



CURRIES & SPIRITS  
INDIAN RESTAURANT



Public Holiday Surcharge 10%

# ENTREE

<b>Vegetable Samosa (V) (2 pcs)</b>	<b>\$9.90</b>
<small>Most popular Indian entrée, short pastry pockets filled with vegetables and spices</small>	
<b>Onion Bhaji (V, GF) (4 pcs)</b>	<b>\$10.90</b>
<small>Onion dipped in chickpea batter &amp; crisp fried</small>	
<b>Bhaingan Pakora (V, GF) (5 pcs)</b>	<b>\$10.90</b>
<small>Eggplant fritters, chickpea flour &amp; spices</small>	
<b>Vegetable Spring Roll (V) (5 pcs)</b>	<b>\$9.50</b>
<small>Mixed vegetables in crispy pastry and deep fried</small>	
<b>Beetroot tikki (4 pcs)</b>	<b>\$10.90</b>
<small>Beetroot &amp; potato mash with spices &amp; deep fried</small>	
<b>Gobhi pakora</b>	<b>\$10.90</b>
<small>Cauliflower fritters, chick pea flour &amp; spices</small>	
<b>Fish Amritsari (4 pcs)</b>	<b>\$15.90</b>
<small>Fish fillets marinated in special blend of spices, coated with ginger, garlic, whole coriander, cumin seeds and deep fried</small>	
<b>Garlic prawns</b>	<b>\$19.50</b>
<small>Prawns freshly seasoned and marinated in garlic yoghurt, perfectly cooked</small>	

## Entrée from the Tandoor

<b>Chicken Tikka</b>	<b>(3 pcs) \$13.90</b>	<b>(5 pcs) \$16.90</b>
<small>Boneless chicken fillets marinated overnight with spices and yoghurt</small>		
<b>Special Punjabi Wings (5 pcs)</b>	<b>\$15.90</b>	
<small>Spicy wings marinated in chef's special spices cooked in Tandoori oven</small>		
<b>Barrah Kebab (GF)</b>	<b>(3 pcs) \$20.90</b>	<b>(5 pcs) \$25.90</b>
<small>tender cutlets marinated in spices and aromates, skewered in Tandoor, served with mint sauce.</small>		
<b>Tandoori Chicken</b>	<b>\$15.90 (H) \$22.90 (F)</b>	
<small>Chicken marinated in spices, ginger and garlic extracts, lemon juice, yoghurt and smoke roasted</small>		
<b>Lakhnawi Seekh Kebab (GF) (4 pcs)</b>	<b>\$15.90</b>	
<small>A specialty from the city of Nawabs, Lucknow; lamb mince with onions, green spices and mint flakes pressed on a skewer and smoke roasted.</small>		
<b>Prawn Tandoori (6 pcs)</b>	<b>\$19.50</b>	
<small>King prawns served in exotic fine spice</small>		

## Entrée Platters

<b>(each min. for 2 people)</b>	<b>\$14.90</b>
<b>Vegetarian Platter (Per person)</b>	<b>\$15.90</b>
<small>One piece each of Vegetable Samosa, Onion Bhaji, Bhaingan Pakora, Gobhi pakora</small>	
<b>Mixed Platter (Per person)</b>	<b>\$16.50</b>
<small>One piece each of Chicken Tikka, Vegetable Samosa, Onion Bhaji, Fish Amritsari</small>	
<b>Tandoori Platter (Per person)</b>	<b>\$16.50</b>
<small>One piece each of Barrah Kebab, Tandoori Chicken, Special punjabi Wings, Lakhnawi Seekh Kebab</small>	

