Rice

75.	**PLAIN RICE** Boiled basmati rice.	$6.50
76.	**SAFFRON RICE** Cooked with saffron.	$7.50
77.	**ONION JEERA RICE** Basmati rice cooked wiath cumin seeds.	$8.50
78.	**PEA'S PULAO** Basmati rice sautéed with fresh garden green peas.	$8.50
79.	**LEMON COCONUT RICE** Dish prepared by soaking white rice with coconut.	$8.50
80.	**KASHMIRI PULAO** Basmati rice cooked with fruits and nuts.	$8.50

Breads *(Freshly cooked in tandoor)*

81.	**PLAIN NAAN** Traditional plain flour naan.	$4.50
82.	**BUTTER NAAN** Plain flour naan topped with butter.	$5.00
83.	**GARLIC NAAN** Naan lavishly flavored with garlic butter.	$5.50
84.	**CHEESE NAAN** Bread filled with tasty cheese.	$7.00
85.	**GARLIC CHEESE NAAN** Cheese naan with garlic on top.	$7.50
85A.	**CHEESE CHILLI NAAN** Bread filled with tasty cheese and green chilli	$7.50
86.	**KASHMIRI NAAN** Naan stuffed with a mixture of dry fruits and nuts and cooked in tandoor.	$7.50
87.	**CHEESY HERB NAAN** Cheese naan infused with herbs.	$7.50
88.	**NUTELLA NAAN** Naan stuffed with Nutella.	$7.50
89.	**TANDOORI ROTI** Wholemeal flatbread cooked in tandoor.	$4.50
90.	**TANDOORI BUTTER ROTI** Roti topped with butter.	$5.00
91.	**GARLIC ROTI** Roti flavored with garlic butter.	$5.50
92.	**PIZZA NAAN BREAD** Naan stuffed with green capsicum, onion, green chilli, herbs, tasty cheese and garlic on top.	$9.50
93.	**LACHHA PARATHA** A spiral, layered version of roti.	$6.50
94.	**ALOO PARANTHA** Wholemeal bread stuffed with mashed potatoes, green chili, and a blend of masala spices.	$7.50
95.	**ALOO KULCHA** Naan stuffed with mashed potatoes and chef's special masala.	$7.50
96.	**PANEER KULCHA** Naan stuffed with cottage cheese, herbs, and mild spices.	$7.50
97.	**KEEMA NAAN** Naan stuffed with minced meat.	$7.50

Accompaniments

98.	**RAITA/YOGHURT(SWEET/SALTY)** Yoghurt dip with cucumber and carrot.	$5.50
99.	**ONION SALAD**	$4.50
100.	**MIX MASALA SALAD**	$4.50
101.	**MIX PICKLES**	$2.50
102.	**MANGO CHUTNEY**	$2.50
103.	**MINT CHUTNEY**	$2.50
104.	**GREEN CHILLY**	$2.50
105.	**PAPADUM**	$2.50

Desserts

106.	**CONE ICE CREAM**	$6.00
107.	**MANGO ICE CREAM**	$6.00
108.	**PISTACHIO ICE CREAM**	$6.00
109.	**GULAB JAMUN** Milk-based fried dumplings in sugary syrup.	$6.00
110.	**CARROTHALWA** Carrot dessert pudding.	$7.50

Drinks

111.	**MANGO LASSI** Yoghurt drink with mangoes.	$5.00
112.	**PLAIN LASSI/SWEETLASSI/SALTY LASSI**	$4.00
113.	**SOFT DRINKS** Coke, Lift, Sunkist, Diet Coke, Pepsi, Sprite, Schweppes.	$4.00

Tea/Coffee

114.	**GINGER TEA** Tea with fresh ginger.	$5.00
115.	**MASALA/CARDAMOM TEA** Tea with a special masala flavor.	$5.00

Fruit Juice

116.	**MIX FRESH FRUIT JUICE**	$9.50
117.	**APPLE JUICE**	$9.50

Lunch Special *(11am - 2:00pm)*

CHOOSE CURRY + RICE + ANY SOFT DRINK	$16.50
CHOOSE CURRY + NAAN + ANY SOFT DRINK	$16.50

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LUNCH	DINNER
WEDNESDAY TO FRIDAY	TUESDAY TO SUNDAY
11am to 2:00pm	*4:30pm to 9:30pm*



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24 Firebrace Street, Horsham VIC 3400

