

## ALLERGEN INFORMATION:

Dear Customer, This authentic Indian food does not contain traces of Nuts, Dairy, Other ingredients. Any food allergies, please advise the attending staff before placing the order.

### SOUP

**PAYA (Lamb Soup) (GF)** \$12.50  
Indian style lamb broth (1st meat) highly nutritious soup cooked on a low flame. Served along with garlic naan.

### STARTERS

**Veg Samosa\* 2 pcs** \$4.00  
Rich juicy puris filled with potatoes, peas & roasted spices served with mint chutney.

**Golgappa** \$10.00  
Puffed bhaj stuffed with mild spiced potatoes, served with chilli, mint, coriander, lime and tomato water.

**Aloo Tikki Chutai** \$14.00  
Indian spiced mashed potato Patty served with mint Chutney, Yoghurt, tamarind Chutney, onion on top (may contain Nuts)

**Onion Bhaji (GF) 4 pcs** \$14.00  
Crunchy onion fritters served with onion chutney.

**Tandoori Paneer Tikka (GF)** \$14.50  
Homemade cheese cubes, traditional Indian spices, tandoori golden glazed served with mint chutney.

**Panner Methi Tikki (GF)** \$14.50  
Cottage cheese & fenugreek patties-crumbs fried.

**Honey & Ginger Paneer** \$16.00  
Deep fried homemade cottage cheese tossed with ginger, onion, and caramelised natural honey.

**Gobhi Manchurian** \$15.50  
Indo-Chinese style deep fried cauliflower tossed with garlic, onion & mixed capsicum.

**Chicken Samosa 2 pcs** \$4.50  
Crisp fried puris filled with spiced chicken mince flavoured with garlic, mint and coriander.

**Chicken Tikka (GF)** \$17.50  
Chicken fillets marinated in lemon, yoghurt and tandoori spices, tandoori roasted in the tandoor.

**Tandoori Chicken (Half) (GF)** \$17.50  
Tandoori grilled chicken served with mint chutney.

**Chilli Chicken** \$17.50  
Indo-Chinese style chicken tossed with garlic, onion & mixed capsicum.

**Lamb Seekh Kebab (GF)** \$15.50  
Succulent lean lamb mince with onion, fresh coriander, onions & spices, rolled on a skewer and grilled in the tandoor.

**Lamb chops (GF)** \$24.00  
Garlic flavoured Lamb chops marinated with hung yoghurt, mustard oil, red wine mild spices and grilled in tandoor.

**Lahsioni Prawns (GF, LF)** \$21.00  
Prawn cocktail marinated in yoghurt, garlic, ginger, chilli, coriander.

**Honey & Ginger Prawns\*** \$21.00  
Prawn cutlets tossed with ginger, onion and caramelised natural honey.

**Tandoori Salmon (GF)** \$21.50  
Salmon fillets marinated overnight in yoghurt and very mild spices grilled in tandoor.

### TASTING PLATE

**Tandoori Tasting Plate (GF)** \$25.50  
A selection of Chicken Tikka, Lamb Seekh Kebab, Samosa, Prawn and Paneer Tikka.

**Mixed Tasting Plate** \$21.50  
A selection of starters including Samosa, Paneer Tikka, Chicken Tikka and bhajji kebabs.

**Vegetarian Tasting Plate** \$19.50  
A fine selection of Samosa, Onion bhajji, Paneer Tikka, and Methi Tikki Kabab.

## SOUTH INDIAN SPECIALITIES

### DOSA

Dosa - Rice & white lentil crispy savoury pancakes - GF

Available  
Lunch: Wednesday to Sunday  
Dinner: Tuesday to Sunday

**Plain Dosa** \$12.00  
Stuffed with spiced potatoes.

**Masala Dosa** \$15.00  
Stuffed with cottage cheese.

**Paneer Dosa** \$17.50  
Stuffed with chicken masala kathi masala.

**Chicken / Kheenu Dosa** \$17.50  
Stuffed with egg, onion, tomato, and chilli.

**Egg Dosa** \$16.50  
Uttappam is a thick pancake topped with onion and herbs.

**Uttappam** \$18.00  
Prawn Dosa \$21.00  
Stuffed with prawn masala.

**Idli with Sambar and Chutney** \$12.00  
Steamed rice cake served along with chutney and sambar.

## VEGETARIAN

**Dal Tadka (GF)** \$15.00  
Mix lentils tempered with onion, tomato, chilli, garlic & coriander leaves.

**Dal Makhni (GF)** \$16.00  
Slow cooked black lentils with ginger garlic, tomato, chilli and cream.

**Aloo Kollwada (Potato Curry) (GF)** \$16.50  
Potatoes curry marinated with roasted coconut jarred with lentils sauce.

**Bhagara Bajjan (Egg Plant Curry) (GF)** \$18.50  
Eggplant cooked in a smooth tomato, ground auli, sesame seed, tempered with mustard seeds and curry leaves.

**Khndal Panner (GF)** \$18.50  
Panjabi specialty - cottage cheese, red and green capsicum in tomato based sauce with khndal spices.

**Mock Chicken Curry** \$20.50  
A like chicken flavoured meat cooked with southern Indian distinct spices, finish with coconut milk.

**Saag Paneer (Spinach and Cheese) (GF)** \$18.50  
Cottage cheese cooked in creamy spinach, ginger, tomato & fenugreek.

**Kofta Shawm Saveri** \$18.50  
Spiced spinach & cottage cheese cooked in a smooth tomato & cardamom sauce.

**Panner Kaju Phool Makhna (GF)** \$18.50  
Cashew, lotus seed & cottage cheese cooked in mild gingery tomato onion sauce.

