

New Arrivals

Balls Of Happiness \$9.9

A round shaped hollow ball filled with mixture of flavoured water, tamarind chutney, chilli powder, chaat masala, potato mash, onion or chickpeas.

Delhi Papdi Chaat \$11.9

Crispy fried flour crackers served with chickpeas, potatoes, various chutneys, yogurt, sev and is garnished with coriander. A famous snack from the streets of Delhi.

Punjabi Chilli Soya Chaap \$15.9

Straight from the lanes of Northern India, the soya chaap is made of wheat and soy that will leave you aww dropped. Cooked with bell peppers in an authentic spicy spice to get a unique flavour from freshly ground spices like coriander and red chillies!

Lakhnavi Royal Allo (Potato) \$15.9

Potatoes filled with aromatic rich filling of cottage cheese and nuts mixed with secret spices then marinated with tandoori sauce. Cooked in Tandoor and serve with a side of mint sauce.

One of the chef's specials!

Amritsari Fish \$16.9

Crisp batter-fried fish a special from Amritsar, North India

Masala Papdam \$7.9

Padpdam garnished with onion, tomatoes, cucumber and mixed herbs with a touch of Indian spices.

Veg Platter \$21.9

A serve of soya chaap, a royal lazeez potato, tandoori mushroom and masala fries on a hot plate. A must try!

Non-Veg Platter \$22.9

A serve of Chicken tikka, Barrah Kabab, Tandoori Jhinga and masala fries on a hot plate. A must try!

Mains

Mango Chicken \$23.9

Tandoori chicken cooked in a mango pulp with the hint of our special spices.

Khadai Paneer \$22.9

Indian cottage cheese and bell peppers cooked in an authentic spicy spice to get a unique flavour from freshly ground spices like coriander and red chillies!

Makhmali Chaap \$22.9

From the Northern part of India, "It's a Butter chicken for vegetarians"

Soya Chaap Masala \$22.9

Chaap cooked in tomato and onion sauce blended with freshly ground spices

Shahi Paneer \$22.9

It's one of the originated recipes from the Mughalai cuisine that is still loved by many Indians.

Aloo Gobhi \$19.9

Potatoes and cauliflower cooked with onion, tomatoes and chef special spices.

Kashmiri Dum Aloo \$19.9

From Kashmir, dum (slow-cooked) potatoes in a sour and spicy creamy sauce.

Chole Masala \$20.9

Chickpeas cooked in a flavourful curry with aroma of north Indian spices.