

Entrées

Gourmet Tandoori Naan \$7.9

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

Samosa \$11.9

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

Samosa Chat \$11.9

Deconstructed samosa – reminiscent of Indian street food; drizzled with tamarind and mint chutney and of yoghurt (N)

Vegetable Pakoras (4 pieces) \$11.9 G F(traces of gluten)

Vegetable fritters served with tamarind and mint chutney

Tandoori Mushrooms \$15.9 GF

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

Paneer Shashlik \$15.9 GF

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

Tandoori Tikka Achari \$15.9 GF

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

Barrah Kebab (2 pieces) \$15.9 GF

Succulent tandoori lamb cutlets; served mint chutney

Tandoori Murg \$15.9 GF

Tandoori spring chicken; pieces served with mint chutney

Tandoori Nimbu Jhinga \$16.9. GF

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

Mixed Taster \$21.9 GF (traces of gluten)

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

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. Can cater to most dietary requirements, so please advise us in advance
N=nuts. GF=gluten free

Mains

Bollywood Specialties

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

Beef Hara Masala \$24.9 GF

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

Bakri Gosht \$24.9 GF

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

Bollywood Leg of Lamb \$28.9 GF

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 Masala Squid \$32.9 GF (Traces of gluten)

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

Laknavi Briyani (Chicken/Goat) \$25.9/\$29.9 GF

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

Nimbu Machhi \$32.9 GF

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 \$23.9 GF

An all time favourite

Murg Tikka Masala \$23.9 GF

Chicken tikka combined with a masala of onion and tomatoes

Lamb Korma \$25.9 GF

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 Barramundi fish

Beef Vindaloo \$24.9 GF

Tender pieces of beef cooked in hot vindaloo curry

Lamb Saag \$25.9 GF

Tender lean lamb pieces cooked in a spinach sauce

Lamb Rogan Josh \$25.9 GF

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

Prawn/Lamb Jalfrezi \$29.9/\$25.9 GF (traces of gluten in prawns)

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

Regional Dishes

(Regional specialties that we love)

Murg Tariwala \$23.9 GF

From Punjab in North India
A homestyle chicken curry

Beef Madras \$24.9 GF

From Madras in South India
Tender boneless meat curry with a touch of coconut

Dum Ka Murg \$23.9 GF

From Lucknow in North India
A slow (dum) cooked chicken dish prepared in a cashewnut and yoghurt base (N)

Laal Maas \$25.9 GF

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

Malabari Jhinga \$29.9 GF (traces of gluten)

From the Malabar Coast in South India
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 GF (traces of gluten)

From Kerala in South India
Barramundi fillets cooked in coconut milk infused with south Indian spices

Vegetarian

Daal Tadka \$19.9 GF

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

Subzi Jalfrezi \$19.9 GF

Broccoli, cauliflower, french beans, paneer, capsicum-red, yellow and peas

Daal Bollywood \$20.9 GF

'Heaven in a bucket' (Canberra Times)
Slow cooked black lentils and red kidney beans enriched with cream

Vegetable Biryani \$22.9 GF

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

Nizami Kadai \$20.9 GF

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

Achari Baingan \$22.9 GF

Spicy eggplant cooked in special pickles (Achari) spices

Palak Paneer \$22.9 GF

Our popular home-made paneer in spinach .

Malai Kofta \$22.9

Our exotic malai koftas contain prunes, macademias, 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 \$3.9

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 \$4.5

Lahsuni (Garlic) Naan \$4.5

Cheese Naan \$5.5

Cheese and garlic naan \$5.9

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

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 \$6.9

Our popular version of the traditional mango lassi prepared with dahi

Strawberry Lassi \$6.9

A strawberry flavoured lassi

Rose Lassi \$6.9

A rose flavoured lassi

Sweet Lassi \$6

Simple but sweet

Accompaniments

Cucumber raita \$3.9

Garden fresh salad with our special tangy dressing \$7.9

Combination of accompaniments

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

Chutneys and Indian Pickles

Sweet mango/mint/tamarind chutney, lime/mango pickle
\$2.9 each

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

Prices include 10% GST

. BYO bottled wine only.Corkage \$ 9 per bottle

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