

Entrées

All appetisers are served with tamarind or mint sauce

SPRING ROLLS (4) 7.90
Crunchy Chinese-style lightly fried rice-paper rolls of shredded veggies and vermicelli

ONION BHAAJI (4) (GF) 9.90
Spicy onion fritters, a classic Indian finger food that no one can resist

VEGETABLE SAMOSA (2) 9.90
The perennial Indian favorite: Golden-fried pastry triangles filled with spicy potatoes and green peas

AMEERPET PAKODI (GF) 9.90
Deep fried fluffy little pakoras, made of a divine mix of potato, cauliflower, spinach and garam masala

SAMOSA CHAAT 11.90
Crisp fried samosas with masala potato mix, topped with mint relish and tamarind sauce

PALAK PAPDI CHAAT 11.90
Crispy spinach fritters, onions and potatoes topped with natural yoghurt and tamarind sauce

DAHI PAKODI CHAAT 12.90
All-time favorite snack in India, veg pakoras and potatoes topped with natural yoghurt and tamarind sauce

VEGETABLE MANCHURIAN 15.50
Mixed vegetable dumplings in a tangy garlic and soy sauce: India meets china!

CAULIFLOWER 65 14.50
Cauliflower fritters tossed in curry leaf & chilli flavoured curd sauce

MUSHROOM MANCHURIAN 16.90
Mushroom pakoras tossed in a tangy garlic and soy sauce. They are saucy, crunchy, spicy and full of flavor

SEEKH KEBAB (4) (GF) 12.00
Minced lamb kebabs with tandoori spices cooked on a skewer

CHICKEN TIKKA (4) (GF) 11.50
Tender morsels of boneless chicken marinated overnight in natural yoghurt and mild roasted spices

CHICKEN 65 17.90
Deep fried chicken chunks, marinated overnight with yogurt, lemon juice, corn flour and garam masala

TANDOORI CHICKEN (GF) 13.50
An all-time favorite, half chicken marinated in exotic spices, grilled in tandoor

LAMB CUTLET (4) (GF) 18.50
Lamb cutlets marinated in mild roasted spices with a touch of lemon, fresh herbs and cooked in tandoor

APOLLO FISH (4) 16.50
Fried fish cut into slices and gently added to a spicy sauce absorbed by the fish to make it super delicious

FISH KOLIWADA (4) 19.90
This Mumbai's coast line's delight is prepared by deep frying juicy fish fillets coated with chef's special batter

CHILLI PRAWNS (4) 16.50
Mouth-popping deep-fried breaded prawn morsels with mint chutney

MIXED PLATTER serves two 27.50
Variety of Entrées – samosas, onion bhaji, spring rolls, chicken tikka, seekh kebab and pappadams

SIZZLER serves two 29.90
A generous platter of selected tandoori entrées, chicken tikka, seekh kebab, lamb cutlets and tandoori chicken, served on the sizzler, garnished with fresh salad

Delhi 6 Special

DELHI 6 FEAST FOR 2 69.00
This royal treatment contains onion bhajji, chicken tikka, tandoori chicken, lamb cutlets, choice of any two curries, raita, naan, rice and pappadams

Chicken (GF)

- VELVET BUTTER CHICKEN** 18.50
Chicken tikka simmered in cumin-scented butter, tomato-based sauce enriched with mild spices
- CHICKEN TIKKA MASALA** 18.90
Chicken morsels infused with tandoor spices in a delicious gravy
- CHICKEN SAAG** 18.90
An age-old traditional mix of boneless chicken in mildly spiced spinach gravy
- CHICKEN KORMA** 18.90
Boneless chicken cooked in mild spices and aromatic cashew gravy
- CHILLI CHICKEN** 19.90
Wok tossed cubes of deep fried chicken coated with tangy chilli sauce
- HYDERABADI DUM KA MURGH** 22.90
Chicken marinated leisurely in a host of spices along with cashews and fried onions. It is then slow cooked 'dum style'
- CHICKEN CHETTINAD** 19.90
From the south Indian region of Chettinad, chicken marinated with yogurt, turmeric powder, coconut, cumin and cooked to perfection
- RAYALASEEMA KODI VEPUDU / CHICKEN FRY** 22.90
All the way from our chef's mother land Rayalaseema, a finger licking rich aromatic fry of spicy chicken with bones, cashews, curry leaves and green chilli
- KADAI CHICKEN** 18.90
Shredded chicken cooked till soft and finished with bell peppers and red chillies
- TELANGANA ALLAM KODI / GINGER CHICKEN** 22.90
Enjoy the intense flavor of this south Indian curry made of chicken with bones, ginger and chilli
- CHICKEN DOPIAZA** 18.90
Chicken fry with onion, ground spices, garam masala, ginger and tomatoes
- ANDHRA KODI KURA / SOUTH INDIAN CHICKEN CURRY** 21.90
Chicken cooked with green chilli and dry spices in a typical south Indian style

