

# *Entrées*

## **Gourmet Tandoori Naan \$7.9**

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

## **Samosa \$10.9**

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

## **Bollywood Samosa Chat \$11.9**

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

## **Vegetable Pakoras (4 pieces) \$11.9**

Vegetable fritters served with tamarind and mint chutney

## **Tandoori Mushrooms \$14.9**

Button mushrooms stuffed with spinach and paneer; served with mint and beetroot

## **Paneer Shashlik \$14.9**

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

## **Murg Tikka Achari \$14.9**

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

## **Barrah Kebab (2 pieces) \$15.9**

Succulent tandoori lamb cutlets; served with mint chutney

## **Tandoori Murg (4 pieces) \$15.9**

Tandoori spring chicken; served with mint chutney

## **Tandoori Nimbu Jhinga \$15.9**

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

## **Mixed Taster \$19.9**

A piece of chicken tikka, Veg pakora, lamb cutlet, mushroom, tandoori prawn; served with mint and tamarind

# *Mains*

## **Bollywood Specialties**

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

### **Beef Hara Masala \$23.9**

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

### **Bollywood Leg of Lamb \$28.9**

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

### **Lakhnavi Briyani Chicken \$25.9**

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

### **Lakhnavi Briyani Goat \$29.9**

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

### **Nimbu Machhi \$34.9**

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)

### **Butter Chicken \$21.9**

– An all time favourite

### **Murg Tikka Masala \$21.9**

Chicken tikka combined with a masala of onion and tomatoes

### **Lamb Korma \$23.9**

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

**Beef Vindaloo \$21.9**

Tender pieces of beef cooked in a vindaloo curry

**Lamb Saagwallah \$23.9**

Tender lean lamb pieces cooked in a spinach sauce

**Lamb Rogan Josh \$23.9**

Lean diced lamb braised in a gravy flavoured with garlic, ginger and aromatic spices

**Lamb Jalfrezi \$ 23.9**

Lamb tossed in a spicy combination of red/green capsicums and onions

**Prawn Jalfrezi \$ 29.9**

King prawns tossed in a spicy combination of red/green capsicums and onions

**Regional Dishes**

(Regional specialties that we love)

**Murg Tariwala \$21.9**

From Punjab in North India

A homestyle spring chicken (on the bone) curry

**Beef Madras \$21.9**

From Madras in South India

Tender boneless meat curry with a touch of coconut

**Dum Ka Murg \$21.9**

From Lucknow in North India

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

**Laal Maas \$23.9**

A specialty from Rajasthan

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

**Bakri Gosht \$25.9**

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

**Malabari Jhinga \$29.9**

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 \$29.9**

From Kerala in South India

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

## *Vegetarian*

### **Daal Tadka \$18.9**

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

### **Subzi Jalfrezi \$18.9**

broccoli, cauliflower, french beans, paneer, red/green capsicum and peas

### **Daal Bollywood \$19.9**

'Heaven in a bucket' (Canberra Times)

Slow cooked black lentils and red kidney beans enriched with cream

### **Vegetable Biryani \$19.9**

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

### **Nizami Kadai \$18.9**

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

### **Achari Baingan \$20.9**

Spicy eggplant cooked in special pickles (Achari) spices

### **Palak Paneer \$19.9**

Our popular home-made paneer in a spinach sauce

### **Malai Kofta \$20.9**

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 \$3.5**

**Jeera Rice** (rice with cumin seeds) \$4.0

**Matar Rice** (rice with peas) \$4.0

**Exotic Saffron Rice** (we use real saffron) \$4.0

## *Tandoori Flat Breads*

(Our breads are made fresh to order)

**Tandoori roti** \$3.5

**Plain naan** \$3.5

**Butter naan** \$3.5

**Laccha Paratha** \$4.0

**Lahsuni (Garlic) Naan** \$4.0

**Cheese Naan** \$5

**Cheese and garlic** \$5.9

**Peshawari Naan** (stuffed with spices, dried fruit and nuts) \$5.9 (n)

## *Hot and Cold Beverages*

**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 \$6.9

**Combination of accompaniments**

Sweet mango chutney, lime pickle, cucumber raita \$ 8.9

**Chutneys and Indian Pickles**

Sweet mango chutney \$2.9

Mint Chutney \$2.9

Tamarind Chutney \$2.9

Lime Pickle \$2.9

Mango Pickle \$2.9

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