00
Marinated lamb pieces cooked with exotic spices on simmer heat until the lamb pieces gets tender.

INDIAN RAILWAY MUTTON CURRY* $19.00
A popular lamb curry served presently by Indian railways.

LAMB VINDALOO $20.00
An authentic, spicy, hot, and tangy lamb dish with potatoes.

LAMB ROGAN JOSH* $19.00
A rich lamb curry from Kashmir, delicately flavoured with exotic spices.

FISH MASALA $17.00
Fish chunks cooked with onion, tomatoes, a semi dry spicy lip smacking dish tempered with curry leaves.

GOAN FISH CURRY* $17.00
Fish cooked with lime juice, garlic and special Goan spices.

MUSTARD FISH CURRY $17.00
Fried fish chunks cooked in mustard oil and paste with tomatoes, onion, and Indian spices to give a unique mustard flavor.

BRITISH CONNECTION $16.00
Vinegar marinated fish fillet battered, crumbed fried served with madras curry sauce and french fries.

MADRAS PRAWN CURRY* $22.00
The authentic piquiant spicy prawn curry dish. Very popular in India and UK.

KARACHI PRAWN $22.00
Prawns cooked in tomato gravy with capscicum and Indian spices.

*Chef’s recommendation.
**BIRYANI / RICE**

**CHICKEN DUM BIRYANI**
Marinated chicken pieces cooked with basmati rice in a sealed pot in tandoor. $18.00

**MUTTON DUM BIRYANI**
 Succulent lamb cubes cooked with basmati rice in a sealed pot in tandoor. $20.00

**SEAFOOD DUM BIRYANI**
Marinated seafoods cooked with rice in a sealed pot in tandoor. $22.00

**VEGETABLE DUM BIRYANI**
Fresh vegetables cooked with basmati rice in a sealed pot in tandoor. $16.00

**KASHMIRI PULAO**
Boiled long grain Indian basmati rice with dry fruits and saffron. $10.00

**SAFFRON RICE**
Boiled basmati rice flavoured with saffron. $6.00

**JEERA RICE**
Boiled basmati rice tossed with cumin seeds. $5.00

**STEAM BASMATI RICE**
Boiled long grain Indian basmati rice. $3.50

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**INDIAN BREADS / RAITA**

**TANDOORI ROTI**
$3.50

**LACCHA PARATHA**
$4.50

**PLAIN NAAN**
$4.00

**BUTTER NAAN**
$4.50

**GARLIC NAAN**
$4.50

**CHEESE NAAN**
$5.50

**CHILLI CHEESE NAAN**
$6.00

**MISSI ROTI**
Traditional missi roti is an Indian bread made with combination of wheat flour, gram flour & seasonal spices. $5.00

**KASHMIRI FRUIT NAAN**
Famous Kashmiri naan stuffed with dry fruits - a great authentic taste. $6.00

**KULCHA** (potato or onion)  
$5.50

**MASALA KULCHA** (with Indian spices)  
$6.00

**MIX RAITA**
Yoghurt with onion, green chillies, tomatoes - a great creamy taste. $6.00

**CUCUMBER RAITA**
Yoghurt with grated cucumber - a creamy dip delight. $6.00

**BOONDI RAITA**
Boondi, tiny fried gram flour balls dipped in yoghurt. $6.00

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**DESSERTS**

**PHIRNI**
Phirni is a wonderful, creamy dessert made with ground rice combined with milk, cream, sugar and saffron strands for flavouring. $8.00

**RASMALAI**
One of the favourite Indian milk based dessert soaked in milk and garnished with saffron. $8.00

**GULAB JAMUN**
A soft centered milk based round dumplings dessert dipped and served in hot sugar syrup. $7.00

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**BEVERAGES**

Coke | Coke Light | Coke Zero | Sprite | Ice Tea  
Soda | Tonic Water | Ginger Ale | Bitter Lemon  
Still Mineral Water | Sparkling Mineral Water

**Lime Juice** | **Lemon Lime Bitter** | **Apple Juice**  
**Orange Juice** | **Tomato Juice** | **Cranberry Juice**  
**Pineapple Juice**

**Fresh Lime Soda** - Choice of Sweet, Salted, Mixed $6.50

**Mango Lassi** $7.00

**Chilled Lassi** - Sweet or Salted $6.00

**Chach** - Buttermilk  
Fine chopped green chillies, ginger and coriander leaves grind together and mix with butter milk. Added salt and black pepper to perfection. $6.50

**Masala Tea** | **Masala Ice Tea**  
**Earl Grey Tea** | **Camomile Tea**  
**English Breakfast Tea** | **Peppermint Tea**

**Coffee** | **Coffee Espresso**  
**Double Espresso Coffee**  
**Cappuccino** | **Coffee Latte** | **Hot Chocolate**  
**Iced Coffee** | **Iced Coffee Latte**