Lamb (GF)

- KASHMIRI LAMB ROGAN JOSH** 18.90
Tender chunks of lamb cooked with freshly ground mild spices and herbs in a classic Kashmiri sauce
- LAMB SAAG** 19.90
Tender lamb pieces with selected herbs, and spices in spinach inspired gravy
- KADAI LAMB** 19.50
Diced lamb cooked till soft and finished in a wok with bell peppers and red chillies
- LAMB DOPIAZA** 19.90
Lamb fry with onion, ground spices, garam masala, ginger and tomatoes
- DUM KA LAMB** 21.90
Lamb marinated leisurely in a host of spices along with cashews and fried onions. It is then slow cooked 'dum style'

METHI LAMB 19.90
Diced lamb simmered with fenugreek in a rich aromatic gravy

LAMB BHUNA 22.90
Flavour explosion! cardamom and cinnamon clinging to succulent pieces of lamb

LAMB ALOO 19.50
Lamb cooked with potato in gravy of aromatic spices

LAMB SHAHI KORMA 20.50
Tender lamb pieces cooked in roasted cashew sauce, with a touch of mild spices

LAMB MADRAS 19.50
Tender boneless lamb curry with a touch of coconut

Beef (GF)

BEEF MADRAS 18.50
Diced beef cooked with mustard seeds and authentic coconut sauce

SAAG BEEF 18.90
Tender beef with selected herbs and spices in a spinach inspired sauce

SLOW COOKED BEEF & POTATO CURRY 21.50
A touch of Goa: slow cooked beef with potatoes in a gravy of aromatic spices

KADAI BEEF 19.50
Diced beef cooked till soft and finished in a wok with bell peppers and red chillies

BEEF DOPIAZA 19.50
Beef fry with onion, garam masala, turmeric powder, ginger and tomatoes

BEEF KORMA 18.50
Tender beef in an aromatic roasted cashew sauce, with a touch of mild spices

Goat (GF)

MUTTON MASALA 18.90
Goat cooked in rich aromatic gravy

KADAI GOSHT 19.50
Mutton cooked till soft and finished in a wok with bell peppers and red chillies

GOAT DALCHA 20.50
Goat meat cooked with yellow lentils, tomatoes and ginger

ANDHRA MUTTON CURRY 20.90
Goat meat cooked with green chilli and dry spices in a typical south Indian style

GONGURA MAMSAM (Anil chef's specialty) 23.90
A mélange of slow cooked goat meat, ginger and sorrel leaves strongly flavored with carom seeds

Seafood (GF)

GINGER FISH / PRAWN 19.90
Fish / prawns wok tossed in ginger sauce

FISH / PRAWN METHI MASALA 21.50
Marinated fish / prawns cooked with fenugreek, green chillies and tomatoes

PRAWN / FISH CURRY GOANESE 21.50
An old favorite from Goa: prawns / fish cooked in coconut curry sauce

NELLUR FISH CURRY (Ramana chef's specialty) 22.90
Iconic south Indian fish curry with tamarind, cumin, red chillies and curry leaves

Vindaloo (GF)

CHICKEN / LAMB / BEEF / GOAT / PRAWN 19.50
Anglo-Indian staple straight from curry houses of Goa, infused with birds eye chillies giving this curry a depth of flavor and fiery taste

Vegetarian (GF)

DAL TADKA 16.50
Yellow lentils cooked in a mild sauce, with a hint of cumin and herbs

ALOO GOBI MASALA 16.90
This is a Punjabi classic curry made from mélange of potatoes, cauliflower and garam masala

VEGETABLE KORMA 17.50
A variety of fresh seasonal vegetables cooked in a divine cashew gravy

PALAK DAL 17.50
Yellow lentils cooked with spinach, roasted mild spices and herbs

PUNJABI DAL MAKHANI 17.50
Whole black lentils, red kidney beans and chana daal cooked to perfection with tomatoes, garlic, butter and cream

GONGURA PAPPU 21.90
Unearth the distinctive taste of south Indian cuisine! Sorrel leaves and yellow lentils cooked with roasted mild spices and herbs

LAHORI KADAI PANEER (Aqeel chef's specialty) 22.50
Visit streets of Lahore by indulging in this dish, prepared by simmering juicy paneer cubes in slightly spicy and tangy sauce with roasted capsicum, onions and tomatoes – a signature dish

MALAI KOFTA KASHMIRI 17.50
Croquettes of cottage cheese with fragrantly spiced potato and sultana filling cooked in mild gravy of cashew nuts, onion, and tomato

PALAK PANEER 18.50
Cottage cheese cubes in mild spinach gravy with tomatoes, finished with spring onions

PANEER BUTTER MASALA 19.90
Cottage cheese cooked in a rich butter cream sauce

EGGPLANT MASALA / BAINGAN MASALA 19.90
Roasted eggplant prepared with potatoes, flavoured with selected herbs and roasted spices

METHI CHAMAN HARIYALI 21.90
Pan fried spinach with cottage cheese and fenugreek

NIZAMI HANDI 21.90
A mélange of vegetables cooked in a cashew and tomato gravy strongly flavored with carom seeds. Recipe from princely state of India!