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Entree

1. **CHOLE BHATURE** $16.90
   Deep fried with chickpea. 2 pieces of bhature, pickles, and onion salad.
2. **PALAK PAKODA** $7.50
   Spinach fritters made with spiced chickpea flour coating, deep-fried.
2A. **PANEER PAKODA(COTTAGE CHEESE)** $12.50
   Made with fritters in spiced chickpea batter
3. **ONION RINGS** $7.50
   Coated in chickpea batter and fried.
4. **POTATO CHIPS** $6.00
   With garlic aioli.
5. **VEGETABLE SAMOSA** (2 PIECES) $7.50
   Pastry filled with vegetables, spices, and deep-fried.
6. **CAULIFLOWER PAKODA/MIX PAKODA** $8.50
   Cauliflower fritters in spiced chickpea batter, deep-fried.
7. **FISH FRY PAKODA** $15.90
   Fish deep-fried in spiced chickpea batter.
8. **ALOO TIKKI (2 PIECES)** $7.50
   Round spiced potato patties, deep-fried.
8A. **CHICKEN FRY PAKODA** $15.90
   Tandoori chicken marinated with yoghurt, spiced sauce and Deep-Fried in spiced chickpea batter.
9. **SPRING ROLLS** $7.50
   Vegetable-filled pastry rolls, deep-fried.
10. **CHAAT PAPRI** $12.50
    Crisp pastry with chickpeas, potatoes, drizzled with various chutneys, and sweet yoghurt. Finished with roasted cumin powder.
10A. **ALOO TIKKI CHAAT** $12.50
    Round patties of potatoes, and spices and deep-fried serve with sweet yoghurt and white chickpea chaat spices.
10B. **SAMOSA CHOLE CHAAT** $12.50
    Samosa crushed and serve with sweet yoghurt and white chickpea chaat spices.
11. **ONION BHAJI** $7.50
    Roughly cut onions dipped in spiced chickpea flour and fried to perfection, served with tamarind chutney and mint chutney
11A. **CHICKEN FINGER FRIES** $9.50
    Coated in spices, wheat flour and rice flour cottage then deep fried

Tandoori Starter

12. **KOKORI KEBAB** $16.90
    Lamb mince kebabs cooked in clay oven with special herbs and spices.
13. **LAMB CHOPS** $25.90
    Marinated in special spices, then cooked in clay oven.
14. **TANDOORI MIX GRILL** $25.90
    Luxurious mix of chef selection non-veg kebabs.
15. **CHICKEN TIKKA** (4 PIECES) $16.90
    Thigh fillet, marinated overnight and cooked in charcoal tandoor.
16. **TANDOORI CHICKEN** HALF $15.90 FULL $29.90
    Marinated chicken with hung yoghurt, chef's mix of herbs and spices, cooked in tandoor.
18. **TANDOORI MUSHROOM** $14.90
    Marinated mushrooms cooked in clay oven, served with mint and tamarind chutney.

Mains Non-Vegetarian

Goat (CHOOSE CHILLI HEAT • MILD • MEDIUM • HOT)

19. **GOAT CURRY** $23.90
    Cooked in a rich tomato, onion, ginger, garlic and spiced sauce.
19A. **GOAT MANGO** $23.90
    Diverse flavours including sweet mango, creamy coconut milk and curry flavours with the sourness of vinegar
20. **GOAT KORMA** $23.90
    Creamy cashew nut sauce, topped with nuts.
20A. **GOAT MASALA** $23.90
    Goat cooked in onion and tomato based sauce with capsicum and onion vegetables
21. **GOATVINDALOO** $23.90
    Spicy vindaloo pastes with a hint of vinegar.
21A. **GOAT MADRAS** $23.90
    Goat cooked in traditional madras curry, flavoured with fresh curry leaves, mustard seeds and coconut cream

Chicken (CHOOSE CHILLI HEAT • MILD • MEDIUM • HOT)

22. **BUTTER CHICKEN** $22.90
    Tandoori chicken in tomato-based sauce.
23. **CHICKEN CURRY** $22.90
    Stewed chicken in spiced sauce.
23A. **KADAI CHICKEN** $22.90
    Tender chicken pieces cooked in a tomato and onion sauce with chopped capsicums and Indian spices..
24. **CHICKEN TIKKA MASALA** $22.90
    Chicken with capsicum and tomato.
25. **CHICKEN KORMA** $22.90
    Creamy cashew-based spiced sauce.
26. **MURGH SAAG WALA** $22.90
    Chicken cooked in spinach and creamy tomato based gravy.
27. **CHICKEN VINDALOO** $22.90
    Cooked in vindaloo pastes with a hint of vinegar.
28. **MANGO CHICKEN** $22.90
    Diverse flavours including sweet mango, creamy coconut milk, and curry flavours with the sourness of vinegar.
29. **CHICKEN JALFREZI** $22.90
    Spicy tomato onion gravy.
30. **CHICKEN MADRAS** $22.90
    Traditional Madras curry, flavoured with fresh curry leaves, mustard seeds and coconut.

Lamb (CHOOSE CHILLI HEAT • MILD • MEDIUM • HOT)

31. **LAMB ROGAN JOSH** $22.90
    Diced lamb cooked in a rich onion gravy, selected herbs and garnished with fresh coriander.
32. **LAMB SAAG WALA** $22.90
    Lamb simmered in spinach, fenugreek and authentic spice combinations.
33. **LAMB MANGO** $22.90
    Sweet mango flavors with lamb in mild spices.
34. **LAMB VEG MASALA** $22.90
    Lamb cooked with vegetables in a tomato-based curry.
35. **LAMB KORMA** $22.90
    Lamb in creamy sauce with ground cashew nuts.
36. **LAMB MADRAS** $22.90
    Lamb cooked in south indian style, tempered with mustard seeds.
37. **LAMB VINDALOO** (MEDIUM OR HOT) $22.90
    Lamb cooked with potatoes in vindaloo pastes and special sauce.
38. **LAMB DAAL GOST** $22.90
    Lamb simmered with spices, mixture of toor dal and chana dal.

