



DINNER MENU

Indian Style Entrees, From the Indian Tandoori Oven.

Hariyali chicken

Tender Chicken Pieces marinated in Mint flavored Indian herbs and secret Spices.

Size

Half (\$16.00)
Full (\$26.00)

Amritsari Fish Tikka

\$25

Fresh fish marinated in yogurt, spice, lemon, cumin, turmeric, chat masala, and tandoori masala then grilled on slow fire & served in a hot sizzling platter with spicy mint sauce.

Achari Murg Tikka

Marinating the boneless chicken pieces in yoghurt and a special pickling spice blend, serve with Mint and Tamarind sauce.

Size

Half (\$17)
Full (\$27)

Chicken Seekh Kebab

Minced chicken Flavoured with Indian herbs and pressed on a skewer on a slow fire, served with salad and sauces on the side.

Size

Half (\$16)
Full (\$25)

Lasan Murg Tikka

Boneless chicken Marinated in Garlic, Ginger, Yogurt, and Roasted on a slow fire served with salad and sauces on the side.

Size

Half (\$16.00)
Full (\$26.00)

Tandoori Jheenga

\$25

King Prawns overnight marinated in yogurt, ginger, and garlic paste roasted on a slow fire and served with sauce.

Tandoori (Lamb Chop)

\$32.00

Fresh ginger, garlic marinated Lamb Cutlets cooked on a slow fire in the tandoori oven with sauce on the side.

Tandoori Trio Chicken

\$29.00

Combination of Lasan / Tandoori Murg & Hariyali chicken served on a hot plate with sauces on the side.

Tandoori Soya Chaap

\$22.00

Vegan Soyabean Meatballs coated in own masala Recipe cooked in tandoori oven with chillis, and pepper.

Murg Mirch Kebab

Tendered boneless chicken marinated in paprika and yogurt, served with salad and Sauces.

Size

Half (\$16.00)
Full (\$26.00)

Chicken Boti Kebab

\$21.00

Chicken cubes marinated with Indian spices and threaded on metal skewers and served with mint and Tamarind sauce.

Tangadi Kebab

\$22

Chicken Drumsticks marinated with yogurt, Spices, cream and special Indian Spices cooked to perfection and served with Mint and Tamarind sauce on side.

Lamb Seekh Kebab

Minced Lamb Flavoured with Indian herbs and pressed on a skewer on a slow fire, served with salad and sauces on the side.

Size

Half (\$16)
Full (\$25)

CHICKEN TIKKA

Tendered boneless chicken marinated in paprika and yogurt, roasted in tandoori oven served with salad and sauces on the side.

Size

Half (\$16)
Full (\$26)

Tandoori Murg

Whole bone chicken overnight marinated in yogurt, ginger, and garlic paste and roast on a slow fire and then served with salad, and sauce on the side.

Size

Half (\$16)
Full (\$27)

Kabab Platter

\$29.00

Combination of Chicken/ Lamb Seekh Kebab and Tandoori Murg served on a hot plate with sauces on the side.

Harabhara Paneer

\$25.00

Cubes of Cottage cheese marinated with yogurt, spices, and a paste made with mint, with a squeeze of lemon.

House Special Stir-fry

Fresh stir-fried vegetables cooked with a choice of Meat or Seafood touch of Schezuan sauce Own masala secret Spices, Served on a hot Plate.

Protein Choice

Chicken (\$30)
Lamb (\$33)
Beef (\$32)
Goat (\$33)
Seafood - Prawns or Scallops (\$34)

TAWA Special

Choice of meat cooked in onion, capsicum, tomatoes, ginger, spices and Served in a Hot plate.

Protein Choice

Beef (\$28.00)
Lamb (\$29.00)
Goat (\$29.00)

Butter Chicken (Proper Indian Style) \$27.00

Bone Chicken roasted in tandoori and finished in a mild creamy tomato-flavoured sauce.

Tandoori Lasan Tikka Masala \$28.00

Choice of Boneless or Bone Chicken marinated in Garlic, Ginger, Yogurt, and Roasted on a slow fire.

Balti Dum Goat \$27.00

Village style especially for Goat meat Lovers, Cooked in brown Gravy garnished with ginger and Garlic.

Himalayan Handi

Choice of Meat cooked with Julienness of Capsicum, Garlic, onion sauce, and Garnished with Coriander.

