




Starters

	Price
Vegetable Samosa <i>Triangular Indian pastry stuffed with diced potato, peas and spices.</i>	8.00
Aloo Wada GF <i>Chick pea flour together with mashed potato with spices and deep fried.</i>	8.00
Onion Bhaji GF <i>Chopped onion dipped in spiced chick pea flour and deep fried.</i>	8.00
Pakorras GF <i>Various vegetables dipped in chick pea flour with spices and deep fried.</i>	8.50
Paneer Manchuria  <i>Cottage cheese are first dipped in a batter and then deep-fried until crispy sautéed with garlic, chilli and spices</i>	18.00
Chilli Gobi  <i>Gobi (cauliflower) battered and deep fried sautéed with garlic, chilli and spices.</i>	18.00
Vegetarian Manchuria  <i>Cottage cheese are first dipped in a batter and then deep-fried until crispy sautéed with garlic, chilli and spices</i>	18.00
Paneer Tikka GF <i>Homemade cottage cheese with yogurt, spices, skewered and cooked in tandoor.</i>	19.00
Tandoori Mushroom* GF <i>Mushrooms dipped in a spicy garlic and yoghurt marinade and cooked in the tandoor.</i>	16.50
Vegetarian Platter <i>Assortments of 2 Onion Bhaji, 2 Aloo Wada, 2 Samosa and 2 Pakoras.</i>	22.50
Chicken Manchuria  <i>Boneless chicken battered and deep fried sautéed with garlic, chilli and spices.</i>	18.00
Chicken 65 <i>Boneless chicken battered and deep fried sautéed with yogurt and spices.</i>	18.00
Prawn 65 <i>Seasonal prawns marinated with spices, herbs, yogurt battered and is deep fried in typical South Indian style garnished with curry leaves.</i>	20.00
Andhra Fish 65 <i>Seasonal fish pieces marinated and battered with bakers flour and rice flour and then deep fried with chefs special spices.</i>	23.00

Pepper Prawn GF  23.00
Marinated prawns pieces cooked and roasted with pepper and spices

Andhra Prawn 65  23.00
Prawn pieces marinated and battered with bakers flour and rice flour and then deep fried with chefs special spices.

Andhra Chicken 65  23.00
Boneless chicken battered and is deep fried sautéed with yogurt and chef's special spices.

Mix Platter for 2 23.00
Assortments of 2 pieces of Chicken Tikka, Kebab, Samosa and Onion Bhaji.

Non Vegetarian Platter GF 27.50
Assortment of 2 pieces of Chicken Tikka, Garlic Tikka, Sheek Kebab and Tandoori chicken.

Tandoori Chicken GF Half 16.50
Full 26.00
Tender spring chicken marinated with fresh herbs and spices then skewered and cooked in the tandoor.

Lamb Chop GF 23.00
Lamb marinated with fresh herbs and spices, then skewered and cooked in the Tandoor.

Sheek Kebab GF 16.50
Minced lamb flavoured with herbs and spices and cooked in tandoor.

Chicken Tikka GF 16.50
Chicken marinated overnight in mix of yoghurt, mustard, fenugreek and onion seeds then skewered and cooked in the Tandoor.

Fish Tikka GF 20.00
Filleted fish marinated in yoghurt, mustard oil and spices, skewered and cooked in the Tandoor.

Garlic Prawn GF 20.00
Prawns marinated in garlic, yogurt, Indian spices, skewered and cooked in tandoor.

Garlic Tikka 16.50
Boneless chicken pieces marinated with garlic, yoghurt, mustard, fenugreek ,onion seeds and spices then coked in tandoor and served with mint sauce

Chicken lollipop* 16.50
Marinated Chicken wings with spices, herbs and deep fried.

*** Price may change without notice**

Mains

All mains are served with one serving of steamed rice.
All our vegetarian mains are MSG free and are prepared MILD, MEDIUM, HOT and EXTRA HOT.

Vegetarian	Price
Tadka Dal GF <i>Yellow lentils cooked in the traditional Indian style.</i>	20.00
Veg Jalfrazi GF <i>A variety of vegetables cooked with sliced capsicum, onion, tomato and spices.</i>	22.00
Aloo Matter GF <i>Fresh green peas cooked in a spiced sauce with potatoes.</i>	21.00
Aloo Gobi GF <i>Fresh potatoes cooked in a spiced sauce with cauliflower, onion and tomato base.</i>	22.00
Saag Aloo GF <i>Spinach cooked with potatoes, herbs and spices.</i>	21.00
Dal Makhani GF <i>Lentils flavoured with freshly ground spices and sautéed in cream.</i>	22.00
Mattar Paneer GF <i>Cottage cheese cooked with green peas, onion and tomato base</i>	22.00
Channa Masala GF <i>Chickpeas cooked with ginger, garlic, onions, tomato finished with freshly ground spices and coriander.</i>	21.00
Paneer Makhani GF <i>Cottage cheese cooked in tomato, ginger, spices and creamy gravy.</i>	22.00
Paneer Kadhai GF <i>Cottage cheese with coriander, capsicum and onion in a thick tomato and onion gravy garnished with fresh coriander.</i>	23.00
Paneer Chilli * <i>Battered fried cottage cheese cooked with diced capsicum, onion, coriander, vinegar and ground masala</i>	23.00
Palak Paneer GF <i>Cottage cheese cooked with spinach and spices.</i>	23.00
Malai Kofta GF <i>Deep fried paneer and flour dumplings tossed in a rich smooth gravy.</i>	23.00

