

Entrées

Gourmet tandoori naan \$6.5

Naan stuffed with sundried tomatoes, paneer, cashewnuts, herbs and spices, drizzled with garlic dip (v, n)

Samosa \$10.5

Parcels of our flaky pastry stuffed with a potato and nut mix; served with our tamarind and mint chutney (v, n)

Bollywood Samosa Chat \$10.5

A mix of potatoes, chick peas and crispy pastry – reminiscent of Indian street food; drizzled with tamarind and mint chutney and a touch of yoghurt (v, n)

Vegetable Pakoras (4 pieces) \$10.5

Vegetable fritters served with tamarind and mint chutney (v)

Tandoori Mushrooms \$13.5

Button mushrooms stuffed with spinach and paneer; served with mint and beetroot (v)

Paneer Shashlik \$13.5

Our home-made paneer cooked in the tandoor with capsicum, spanish onions and tomatoes; served with mint and beetroot (v)

Murg Tikka Achari \$13.5

Tender chicken pieces in a traditional tandoori marinade and pickled spices; served with mint chutney

Barrah Kebab (2 pieces) \$13.5

Succulent tandoori lamb cutlets; served with garlic and mint chutney

Tandoori Murg (4 pieces) \$12.5

Tandoori spring chicken; served with mint chutney

Tandoori Nimbu Jhinga \$14.5

Australian prawns marinated in a paste of Kaffir lime leaves and lemon grass, finished with Indian spices; served with mint and garlic chutney

Tandoori Taster \$17.5

A piece of chicken tikka, paneer shashlik, lamb cutlet, mushroom, tandoori prawn; served with mint and garlic dip (n)

Mixed entrée for two \$27.5

Chicken tikka, tandoori prawns, paneer shashlik and samosa (n)

Let us take care of you

We can tailor your dining experience: \$59/\$79pp with wine

Only for 2 people

Mains

Bollywood Specialties

(Some of our main attractions by people's choice)

Beef Hara Masala \$18.5

Lean beef, fresh coriander, mint and spinach combined in a thick curry

Bollywood Leg of Lamb \$21.5

Our most popular signature dish (n)

An off-the-bone 'melt in the mouth' Mughlai style combination of marinated leg of lamb, pan-cooked in a thick yoghurt-based sauce with a touch of rum and finished with Bollywood special herbs and home-ground spices

Bollywood Murg Laajawaab (Tandoori Spatchcock) \$21.5

Succulent spatchcock cooked in the tandoor, served on a bed of saffron rice and nuts, covered in a light tangy gravy (n)

Bollywood Masala Squid \$21.5

Squid stuffed with a combination of barramundi and a masala of onions, tomatoes and home-ground spices, cooked in the tandoor, and served with the Chef's special gravy

Lakhnavi Briyani (Chicken/Goat) \$25.5

An exotic mix of chicken/goat meat combined with saffron rice, fragrant herbs and spices; served with raita

Tandoori Rack of Lamb \$25.5

Our innovative marinated tandoori lamb rack drizzled in a rich gravy, finished with a touch of green cardamom (n); served with Basmati rice

Nimbu Machchi \$25.5

Australian wild caught Barramundi marinated in Kaffir lime leaves and lemon grass, finished with Indian spices, cooked in the tandoor; drizzled with lime and pepper sauce; comes with Basmati rice

Classic Dishes

(For those who want something familiar)

Chooza Khas Makhni \$16.5

Butter chicken – an all time favourite

Murg Tikka Masala \$16.5

Chicken tikka combined with a masala of onion and tomatoes

Lamb Korma \$18.5

Tender lean boneless lamb simmered in a mild cashewnut gravy (n)

Did you know?

