



Most extensive and the rarest Indian in Canberra

Vast vegetarian, gluten free & dairy free options!

Open 7 days for lunch and dinner

14 Childers St, Canberra City

02 62487171

We deliver it HOT all-around Canberra!

10% discount on all pickup orders

Entrée

SPRING ROLLS (4) Crunchy Chinese-style lightly fried rice-paper rolls of shredded veggies and vermicelli	7.90
ONION BHAAJI (4) (GF) Spicy onion fritters, a classic Indian finger food that no one can resist	9.90
VEGETABLE SAMOSA (2) The perennial Indian favorite: Golden-fried pastry triangles filled with spicy potatoes and green peas	9.90
AMEERPET PAKODI (GF) Deep fried fluffy little pakoras, made of a divine mix of potato, cauliflower, spinach and garam masala	9.90
SAMOSAS CHAAT Crisp fried samosas with masala potato mix, topped with mint relish and tamarind sauce	11.90
PALAK PAPDI CHAAT Crispy spinach fritters, onions and potatoes topped with natural yoghurt and tamarind sauce	11.90
DAHI PAKODI CHAAT All-time favorite snack in India, veg pakoras and potatoes topped with natural yoghurt and tamarind sauce	12.90
VEGETABLE MANCHURIAN Mixed vegetable dumplings in a tangy garlic and soy sauce: India meets china!	15.50
CAULIFLOWER 65 Cauliflower fritters tossed in curry leaf & chilli flavoured curd sauce	14.50
MUSHROOM MANCHURIAN Mushroom pakoras tossed in a tangy garlic and soy sauce. They are saucy, crunchy, spicy and full of flavor	16.90
SEEKH KEBAB (4) (GF) Minced lamb kebabs with tandoori spices cooked on a skewer	12.00
CHICKEN TIKKA (4) (GF) Tender morsels of boneless chicken marinated overnight in natural yoghurt and mild roasted spices	11.50

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

VEG PLATTER serves two **26.50**
Sample a variety of Entrées – samosas, onion bhaji, vegetable pakoras and spring rolls

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

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 flavored with carom seeds

Seafood Dishes (GF)

GINGER FISH / PRAWN Fish / prawns wok tossed in ginger sauce	19.90
FISH / PRAWN METHI MASALA Marinated fish / prawns cooked with fenugreek, green chillies and tomatoes	21.50
PRAWN / FISH CURRY GOANESE An old favorite from Goa: prawns / fish cooked in coconut curry sauce	21.50
NELLUR FISH CURRY (Ramana chef's specialty) Iconic south Indian fish curry with tamarind, cumin, red chillies and curry leaves	22.90

Vindaloo (GF)

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

DAL TADKA Yellow lentils cooked in a mild sauce, with a hint of cumin and herbs	16.50
ALOO GOBI MASALA This is a Punjabi classic curry made from mélange of potatoes, cauliflower and garam masala	16.90
VEGETABLE KORMA A variety of fresh seasonal vegetables cooked in a divine cashew gravy	17.50
PALAK DAL Yellow lentils cooked with spinach, roasted mild spices and herbs	17.50
PUNJABI DAL MAKHANI Whole black lentils, red kidney beans and chana daal cooked to perfection with tomatoes, garlic, butter and cream	17.50
GONGURA PAPPU Unearth the distinctive taste of south Indian cuisine! Sorrel leaves and yellow lentils cooked with roasted mild spices and herbs	21.90
LAHORI KADAI PANEER (Aqeel chef's specialty) 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	22.50
MALAI KOFTA KASHMIRI Croquettes of cottage cheese with fragrantly spiced potato and sultana filling cooked in mild gravy of cashew nuts, onion, and tomato	17.50
PALAK PANEER Cottage cheese cubes in mild spinach gravy with tomatoes, finished with spring onions	18.50
PANEER BUTTER MASALA Cottage cheese cooked in a rich butter cream sauce	19.90
EGGPLANT MASALA / BAINGAN MASALA Roasted eggplant prepared with potatoes, flavoured with selected herbs and roasted spices	19.90
METHI CHAMAN HARIYALI Pan fried spinach with cottage cheese and fenugreek	21.90
NIZAMI HANDI A mélange of vegetables cooked in a cashew and tomato gravy strongly flavored with carom seeds. Recipe from princely state of India!	21.90

SPICY ANDHRA PANEER Paneer cubes cooked with green chilli and dry spices in a typical south Indian style	20.90
JODHPURI MIRCH PANEER 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	22.90

Salad, Side Dishes & Relishes (GF)

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

Rice & Biryani (GF)

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

Breads baked in Tandoor

PLAIN NAAN Leavened plain flour bread baked in the tandoor	3.00
GARLIC NAAN Tandoor plain flour bread flavoured with garlic	3.50
CHEESE NAAN Tandoor bread filled with mozzarella cheese	4.50
CHEESE GARLIC NAAN Bread filled with mozzarella cheese and garlic	4.90
FETA SPINACH NAAN Tandoor bread with feta cheese, baby spinach and fresh herbs	5.50

MASALA KULCHA Plain flour bread filled with mildly spiced potatoes and fresh herbs	4.50
ROTI Flattened wholemeal bread baked in the tandoor	3.50
KEEMA CHEESE NAAN Tandoor bread filled with generous amount of lamb mince and cheese	5.90
LACHA PARATHA Wholemeal flat multi-layer bread baked crisp on a griddle	4.50
PESHWARI/KASHMIRI NAAN Plain flour bread filled with mixed dry fruits and nuts, a specialty of Kashmir	4.90

Dessert

GULAB JAMUN Homemade cottage cheese dumplings coated in rose syrup	5.00
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Beverages

LEMON LIME BITTERS	4.90
COOL LIME	4.90
FIRE ENGINE	4.90
CUCUMBER MINT MOJITO A wild combo of cucumber, mint sprigs, sugar, ice and club soda	6.90
YOUNG COCONUT WATER	3.90
LASSI Choose from Mango / Sweet / Strawberry / Salt flavors	4.90
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	

SPECIALS

DINNER FOR 2 (NON-VEG) Vegetable Pakora (2pc), Lamb Rogan Josh, Butter Chicken, Rice, Pappadams, Chicken Tikka (2pc), Naan Bread (2pc)	49.90
DINNER FOR 2 (VEG) Vegetable Pakora (2pc), Palak Paneer, Rice, Pappadam (2pc), Spring Roll (2pc), Dal Handi, Naan Bread (2pc)	49.90
CHICKEN BIRYANI HYDERABADI - JUMBO PACK serves four Classic south Indian staple that no one can resist, aromatic chicken dum biryani served with eggs, raita and a rich buttery creamy korma sauce	49.90
DELHI 6 FEAST FOR 2 This royal treatment contains onion bhaaji, chicken tikka, tandoori chicken, lamb cutlets, choice of any two curries, raita, naan, rice and pappadams	69.00