

SOUP

	\$
Tomato soup	6
Lentil Soup	6
Chicken Soup	7

STARTER

VEGETARIAN

	\$
Vegetable samosa (2pc) <i>Triangular pastries filled with spiced fresh vegetables deep fried to golden perfection</i>	5
Vegetable pakora <i>vegetables deep fried in a spiced gram Flour batter for extra crunch</i>	6
Onion bajji <i>Onion slices deep fried in a spiced gram Flour batter for extra crunch</i>	6
Fresh Green Salad	5
Masala papad <i>Crispy wafer-thin Indian crackers topped with spicy mixed vegetables</i>	5
Gobi Manchurian <i>Cauliflower fritters in a thick soup like spicy dry gravy made of corn flour.</i>	8
panner tikka <i>Gently charred cottage cheese marinated in creamy yogurt and carom seeds</i>	10
Chilli Paneer <i>An Indo Chinese Appetiser is a spicy & tangy stir fried cottage cheese dish.</i>	10

NON VEGETARIAN

Egg Bhurji <i>Scrambeled egg with Onion , and chilli</i>	5
Masala Egg Omlette <i>Egg fried with pices and vegetables</i>	5
Chicken 65 <i>Boneless chicken pieces marinated in spice blend & deep fried in spicy think gravy and cooked dry.</i>	11
Chicken Chettinad dry <i>Spicy and fiery, is made from carefully blended spices for aromatic and flavourful experience</i>	12
Chicken Adraki <i>Boneless chicken pieces marinated with Indian vareity of spices</i>	12
Chicken Tikka <i>chicken marinated with spices and yogurt, and baked to juicy goodness in our traditional Tandoor oven</i>	12
Chicken Tandoori (Quarter/Half/Full) <i>The classic tandoori chicken , marinated in yogurt, lemon juice, and plenty of spices, then grilled to perfection in Tandoor</i>	

Chilli Chicken <i>One of the most loved indo-chinese dish. Juicy chicken pieces fried in a spicy batter and then coated with spicy garlicky sauce.</i>	12
Chicken Sheekh Kabab <i>Minced chicken seasoned in aromatic spices grilled to perfection</i>	13
Malai Kabab <i>small pieces of boneless chicken baked using skewers in oven after marinating in spices and yogurt.</i>	15
Mutton Sheekh Kabab <i>(Minced mutton seasoned in aromatic spices grilled to perfection)</i>	15
Fish Rava Fry <i>(Fish marinated with spice mix with a dash of lemon juice and deep fried to perfection)</i>	18
Fish Tikka <i>(Boneless spiced fish steak cooked to perfection in our Tandoor</i>	18
Garlic Prawn	18
Tandoori Prawn <i>(jumbo sized prawns are marinated in a delicate blend of the finest and freshest herbs, spices and natural yoghurt & cooked in Tandoor)</i>	25

MAIN COARSE

<u>VEGETARIAN</u>	\$
Jeera Aloo <i>light dish where Potatoes boiled and sauteed golden with turmeric, jeera and onions</i>	8
Aloo Gobi <i>Spiced cauliflower and potatoes in rich, creamy curry cooked to aromatic perfection that goes well with rice or bread</i>	8
channa masala <i>Chickpeas cooked in a tangy melange of freshly roasted spices and rich tomato gravy</i>	8
Baingan Bharta <i>Roasted brinjal cooked in garlic, tomatoes, onions and fresh green chillies</i>	8
Dhal Tadka <i>Yellow Dal sautéed with onion, tomatoes, cumin, and chillies</i>	8
Mangalore Potato curry <i>Potatoes boiled with red dry chilli spice blend & cooked to consistency in coconut milk based gravy</i>	8
Aloo mattar Gobi <i>Potato , peas and cauliflower cooked with spices and sauted with cumin and onions</i>	9
Bhindi Nentra <i>Okra Cooked with onions and spice mixture</i>	10
Dhal Makhni <i>WHOLE BLACK LENTILS SIMMERED WITH SPICES, FINISHED WITH CREAM,BUTTER & TOMATOES</i>	10

Palak Panner <i>Cottage cheese cooked with fresh spinach based gravy infused with clove</i>	11
Panner Butter Masala <i>Indian cottage cheese simmered in a tomato, butter and cashew nut gravy that's flavoured with dried fenugreek leaves</i>	11
Paneer Tikka Masala <i>Curry with marinated pieces of paneer are cooked in Tandoor & simmered in a tomato based creamy curry.</i>	11
Mattar Paneer <i>North Indian dish consisting of peas and paneer in a tomato based sauce, spiced with garam masala</i>	11
Paneer Saag <i>Classic Indian dish of cooked spinach studded with cubes of fried paneer cheese. Thickened with cream or coconut milk</i>	11
Mixed vegetable korma <i>Curry made using veggies along with yogurt, coconut, spices and nut or seed paste.</i>	11
Mushroom Mattar <i>Semi dry curry of peas and mushrooms mildly spiced made in north Indian Style</i>	11
Malai kofta <i>Vegetarian dumping simmered in a mild spice</i>	11
Kaju Masala <i>A rich curry where roasted cashews are slowly cooked in a spicy, creamy and silky onion tomato based gravy.</i>	15

