

DRINKS

65. **Lassi (Plain / Sweet / Salted / Mango / Banana).....\$4.00**
Authentic Indian sweetened yogurt drink
66. **Chai.....\$3.00**
Traditional Indian Tea with ginger or cardamom
67. **Hot / Cold Coffee.....\$4.50**
Indian Coffee
68. **Variety of Soft Drinks (Cans).....\$2.50**
(inc. coke, fanta, sprite)
- Bottle.....\$3.50**

SUNDAY CHAAT

(available only on Sundays)

69. **Chaat Papri.....\$6.90**
Crispy fritters served with potato, yogurt & chutneys
70. **Pani Poori.....\$6.90**
Puffed deep fried ball served with spicy water
71. **Bhel.....\$6.90**
Puffed Rice mixture served with tangy chutneys
72. **Dahi Vada.....\$6.90**
2 fried lentil savories served with yoghurt and chutneys
73. **Choley Bhatura.....\$7.50**
2 fried bread served with chickpeas and pickle
74. **Khasta Kachori Chaat.....\$6.90**
2 kachoris served with chickpeas, yogurt & chutneys
75. **Aloo Tikki Chaat.....\$6.90**
2 potato patties served with chickpeas, yogurt & chutneys
76. **Samosa Chaat.....\$6.90**
2 samosas served with chickpeas, yogurt & chutneys

VALUE PACKS

(seafood not included)

77. **Value Pack 1.....\$42.00**
 1 Serve chicken tikka
 1 Non-vegetarian curry
 1 Vegetarian curry
 2 Naan
 2 Rice
78. **Value Pack 2.....\$63.50**
 1 Serve chicken tikka
 2 Non-vegetarian curry
 1 Vegetarian curry
 3 Naan plain/garlic
 4 Rice
 1 Serve of Papadums
 1 Raita
79. **Value Pack 3.....\$78.00**
 1 Serve chicken tikka
 2 Serve samosa/pakoras
 2 Non-vegetarian curries
 1 Vegetarian curry
 4 Naan plain/garlic
 6 Rice
 1 Serve of Papadums
 1 Raita

Note: No further discounts on family packs

We also take orders for freshly made Indian Sweets. Please call to enquire about other mouth watering dishes.

HAPPY HOUR

All You Can Eat Vegetarian Buffet

Only \$10 per person

Saturdays 12 Noon to 2 PM only

1st & 3rd Saturday - North Indian

2nd Saturday - South Indian

4th Saturday - Mixed Bag



Dine-In and Take-Away

Open 7 Days

Monday 5.30 pm-9.30pm
 Tues-Sun 12.00pm-9.30pm

10% discount on Takeaway

Most credit cards accepted

(No Discounts on Friday, Saturday, Sunday and Public Holidays)

TAKE AWAY MENU

Shop 103 Gungahlin Square (Aldi Complex)
 Cnr. Gungahlin Place and Ernest Cavanagh Street
 Gungahlin ACT 2912

Ph: (02) 6162 1450

M: 0432 339 064

**Specializing in Catering.
 Dishes can be made to your preference.**

Dishes can be ordered Mild, Medium or Hot

All prices GST inclusive

ENTRÉE

1. **Pappadam (4pcs)**.....\$2.50
Deep fried crisps
2. **Samosa Vegetable/ Keema (2pcs)**.....\$5.90
Vegetables wrapped and fried in homemade pastry
3. **Curried Puff (4pcs)**.....\$6.50
Mixed vegetables wrapped and baked in pastry
4. **Mixed Vegetable Pakora (4pcs)**.....\$6.50
Mixed vegetable dipped in besan batter & deep fried
5. **Chinese Toast (2pcs)**\$6.50
Deep fried toast layered with spicy potato mixture
6. **Vadai (4pcs)**.....\$6.50
Deep fried spiced lentil savory doughnut
7. **Tikka - Chicken / Lamb / Fish / Paneer**.....\$9.50
Marinated tandoori Chicken/Lamb/Fish/Paneer
8. **Fish Fry**.....\$9.50
Ling fish pieces dipped in spicy batter & deep fried
9. **Seekh Kebab**.....\$9.50
Minced spiced lamb cooked in tandoor
10. **Tandoori Chicken (half)**.....\$9.50
Marinated chicken cooked in tandoor
(full).....\$16.90
11. **Tandoori Prawn**.....\$9.50
Marinated King Prawns cooked in tandoor
12. **Chilli Chicken**.....\$13.90
Boneless chicken pieces tossed with vegetables & special spices

Entrée Platters

13. **Platter - Vegetarian / Non Vegetarian (for 2)**.....\$18.50
Variety of Veg or Non-Veg snacks

