

Entrées

All appetisers are served with tamarind or mint sauce

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| <p>SPRING ROLLS (4) 6.90 Crunchy Chinese-style lightly fried rice-paper rolls of shredded veggies</p> <p>ONION BHAAJI (4) (GF) 9.90 Spicy onion fritters, a classic Indian finger food that no one can resist</p> <p>VEGETABLE SAMOSA (2) 7.90 Golden-fried pastry triangles filled with spicy potatoes and green peas</p> <p>SAMOSA CHAAT 11.90 Crisp fried samosas with masala potato mix, topped with mint relish and tamarind sauce</p> <p>PALAK PAPDI CHAAT (GF) 11.90 Crispy spinach fritters, onions and potatoes topped with natural yoghurt and tamarind sauce</p> <p>VEG PLATTER <i>serves two</i> 18.00 Sample a variety of Entrées – samosas, onion bhaji, and spring rolls</p> | <p>SEEKH KEBAB (4) (GF) 14.00 Minced lamb kebabs with tandoori spices cooked on a skewer</p> <p>CHICKEN TIKKA (4) (GF) 11.50 Tender morsels of boneless chicken marinated overnight in natural yoghurt and mild roasted spices</p> <p>CHICKEN 65 14.50 Deep fried chicken chunks, marinated overnight with yogurt, lemon juice, corn flour and garam masala</p> <p>TANDOORI CHICKEN (GF) 13.50 Chicken marinated in exotic spices, grilled in tandoor</p> <p>APOLLO FISH 16.90 Crispy fried fish in a yoghurt sauce, green chillies and curry leaves</p> <p>SIZZLER (GF) <i>serves two</i> 19.90 A generous platter of selected tandoori entrées, chicken tikka, seekh kebab and tandoori chicken, served on the sizzler, served with fresh salad</p> |
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Delhi 6 Special

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| DELHI 6 FEAST FOR 2 | 64.00 |
| This royal treatment contains onion bhaaji, chicken tikka, tandoori chicken, choice of any two curries, raita, naan, rice and pappadams | |

Chicken (GF)

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| 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 (chef's specialty) | 21.90 |
| Wok tossed cubes of deep fried chicken coated with tangy chilli sauce | |
| CHICKEN MANCHURIAN | 20.50 |
| Stir fried chicken in Manchurian sauce | |
| KADAI CHICKEN | 18.90 |
| Shredded chicken cooked till soft and finished with bell peppers and red chillies | |

(GF) - Gluten free

CHICKEN DOPIAZA

Chicken fry with onion, ground spices, garam masala, ginger and tomatoes

18.90

Lamb (GF)

KASHMIRI LAMB ROGAN JOSH

Tender chunks of lamb cooked with freshly ground mild spices and herbs in a classic Kashmiri sauce

19.90

LAMB AFGANI (chef's specialty)

Traditional Afgani lamb curry, our chef's specialty. Be surprised!

20.90

LAMB SHAHI KORMA

Tender lamb pieces cooked in roasted cashew sauce, with a touch of mild spices

20.50

LAMB SAAG

Tender diced lamb with selected herbs, and spices in spinach inspired gravy

21.90

Beef (GF)

BEEF MADRAS

Diced beef cooked with mustard seeds and authentic coconut sauce

18.50

SLOW COOKED BEEF & POTATO CURRY

A touch of Goa: slow cooked beef with potatoes in a gravy of aromatic spices

21.50

KADAI BEEF

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

19.50

BEEF SAAG

Tender diced beef with selected herbs, and spices in spinach inspired gravy

21.90

Goat (GF)

MUTTON MASALA

Goat cooked in rich aromatic gravy

18.90

KADAI GOSHT

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

19.50

GOAT DALCHA

Goat meat cooked with yellow lentils, tomatoes and ginger

20.50

ANDHRA MUTTON CURRY

Goat meat cooked with green chilli and dry spices in a typical south Indian style

20.90

GONGURA MAMSAM (chef's specialty)

A mélange of slow cooked goat meat, ginger and sorrel leaves strongly flavored with carom seeds

