

# Takeaway Menu

<b>Starter</b>	<b>Price</b>
<b>Vegetable Samosa</b> Triangular Indian pastry stuffed with diced potatoes, peas and spices.	<b>8.00</b>
<b>Onion Bhaji GF</b> Chopped onion dipped in spiced chick pea flour and deep Fried.	<b>8.00</b>
<b>Aloo Wada GF</b> Chick pea flour together with mashed potato with spices and deep fried.	<b>8.00</b>
<b>Pakorras GF</b> Various vegetables dipped in chick pea flour with spices and deep fried.	<b>8.50</b>
<b>Chilli Gobi</b> Gobi (cauliflower) battered and deep fried sautéed with garlic, chilli and spices.	<b>18.00</b>
<b>Paneer Manchuria</b> Cottage cheese are first dipped in a batter and then deep-fried until crispy sautéed with garlic, chilli and spices	<b>18.00</b>
<b>Chicken Manchuria</b> Boneless chicken battered and is deep fried sautéed with garlic, chili and spices.	<b>18.00</b>
<b>Chicken 65</b> Boneless chicken battered and is deep fried sautéed with yogurt and spices.	<b>18.00</b>
<b>Lamb Kebab GF</b> Minced lamb flavored with herbs, sesame, spices and cooked in tandoor.	<b>16.00</b>
<b>Garlic Tikka GF</b> Boneless chicken pieces marinated with garlic, yoghurt, mustard, fenugreek, onion seeds and spices then cooked in tandoor.	<b>16.00</b>
<b>Chicken Tikka GF</b> Chicken marinated in mix of yoghurt, mustard, fenugreek and onion seeds, then cooked in the tandoor.	<b>16.00</b>

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

<b>Chicken lollipop</b>		<b>16.00</b>
Marinated Chicken wings with spices, herbs and deep fried.		
<b>Garlic Prawn GF</b>		<b>20.00</b>
Prawns marinated in garlic, yogurt, spices and cooked in tandoor.		
<b>Lamb Chop GF</b>		<b>22.00</b>
Lamb marinated with fresh herbs and spices, then skewered and cooked in the Tandoor.		
<b>Prawn 65</b>		<b>20.00</b>
Prawns marinated with spices, herbs, yoghurt, battered and is deep fried in typical South Indian style garnished with curry leaves.		
<b>Vegetarian Platter</b>		<b>20.00</b>
Assortment of 2 Onion Bhaji, 2 Aloo Wada, 2 Samosa and Pakoras.		
<b>Mix Platter for 2</b>		<b>23.00</b>
Assortment of 2 pieces of Chicken Tikka, Kebab, Samosa and Onion Bhaji.		
<b>Non Veg Platter for 2 GF</b>		<b>26.00</b>
Assortment of 2 pieces of Chicken Tikka, lamb chops, Sheek Kebab and Tandoori chicken.		
<b>Tandoori Chicken GF</b>	<b>Half</b>	<b>16.50</b>
	<b>Full</b>	<b>26.00</b>
Tender spring chicken marinated with fresh herbs and spices then skewered and cooked in the tandoor.		

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## Mains

All mains are served with one serving of steamed rice.

All our vegetarian mains are gluten and MSG free and are prepared MILD, MEDIUM, HOT and EXTRA HOT

<b>Vegetarian</b>	<b>Price</b>
<b>Tadka Dal</b> Yellow lentils cooked in the traditional Indian style.	<b>17.50</b>
<b>Aloo Mattar</b> Fresh green peas cooked in a spiced sauce with potatoes.	<b>17.50</b>
<b>Veg Jalfrazi</b> A variety of vegetables cooked with sliced capsicum, onion, tomato and spices.	<b>17.50</b>
<b>Saag Aloo</b> Spinach cooked with potatoes, herbs and spices.	<b>17.50</b>
<b>Dal Makhani</b> Lentils flavored with freshly ground spices and sautéed in cream.	<b>18.00</b>
<b>Aloo Gobi</b> Fresh potatoes cooked in a spiced sauce with cauliflower onion and tomato base.	<b>18.00</b>
<b>Malai Kofta</b> Deep fried paneer and flour dumplings tossed in a rich smooth gravy.	<b>18.00</b>
<b>Andhra Veg Korma</b> Seasonal Vegetables cooked with a traditional masala and cashew based gravy.	<b>18.00</b>
<b>Palak Paneer</b> Cottage cheese cooked with spinach and spices.	<b>18.00</b>
<b>Paneer Makhani</b> Cottage cheese cooked in tomato, ginger, spices and creamy gravy.	<b>18.00</b>
<b>Paneer Matter</b> Cottage cheese cooked with green peas, onion and tomato base	<b>18.00</b>
<b>Akukura Pappu</b> Yellow Lentils cooked in the South Indian style with tomatoes.	<b>18.00</b>

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**Paneer Jalfrazi** **18.00**  
Cottage Cheese combined deliciously with slices of peppers, tomato, onion, green chillies and mild spicy gravy

**Non-Vegetarian** **Price**

**Nilagiri Chicken** **19.00**  
Boneless chicken cooked in coriander and with the flavours of fennel seed, cashew nut paste and coconut masala.

**Butter Chicken** **19.00**  
Tandoor cooked chicken tikka simmered in creamy tomato gravy.

**Kerala Fish Curry** **21.00**  
A dish from Kerala cooked with the chef's special recipe.

**Chicken Tikka Masala** **19.00**  
**Beef / Lamb Tikka Masala** **20.00**  
Meat cooked with spices and herbs in tomato based gravy.

**Chicken Vindaloo** **19.00**  
**Beef / Lamb Vindaloo** **20.00**  
**Prawn Vindaloo** **21.00**  
A famous fiery dish from Goa specially cooked with tomatoes, vinegar and ground spices.