Paneer Jalfrazi GF 23.00
Cottage Cheese combined deliciously with slices of peppers, tomato, onion, green chillies and mild spicy gravy.

Paneer Butter Masala GF 23.00
Cottage cheese cooked with chef's special gravy.

Aloo Shimla Mirch GF  23.00
Fresh green pepper cooked in a spiced sauce with potatoes.

Andhra Veg Korma GF 23.00
Seasonal Vegetables cooked with a traditional masala and cashew based gravy.

Akukura Pappu GF 23.00
Yellow Lentils cooked with spinach in the South Indian style.

Non-Vegetarian Price

Butter Chicken GF 24.00

Butter Lamb GF 26.00

Butter Prawn GF 27.00

Tandoor cooked chicken tikka simmered in creamy tomato gravy.

Mango Chicken GF 24.50

Boneless chicken cooked in spices with a special base and mango sauce.

Chicken Korma GF 24.50

Lamb/ Beef Korma GF 26.50

Pieces of meat cooked with a traditional cream and cashew based gravy.

Chicken Tikka Masala GF 24.50

Lamb/ Beef Tikka Masala GF 26.50

Boneless meat cooked with spices and herbs in onion and tomato based gravy.

Chicken Vindaloo GF  24.50

Lamb/ Beef Vindaloo GF 25.50

Prawn Vindaloo GF 27.50

A famous fiery dish from Goa specially cooked with tomatoes, vinegar and ground spices.

Balti Murgh GF 24.50

Chicken cooked with yogurt, onion, herbs in cashew based gravy and spices.

* Price may change without notice

Chicken Madras GF	24.50
Lamb/ Beef Madras GF	26.50
Fish Madras GF	27.50

A south Indian dish with mustard, onion, ginger, garlic and coconut milk.

Chicken Jalfrazi GF	24.50
Lamb/Beef Jalfrazi GF	26.50
Prawn Jalfrazi GF	27.50

Tender meat pieces cooked in medium spice, masala and cooked with onion & tomato gravy.

Chicken Dhansak GF	24.50
Lamb/ Beef Dhansak GF	26.50

Boneless meat cooked with lentils, spices and chef special sauce.

Chicken Tenali GF 🍗	25.00
Goat Tenali GF	27.50

Boneless chicken marinated and cooked in tandoor with segwon sauce, coconut cream and onion sauce.

Chicken Kadhai GF	24.50
Kadhai Goat GF	27.50
Prawn Kadhai GF	27.50

Meat pieces cooked with coriander, capsicum and onion in a thick tomato and onion gravy garnished with fresh coriander.

Chicken Dopiaza GF	24.50
Lamb / Beef Dopiaza GF	26.50

Meat pieces cooked with stir-fried onions, pepper and tomato based gravy and lightly spiced with fresh herbs.

Chicken Chettinadu GF	25.00
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Chicken pieces cooked in a tangy tomato gravy.

Kodi Manchuria	25.00
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Boneless chicken battered and is deep fried sautéed with garlic, chillies and spicy gravy.

Chicken Nilagiri GF	25.00
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Chicken cooked in onion base with the flavours of fennel seed, cashew nut and coconut masala.

Chicken Hyderabad GF	25.00
Beef Hyderabad GF	26.50
Fish Hyderabad GF	27.50

A famous dish from Hyderabad with yogurt based flavour and whole spices.

