

Most extensive and the rarest Indian in Canberra
Vast vegetarian, gluten free & dairy free options!

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>ANDHRA CHICKEN PAKORA 10.90
Crisp fried appetizer made with chicken, gram flour, ginger, garlic, spice powders and herbs</p> |
| <p>VEGE PAKORAS (2) (GF) 9.90
Crip fried potato and vegetable patties</p> | <p>RAGDA KULCHA 12.90
Ragda masala with two kulcha bread and raita</p> |
| <p>GOBI PAKORAS (GF) 9.90
Deep fried fluffy little pakoras, made of a divine mix of cauliflower, spinach and garam masala</p> | <p>DAAL MAKHANI KULCHA 12.90
Black lentils with two kulcha bread and raita</p> |
| <p>VEGETABLE SAMOSA (2) 6.90
Golden-fried pastry triangles filled with spicy potatoes and green peas</p> | <p>CHICKEN MANCHURIAN 13.50
Chicken morsels in a tangy garlic and soy sauce</p> |
| <p>SAMOSA with Masala chai 9.90
Samosas, vege pakora, cauliflower pakora with masala chai</p> | <p>PAPDI CHAAT 10.90
Crisp fried dough wafers topped with yoghurt, sweet and tangy chutneys</p> |
| <p>SAMOSA RAGDA 9.90
Samosa, white pea masala, topped with spicy, sweet and tangy chutneys, onion, tomato and coriander leaves</p> | <p>CHICKEN TIKKA (4) (GF) 11.50
Tender morsels of boneless chicken marinated overnight in natural yoghurt and mild roasted spices</p> |
| <p>KOTI CUTLET RAGDA (GF) 9.90
Potato patties served with spicy lip smacking white pea masala</p> | <p>GOBI 65 13.50
Deep fried cauliflower florets marinated overnight with yogurt, lemon juice and garam masala</p> |
| <p>PAPDI RAGDA 10.90
Crisp fried dough wafers known as papri along with white pea masala</p> | <p>GOBI MANCHURIAN 13.50
Cauliflower fritters in a tangy garlic and soy sauce: India meets china!</p> |
| <p>PANI PURI 10.90
Deep-fried crisp crepe filled with a mixture of sour and spicy water, tamarind chutney, chili and chaat masala</p> | <p>VEG PLATTER serves two 15.00
Sample a variety of Entrées – samosas, vege pakoras, cauliflower pakora and spring rolls</p> |
| <p>MASALA PURI 10.90
Deep-fried crisp puri with white pea masala and potatoes</p> | <p>CHICKEN 65 14.50
Deep fried chicken chunks, marinated overnight with yogurt, lemon juice, corn flour and garam masala</p> |
| <p>MIRCHI BAJJI 10.90
Deep fried deseeded long green chillies stuffed with a spicy mixture</p> | <p>TANDOORI CHICKEN (GF)
half 11.50 full 20.00
Chicken marinated in exotic spices and then grilled in tandoor</p> |
| <p>DAHI CUT MIRCHI 10.90
Cut mirchi bajji topped with yoghurt, sweet and tangy chutneys</p> | <p>SIZZLER (GF) serves two 15.90
A generous platter of selected tandoori entrées, chicken tikka, tandoori chicken and vege pakoras served on the sizzler</p> |
| <p>DAHI SAMOSA 10.90
Crumbled samosa topped with yoghurt, sweet and tangy chutneys</p> | |

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Delhi 6 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)

CHENNAI CHICKEN DUM BIRYANI - JUMBO PACK serves five 59.90
Classic south Indian staple that no one can resist, aromatic chicken dum biryani served with chettinad gravy

DELHI 6 FEAST
for 2 64.00 for 3 90.00
This royal treatment contains vege pakoras, chicken tikka, tandoori chicken, choice of any three curries, raita, naan/ kulcha, rice and pappadams

Chicken (GF)

VELVET BUTTER CHICKEN 16.50
Chicken tikka simmered in cumin-scented butter, tomato-based sauce enriched with mild spices

