



indian cuisine

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SOUPS

Tomato	\$6.50
Fresh tomato soup topped with cream, spring onion & coriander	
Spinach	\$6.50
Spinach soup with fresh herbs & spices finished with cream	
Tomato Egg Drop	\$6.90
Mildly spiced fresh tomato soup with egg	
Chicken	\$6.90
Clear chicken soup topped with spring onion	
Paya	\$6.90
Home style lamb trotters garnished with spring onion & coriander	

ENTRÉE

Baby Corn Pakoda	\$6.50
Lightly spiced baby corn fritters coated with chickpea flour	
Batata Wada (2 per serve)	\$6.50
Savoury fried potato balls, a taste from the streets of Mumbai	
Onion Bhaji	\$6.50
Crispy fried onion fritters with a dash of spices	
Aloo Tikki (2 per serve)	\$6.50
Calcutta style mildly spiced potato cakes	
Tandoori Chicken (half)	\$12.00
Tandoori Chicken (full)	\$18.00
Marinated chicken cooked to perfection in a tandoor	
Chicken Tikka	\$10.50
Succulent bites of marinated chicken cooked in a tandoor	
Chicken Hariyali	\$10.50
Boneless chicken marinated in cilantro, mint & other flavors	
Chicken Malai Tikka	\$10.50
Creamy chicken with cheese, cardamom & a hint of chilly	
Cream Chops	\$10.90
Mildly spiced lamb chops coated in egg	
Seekh Kebab	\$10.90
Skewered lamb mince with fresh herbs and spices	
Lamb Angaree (hot lamb pieces)	\$10.90
Fiery barbequed backstrap lamb morsels	

MAINS

Palak Paneer	\$12.50
Cottage cheese cooked in spinach with a dash of cream	
Veg Jaipuri	\$12.50
A medley of vegetables tossed in a semi dry gravy	
Aloo Gobhi	\$12.50
Potato & cauliflower in a thick gravy finished with fresh ginger & coriander	
Aloo Baingan	\$12.50
Curried Potatoes With Eggplant in a medium gravy	
Malai Kofta	\$13.50
Cottage cheese and Potato dumplings served in a mild gravy	
Shaam Savera	\$13.50
Ricotta cheese wrapped in spinach served in a white gravy	
Dal Tadka	\$10.00
A mix of yellow & red lentils; a staple of every Indian home	
Butter Chicken / Chicken Makhani	\$13.50
Boneless pieces of tandoori chicken served in a fresh tomato, cream & fenugreek sauce	
Chicken Tikka Masala	\$13.50
Succulent bites of chicken tikka tossed in a semi dry gravy	
Chicken Curry	\$13.50
Boneless chicken pieces cooked in a rich onion & tomato base	
Chicken Pepper Masala	\$14.50
Chicken curry tempered with black pepper, curry leaf & mustard seeds; a South Indian influence	
Chicken in Green Masala	\$14.50
Green chicken tikka curry infused with fresh mint & green chilly	
Chicken Kashmiri	\$14.50
Mild creamy chicken curry prepared with mixed dry fruits	
Beef Rogan Josh	\$13.50
Kashmiri style mild beef curry with a ravishing flavour	
Saag Beef	\$13.50
A perfect combination of spinach, beef & ground spices	
Beef Vindaloo	\$13.50
A Portuguese influenced spicy beef curry from Goa	

Lamb Rogan Josh	\$13.50
Kashmiri style mild lamb curry with a ravishing flavour	
Saag Gosht	\$13.50
A perfect combination of spinach, lamb & ground spices	
Lamb Vindaloo	\$13.50
A Portuguese influenced spicy lamb curry from Goa	
Kheema Hara Dhania	\$13.50
Mince lamb curry cooked with green peas, coriander & egg	
Lamb Dahiwala	\$14.50
Yogurt based lamb curry finished with julienned ginger & a touch of dry red chilly	
Lamb Chops Masala	\$14.50
Lamb chops in a home style medium gravy	
Lamb Bhuna	\$14.50
Lamb cooked in its own juices & whole spices over a slow flame, a house specialty	
 Kokum Fish or Prawn	 \$16.50
Fillets of available fish or prawn in a mild, tangy gravy flavoured with kokum (wild mangosteen) a berry native to the western coastal region of India	
 BREADS	
Naan	\$2.50
Plain flour bread	
Garlic Naan	\$3.00
Plain flour bread sprinkled with finely chopped garlic	
Roti	\$2.50
Whole meal bread	
Kheema Nan	\$4.50
Nan bread stuffed with spicy lamb mince	
Alu Paratha	\$4.00
Nan bread stuffed with spicy potato filling	
Paneer Kulcha	\$4.50
Nan bread stuffed with mildly spiced cottage cheese	

RICE

Biryani (Chicken / Lamb)	\$13.50
Chicken / Lamb cooked with basmati rice in a rich blend of spices dressed with fried onions	
Veg Biryani	\$12.50
Mix vegetables cooked with basmati rice in a rich blend of spices dressed with fried onions	
Green Peas Pulao	\$5.50
Aromatic cumin flavoured rice with green peas	
Basmati Rice	\$3.00

ACCOMPANIMENTS

Raita	\$3.50
Fresh diced cucumber and tomatoes in home style yogurt	
Papadums (4 pieces)	\$2.00
Mix Pickle	\$2.00
Mango Chutney	\$2.00

DINNER FOR TWO **\$40.00***

Onion Bhaji (4 pieces), Chicken Makhani, Lamb Rogan Josh, 2 Nan, Basmati Rice, Raita

DINNER FOR TWO (VEGETARIAN) **\$38.00***

Onion Bhaji (4 pieces), Veg Jaipuri, Palak Paneer, 2 Nan, Basmati Rice, Raita

* No Variations

Soft Drinks	\$2.00
Orange Juice	\$2.00
Lassi	\$3.00
Mango Lassi	\$3.50

DESSERTS

Mango Kulfi	\$4.90
Home made mango flavoured ice cream	
Pistachio Kulfi	\$4.90
Home made pistachio flavoured ice cream	
Gajar Halwa	\$5.00
Warm grated carrot pudding	
Gulab Jamun	\$5.00
Warm milk dumplings served in sweet saffron syrup	



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B.Y.O.

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245 Glen Huntly Road, Elsternwick, VIC 3185

Dinner

Wed - Mon 5:30pm till Late

Tuesday Closed