SPICY ANDHRA PANEER 20.90
Paneer cubes cooked with green chilli and dry spices in a typical south Indian style

JODHPURI MIRCH PANEER 22.90
A signature dish from Thar desert of the northwest Indian state of Rajasthan, cottage cheese morsels infused with a spicy yet rich and delicious gravy with tomatoes, garlic, butter, chillies and capsicum

Salad, side dishes & relishes (GF)

RAITA	4.90
Homemade style natural yoghurt dips with grated cucumber and roasted cumin	
KUCHUMBER	4.90
Cucumber, tomatoes and onions dressed with lemon juice and then tossed in mild spices	
GARDEN SALAD	6.90
Fresh garden salad, feta and parmesan cheese finished with Italian dressing	
PAPPADAMS	3.50
Crispy thin, lentil crepe	
MANGO CHUTNEY/LIME PICKLE	3.00
Sweet raw mango chutney / lime pickled in natural juice - a perfect condiment	
GONGURA PICKLE	4.00
This is a finger licking, spicy and tangy pickle made of sorrel leaves, absolutely adored in south India for centuries	

Rice & Biryani (GF)

BASMATI RICE	4.00
High-quality, long-grained, low GI Basmati rice	
LEMON FRIED RICE	8.90
Basmati rice with lemon, mustard seeds and fresh curry leaves	
VEGETABLE FRIED RICE	12.00
Rice stir fried with vegetables, garlic and pepper, served with korma sauce	
MUTTAR TAVA PULAV	7.90
Basmati rice with peas, mustard seeds and curry leaves	
BIRYANI	vegetable 18.90 / chicken 19.90 / goat 20.90
Rice simmered with vegetables, chicken or goat in aromatic mild spices and herbs, cooked slowly in a sealed pot, and served with Raita	
CHICKEN BIRYANI HYDERABADI - JUMBO PACK	49.90
Classic south Indian staple that no one can resist, aromatic chicken dum biryani served with eggs, raita and a rich buttery creamy korma sauce	

Breads baked in Tandoor

PLAIN NAAN	3.00	MASALA KULCHA	4.50
Leavened plain flour bread baked in the tandoor		Plain flour bread filled with mildly spiced potatoes and fresh herbs	
GARLIC NAAN	3.50	ROTI	3.50
Tandoor plain flour bread flavoured with garlic		Flattened wholemeal bread baked in the tandoor	
CHEESE NAAN	4.50	KEEMA CHEESE NAAN	5.90
Tandoor bread filled with mozzarella cheese		Tandoor bread filled with generous amount of lamb mince and cheese	
CHEESE GARLIC NAAN	4.90	LACHA PARATHA	4.50
Bread filled with mozzarella cheese and garlic		Wholemeal flat multi-layer bread baked crisp on a griddle	
FETA SPINACH NAAN	5.50	PESHWARI/KASHMIRI NAAN	4.90
Tandoor bread with feta cheese, baby spinach and fresh herbs		Plain flour bread filled with mixed dry fruits and nuts, a specialty of Kashmir	

Dessert

GULAB JAMUN	5.00
Homemade cottage cheese dumplings coated in rose syrup	
GULAB JAMUN WITH ICE CREAM	6.00
Gulab Jamun served with vanilla ice cream	
MANGO KULFI	5.00
Traditional homemade mango ice cream	
PISTACHIO KULFI	5.00
Traditional homemade ice cream with pistachios and green cardamom	

Beverages

LEMON LIME BITTERS	4.90
COOL LIME	4.90
FIRE ENGINE	4.90
CUCUMBER MINT MOJITO	6.90
Cucumber, mint sprigs, sugar, ice and club soda	
YOUNG COCONUT WATER	3.90
MASALA CHAI	3.50
INDIAN LEMON SODA	4.90
LASSI	4.90
Choose from Mango / Sweet / Strawberry / Salt flavors	

Soft drinks & juices

SOFT DRINKS	3.50
Choose from Coca Cola / Diet Coke / Coke Zero / Sprite / Lift	
SODA WATER / SPARKLING WATER	3.50
MANGO JUICE	4.50
ORANGE JUICE	3.50

Hot drinks

TEA SELECTION	3.50
Choose from Masala tea / English breakfast / Green/ Lemon/ Peppermint / Chai latte / Ginger tea	
COFFEE SELECTION	3.50
Choose from Flat white / Cappuccino / Short black / Long black	
HOT CHOCOLATE	3.90