





STARTER

1. Chicken Pakora 99, 2. Onion Pakora 79, Crispy, golden-fried chicken fritters, Crispy, golden-brown onion fritters, deepmarinated in spices and coated in a light, fried to perfection in a spiced gram flour gram flour batter. 79, 89, 3. Vegetable Pakora 4. Prawn Pakora A mix of fresh vegetables in a spiced batter, Juicy prawns coated in a spiced gram flour fried to crispy perfection. batter, deep-fried to crispy perfection. 89, 5. Vegetarian Samosa (G) 79, 6. Chicken Samosa (G) A crispy, golden pastry filled with flavourful Crispy pastry filled with spiced potatoes and peas, deep-fried to perfection. spiced chicken, deep-fried to perfection. **MAINS** Mains can be made mild, spicy, or extra spicy and are served with rice. **Tandoori Special**

11. Tandoori Chicken (M) Succulent chicken (on bone) marinated in a blend of aromatic spices, cooked to perfection.	259,	12. Chicken Garlic Tikka (M) Tender chicken pieces marinated in garlic and tandoori spices.	269,
13. Chicken Tikka Shaslik (M) Tandoor grilled chicken skewers marinated in aromatic spices served with grilled vegetables.	269,	14. Lamb Tikka Shaslik (M) Tandoor grilled tender lamb skewers marinated in aromatic spices served with grilled vegetables.	279,
15. Prawn Tikka (M, F) Juicy prawns marinated in spices and grilled in clay oven to perfection.	249,	16. Mix Grill (M, F) A sizzling platter of tandoori dishes including lamb tikka, chicken tikka, seekh kebab & prawn tikka.	289,
17. Seekh Kebab Spiced minced meat kebabs, grilled to perfection	269,		

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Chi	cken (Curries	
21. Butter Chicken (M, N) Tender chicken in a sauce made with butter, tomatoes, cashew nuts, cream and spices.	269,	22. Chicken Tikka Masala (M) Juicy chicken tikka in a creamy masala sauce and capsicum.	269,
23. Chicken Shahi Korma (M, N) Tender chicken in a creamy, nutty sauce made with cashew nuts, onions, tomatoes & spices.	269,	24. Chicken Kadai (M) Grilled pieces of chicken in sauce made with onions, tomatoes, ginger, garlic & Indian spices.	259,
E-egg, F-fish, G-gluten, M-mi	ilk, N-nuts,	SE - sesame, SF-shellfish, MU - mustard, SY - s	oya

 25. Chicken Saag wala (M) Aromatic chicken cooked with fresh spinach and spices. 27. Chicken Madras (M) A famous South Indian dish made with 	259,	26. Chicken Jalfrezi (M)	259,
		Aromatic chicken cooked in onions, tomato ginger and garlic sauce with spices.	
chicken, tomatoes, onions, coconut cream & Indian spices.	269,	28. Chicken Vindaloo (M) JAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAA	269,
29. Chicken Dhansak (M) A Parsi classic- made with tender chicken in onion and tomato sauce with lentils and vegetables.	259,	30. Chicken Cafreal (M) Succulent pieces of chicken cooked in fragrant blend of mint, onion, tomatoes & Indian spices.	259,
31. Chicken Do Pyaza (M) Tender chicken pieces cooked in a special onion sauce prepared with fresh onions, tomatoes, yoghurt and aromatic spices.	259,	32. Chicken Rara (M) A famous North Indian dish made with grilled meat cooked in a spicy and scrumptious sauce.	259,
33. Mango Chicken (M)	269,	34. Chicken Curry	259,
Aromatic chicken with a fruity mango sauce made with mango pulp, onions, tomatoes and spices.		Classic chicken curry – cooked with tomatoes, onions, ginger & garlic sauce, flavoured with spices.	
Lar	nb Cu	rries	
41. Lamb Rogan Josh (M) A Kashmiri classic, made with tender pieces of lamb, cooked in a sauce flavoured with	nb Cu ^{279,}	42. Butter Lamb (M) Tender lamb in a sauce made with butter, fresh tomatoes, cashew nuts, cream and	279,
41. Lamb Rogan Josh (M) A Kashmiri classic, made with tender pieces		42. Butter Lamb (M) Tender lamb in a sauce made with butter,	279, 269,
41. Lamb Rogan Josh (M) A Kashmiri classic, made with tender pieces of lamb, cooked in a sauce flavoured with ginger, garlic and aromatic spices. 43.Lamb Shahi Korma (M, N) Succulent lamb pieces in a creamy sauce made with cashew nuts, onions, tomatoes, & mild spices.	279, 279,	42. Butter Lamb (M) Tender lamb in a sauce made with butter, fresh tomatoes, cashew nuts, cream and Indian spices. 44. Lamb Saag Wala (M) Aromatic lamb cooked with fresh spinach and spices.	269,
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Beef Curries

259,

269,

51. Beef Curry (M)

Beef curry - cooked with tomatoes, onions, ginger & garlic sauce, flavoured with spices.

