

yantra

DELIVERY & TAKEAWAY

MENU



Yantra presents The Frontier Feast

Bewitching Biryanis with Amazing Accompaniments

Biryanis – all served with a raita (yogurt salad) and pineapple pickle

- Awadhi Gosht Biryani \$32
From the Nawabi kitchens of Awadh; a fragrant delicately flavoured rice and lamb creation cooked on 'dum' or in its own steam
- Auntie P's Keema Masoor Pulao \$32
A unique Old Delhi family recipe that layers lamb mince with black lentils and coriander, a unique one dish meal
- Lahori Murg Pulao \$32
From the North West of the sub-continent comes this delicious chicken leg and rice dish with whole gram (kabuli chana), apricots and spices. A tasty, tangy, tantalizing treat
- Chicken Berry Pulao \$32
A staple of Bombay's Irani cafes, our interpretation of this classic has a unique balance of flavours
- Prawn Biryani \$32
From the Malabar Coast with authentic Kerala whole spices this fragrant prawn biryani is sure to tempt you to have more and more
- Zaitooni Subz Biryani (V) \$26
A vegetable feast with olives, cottage cheese and vegetables, a true delight for the senses
- Paneer Makai ki Tehri (V) \$26
Originally from the Garhwal foothills of the Himalayas where the finest Basmati rice is grown, this unique dish has spread far and wide through North India. Our version uses cottage cheese and corn for a contrast of texture and taste
- Rajasthani Subzi Pulao (V) \$26
From the desert state comes this vegetarian dish, a riot of colour and flavour with fava beans and cherry tomatoes



Amazing Accompaniments

Kebabs & Kurries, each served with a green mango salad

Bukhini Sheekh Kebab (4 skewers)	\$24
Minced lamb marinated with a chilli infused oil, cooked in a clay oven. A Yantra special that is sure to set your taste buds tingling	
'Royal' Chicken Chaamp (2 pcs)	\$24
Calcutta's famous whole chicken leg slow cooked in its own juices	
Tandoori Prawns (4 pcs)	\$24
Jumbo prawns, grilled to perfection in a smoky clay oven	
Chutney Machhi (4 pcs)	\$24
Chunks of delicate boneless fish, marinated in a green coriander and mint paste, finished in the clay oven. Heavenly bites for fish lovers	
Subz Sheekh Kebab (4 skewers) (V)	\$20
From the Nizami kitchens of Hyderabad comes our vegetable based version of this classic which is an all time favourite	
Tandoori Gobi (V)	\$20
Spectacular whole cauliflower, napped in a cheesy marinade, grilled to perfection in the clay oven	
'Impossible' Shammi Kebab (4 discs) (VG)	\$20
Our vegan version of the classic griddle cooked kebab, eat it to believe it!	
Mattar Paneer (V)	\$20
Cottage cheese chunks grilled in a clay oven napped in a rich tomato sauce with green peas, an old classic reinvented	
Dum ki Raan (serves 2-3)	\$48
Yantra Special - the pièce de résistance for a stunning impact on your table. Whole leg of lamb marinated overnight in our secret medley of spices and slow cooked on 'dum' (in its own steam) till the meat is falling off the bone.	



Chaat Corner

Pani Puri (12) \$15

A popular street food, where crisp fried dough balls (puri) are stuffed with potatoes filling, spicy tangy water or sweet chutney.

Dahi Puri (9) \$15

Mumbai style, made from crispy mini fried dough balls (puri), stuffed with potatoes filling, chutney and chilled curd.

Papdi Chat \$15

A yummy snack assorted with a crunchy base of Papdi (crisp puris), topped with chutney and chilled curd.

Vada Pav (4) \$15

Most humble and loved street food from Mumbai, made with spicy potato deep-fried balls, sandwiched between two slices of bread served with chilies and chutney.

Dahi Bhalle \$15

Sumptuous deep-fried fritters made with lentils, served with a topping of yogurt and chutneys

Kolkata kathi rolls (2) (NV) \$18

A special Kolkata street food, succulent chicken tikka rolled in a thin bread with aromatic spices, onions and mint chutney.

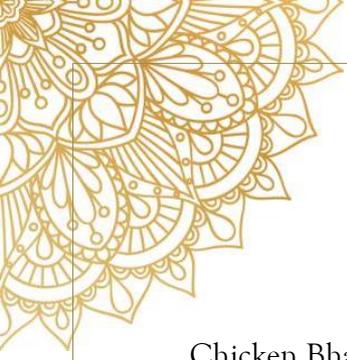
Yantra Classics \$32 (with butter naan or jeera rice)

Achari Gosht

Spicy pickled mutton curry

Chicken butter masala

Chicken butter masala: a buttery chicken curry cooked with tangy tomatoes, spices and cream



Chicken Bharta

Boneless breast of chicken shredded and cooked with aromatic spices an all-time Yantra classic.
(with Naan or jeera rice)

Prawn Alleppey curry

Fresh river prawns cooked in a flavorful spicy coconut sauce.
(with Naan or jeera rice)

Veg Classics - \$24+ (with Naan or jeera rice)

Paneer butter masala

Cottage cheese cubes simmered in a silken tomato fenugreek sauce.

Amritsari Choley

A popular variation to a regular choley, a Punjabi delicacy made with chickpeas and grounded spices.

Accompaniments

Naan / Butter naan / lachha paratha / jeera rice
each

\$4

Sweet Endings

Saffron Gulab jamun (2)

\$6

Kala jamun (2)

\$6

Rasmalai (2)

\$6

Gajjar ki Halwa

\$6

Mini Mango Kulfi (2)

\$8

Pistachio saffron ice cream (1)

\$6

All prices are exclusive of GST