## CHICKEN

- Butter Chicken (GF)** **\$22.90**  
Chicken delicacy, firstly half cooked in the Tandoori way and then finished the curry way, with a creamy tomato flavoured curry with butter and a touch of pepper
- Chicken Korma (GF, N)** **\$21.90**  
Kings favourite, known throughout India. A bowl full of highly flavoured creamy texture, best known boneless chicken curry
- Chicken Tikka Masala (GF)** **\$21.90**  
Most popular Indian dish in London. Chicken tikka pieces cooked along with fresh onions, capsicum and tomato. Topped with lemon juice and fresh coriander
- Chicken Methi Malai (GF)** **\$21.90**  
Tender boneless chicken pieces cooked in fresh cream and cashews, flavoured with fenugreek leaves and a touch of pepper
- Mango Chicken (GF)** **\$21.90**  
Tender pieces of chicken cooked in mild curry sauce and alphonso mango puree
- Chicken Saag (GF)** **\$21.90**  
Chicken blended to perfection Mughlai style, fresh green spices from the hilltop of Kashmir and a puree of leafy green spinach
- Chicken Vindaloo (GF) 🌶️🌶️🌶️** **\$21.90**  
Not for the faint hearted! For those who like it HOT, a typical Goanese style dish, cooked in vinegar and spices
- Chicken madras (GF)** **\$21.90**  
Chicken marinated in South Indian spices flavoured with curry leaves and coconut cream

## LAMB & GOAT

- Lamb Rogan Josh (GF)** **\$23.90**  
A popular preparation of lamb from North India, rich gravy is used to finish the pot roast with ground cumin seeds and garnished with fresh coriander
- Lamb Korma (GF, N)** **\$23.90**  
A king's favourite, known throughout India. A bowl of highly flavoured creamy textured boneless lamb curry
- Lamb Bhuna (GF)** **\$23.90**  
A traditional Indian favourite, lamb pieces sautéed in lamb mince, capsicum, ginger, onion, coriander topped with lemon juice and finished with masala sauce
- Lamb Saag (GF)** **\$23.90**  
Lamb blended to perfection Mughlai style, fresh green spices from the hill tops of Kashmir and a puree of leafy green spinach
- Lamb Vindaloo (GF) 🌶️🌶️🌶️** **\$23.90**  
Not for the faint hearted! For those who like it HOT, a typical Goanese style dish cooked in vinegar and spices
- Lamb madras (GF)** **\$23.90**  
Lamb marinated in South Indian spices flavoured with curry leaves and coconut cream
- Goat curry (GF)** **\$25.90**  
Tender pieces of goat on bones and cooked with exotic spices



## BEEF



### Bombay Beef (GF)

Morsels of beef cooked with potatoes, spices fenugreek and curry leaves

**\$22.50**

### Beef Korma (GF, N)

A king's favourite, known throughout India. A bowl of highly flavoured creamy beef curry

**\$22.90**

### Beef Saag (GF)

Beef blended to perfection Mughlai style, fresh green spices from the hill tops of Kashmir and a puree of leafy green spinach

**\$22.90**

### Beef Vindaloo (GF) 🌶️🌶️🌶️

Not for the faint hearted! For those who like it HOT, a typical Goanese style dish cooked in vinegar and spices

**\$22.90**

### Beef Madras (GF)

Beef marinated in South Indian spices flavoured with curry leaves and coconut cream

**\$22.90**



## SEAFOOD



### Machli Tamatarwali (GF)

Delhi's most famous fish curry flavoured with chef's secret spices, cooked in tomato

**\$24.90**

### Prawn Masala (GF)

A dry combination of jumbo prawns, chunks of onions

**\$26.90**

### Fish malabari (GF)

Cooked with curry leaves, mustard seeds & coconut cream

**\$25.90**

### Prawn malabari (GF)

Prawn curry cooked in coconut cream and spices

**\$26.90**

### Samundari ratan (GF)

Prawns fish and mussels in coconut, curry leaves and spices

**\$27.90**



## VEGETABLE



### Navratan Korma (GF, N)

Seasonal mixed vegetables in almond based curry sauce

**\$18.90**

### Karahi Paneer (GF)

Dry combination of homemade cottage cheese along with capsicum, onion & tomato cooked in Karahi style, garnished with ginger and fresh coriander

**\$19.50**

### Palak Paneer (GF)

Dry combination of spicy spinach puree and homemade cottage cheese

**\$18.50**

### Methi Malai Mushroom (GF)

Mushroom and peas cooked in fresh creamy sauce with cashews flavoured with roasted fenugreek leaves

**\$18.90**

### Malai Kofta (N)

Croquettes of cottage cheese, potatoes, cashew nuts and spices simmered in a sauce of crushed tomatoes, onions and fresh cream garnished with almond flakes.