52. Butter Beef (M, N)

269,

Tender beef pieces in a sauce made with butter, tomatoes, cashew nuts, cream and spices.

53. Beef Shahi Korma (M, N)

Succulent beef pieces in a creamy, nutty sauce made with cashew nuts, onions,

54. Beef Madras (M)

259.

A famous South Indian dish made with tomatoes, onions, coconut cream and Indian spices.

tomatoes & spices.

56. Beef Jalfrezi (M) 269,

259,

Lamb pieces cooked in onions, tomatoes, ginger and garlic sauce with aromatic spices.

55. Beef Vindaloo

A Goan favorite - tender beef pieces cooked in aromatic and spicy sauce.

57. Beef Do Pyaza (M)

Tender beef pieces cooked in sauce made with onions, tomatoes, ginger, garlic & Indian spices.

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269,

Fish & Seafood

65. Fish Tikka Masala (M)

Juicy grilled fish in a creamy masala sauce and capsicum

66. Goan Fish Curry (M)

269,

Aromatic fish cooked in fresh coconut milk and spieces.

67. Prawn (Jhinga) Masala (M)

Juicy prawns in a creamy masala sauce and capsicum.

68. Prawn (Jhinga) Kadai (M) 259,

259,

Tender prawns in a sauce made with onions, tomatoes, ginger, garlic & Indian spices.

69. Prawn Saag Wala (M)

Aromatic prawns cooked with spinach and spices.

70. Prawn Cafreal (M)

259,

Succulent prawns cooked in fragrant blend of mint, onion, tomatoes and aromatic spices.

71. Prawn Do Pyaza (M)

Aromatic prawns cooked in a special onion prepared with fresh onions, tomatoes, yoghurt and aromatic spices.

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Vegetarian Curries

76. Paneer Tikka Masala (M) Juicy grilled homemade grilled paneer (cottage cheese) in a creamy masala sauce & capsicum.	199,	77. Paneer Makhni (Butter Paneer) (M, N) Homemade grilled paneer (cottage cheese) in a sauce made with butter, tomatoes, cashew nuts, cream and spices.	199,
78. Kadai Paneer (M) Homemade grilled paneer in sauce made with onions, tomatoes, ginger, garlic & Indian spices.	199,	79. Paneer Shahi Korma (M) Homemade grilled paneer in a creamy, nutty sauce made with cashew nuts, onions, tomatoes & spices.	199,
80. Palak Paneer (M) Homemade grilled paneer (cottage cheese) cooked with spinach and spices.	199,	81. Matar Paneer (M) Homemade grilled paneer and green pear cooked with Indian masala sauce made of onions, tomatoes, ginger, garlic & spices.	
82. Sham Savera Kofta (M, SY) Deep-fried spinach balls filled with paneer in tomato and onion sauce.	199,	83. Malai Kofta (M, N) Deep-fried paneer (cottage cheese) balls cooked in a mild and creamy sauce.	199,
84. Aloo Gobhi Masala A classic North Indian favourite - made with potatoes, cauliflower and masala sauce.	189,	85. Bhindi Masala (M) Fresh okra cooked in tomato and onion masala sauce.	189,
86. Daal Makhani (M) A famous North Indian dish made with black lentils slow cooked in a creamy sauce of tomatoes, onion and spices.	189,	87. Mix Vegetables (M) A colorful mix of fresh veggies in a spiced gravy – a vegetarian delight!	189,
88. Channa Masala (M) Channa masala – made with chickpeas, onions, tomatoes, spices and herb.	189,	89. Daal Tadka (M) North Indian Dhaba-style yellow lentils, cooke with onions, tomatoes, ginger, garlic & spices.	189, d
Veç	gan Cu	rries	
95. Vegan Tofu Tikka Masala (SY) Grilled tofu cooked with masala sauce and coconut milk.	199,	96. Vegan Tofu Korma (SY, N) Tofu cooked in a creamy sauce made with cashew nuts, onions, tomatoes, and mild spices.	199,
97. Vegan Tofu Saag Wala (SY) Aromatic tofu cooked with spinach, coconut milk, tomato and onion sauce.	199,	98. Vegan Tangy Tofu Curry (SY) Grilled tofu cooked in a tangy tomato sauce with coconut milk.	199,
99. Vegan Tofu Madras Curry (SY) A South Indian dish made with tofu, tomatoes, onions, coconut cream & Indian spices	199,	100.Vegan Tofu Vindaloo (SY) A Goan favorite - tofu cooked in aromatic and spicy sauce.	199,



spices.