Protein Choice

Chicken (\$27)
Beef (\$27)
Lamb (\$28)
Goat (\$28)

Special Paneer Tikka Masala \$24

Cottage cheese flavored with coriander seeds, and cumin seeds with tomatoes tossed in hot and spicy ingredients.

Vegetable Samosa \$9.00

Flaky pastry filled with diced potatoes, peas, cumin seeds and fried golden brown.

Onion Bhaji \$9.00

Sliced onion mixed in chickpea flour batter and deep fried.

CHILLI GARLIC PRAWNS/SCALLOPS \$19.00

Marinated prawn or scallops sauteed in the frying pan served with sauteed mushroom and chef special gravy.

Mixed Non Veg- PLATTER \$23.00

A combination of samosa, onion bhaji, chicken tikka and seekh kebabs. Min for two people.

MAHARAJA Non-Veg BANQUET

Per Person. Includes Drink, Entree (Onion Bhaji, Lasan Tikka, Chicken Tikka, Lamb Seekh Kebab), Mains (Butter Chicken, Lamb Rogan Josh, Vegetable Korma), Naans and Rice.

Price Option

With Drinks (\$46.00)
Without Drinks (\$42.00)

Tikka Masala Curry

Choice of Meat options cooked in medium spicy gravy with green capsicum, sliced onion and fresh herbs.

Vindaloo Curry

Choice of Meat Options cooked with brown onion gravy in a hot vindaloo sauce. A Traditional South Indian Dish.

Butter Chicken \$25.00

Boneless Chicken cooked in tandoori oven, cooked with tomato based gravy, finished in a mild creamy flavored.

Tandoori Murg Tikka Masala \$28.00

Bone chicken Roasted in Tandoori Oven, then cooked in medium spicy gravy with green capsicum, sliced onion, and fresh herbs.

Goat Curry (Bone-in) \$26.00

Bone-Goat meat cooked with, garlic, ginger, brown onion & tomato in a home style.

Lamb Chops Curry \$35.00

Chunks of Lamb Chops cooked in thick onion gravy, ginger, garlic Flavors and garnished with coriander.

Tandoori Jheenga Masala Curry \$29.00

Marinated Prawns in yogurt, ginger, and garlic paste roasted on a slow fire and then Cooked with medium-spicy gravy.

Rara Meat

Choice of meat option meat mince cooked with Fresh onion, ginger, garlic, Fresh coriander, and chef-special spices.

Protein Choice

Chicken (\$28)
Beef (\$28)
Lamb (\$29)
Goat (\$29)

Mix-veg Pakora \$12.00

Chopped mixed vegetable mildly spiced dipped in batter and deep fried to brown color.

Achari Paneer Tikka \$24.00

Cottage cheese marinated in ginger, garlic, pickle and yoghurt, roasted in tandoori oven.

Mixed VEG- PLATTER \$21.00

A combination of samosa, mix pakora, onion bhaji, Paneer pakora.

MAHARAJA VEGETARIAN BANQUET

Per Person. Includes Drink, Entree (Mix Pakora, Samosa, Onion Bhaji, Paneer Pakora), Mains (Butter Paneer, Navrattan Korma, Dal Makhani), Naans and Rice.

Price Option

With Drinks (\$45.00)
Without Drinks (\$41.00)

Tikka Masala Curry

Choice of Meat options cooked in medium spicy gravy with green capsicum, sliced onion and fresh herbs.

Protein Choice

Chicken (\$24.00)
Beef (\$24.00)
Lamb (\$25.00)
Goat (\$25.00)

Korma Curry

Choice of Meat Options Cooked with cashew, almond and creamy gravy, garnished with sliced almond.

Jalfrejee Curry

Choice of Meat Options cooked with capsicum, onion and tomatoes in sweet and sour sauce.

Karahi Curry

Meat options cooked with onion, capsicum, and chief special spices, Garnished with fresh coriander.

Madras Curry

Choice of Meat Options cooked with medium hot meat curry in coconut cream, very popular dish from South India.

Dhansaag Curry

Choice of meat cooked with lentils, garlic, fresh baby spinach, onions and Tomatoes finished with Special Chef spices.

Rara Curry

Choice of Meat Option Cooked with meat mince cooked with Fresh onion, ginger, garlic, Fresh coriander and Chef special spices.