**\$19.90**

<b>Aloo Mattar Tamatar (GF, V)</b> Peas and potatoes in a very smooth onion and tomato based curry	<b>\$17.90</b>
<b>Bhaingan Curry (GF, V)</b> Semi roasted eggplants cooked with exotic spices & peas until deliciously tender	<b>\$18.90</b>
<b>Dal Bahar (GF, V)</b> Red lentils cooked on slow fire blended with special gravy flavoured with clarified butter and roasted spices, served with shredded ginger	<b>\$15.50</b>
<b>Dal makhani (GF)</b> Black lentils soaked overnight in spices and slow cooked on charcoal fire for many hours, served in tomato gravy and garnished with cream	<b>\$16.90</b>
<b>Paneer do piaza (GF)</b> Homemade cottage cheese cooked in onion & tomato served in spicy gravy	<b>\$18.90</b>
<b>Aloo gobhi (GF, V)</b> Cauliflower and potato cooked with cumin seeds, onion, ginger and spices.	<b>\$18.50</b>
<b>Chana Masala (GF, V)</b> Chickpeas cooked in a tomato onion gravy garnished with coriander	<b>\$17.90</b>

## Rice Pulao Biryani

<b>Rice (per person)</b> Plain boiled basmati rice	<b>\$4.50</b>
<b>Kashmiri Pulao (per person)</b> Fluffy saffron rice with dried nuts, fruits and cardamom powder	<b>\$5.90</b>
<b>Hyderabadi Biryani</b> ) Assorted cuts used for preparation. A speciality from the Mughlai days served with cucumber raita. (Choice of beef, lamb, chicken & vegetables)	<b>\$18.90</b>
<b>Prawn Biryani</b> ) Prawn used for preparation. A speciality from the Mughlai days served with cucumber raita.	<b>\$22.90</b>

## INDIAN BREADS

<b>Naan</b> Plain white flour bread	<b>\$4.50</b>
<b>Garlic Naan</b> Flavour of fresh garlic and coriander	<b>\$4.90</b>
<b>Naan Makhni</b> Bread stuffed with clarified butter and lightly garnished with coriander	<b>\$4.90</b>
<b>Kashmiri Naan</b> Stuffed with dried fruits and nuts	<b>\$6.90</b>
<b>Cheese Naan</b> Stuffed with shredded cheese, cottage cheese and spices	<b>\$5.90</b>
<b>Cheese and Garlic Naan</b> Stuffed with tasty shredded and cottage cheese and spices. Topped with garlic and coriander	<b>\$6.90</b>
<b>Vegetable Naan</b> Stuffed with potatoes, peas and spices	<b>\$5.90</b>
<b>Tandoori Roti</b> Wholemeal bread	<b>\$4.50</b>
<b>Chicken Cheese Naan</b> Stuffed with chicken & shredded cheese and spices, topped with coriander	<b>\$6.90</b>
<b>Amritsari kulcha</b> Traditional north indian style bread stuffed with potatoes, onions, fenugreek leaves topped with butter	<b>\$6.90</b>

## SIDE DISH

<b>Raita, Mint sauce, Papadums, Mixed pickle, Mango chutney (each)</b>	<b>\$3.50</b>
<b>Side Dish Platter</b> A combination of all side dishes	<b>\$12.90</b>
<b>Green Salad</b>	<b>\$8.90</b>
<b>Onion Salad</b>	<b>\$4.50</b>

## KIDS MENU

(12 years and under)

<b>Kid Size Curry &amp; Rice</b> Butter Chicken, Korma (lamb, chicken, beef) with rice (for one person) and a choice of one plain naan or chips	<b>\$13.90</b>
<b>Chicken Nuggets &amp; Chips</b>	<b>\$9.90</b>
<b>Fish &amp; Chips</b>	<b>\$9.90</b>
<b>Just Chips</b>	<b>\$4.50</b>

## BANQUET

<b>Super deluxe banquet (Per person)</b> Entrée -choose either veggie platter or mix platter  Mains - Choice of Any Mains(Except seafood) Rice or Pulao Rice, Combination of Garlic Naan, Plain Naan	<b>\$42.90</b>
<b>Maharaja banquet (Per person)</b> Entrée - choose any platter  Mains - Choice of Any Mains Rice or Pulao Rice, Combination of Garlic Naan, Plain Naan & Cheese Naan, Dessert of the Day	<b>\$47.90</b>