LENTIL & PANEER

14. **Daal Fry**.....\$12.90
Cooked yellow lentils with spices
15. **Choley**.....\$12.90
Chickpeas cooked with special spices
16. **Daal Makhani**\$12.90
Indian Black Lentils
17. **Kadhi**.....**Must Try**.....\$12.90
Besan dumplings cooked in yoghurt-besan sauce.
18. **Palak Paneer**.....\$14.90
Paneer cooked with creamy spinach
19. **Paneer Butter Masala**.....\$14.90
Paneer pieces coated with spicy thick gravy
20. **Paneer Makhani**.....\$14.90
Paneer in tomato and cashew gravy
21. **Kadhai Paneer**.....\$14.90
Paneer cooked with capsicum and onion in thick gravy

FROM THE GARDEN

22. **Mixed Vegetable**.....\$12.90
Seasonal vegetables cooked with spices in tomato gravy
23. **Vegetable Korma**.....\$12.90
Seasonal vegetables cooked in thick cashew-coconut gravy
24. **Baigan Bharta**.....\$12.90
Roasted eggplant cooked with onion and tomato
25. **Aloo Matar**.....\$12.90
Potato and peas cooked with spices
26. **Dum Aloo**..... **Must Try**.....\$12.90
Deep fried potato cooked in spicy sauce
27. **Kofta Curry**.....\$13.90
Mixed vegetable balls in creamy sauce
28. **Malai Kofta**.....\$13.90
Cottage cheese and dried nuts dumplings in mild cashew gravy
29. **Bhindi Do-Piazza**.....\$14.90
Deep fried okra & onion cooked with special spices

FROM THE FARM

30. **Butter Chicken**.....\$15.90
Boneless tandoori chicken in tomato and cashew sauce
31. **Masala Chicken**.....\$15.90
Boneless chicken pieces in thick creamy gravy
32. **Curry (Chicken / Beef / Lamb / Goat)**.....\$15.90
Boneless meat cooked in spicy sauce
33. **Rogan Josh (Chicken / Beef / Lamb / Goat)**.....\$15.90
Authentic spicy Indian curry
34. **Korma (Chicken / Beef / Lamb / Goat)**.....\$15.90
Boneless meat cooked in thick coconut gravy
35. **Vindaloo (Chicken / Beef / Lamb / Goat)**.....\$15.90
Boneless meat cooked in vindaloo paste
36. **Bhuna(Chicken / Beef / Lamb / Goat)**\$15.90
Tender meat tossed with capsicum and onion
37. **Hariyali (Chicken / Beef / Lamb / Goat)**\$15.90
Boneless meat cooked with spinach
38. **Mango (Chicken / Beef / Lamb / Goat)**.....\$15.90
Boneless meat cooked with sweet & sour mango sauce
39. **Egg Curry**.....\$13.90
Fried egg and potato in spicy cashew based curry

FROM THE OCEAN

40. **Fish Masala**.....\$17.90
Ling fish cooked in spicy cashew gravy
41. **Fish Curry**.....\$17.90
Ling fish cooked in mild creamy coconut gravy
42. **Kadhai Prawns**\$17.90
King size prawns cooked with capsicum and onion in thick gravy
43. **Prawn Curry**.....\$17.90
King size Prawns cooked in mild creamy coconut gravy

TANDOORI BREADS

44. **Plain Naan**.....\$2.50
Plain flour bread traditionally cooked in tandoori oven
45. **Garlic Naan**.....\$2.75
Garlic flavoured plain flour bread
46. **Cheese Naan**.....\$4.00
Plain flour bread stuffed with cheese
47. **Aloo Kulcha**.....\$3.50
Plain flour bread stuffed with spiced potatoes
48. **Paneer Kulcha**.....\$3.50
Plain flour bread stuffed with spiced paneer
49. **Aloo / Paneer Paratha**.....\$3.50
Whole-meal bread stuffed with spiced potatoes / paneer
50. **Lachha Paratha / Naan**.....\$3.00
Layered plain or whole-meal bread
51. **Pudina Paratha**.....\$3.00
Tangy mint flavoured layered Paratha
52. **Tandoori Roti**.....\$2.00
Traditional whole-meal bread cooked in tandoor

(Variety of Fillings Available)

RICE

53. **Vegetable Biryani**.....\$12.50
Basmati rice cooked with vegetables and special spices
54. **Chicken Dum Biryani**\$14.90
Basmati rice cooked with Chicken and special spices
55. **Hyderabadi Biryani**.....\$14.90
Basmati rice cooked with lamb/beef/prawn and spicy spices
56. **Basmati Rice (pp)**.....\$2.50
Plain boiled basmati rice

SIDES

57. **Banana coconut**.....\$4.50
Ripe banana slices with coconut and lemon dressing
58. **Kachumber**.....\$4.50
Finely chopped onion and tomato with Indian dressing
59. **Green Salad**.....\$5.50
60. **Raita**.....\$4.50
Fresh yoghurt with cucumber
61. **Condiment**.....\$2.00
Onions, Chillis, Chutneys

DESSERTS

62. **Kheer (Rice-pudding)**.....\$4.50
Rice cooked in creamy milk garnished with almond and pistachio
63. **Kulfi**.....\$5.50
Traditional Indian Ice-cream
64. **Gulab Jamun (2pc)**.....\$5.50
Dumpling in syrup