**Khndal Panchmel (GF, LF)** \$18.50  
Baby corn, cauliflower, carrot & French beans in rich and spicy masala.

**Bhindi Do Pyaza (Okra Curry) (GF)** \$18.50  
Okra curry cooked with dried straw tomatoes & chef's special spice.

### CHICKEN

**Butter Chicken (GF)** \$23.50  
Tender pieces of tandoori chicken tikka engulfed in a authentic tomato and cashew creamy sauce.

**Chicken Tikka Masala (GF)** \$23.50  
Tender pieces of chicken tikka cooked with tomato, onion, capsicum & masala.

**Chicken Vindaloo (GF)** \$23.50  
A vinegar marinated chicken cooked in a hot and spicy curry.

**Chicken Madras (GF)** \$23.50  
South Indian delicacy with fenug, curry leaves, star anise & coconut.

**Kerala Chicken Korma (GF)** \$23.50  
A great Kerala style chicken cooked in a aromatic nut and onion based sauce tempered with curry leaves and black mustard.

## LAMB AND GOAT

**Lamb Rogan Josh (GF)** \$25.00  
Lamb pieces slow cooked with a selection of spices in rich tomato & onion gravy.

**Lamb Shank Rogan Josh (GF)** \$25.00  
Slow cooked lamb shanks in richly spiced sauce with cumin, cardamom, cloves, cinnamon & finished with saffron & onion gravy.

**Meat Bellam - Goat Curry (House Special) (GF)** \$25.00  
Tender pieces of goat marinated overnight in yoghurt, onions & chef's special spices then cooked meat dry to a aromatic delicious curry.

**Lamb Korma (GF)** \$25.00  
Kerala style lamb curry from south India, cooked in onion, cashew nut, coconut based sauce tempered with curry leaves and black mustard.

**Lamb Madras (GF)** \$25.00  
South Indian speciality - with coconut kernel star anise, curry leaves & roasted coconut.

**Lamb Saag (GF)** \$25.00  
Tender boneless pieces of lamb cooked in pureed spinach and fragrant spices.

### BEEF

**Beef Korma (GF)** \$23.50  
Kerala Style Beef Curry from South India, cooked in onion, cashew nut, coconut-based sauce tempered with curry leaves and black mustard.

**Beef Vindaloo (GF)** \$23.50  
A Goan speciality, vinegar marinated beef cooked in a hot & spicy curry.

**Beef Pepper Masala (GF)** \$23.50  
South Indian beef cooked with roasted coconut and black pepper.

### SEAFOOD

**Goon Fish Curry (GF)** \$24.50  
Spicy Goan style fish, prepared with Kashmiri chilli and coconut milk.

**Prawn Phull (GF)** \$28.50  
Widely noted as the hottest of all prawn curries.

**Prawn Madras (GF)** \$28.50  
South Indian speciality - curry leaves fenel coconut star anise and black mustard.

**Kerala Prawn Korma (GF)** \$28.50  
A great Kerala style prawn curry cooked in onion and cashew nut-based sauce.

## BIRYANI

**Chicken / Lamb / Goat Biryani (GF)** \$16.50  
**Prawn Biryani (GF)** \$18.00  
**Vegetable Biryani (GF)** \$14.00

### RICE & BREAD

**Steam Rice (GF)** \$5.00  
**Saffron Rice (GF)** \$6.00  
**Kashmiri Pulao (GF)** \$6.50  
Aromatic, milky and sweet rice mixed with dry fruits and nuts.

**Plain Naan\*** \$4.00  
Clay oven baked.

**Garlic Naan\*** \$5.00  
Plain flour bread with garlic butter.

**Cheese Naan\*** \$6.50  
Plain flour bread stuffed with lightly spiced cottage cheese.

**Kashmiri Naan\*** \$6.50  
Refined flour bread stuffed with dry fruits glazed cherries & coconut.

**Aloo Parathu\*** \$6.00  
Wholemeal flour bread stuffed with spiced potatoes.

**Kheema Naan\*** \$6.50  
Plain flour bread stuffed with spiced minced lamb.

**Lachha Parathu\*** \$4.00  
Whole meal bread with flaky layers in it.

**Pudina Parathu\*** \$5.00  
Mint Whole meal flaky layered bread.

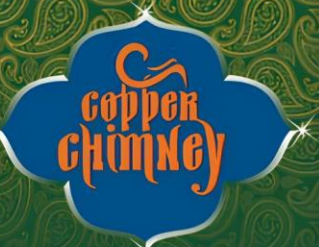
**Tandoori Roti\* (LF)** \$4.00  
Whole meal flour bread.

**Chilli and Olive Naan\*** \$6.00  
Refined flour bread with olives and chilli flakes.

**Mix Naan Basket\*** \$18.50  
Selection of plain, garlic, cheese, kheema naan served along with raita.


### CONDIMENTS & SIDES

**Pappadums\* -4pcs** \$2.50  
**Mint /Mango Chutney** \$3.00  
**Raita / Kachumber Sulaad** \$3.00  
**Cucumber Pickle** \$3.00  
**Pickles** \$3.00  
**Mix Selection** \$10.00  
Mango chutney, Raita, Pickle & Pappadums.




**Fine Indian Cuisine**  
Dosa | Tandoor | Sweets |  
**TAKEAWAY MENU**  
Fully Licensed

Do your part  
to keep WA Safe  
Safe WA



We only serve Free Range Chicken

Our curries can be adjusted hotter or milder according to your taste. Food may contain traces of Nuts, Dairy, other ingredients  
Any Food Allergies Please advise the attending staff before placing the order.



\* NOT GLUTEN FREE | GF = GLUTEN FREE | LOW FAT (LF)