CHICKEN TIKKA MASALA 17.90
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

KADAI CHICKEN 18.90
Shredded chicken cooked till soft and finished with bell peppers and red chillies

CHICKEN DOPIAZA 18.90
Chicken fry with onion, ground spices, garam masala, ginger and tomatoes

CHICKEN CHETTINAD 18.90
Chicken chettinad is a classic Indian recipe, from the cuisine of chettinad. It consists of chicken marinated in yogurt, turmeric and a paste of red chillies, poppy seeds, coriander seeds and cumin seeds

CHICKEN VINDALOO 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

CHILLI CHICKEN 19.50
Boneless chicken pieces are marinated in a mix of soy sauce, chilli sauce along with pepper and these tender, succulent pieces are then deep fried to be seasoned with the sauces again

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Lamb (GF)

KASHMIRI LAMB ROGAN JOSH	17.90
Tender chunks of lamb cooked with freshly ground mild spices and herbs in a classic Kashmiri sauce	
LAMB AFGANI (chef's specialty)	20.90
Traditional Afgani lamb curry, our chef's specialty. Be surprised!	
LAMB SHAHI KORMA	20.50
Tender lamb pieces cooked in roasted cashew sauce, with a touch of mild spices	
LAMB SAAG	21.90
Tender diced lamb with selected herbs, and spices in spinach inspired gravy	
LAMB VINDALOO	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	
LAMB MADRAS	18.50
Diced lamb cooked with mustard seeds and authentic coconut sauce	
SLOW COOKED LAMB & POTATO CURRY	21.50
A touch of Goa: slow cooked lamb with potatoes in a gravy of aromatic spices	
KADAI LAMB	19.50
Diced lamb cooked till soft and finished in a wok with bell peppers and red chillies	

Seafood (GF)

BUTTER PRAWNS	17.50
Prawns simmered in cumin-scented butter, tomato-based sauce enriched with mild spices	
MANGALURU FISH KORMA	19.90
Fish in mild spices and aromatic cashew gravy, all the way from Indian state of Karnataka	
PRAWN CURRY GOANESE	21.50
An old favorite from Goa: prawns cooked in coconut curry sauce	
FISH METHI MASALA (chef's specialty)	22.90
Iconic Indian healthy tasty seafood curry with fenugreek leaves	
PRAWN VINDALOO	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	
MALAYSIAN PRAWN DALCHA	21.50
Malaysian yellow lentils dish, an adaptation of the Indian dalcha made by the Indian muslim population living in Malaysia	
BANGALI FISH PALAK CURRY	22.50
Fish in mild spinach gravy with tomatoes and spring onions	
COCONUT FISH CURRY	22.50
Malaysian-inspired fish curry, packed full of flavor	
ERAL MASALA – PRAWN CHETTINAD	23.90
A fiery curry with prawns marinated in ginger, garlic, cumin, fennel, peppercorns and red chillies and cooked with onions, tomatoes, cinnamon sticks and cloves	

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Vegetarian (GF)

SOUTH INDIAN MIXED VEG CURRY	15.90
A mélange of vegetables cooked in a gravy strongly flavored with carom seeds. Recipe from princely state of India!	
EGGPLANT MASALA	16.90
Roasted eggplant prepared with potatoes, flavored with selected herbs and roasted spices	
DAL TADKA	16.50
Yellow lentils cooked in a mild sauce, with a hint of cumin and herbs	
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
Black lentils, red kidney beans and chana daal cooked to perfection with tomatoes, garlic, butter and cream	
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 ALU	17.50
Potatoes in mild spinach gravy with tomatoes and spring onions	
GONGURA PAPPU	21.90
Unearth the distinctive taste of south Indian cuisine! Sorrel leaves and yellow lentils cooked with roasted mild spices and herbs	
PALAK PANEER	18.50
Cottage cheese cubes in mild spinach gravy with tomatoes and spring onions	
PANEER MAKHANI	18.50
Slightly sweet creamy dish of paneer tomatoes and cashews	
SHAHI PANEER	20.50
Paneer cooked in roasted cashew sauce, with a touch of mild spices	
PANEER BURJI (Dhabha style)	20.50
Scrambled Indian cottage cheese in tomato onion masala and spices. The touch of capsicum in this Punjabi style altogether gives a refreshing taste to the dish	
LAHORI KADAI PANEER (chef's specialty)	22.50
Visit streets of Lahore, prepared by simmering juicy paneer cubes in slightly spicy and tangy sauce with roasted capsicum, onions and tomatoes – a signature dish	