Bhuna Chicken GF 	25.50
Bhuna Lamb GF	27.50
<i>Boneless Meat cooked with onion tomato based gravy & spices flavoured with cardamom.</i>	
Chicken Saagwala GF	24.50
Lamb / Beef Saagwala GF	26.50
Prawn Saagwala GF	27.50
<i>An abundance of spinach, cooked with tomato, ginger, garlic and spices.</i>	
Chicken Rogan Josh GF	24.50
Lamb/Beef Rogan Josh GF	26.50
<i>Boneless pieces of meat cooked in traditional tomato and cashew based gravy .</i>	
Chicken Karikudi GF 	25.50
<i>A spicy chicken dish from South India.</i>	
Lamb Handi GF	26.50
Goat Handi GF	27.50
<i>Diced lamb cooked with spinach, turmeric, onion, tomato and whole spices and garnished with ginger .</i>	
Lamb Nawabi GF	26.50
<i>Marinated diced lamb cooked with turmeric, yogurt, cashew nut and onion, flavoured with saffron and cardamom.</i>	
Kerala Fish Curry GF	27.50
<i>A dish from Kerala cooked with chef's special recipe.</i>	
Fish Malabari Masala GF 	27.50
Prawn Malabari Masala GF	27.50
<i>Prawns/fish cooked with mustard, coconut, turmeric, whole red chilli, curry leaves and coconut cream.</i>	
Fish Segwon GF 	28.00
<i>Seasonal fish cooked with chefs special gravy and spices.</i>	
Chepa (Fish) Pulusu GF 	28.50
<i>Fish cooked in tamarind, spicy gravy with cumin flavour and garnished with curry leaves and coriander.</i>	
Chilli Prawn Masala *GF 	28.50
<i>Prawn coked with chillies, ginger, garlic, black pepper, onion tomato based gravy with spices.</i>	
Goat Masala GF 	27.50
<i>Boneless meat cooked with spices and herbs in onion and tomato based gravy.</i>	

Biryani GF

Basmati rice cooked with herbs, masala and yogurt in traditional style, topped with coriander and fried onions served with raita.

Vegetable Biryani	23.00
Chicken Biryani	25.50
Lamb / Beef Biryani	27.50
Prawn Biryani	28.00
Chicken Fry Biryani	27.00
Goat Biryani	28.00

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Banquets

Vegetarian Banquet 36.00 per person

(Minimum two people or more)

Starters: Vegetarian Platter

Mains: Paneer Makhani, Aloo Matter and Dal Makhani or Tadka Dal.

Served with basmati rice and Naan.

(Add Desserts 5.00 per person)

Mixed Banquet 42.50 per person

(Minimum two people or more)

Starters: Mix Platter

Mains: Butter Chicken, Lamb Rogan Josh and Beef Vindaloo or Madras.

Served with Basmati rice and Naan

(Add Desserts 5.00 per person)

All our Meat is Halal

(Any requested items other than in menu will be charged extra)

Breads

Plain Naan: <i>Soft bread made from refined flour cooked in tandoor.</i>	4.00
Garlic Naan: <i>Garlic flavoured naan topped with butter.</i>	5.00
Tandoori Roti: <i>Whole meal flour bread cooked in tandoor.</i>	5.00
Aloo Paratha: <i>Whole meal flour bread stuffed with mashed potatoes and spices cooked in tandoor.</i>	6.00
Lacha Paratha: <i>Whole meal flour bread layered with butter and cooked in tandoor.</i>	6.00
Keema Naan: <i>Soft bread stuffed with mildly spiced lamb mince.</i>	6.50
Onion Kulcha: <i>Bread stuffed with chopped onions, coriander and spices, baked in the tandoor.</i>	6.00
Sesame Naan: <i>Sesame flavoured naan topped with butter.</i>	6.00
Cheese Naan <i>Soft bread stuffed with mildly spiced cheese.</i>	6.50
Gluten Free Naan (Missi Roti): <i>Chick pea flour bread with salt, onion, ajwain seeds and turmeric cooked in tandoor.</i>	6.00
Chicken Naan: <i>Soft bread stuffed with mildly spiced chicken.</i>	8.00
Chicken & Cheese Naan: <i>Soft bread stuffed with mildly spiced chicken.</i>	8.50
Peshwari Naan: <i>Soft bread stuffed with dry fruits.</i>	6.50

Chocolate Naan: 6.50
Soft bread stuffed with chocolate button.

Paneer Kulcha: 7.50
Naan stuffed with home- made Indian cottage cheese and spices.

Chilli & Cheese Naan: 6.50
Soft bread stuffed with mildly spiced cheese and chillies.

Cheese & Garlic Naan: 7.50
Garlic flavoured soft bread stuffed with mildly spiced cheese.

Paneer Naan: 7.00
Soft bread stuffed with mildly spiced cottage cheese mince.

Paneer & Garlic Kulcha: 8.50
Naan sprinkled with crushed garlic, stuffed with home-made Indian cottage cheese and spices.

Extras

Kuchember: 8.00
Indian salad dressed with lemon juice and fresh vegetables.

Papadoms 1.00

Papadoms & Dips 14.00
Traditional South Indian pickle.

Tomato/ Mango Pickle 4.50
Traditional South Indian pickle.

Sweet Mango Pickle 4.50
Traditional South Indian pickle.

Raita: 4.50
Yoghurt seasoned with coriander, cumin, mint, cayenne pepper, herbs and spices.

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Dessert

Mango kulfi: <i>Indian Ice cream with mango flavour served with almonds.</i>	7.50
Ice cream <i>Vanilla Ice Cream, with Chocolate, Caramel and Raspberry flavours.</i>	7.50
Rasgola	7.50
Gulabjamun	7.50
Mix Dessert	15.00

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