NON VEGETARIAN

\$

Egg Curry <i>This scrumptious recipe is a perfect melange of spicy and tangy spices and boiled eggs.</i>	8
Butter Chicken <i>Chicken marinated in a delightful yogurt and spice mixture, and simmered in a rich tomato, cashew nuts, butter flavoured gravy</i>	14
Chicken tikka masala <i>chicken marinated with spices and yogurt, and cooked in tomato spice based gravy</i>	14
Chicken Vindaloo <i>is a hot and spicy dish with a blend of roasted spices, hot red chillis</i>	14
Chettinad Chicken masala <i>Spicy and fiery, this scrumptious chicken curry is made from carefully blended spices for aromatic and flavourful experience</i>	14
Chicken Jalfrazie <i>Diced chicken breast , cooked in a mildly spiced tomato based sauce with red and green peppers</i>	14
Methi Chicken <i>Chicken dish prepared with chicken and fresh fenugreek (methi) leaves & cooked in tomato based gravy</i>	14
Mangalorean Chicken sukka <i>Chicken marinated with mangalore chilli spice powder & cooked on slow heat in thick coconut milk gravy and tossed with grated coconut</i>	14
Mangalorean Kori rotti Gassi <i>Chicken marinated with mangalore chilli spice powder, sauted with onion,garlic & cooked on slow heat in coconut milk gravy & served with thin crisp mangalore rice roti</i>	14
Chicken Ghee roast <i>Pieces of chicken marinated with special spice masala & cooked on slow heat in ghee</i>	15
Chicken DoPiaz <i>Chicken cooked with double amount of onion and light spices</i>	14

Mutton Rogan Ghosh <i>SPICY KASHMIRI MUTTON IN THICK GRAVY</i>	15
Mutton Keema <i>Delicacy prepared using mutton mince, green peas, onions, tomatoes, cloves & cooked with a variety of whole and dried spices</i>	15
Mutton Masala <i>Tender mutton chunks marinated in turmeric and fried in spicy masala curry</i>	15
Fish Vindaloo <i>A popular Goan dish of fish fillets, cooked in fiery spicy masala</i>	15
Fish Masala <i>fish fillets marinated in turmeric, chillies and lemon juice fried and sauteed in an onion-tomato masala</i>	15
Mangaloren Fish Curry <i>Fresh Fish simmered in Finely ground coconut paste with tamaraind & spices</i>	15
Goan Fish Curry <i>Fish simmered in tomato and coconut paste</i>	15
Kerala Prawn Curry <i>A stir in hot spices with juicy prawns and a warm blend of coconut milk.</i>	16
Prawn Mirch masala <i>A spicy hot prawn curry</i>	16
Fish Head Curry	20

Rice

Steam Rice	3
Jeera Rice (<i>Basmati rice tossed and cooked with cumin seed</i>)	5
Peas Pulao (<i>Basmati rice cooked to perfection with peas and spices</i>) .	6
Kashmiri Pulao (<i>Basmati pulao rice tossed & cooked with fruit cocktails and cashew nuts</i>)	6
Egg & Chicken Fried rice (<i>Cooked rice stir fried along with egg , chicken pieces and vegetables.</i>)	8
Vegetable Bririyani (<i>Basmati biryani rice cooked with green peas, carrot, cauliflower and herbs and spices</i>)	8
Chicken Biriyani (<i>basmati rice spiced with garam masala, and cooked with marinated chicken</i>)	10
Mutton Biriyani (<i>basmati rice spiced with garam masala, and cooked with fresh marinated mutton</i>)	13
Chicken bum 9biriyani <i>Flavourful basmati biryani rice and cooked under slow heat with juicy chicken & Indian spce blend0.</i>	14
Prawn Biriyani (<i>basmati rice spiced with garam masala, and cooked with fresh prawns</i>)	15

Breads & Naan

Tandoori Roti (<i>Whole Wheat Bread</i>)	3
Naan (<i>Leavened Flour Bread</i>)	3
Butter Naan (<i>Leavened Flour Bread Layered with Butter</i>)	3.5
Garlic Naan (<i>Leavened Flour Bread layered with butter & Garlic</i>)	3.5
Laccha Prata (<i>Special layered flatbread made with whole wheat flour</i>)	4.5
Masala Kulcha (<i>Unleavened Flour Bread with different masala fillings</i>)	4.5
Kashmiri Naan (<i>Tandoori naan filled with mixed nuts and flavoured with rose petals</i>)	5

Beverages

soft Drinks	3
Fresh Lime Soda	3
Masala Tea	3
Coffee	3
Butter milk	2
Plain Lassi (sweet/salt)	3
Mango Lassi	4

Dessert

Ice Cream (1Scoop)	3
Gulab Jamun (2pc) <i>Delicious warm milk dumplings soaked in the sweetness of rose water syrup</i>	5
Gajjar Ka Halwa (<i>Pudding of grated carrot, ghee, sugar in milk base</i>)	5

Payasam (<i>An Indian dessert of rice or vermicelli, boiled in milk or coconut milk, flavoured with cardamom</i>)	5
Khulfi (<i>Commonly known as Indian Ice cream is a milk based dessert with different flavours</i>)	6