



## *Traditional Menu*

### STARTERS

#### *Non – vegetarian (Chicken)*

Chicken Tikka	Chicken cubes marinated in yoghurt blended with herbs and spices then cooked in an authentic clay oven.
*Tandoori Chicken	Chicken on the bone marinated in fresh ground spices and yoghurt then cooked in an authentic clay oven.
Chicken Sheekh Kebab	Mince chicken blended with various spices, skewered and then prepared in an authentic clay oven.
*Spicy Chicken Wings	Chicken wings marinated using traditional Indian recipe and then prepared in an authentic clay oven.
Jeera Chicken	Chicken cubes marinated with roasted cumin seeds, spices and ground black pepper
Chicken Pakora	Chicken pieces deep-fried in spicy batter.
Chicken Samosa	Triangular filo pastry parcels stuffed with mince chicken and deep fried. (Large & cocktail sizes available).
Methi Chicken Tikka	Chicken pieces marinated with fenugreek, spices and yoghurt then prepared in an authentic clay oven.
*Chicken Shashlik Kebab	Tender thigh meat of chicken marinated with yoghurt, homemade spices & capsicum than cooked in an authentic clay oven
Reshmi Chicken Tikka	Spicy chicken cubes prepared in an authentic clay oven

(We only use chicken breast in our chicken dishes)

### *Non – vegetarian (Lamb)*

Lamb Seekh Kebab	Minced lamb blended with spices than prepared in an authentic clay oven
Shami Kebabs	Minced lamb & lentil cutlets flavoured with various herbs & spices, fried in egg batter.
Lamb Tikka	Lamb marinated in spicy yoghurt cooked in an authentic clay oven
* Tandoori Lamb Chops	Lamb chops marinated and freshly prepared in an authentic clay oven
* Mixed Grill peppers.	Pieces of chicken and lamb served on a skewer with
Meat Samosa	Triangular filo pastry parcels stuffed with mince lamb (large & cocktail sizes available).
Hasina Kebab	Cubes of lean meat, onions & capsicum

### *Non – vegetarian (Seafood)*

*Fish Tikka	Boneless fish marinated in spicy yoghurt cooked in an authentic clay oven.
*King Prawns	Fresh large prawns seasoned in spices & grilled to finish.
*Garlic Fish	Boneless fish infused in garlic yoghurt & cooked in an authentic clay oven
*Masalla Fried Fish	Spice marinated fish, fried in batter.

### *Vegetarian*

Vegetable Samosa	Triangular filo pastry parcels filled with mixed vegetables (large & cocktail sizes available).
Mixed Vegetable Cutlets	Spicy vegetable cutlets lightly fried.
Aloo Tikki	Lightly spiced potato cakes.
Spring Rolls vegetables.	Filo pastry rolls filled with spiced Chinese style
Daal Bhajia	Spicy lentil deep-fried in Indian style batter.
Onion Pakora	Onions deep-fried in batter.
Mixed Pakoras	Potatoes, onions & spinach mixed in batter & deep-fried.
Aloo Papri Chaat	Papris served with boiled potatoes, boiled chick peas, chilis, yoghurt and tamarind chutney and topped with chaat masala and 'sev'..

Bhel Puri	Diced boiled potatoes, chutney dal, coriander powder,
Paneer Tikka	Chunks of cheese marinated in spices & yoghurt then baked in an authentic clay oven.
Paneer Pakoras	Cheese mixed with spices and herbs, deep fried in batter.
Paneer Pudina Pakoras	Cheese coated with mint, mixed spices and herbs, deep fried in batter.
Katchori	Balls made of flour and dough filled with a stuffing of yellow moong dal, black pepper, red chili powder, and ginger paste.
Mogo Chips	Deep fried Mogo (Cassava) served crispy with seasoning.
Vegetable Spring Roll	Pastry based dish with a mixture of various exotic herbs.
Spinach & Onion Pakora	Spinach, onion mixed with spices and deep fried in batter.

## MAIN COURSE

(Meat dishes can be cooked on or off the bone)

### Lamb Dishes

Karahi Lamb	Lamb cubes cooked in a wok with tomatoes, chillies & herbs.
Balti Lamb	Lamb cubes with cooked in covered pan on simmered heat till tender
Bhunna Ghost	Lamb cooked until brown with selection of spices & lentils.
Lamb Rogan Josh	Lamb cooked in robust sauce made from kashmiri herbs & spices
JeeraLamb	Lamb cooked with cumin seeds.
*Raani Lamb Masala	Leg of lamb cooked with slices of boiled eggs in thick gravy.
Lamb Okra	Lamb cooked with Okra
Lamb Korma	Lamb cooked in mild & nutty authentic curry sauce.
Lamb Jalfrezi	Succulent spiced lamb served in an aromatic tomato sauce
Lamb Chops masala	Lamb chops cooked with rich & flavoursome ground masala.
Achari Gosht	Blend of marinated boneless pieces of lamb cooked in a tantalizing pickle masala garnished with whole green chillies and fresh coriander