23.90

Seafood (GF)

PRAWN / FISH CURRY GOANESE

An old favorite from Goa: prawns / fish cooked in coconut curry sauce

21.50

PRAWN / FISH METHI MASALA (chef's specialty)

Iconic Indian healthy tasty seafood curry with fenugreek leaves

22.90

CHILLI FISH

This is a finger licking, spicy and tangy delight prepared by deep frying juicy fish fillets

23.00

Vindaloo (GF)

CHICKEN / LAMB / BEEF / GOAT / PRAWN

19.50

(GF) - Gluten free

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)

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| DAL TADKA | 16.50 |
| Yellow lentils cooked in a mild sauce, with a hint of cumin and herbs | |
| ALOO BINDHI | 16.90 |
| A lightly spiced curry made with okra and potatoes | |
| 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 (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 (not GF) | 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 | 19.90 |
| Roasted eggplant prepared with potatoes, flavored with selected herbs and roasted spices | |
| 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! | |
| VEGETABLE MANCHURIAN | 21.50 |
| Vegetable dumplings in a tangy garlic and soy sauce: India meets china! | |
| CHILLI PANEER | 21.50 |
| Stir fried cottage cheese cubes in chef's special spicy sauce | |

Salad, side dishes & relishes (GF)

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| 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 | |
| ONION SALAD | 3.50 |
| Fresh onion tossed in lemon juice | |
| 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)

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| BASMATI RICE | 4.00 |
| High-quality, long-grained, low GI Basmati rice | |
| LEMON FRIED RICE | 8.90 |
| Basmati rice with lemon, cashews, mustard seeds and fresh curry leaves | |
| EGG FRIED RICE | 9.90 |
| Stir-fried rice with eggs, garden greens cooked to perfection | |
| CHICKEN DUM BIRYANI | 19.90 |
| Rice simmered with chicken in aromatic mild spices and herbs, cooked slowly in a sealed pot, and served with Raita | |
| CHICKEN BIRYANI HYDERABADI – BUCKET serves six | 59.90 |
| Classic south Indian staple chicken dum biryani served with raita | |

Breads baked in Tandoor

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| PLAIN NAAN | 3.00 | Bread filled with cheese and garlic |
| Leavened plain flour bread baked in the tandoor | | |
| BUTTER NAAN | 4.00 | FETA SPINACH NAAN 5.50 |
| Naan bread topped with butter | | |
| GARLIC NAAN | 3.50 | Bread with feta and baby spinach |
| Tandoor plain flour bread flavoured with garlic | | |
| CHEESE NAAN | 4.50 | MASALA KULCHA 4.50 |
| Tandoor bread filled with mozzarella cheese | | |
| CHEESE GARLIC NAAN | 4.90 | Plain flour bread filled with mildly spiced potatoes and fresh herbs |
| Flattened wholemeal bread baked in the tandoor | | |
| ROTI 3.50 | | |
| Wholemeal flat multi-layer bread baked crisp on a griddle | | |

PESHWARI/KASHMIRI NAAN 4.90

Tandoori plain flour bread filled with mixed dry fruits and nuts

Dessert

GULAB JAMUN

Homemade cottage cheese dumplings coated in rose syrup

5.00

GULAB JAMUN WITH ICE CREAM

Gulab Jamun served with vanilla ice cream

6.00

Beverages

LEMON LIME BITTERS

4.90

COOL LIME

4.90

FIRE ENGINE

4.90

YOUNG COCONUT WATER

3.90

MASALA CHAI

3.50

INDIAN LEMON SODA

4.90

MANGO LASSI

4.90

Soft drinks & juices

SOFT DRINKS

Choose from Coca Cola / Diet Coke / Coke Zero / Sprite / Lift

3.50

SODA WATER / SPARKLING WATER

3.50

MANGO JUICE

4.50

ORANGE JUICE

3.50

Hot drinks

TEA SELECTION

Choose from Masala tea / English breakfast / Green/ Lemon / Peppermint / Chai latte / Ginger tea

3.50