101. Vego	an Soy	ya Chaap Tikka
Masala	G, SY	

Juicy chunks of soya chaap cooked in a creamy masala sauce and capsicum.

103.Vegan Sham Savera Kofta (SY)

Deep-fried spinach balls filled with tofu in tomato and onion sauce.

105. Vegan Bhindi Masala

Fresh okra cooked in tomato and onion masala sauce.

107. Vegan Aaloo Palak

Potatoes and spinach cooked with onion, tomatoes and aromatic spices.

109. Vegan Subz Meloni

A mix of vegetables cooked in a sauce of spinach, coconut and aromatic spices.

111. Vegan Dal Makhani

A famous North Indian dish made with black lentils in a creamy sauce of tomatoes, onion & spices.

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102. Vegan Soya Chaap Saag Wala (G, SY)

Aromatic chunks of soya chaap cooked with fresh spinach and spices.

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189, 104. Vegan Vegetable Shahi Korma (N)

Fresh vegetables cooked in a creamy sauce made with cashew nuts, onions, tomatoes & spices.

106. Vegan Aloo Gobhi Masala

A classic North Indian favourite - Made with potatoes, cauliflower and Indian spices.

108. Vegan Mix Vegetables

A colorful mix of fresh veggies cooked in a sauce of onions, tomatoes and aromatic spices.

189, 110.Vegan Channa Masala

Spicy and tangy channa masala – made with chickpeas, onions, tomatoes, spices and herb.

189, 112. Vegan Daal Tadka

North Indian Dhaba-style yellow lentils, cooked with onions, tomatoes, ginger, garlic and spices.

BIRYANI & RICE

120. Chicken Biryani (M)

A flavourful medley of fragrant basmati rice, succulent chicken, and aromatic spices and fresh herbs, cooked to perfection.

122. Vegetable Biryani (M)

A flavourful medley of fragrant basmati rice, vegetables, and aromatic spices and fresh herbs, cooked to perfection.

259, 121. Lamb Biryani (M)

A flavourful medley of fragrant basmati **269**, rice, succulent lamb, and aromatic spices and fresh herbs, cooked to perfection.





NAAN BREAD

(Fermented bread cooked in tandoor)

126. Plain Naan (G, M) 29, 127. Garlic Naan (G, M) 39,

128. Cheese Naan (G, M) 39, 129.Coriander Naan (G, M) 39,

130. Peshawari Naan (G, M, N) 49, 131. Keema Naan (G, M) 59,

Filled with minced meat







^{*}Can be made without milk.

EXTRAS

136. Cucumber Raita (M)	39,	137. Mix Green Salad	49,	
138. Pappadums	19,	139. Mango Chutney	19,	
140. Mint Sauce (M)	19.	141. Pickle	19,	

KIDS MEAL

143. Chicken Nuggets with fries (G, M, N)

119,

Crispy chicken bites served with fries, butter sauce and ice cream (Vanilla/Mango/Strawberry)

146. Gulab Jamun (M, G)

Deep fried milk balls, made with milk powder, flour, semolina and sugar, served with ice cream.

148. Chocolate Fondant (M, G)

Served with caramel sauce & vanilla ice cream.

Ice Cream (M)
Vanilla, Strawberry, Chocolate, Mango Sorbet

150.1 Scoop **151. 2 Scoops** 89,

99,

39,

79.

147. Apple Pie (M, G)

89,

Warm, spiced apple pie - a comforting dessert with a twist!

149. Ras Gulla (M, G)

155. Mango Juice

157. Farris

89,

39,

39,

39,

Soft and spongy dessert made from traditional cheese (Paneer) indulged in a sweet syrup.



154. Mango Lassi (M)

156. Apple Juice

158. Indian Masala Tea (Chai) (M)

160. Soft Drinks

(Coke, Coke Zero, Fanta, Sprite,

Solo, Pepsi Max)



59,

39,









