



Most extensive and the rarest Indian in Canberra

Vast vegetarian, gluten free & dairy free options!

Open 7 days

14 Childers St, Canberra City

02 62487171

We deliver it HOT all-around Canberra!

10% discount on all pickup orders over \$40

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
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 Deep fried chicken chunks, marinated overnight with yogurt, lemon juice, corn flour and garam masala	17.90
TANDOORI CHICKEN (GF) An all-time favorite, half chicken marinated in exotic spices, grilled in tandoor	13.50

LAMB CUTLET (4) (GF) Lamb cutlets marinated in mild roasted spices with a touch of lemon, fresh herbs and cooked in tandoor	18.50
MAHARASHTRIAN FISH KOLIWADA (4) (chef's specialty) This is a finger licking, spicy and tangy delight prepared by deep frying juicy fish fillets, served with minted yoghurt relish. Absolutely adored in north India for centuries!	19.90
VEG PLATTER serves two Sample a variety of Entrées – samosas, onion bhaji, vegetable pakoras and spring rolls	26.50
SIZZLER serves two A generous platter of selected tandoori entrées, chicken tikka, seekh kebab, lamb cutlets and tandoori chicken, served on the sizzler, garnished with fresh salad	29.90

Chicken (GF)

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

Lamb (GF)

KASHMIRI LAMB ROGAN JOSH Tender chunks of lamb cooked with freshly ground mild spices and herbs in a classic Kashmiri sauce	18.90
LAMB SAAG Tender lamb pieces with selected herbs, and spices in spinach inspired gravy	19.90
KADAI LAMB Diced lamb cooked till soft and finished in a wok with bell peppers and red chillies	19.50

LAMB DOPIAZA Lamb fry with onion, ground spices, garam masala, ginger and tomatoes	19.90
DUM KA LAMB Lamb marinated leisurely in a host of spices along with cashews and fried onions. It is then slow cooked 'dum style'	21.90
METHI LAMB Diced lamb simmered with fenugreek in a rich aromatic gravy	19.90
LAMB BHUNA Flavour explosion! cardamom and cinnamon clinging to succulent pieces of lamb	22.90
LAMB ALOO Lamb cooked with potato in gravy of aromatic spices	19.50
LAMB SHAHI KORMA Tender lamb pieces cooked in roasted cashew sauce, with a touch of mild spices	20.50
LAMB MADRAS Tender boneless lamb curry with a touch of coconut	19.50

Beef (GF)

BEEF MADRAS Diced beef cooked with mustard seeds and authentic coconut sauce	18.50
SAAG BEEF Tender beef with selected herbs and spices in a spinach inspired sauce	18.90
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 DOPIAZA Beef fry with onion, garam masala, turmeric powder, ginger and tomatoes	19.50
BEEF KORMA Tender beef in an aromatic roasted cashew sauce, with a touch of mild spices	18.50

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

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) **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 (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

MUTTAR TAVA PULAV **7.90**
Basmati rice with peas, mustard seeds and curry leaves

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 - JUMBO PACK serves four **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**
Leavened plain flour bread baked in the tandoor

GARLIC NAAN **3.50**
Tandoor plain flour bread flavoured with garlic

CHEESE NAAN **4.50**
Tandoor bread filled with mozzarella cheese

CHEESE GARLIC NAAN **4.90**
Bread filled with mozzarella cheese and garlic

FETA SPINACH NAAN **5.50**
Tandoor bread with feta cheese, baby spinach and fresh herbs

MASALA KULCHA **4.50**
Plain flour bread filled with mildly spiced potatoes and fresh herbs

ROTI **3.50**
Flattened wholemeal bread baked in the tandoor

KEEMA CHEESE NAAN **5.90**
Tandoor bread filled with generous amount of lamb mince and cheese

LACHA PARATHA **4.50**
Wholemeal flat multi-layer bread baked crisp on a griddle

PESHWARI/KASHMIRI NAAN **4.90**
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

Beverages

LEMON LIME BITTERS **4.90**

COOL LIME **4.90**

FIRE ENGINE **4.90**

YOUNG COCONUT WATER **3.90**

MANGO LASSI **4.90**

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

SPECIALS

DINNER FOR 2 (NON-VEG) **49.90**
Vegetable Pakora (2pc), Lamb Rogan Josh, Butter Chicken, Rice, Pappadams, Chicken Tikka (2pc), Naan Bread (2pc)

DINNER FOR 2 (VEG) **49.90**
Onion bhaaji (2pc), Palak Paneer, Rice, Pappadam (2pc), Spring Roll (2pc), Dal Handi, Naan Bread (2pc)

CHICKEN BIRYANI HYDERABADI - JUMBO PACK serves four **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

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