Beef (CHOOSE CHILLI HEAT • MILD • MEDIUM • HOT)

39. **BEEF CURRY** $22.90
    Beef cooked with spices and in an onion gravy sauce.
39A. **BEEF MANGO** $22.90
    Diverse flavours including sweet mango, creamy coconut milk and curry flavours with the sourness of vinegar
40. **BEEF KORMA** $22.90
    Beef in a creamy cashew-based sauce, topped with nuts.
41. **BEEF MASALA** $22.90
    Beef cooked in onion and tomato based sauce with capsicum and onion vegetables.
42. **BEEF VINDALOO** $22.90
    Marinated in hot chilli sauce, cooked with vindaloo pastes, potatoes and spices.
43. **BEEF KASHMIRI** $22.90
    Beef in creamy cashew, almond and onion-based curry.
44. **BEEF MADRAS** $22.90
    Cooked with selected spices and coconut in a south Indian style, finished with curry leaves and fresh coriander.

Mains Vegetarian

45. **SHAHI PANEER** $19.90
    Tomato and cashew-based sauce.
46. **DAAL MAKHANI** $19.90
    Black lentil cooked with tomato, onion and creamy gravy with special spices
46A. **PANEER BHURJI (SDHREDED COTTAGE CHEESE** $21.90
    Shredded paneer cooked with capsicum and onion in a spiced sauce
47. **NAVARATTAN KORMA** $19.90
    Mixed vegetables cooked in cream and cashew based sauce.
48. **PUMPKIN MASALA** $19.90
    Semi-dry pumpkin dish with coconut and spices.
49. **MALAI KOFTA** $19.90
    Blended cottage, cheese, potatoes, and nut dumplings in an exquisite gravy, topped with cream, finished with fresh coriander and cashew nuts.
50. **ALOO MATAR PANEER** $19.90
    Potatoes, peas, and paneer in a rich tomato and onion-based curry.
51. **EGGPLANT/BAINGAN BHARTHA** $19.90
    Roasted smoky eggplant mashed with tomato and onions.
52. **CHICKPEA MASALA** $19.90
    Chickpeas cement in a rich blend of spices like cumin, garam masala and turmeric along with garlic, ginger, onion, chopped tomatoes and chillies.
53. **VEGETABLE CURRY** $19.90
    Seasonal vegetables cooked in a tomato-based curry.
54. **SAAG PANEER** $19.90
    Classic Indian dish of cooked spinach, with cubes of fried paneer, cheese, thickened with cream or coconut milk.
55. **MUSHROOM CURRY** $19.90
    Mushrooms with green peas cooked in rich onion gravy.
56. **ALOO GOBHI** $19.90
    Potatoes and cauliflower tossed with cumin and mild spices.
57. **KADAI PANEER** $19.90
    Paneer cooked with capsicum and onion in a spiced sauce.
58. **CHICKPEALENTILS(CHANNADAL)** $19.90
    Lentils and chickpeas cooked in mild spices.
59. **PANEER MAKHNI** $19.90
    Paneer cooked in masala sauce in a creamy tomato-based sauce.
59A. **MALAI SOYA CHAAP CURRY** $19.90
    Soya chaap cooked with onion gravy thickened cream, tomato and fenugreek leaves.

Seafood (CHOOSE CHILLI HEAT • MILD • MEDIUM • HOT)

60. **FISH CURRY** $22.90
    Onion-tomato-based sauce with spices.
61. **FISH/PRAWN MALABAR** $22.90
    Mild aromatic sauce with coconut milk, curry leaves and mustard seeds.
62. **GARLICPRAWN MASALA** $22.90
    Semi-dry gravy with garlic, capsicum, ginger, onion, tomato and spices.
63. **FISH/PRAWN VINDALOO** $22.90
    Fish or prawn marinated in hot chilli sauce, cooked with vindaloo paste, seasonal spices and potatoes, and garnish with chilli and fresh coriander.

Biryani (CHOOSE CHILLI HEAT • MILD • MEDIUM • HOT)

64. **GOAT BIRYANI** $19.50
    Goat with herbs, served with rice.
65. **CHICKEN BIRYANI** $18.50
    Chicken with herbs, served with rice.
66. **LAMB BIRYANI** $18.50
    Lamb with herbs, served with rice.
67. **BEEF BIRYANI** $18.50
    Beef with herbs, served with rice.
68. **VEGETABLE BIRYANI** $17.50
    Mixed vegetables with herbs, served with rice.
    Cooked with saffron.