We use a charcoal fired tandoor (clay oven)

We roast, grind and blend our spices

We make our paneer (Indian soft cheese) and dahi (Indian yoghurt)

We use Australian wild caught Barramundi

We use Australian king prawns

Beef Vindaloo \$16.5

Tender pieces of beef cooked in a vindaloo curry

Lamb Saagwallah \$18.5

Tender lean lamb pieces cooked in a spinach sauce

Prawn/Lamb Jalfrezi \$25.5/\$18.5

Australian king prawns/lamb tossed in a spicy combination of capsicums and onions

Regional Dishes

(Regional specialties that we love)

Murg Tariwala \$17.5

From Punjab in North India

A homestyle spring chicken (on the bone) curry

Beef Madras \$16.5

From Madras in South India

Tender boneless meat curry with a touch of coconut

Kashmiri Dum Aloo \$20.5

Potato barrels stuffed with cashewnuts, raisins, paneer and potato mix, cooked with cashew nuts, indian yoghurt and tomato gravy, flavoured with fennel (n, v)

Dum Ka Murg \$18.5

From Lucknow in North India

A slow (dum) cooked chicken dish prepared in a cashewnut and yoghurt base (n)

Laal Maas \$18.5

A specialty from Rajasthan

Lean diced lamb (medium to hot) curry with kashmiri chillies, cloves and yoghurt

Bakri Gosht \$19.5

Baby goat specially cut lean meat (on-the-bone), cooked homestyle

Malabari Jhinga \$25.5

From the Malabar Coast in South India

Australian king prawns cooked in a tomato and onion sauce, enhanced with mustard seeds, curry leaves, coconut milk and a touch of cashewnuts (n)

Meen Mollie \$25.5

From Kerala in South India

Australian wild caught barramundi fillets cooked in coconut milk infused with south Indian spices

Vegetarian

Daal Tadka \$17.5

Yellow lentils to which is added a 'tadka' of sautéed onions, garlic, ginger and tomatoes

Subzi Jalfrezi \$17.5

Mushrooms, broccoli, cauliflower, french beans, paneer, capsicum and peas

Daal Bollywood \$17.5

'Heaven in a bucket' (Canberra Times)

Slow cooked black lentils and red kidney beans enriched with cream

Vegetable Biryani \$18.5

Vegetables combined with saffron rice and fragrant herbs and spices; served with raita

Nizami Kadai \$17.5

Seasonal vegetables in a coconut milk base, tempered with curry leaves and mustard seeds

Achari Baingan \$17.5

Spicy eggplant cooked in special pickles (Achari) spices

Palak Paneer \$17.5

Our popular home-made paneer in a spinach sauce

Malai Kofta \$18.5

Our exotic malai koftas contain prunes, macadamias, paneer combined with potatoes into a dumpling (Kofta) and cooked in a rich tomato, cashewnut and cream-based sauce (n)

Chawal (Rice)

(We use Basmati rice)

Plain Rice \$4

Jeera Rice (rice with cumin seeds) \$4.5

Matar Rice (rice with peas) \$4.5

Exotic Saffron Rice (we use real saffron) \$4.5

Tandoori Flat Breads

(Our breads are made fresh to order)

Tandoori roti/Plain naan/Butter naan \$3.9

Laccha Paratha \$4

Lahsuni (Garlic) Naan \$4.5

Cheese Naan \$5

Peshawari Naan (stuffed with spices, dried fruit and nuts) \$5 (n)

Kashmiri Naan (a sweeter naan stuffed with nuts, glazed cherries and coconut) \$5 (n)

Aloo Paratha (stuffed potato) \$5

Hot and Cold Beverages

Chai (Indian Masala Tea) \$3.9

Pot boiled loose tea leaves, cardamoms, cloves, fennel and milk – chai as made in India

Mango Lassi \$6.5

Our popular version of the traditional mango lassi prepared with dahi

Strawberry Lassi \$6.5

A strawberry flavoured lassi

Rose Lassi \$6.5

A rose flavoured lassi

Sweet Lassi \$6

Simple but sweet

Accompaniments

Cucumber raita (made with dahi) \$3.9

Garden fresh salad with our special tangy dressing \$6.5

Combination of accompaniments

Sweet mango chutney, lime pickle, cucumber raita \$ 6.5

Chutneys and Indian Pickles

Sweet mango/mint/tamarind chutney, lime/mango pickle
\$2.5 each

Basket of pappadams served with mint chutney (4 pieces) \$3.9

Dear customers - we keep your interests at heart in providing you with the best ingredients and cooking meals to order – therefore your patience is appreciated during busy times. We can cater to most dietary requirements, so please advise us in advance

Prices include 10% GST. BYO bottled wine only. Corkage: \$3.50 per person

We endeavour to cater to most palates, therefore our food is generally mild-medium hot. Some dishes can be made milder or hotter.

V=vegetarian; n=contains nuts