Salad & relishes (GF)

RAITA	4.90
Homemade style natural yoghurt dips with grated cucumber and roasted cumin	
KUCHUMBER	4.90
Cucumber, tomatoes and onions with lemon juice and then tossed in mild spices	
GARDEN SALAD	6.90
Fresh garden salad, feta and parmesan cheese finished with Italian dressing	

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PAPPADAMS Crispy thin, lentil crepe	3.50
MANGO /LIME PICKLE Mango / lime pickled in natural juice - a perfect condiment	3.00

Sides

PLAIN NAAN / KULCHA Leavened plain flour bread	3.00
BUTTER NAAN / KULCHA Bread topped with butter	3.50
GARLIC NAAN / KULCHA Bread flavoured with garlic	3.50
CHEESE NAAN / KULCHA Bread filled with mozzarella cheese	4.00
CHEESE GARLIC NAAN / KULCHA Bread filled with mozzarella cheese and garlic	4.50
PLAIN RICE High-quality, long-grained, low GI rice	3.00
LEMON FRIED RICE Basmati rice with lemon, cashews, mustard seeds and fresh curry leaves	8.90
MUMBAI STYLE EGG FRIED RICE Mumbai street food feast has beaten eggs with greens, tastes great on its own	8.90
BISI BELE BATH Traditional, flavorful rice and lentil based dish from Karnataka	9.90
CHENNAI CHICKEN DUM BIRYANI Classic south Indian staple that no one can resist, aromatic chicken dum biryani served with Chettinad gravy	15.00

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

Drinks

LEMON LIME BITTERS	4.90
MANGO LASSI	4.90
SOFT DRINKS Coca Cola / Coke Zero / Sprite	3.50
COFFEE / TEA Coffee / Masala tea / English breakfast / Green/ Lemon / Peppermint	3.50

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IDLI (GF) – on special order

IDLI (2) Indian nation's most favorite breakfast, steamed, puffy and delectable rice cakes served with delicious chutney	6.90
PODI IDLI (2) Steamed rice cakes tossed in spicy peanut powder	7.90
SAMBAR IDLI (2) Steamed rice cakes doused in the ever-so soothing lentil soup	7.90
MASALA IDLI FRY Mildly spiced sautéed dish made from idlis, fried till they are crispy and then tossed in curry leave	10.90

BENGALURU BENNE DOSA (GF) – on special order

PLAIN DOSA Thin crispy, golden brown rice & lentil crepe served hot with lentil soup	7.90
ONION DOSA Scrumptious crispy dosa with onion	10.90
MASALA DOSA This dosa is wrapped around in onion and potato curry, served with peanut and roasted chickpea chutney	11.90
MYSORE MASALA DOSA This crisp dosa lathered with fiery red chutney with mashed potato filling	12.90
CHEESE MASALA DOSA Dosa stuffed with onion and potato curry and cheese	13.90
PANEER DOSA A common Chinese starter that has been tweaked, made with the cottage cheese inside the dosa	15.00
CHEESE CHILLI DOSA Someone rightly said that the secret ingredient that makes any dish happening is always cheese!	15.00
CHEESE ONION DOSA This dosa is a fusion of typical south India dosa and modern version of tasty cheesy bites	14.00
MIXED VEG UTTAPAM Dosa like thick pancake with tomatoes, onion, capsicum and cabbage mix toppings cooked right into the batter	14.90
CHEESE UTTAPAM Uttapam luxuriously topped with fresh herbs and mozzarella cheese	11.90
TOMATO UTTAPAM This is a very famous uttapam variety with tomatoes	9.90
ONION UTTAPAM Uttapam with onion	9.90