BALTI Curry

Choice of Meat Options cooked with onion, capsicum and chief special spices. Garnished with fresh coriander.

Rogan-Josh Curry

Meat options cooked with brown gravy, Tomato onion Based and finished with ginger and Garlic.

Fenugreek- Peas Curry

Choice of Meat Options cooked with fenugreek leaves, Peas in the cashew creamy gravy garnished with Ginger and garlic.

Curry Seafood

Seafood cooked with tomato, Brown Onion sauce and Special Sauce in medium spiced gravy finished with Garlic and Ginger.

Options

Prawns (\$26.00)
Fish (\$27.00)

Jalfrejee

Fresh seafood cooked with Onion, capsicum, ginger garlic finished with sweet and sour flavor.

Options

Prawns (\$26.00)
Fish (\$27.00)

Malavari

Fresh Seafood cooked with sauteed capsicum, onion and tomato sauce finished in creamy coconut flavor.

Options

Prawns (\$26.00)
Scallops (\$29.00)
Fish (\$27.00)

BUTTER PANEER / Butter Paneer MASALA \$21.00

Homemade cottage cheese cooked in creamy tomato sauce and a touch of chef special spices.

Paneer Methi Matar \$22.00

Cottage cheese and peas cooked with fenugreek leaves in the cashew creamy gravy, garnished with ginger & Garlic.

Paneer Bhuna \$21.00

Cottage Cheese Cooked with Homemade bhuna masala & chopped capsicum, garnished with ginger and Garlic.

Kadai Vegetable \$22.00

Mix vegetable cooked with onion sauce, capsicum, tomato sauce and garnished with Ginger, Garlic.

Saagwala Curry

Choice of Meat Options cooked with lightly spiced herbs, garlic and fresh spinach puree.

Nawabi Curry

Choice of Meat Options Cooked with cashew, almond and creamy Rich Gravy.

Bhuna Curry

Choice of Meat options cooked with a thick sauce, mixed with an amazing chef special spices garnished with onion, ginger and fresh coriander.

CURRY (INDIAN STYLE)

Choice of Meat options cooked with Cumin, coriander, turmeric, ginger, garlic, onions, chilli peppers, Tomatoes in traditional way from Grandma's Kitchen.

Do-pyaza Curry

Choice of meat pieces cooked with onion, tomato, capsicum and Indian herbs. Garnished with fresh coriander.

Mango Curry

Choice of Meat option cooked with exotic creamy gravy in mild mango flavor sauce. A great Flavors Mild curry Person.

Butter Seafood

Fresh scallops/prawns cooked with variety of spices and creamy tomato gravy. A curry for mild spicy.

Options

Prawns (\$26.00)
Scallops (\$29.00)

Goan Curry

Seafood cooked in a fine thick tomato and coconut gravy finished with lemon and Dessicated Coconut.

Options

Prawns (\$26.00)
Fish (\$27.00)

Masala Seafood

Fresh seafood cooked with medium spicy gravy, capsicum and sliced onion, garnished with Ginger and Garlic.

Options

Prawns (\$26.00)
Scallops (\$29.00)
Fish (\$27.00)

Pasanda

Fresh seafood cooked with almond, cashew cream gravy Great for mild spicy.

Options

Prawns (\$26.00)
Scallops (\$29.00)
Fish (\$27.00)

Shahi Paneer \$21.00

Homemade cottage cheese cooked in creamy Rich cashew & almond sauce.

PANEER BALTI / Mushroom Balti \$22.00

Paneer or Mushroom cooked with onion, capsicum and chef Special Spices.

Vegetable Korma / Butter Vegetable \$21.00

Mix Vegetable cooked with Cashew Gravy / Creamy Tomato Gravy finished with mild spicy sauce.

Dal Makhani \$20.00

Lentils cooked overnight on slow fire, finishing with cream, special house Spices and finished with ginger, Garlic.

Daal Fry / Palak Daal

Yellow lentils cooked with garlic, ginger, onion, tomato and garnished with Indian Herbs.

Variations

Daal Fry (\$20.00)
Palak Daal (\$22.00)
Add Spinach (+\$3.00)

Kofta special \$21.00

Balls Made of Cottage cheese, potato and special spices cooked with special house made creamy gravy.

