

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 \$10.9

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

Vegetable Pakoras (4 pieces) \$10.9 Traces of gluten Vegetable fritters served with tamarind and mint chutney

Tandoori Mushrooms \$14.9 GF

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

Paneer Shashlik \$14.9 GF

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

Tandoori Murg Tikka Achari \$14.9 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 with mint chutney

Tandoori Murg \$14.9 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

Mixed Taster \$21.9

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 GF

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

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

Lakhnavi Briyani Chicken \$25.9 GF

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

Lakhnavi Briyani Goat \$25.9 GF

An exotic mix of 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 \$21.9 GF

- An all time favourite

Murg Tikka Masala \$21.9 GF

Chicken tikka combined with a masala of onion and tomatoes

Lamb Korma \$23.9 GF

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

Beef Vindaloo \$22.9 GF

Tender pieces of beef cooked in a vindaloo curry

Lamb Saagwallah \$23.9 GF

Tender lean lamb pieces cooked in a spinach sauce

Lamb Rogan Josh \$23.9 GF

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

Lamb Jalfrezi \$ 23.9 GF

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

Prawn Jalfrezi \$ 29.9 Traces of gluten

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

Regional Dishes

(Regional specialties that we love)

Murg Tariwala \$21.9 GF

From Punjab in North India
A homestyle chicken curry

Beef Madras \$22.9 GF

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

Dum Ka Murg \$21.9 GF

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

Laal Maas \$23.9 GF

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

Bakri Gosht \$23.9 GF

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

Malabari Jhinga \$29.9 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 Traces of gluten

Barramundi fillets cooked in coconut milk infused with south Indian spices

Vegetarian

Daal Tadka \$18.9 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, red/green capsicum 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 \$20.9 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 \$21.9 Traces of gluten

Spicy eggplant cooked in special pickles (Achari) spices

Palak Paneer \$21.9

Our popular home-made paneer in a spinach sauce

Malai Kofta \$21.9

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) \$4.9

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 chutney \$3.9

Mint Chutney \$3.9

Tamarind Chutney \$3.9

Lime Pickle \$3.9

Mango Pickle \$3.9

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