**Lamb Rogan Josh** **20.00**  
Boneless pieces of lamb cooked in traditional tomato and cashew based gravy.

**Chicken Madras** **19.00**  
**Beef/ Lamb Madras** **20.00**  
**Fish Madras** **21.00**  
A south Indian dish with mustard, onion, ginger, garlic and coconut milk.

**Chicken Saagwala** **19.00**  
**Beef / Lamb Saagwala** **20.00**  
**Prawn Saagwala** **21.00**  
An abundance of spinach cooked with tomato, ginger, garlic and spices.

**Mango Chicken** **19.00**  
Boneless chicken cooked in spices with a special base and mango special south of India sauce.

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<b>Prawn Malabari</b>	<b>21.00</b>
Marinated prawns cooked with mustard, coconut, turmeric, red chili, capsicum and coconut cream.	
<b>Chicken Chettinadu</b>	<b>19.00</b>
Chicken pieces cooked in tangy tomato gravy.	
<b>Chicken Tenali</b>	<b>19.00</b>
Boneless chicken marinated and cooked in tandoor with sagewon sauce, coconut cream and onion sauce base.	
<b>Chilli Chicken</b>	<b>19.00</b>
Battered fried chicken cooked with diced capsicum, onion, coriander, vinegar and ground masala.	
<b>Lamb Nawabi</b>	<b>20.00</b>
Marinated diced lamb cooked with turmeric, yogurt, cashew nut and onion, flavoured with saffron and cardamom.	
<b>Chicken Kadhai</b>	<b>19.00</b>
<b>Prawn Kadhai</b>	<b>20.00</b>
Chicken pieces cooked with coriander, capsicum and onion in a thick tomato and onion gravy.	
<b>Chicken Korma</b>	<b>19.00</b>
<b>Beef/ Lamb Korma</b>	<b>20.00</b>
Pieces of cooked meat with a traditional cream and cashew based gravy.	
<b>Chicken Jalfrazi</b>	<b>19.00</b>
<b>Lamb Jalfrazi</b>	<b>20.00</b>
<b>Prawn Jalfrazi</b>	<b>21.00</b>
Tender meat/ Prawn pieces cooked in medium spice, masala and cooked with onion and tomato gravy	
<b>Chilli Chicken</b>	<b>19.00</b>
Battered fried chicken cooked with capsicum, onion, coriander, vinegar and ground masala.	
<b>Lamb Handi</b>	<b>20.00</b>
Diced lamb cooked with spinach, turmeric, yogurt, onion, tomato and whole spices.	

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<b>Beef Hyderabad</b>	<b>20.00</b>
<b>Fish Hyderabad</b>	<b>21.00</b>

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

### **Biryani (Kachi style)**

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

<b>Vegetable Biryani</b>	<b>18.00</b>
<b>Chicken Biryani</b>	<b>20.00</b>
<b>Lamb / Beef Biryani</b>	<b>21.50</b>
<b>Prawn Biryani</b>	<b>23.50</b>

<b>Breads</b>	<b>Price</b>
<b>Plain Naan</b> Soft bread made from refined flour cooked in tandoor.	<b>3.50</b>
<b>Garlic Naan</b> Garlic flavored naan topped with butter.	<b>4.50</b>
<b>Butter Naan</b> Soft bread made from refined flour cooked in tandoor with butter.	<b>4.50</b>
<b>Aloo Paratha</b> Whole meal flour bread stuffed with mashed potatoes and spices cooked in tandoor.	<b>5.00</b>
<b>Tandoori Roti</b> Whole meal flour bread cooked in tandoor.	<b>4.50</b>
<b>Keema Naan</b> Soft bread stuffed with mildly spiced lamb mince.	<b>6.00</b>
<b>Onion Kulcha</b> Bread stuffed with chopped onions, coriander and spices, baked in the tandoor.	<b>5.00</b>
<b>Peshwari Naan</b> Soft bread stuffed with dry fruits.	<b>6.00</b>
<b>Paneer Naan</b> Soft bread stuffed with mildly spiced cottage cheese mince.	<b>6.50</b>

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<b>Chicken Naan</b>	<b>7.00</b>
Soft bread stuffed with mildly spiced chicken.	
<b>Gluten Free Naan (Missi Roti)</b>	<b>5.00</b>
Chick pea flour bread with salt, ajwain seeds and turmeric cooked in tandoor.	
<b>Cheese Naan</b>	<b>5.50</b>
Soft bread stuffed with mildly spiced cheese.	
<b>Paneer &amp; Garlic Naan</b>	<b>7.00</b>
Soft bread stuffed with mildly spiced cottage cheese & garlic.	
<b>Cheese &amp; Garlic Naan</b>	<b>6.50</b>
Soft bread stuffed with mildly spiced cheese and garlic.	
<b>Extras</b>	<b>Price</b>
<b>Kuchember</b>	<b>7.50</b>
Indian salad dressed with vinegar and fresh vegetables.	
<b>Papadoms</b>	<b>1.00</b>
<b>Tomato Pickle</b>	<b>3.50</b>
Traditional South Indian pickle.	
<b>Mango pickle</b>	<b>3.50</b>
Traditional South Indian pickle	
<b>Raita</b>	<b>4.00</b>
Yoghurt is seasoned with coriander, cumin, mint, cayenne pepper, herbs and spices.	
<b>Drinks</b>	<b>Price</b>
<b>Sweet Lassi</b>	<b>6.00</b>
Yogurt based drink with cardamom flavour	
<b>Mango Lassi</b>	<b>6.00</b>
Yogurt and mango based drink	
<b>Salted Lassi</b>	<b>6.00</b>
Yogurt based drink with salt and roasted cumin powder.	

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