Chana Aalo Masala \$21.00

Potato, white chick peas cooked together with brown gravy, capsicum and garnished with onion, Garlic.

Choice of chicken / cottage cheese cooked with a special batter and onion, capsicum, spring onion.

Manchurian

Battered Chicken or Chopped mixed vegetables tossed with corn flour base, ginger, garlic & herbs.

Choices

Chicken (\$23.00)
Vegetarian (\$21.00)

Mushroom / Chips Chilli

Potatoes or Mushroom coated with spicy red batter mix of special spices and Szechuan sauce.

Choices

Mushroom (\$19.00)
Chips Chilli (\$22.00)

Cumin Rice \$6.00

Basmati Rice cooked with cumin seeds and special spices.

Smoked Chicken Dum Biryani \$24.00

Basmati rice and chicken cooked with aromatic spices served with Raita on side.

Vegetable Biryani \$22.00

Rice cooked with Mix vegetables in herbs and spices served with Raita on the side.

GARLIC NAAN \$4.50

Plain flour bread with garlic baked in clay oven.

CHEESE NAAN \$6.00

Naan Stuffed with cheese and coriander.

VEGETABLE NAAN \$7.00

Plain flour stuffed with mix vegetable and spices.

Tandoori ROTI \$4.50

Hand rolled bread made from wholemeal flour.

CHICKEN Keema Naan \$7.50

Naan filled with mince chicken & cheese.

CHOCOLATE NAAN \$6.00

Naan Breads filled with chocolate and cooked in Tandoori Oven.

Indian Salad \$11.00

Cucumber, Carrots, Tomatoes, Cabbage, Onion with Lemon.

Jheenga Salad \$19.00

King prawn toasted in tandoori oven, mixed with salad, cherry tomato, cucumber, onion.

Aalo Gobi \$21.00

Potato and Cauliflower mixed with onion, tomato gravy, homemade spices and garnished with Ginger and Garlic.

Palak Paneer / Mix Vegetable

Homemade cottage cheese or Mix vegetable cooked with spinach puree mix with Spices.

Choices

Palak Paneer (\$21.00)
Mix Vegetable (\$20.00)

Karela Fry \$17.00

Bitter Gourd Fried with Sauteed, spiced, Tangy, Crispy and Bitter.

Battered Chicken deep fried and cooked with ginger garlic, curry leaves, mustard seeds, yogurt, onion capsicum.

Chicken Lollipop \$22.00

Chicken wings coated with spicy red batter mix of special spices and Szechuan sauce.

Soya Chaap Chilli \$21.00

Vegan Soyabean Meatballs coated in own masala Recipe cooked with soya sauce, chillis, and pepper.

Pulav Rice \$9.00

Basmati rice cooked in cashew nuts, sultanas and herbs.

Biryani (Goat / Lamb / Beef) \$25.00

Choice of meat options cooked with Basmati rice and aromatic spices, served with Raita.

Tandoori Butter NAAN \$4.00

Plain flour bread cooked in a tandoori oven and garnished with butter.

CHEESE AND GARLIC NAAN \$6.50

Naan stuffed with cheese and garlic.

PASHEWARI NAAN \$6.50

Naan stuffed with dried fruits and coconut flavors cooked in tandoori oven.

Laccha Naan \$5.00

Multi-layered butter naan cooked in clay oven.

KEEMA NAAN \$7.00

Naan filled with minced lamb and Special spices.

ONION KULCHA \$6.50

Naan stuffed with onion and Homemade spices.

LACHHA PARATHA \$5.50

Multi-layered bread cooked in clay oven.

Kachumber Salad \$11.00

Julienne cut mixed Salad with Chunky Chaat Masala & Lemon.

Tandoori chicken Salad \$17.00

Mix Salad, cherry tomatoes, cucumber, Capsicum and Tandoori Boneless Chicken.

Sauces & Raita **\$4.50** **Papadoms (4 Pcs)** **\$5.00**

Mint Sauce, Tamarind Sauce, Pickles, Sweet Mango Chutney, or Raita.

Stir Fried - Vegetable **\$9.00** **GULAB JAMUN** **\$9.00**

Pan-fried broccoli, mushroom, green peas, and cauliflower toasted with butter and black pepper.

Mango Kulfi **\$9.00** **VANILLA ICE-CREAM** **\$7.00**

CHOCOLATE ICE-CREAM **\$7.00**