Palak Gosht	Curry of chopped spinach & lamb cooked with spicy flavoured sauce
Aloo Gosht	Lamb with sautéed potato in hot spicy sauce
Kofta Curry	Mince lamb balls blended with herbs & spices and cooked in Mughlai style
Karahi Kofta Kebabs traditional	Mini kebabs cooked in spices and prepared in a karahi.
Kofta Palak	Balls made with spinach, potatoes and mince lamb are deep-fried and cooked and served in a rich creamy sauce prepared with spinach, onions, tomatoes and cashewnut paste
Keema Curry	Mince lamb balls blended with herbs, Indian spices cooked in a paste of fried onions, poppy seeds and dried coconut
*Haleem	Meat blended with wheat & spices cooked on a very gentle flame

### Chicken Dishes

Karahi Chicken tomatoes	Prepared in a traditional Indian wok, cooked with and onions with fresh herbs and spices.
Balti Chicken	Chicken cubes with cooked in covered pan on simmered heat till tender
Chicken Korma	Chicken cooked in mild & nutty authentic curry sauce.
Chicken Jalfrezi sauce	Succulent spiced chicken served in an aromatic tomato
Chicken Tikka Masalla sauce.	Boneless Chicken Tikka cooked in a mild and creamy
Butter Chicken	Chicken marinated overnight in yoghurt & spices and then baked and cooked in almond, tomatoes & butter based sauce
Tawa Chicken Keema	Minced chicken cooked with herbs and spices.
Chicken Achari	Blend of marinated boneless pieces of chicken cooked in a tantalizing pickle masala garnished with whole green chillies and fresh coriander
Methi Chicken	Chicken cooked with fresh methi (fenugreek) in a medium curry sauce.

Malai Jeera Chicken seeds.	Chicken cooked in yoghurt and seasoned with cumin
Chicken Rogan Josh	Chicken cooked in robust sauce made from kashmiri herbs & spices
Murgh Masala	Chicken cooked with chopped onions & tomatoes
Bombay Chicken Curry	Chicken cooked with fresh spices & potatoes
Jeera Chicken	Chicken cooked with cumin seeds
Makhani Chicken	Marinated chicken wok fried with onions & finished with coriander & dollop of fresh cream.
Chicken Afgani	Chicken cooked with onions, eggs, cashew nuts & paneer
Chicken Do Piazza	Chicken cooked in tomato gravy with whole pepper & onions

### Seafood Dishes

*Prawn Masalla	Prawns cooked with rich & flavoursome ground masala.
* Machi Masalla	Fish cooked with rich & flavoursome ground masala.
* Prawn Curry	Prawns cooked in a curry sauce.
*Fish Tikka	BBQ Fish curry cooked in thick gravy
*Jeera Prawns	Prawns cooked with cumin seeds & fish stock.
*Malay King Prawns	King Prawns cooked in wok, finished off in spicy creamy sauce

### Vegetarian

Mixed Vegetable curry spices.	Assorted fresh garden vegetables cooked in medium
Mixed Vegetable Kofta	Mince vegetable balls blended with herbs & spices and cooked in Mughlai style
Mixed Vegetable Jalfrezi	Mixed vegetables served in aromatic tomato sauce.
Palak Paneer	Curry of chopped spinach & cheese cooked with spicy flavoured sauce
Mattar Paneer	Home made cheese cubes cooked in onions and tomatoes with peas
Paneer Jalfrezi baby	Indian cheese cubes cooked with mixed capsicum and corn in a light masala sauce.

Chilli Paneer  
spicy

Indian cheese cubes with fresh green chillies in hot and  
curry sauce. (Hot)

Sweet Corn Masalla

Corn sautéed with spicy masalla sauce.

Fry Baingan Masalla

Fresh aubergines fried & cooked with onions and spices.

Aloo Baingan

Aubergines and potato curry.

Baingan Bhartha

Mashed aubergines in spicy masalla.

Saag Aloo

Fresh spinach with potatoes.

Aloo Gobhi

Potato with cauliflower cooked with herbs and spices

Bombay Aloo

Sautéed potato in hot spices

Mushroom Masalla

Button mushrooms stir fried in fresh herbs and spices.

Channa Masalla

Chick peas cooked with fresh ginger herbs and spices.

Tinday Masalla

Marrow vegetables cooked in a masalla sauce.

Rajmah

Red kidney bean curry.

Tarka Daal  
garlic.

Lentils cooked with herbs and spices flavoured with

Daal Makhani

Black lentils in rich, creamy butter sauce.

Channa Daal

Split chickpeas in lentil curry.

Mirchi Ka Sallan

Specialist Hyderabadi dish using fresh chillies cooked in a  
spicy Sauce.

Paneer Tikka Masala

Homemade paneer, cooked in fresh spices.

## Rice Dishes

Plain Rice

Plain white boiled rice.

Jeera Rice

Plain boiled rice with cumin seeds.

Mixed Vegetable Rice

Rice cooked with mixed vegetables.

## Pillau

\*Lamb Pillau

Pillau rice cooked with lamb meat on the bone to give an  
authentic aroma.

\*Chicken Pillau

Pillau Rice cooked with chicken on the bone to give an  
authentic aroma.

Pillau Rice Zafarani

Pillau rice with garlic, flavoured with saffron.

Mattar Pillau

Pillau Rice cooked with peas and cumin seeds

Channa Pillau

Pillau rice cooked with channa.

### Biryani

Basmati rice layered alternately with a range of fillings:

\*Lamb Biryani

\*Chicken Biryani / Chicken Tikka Biryani

Vegetable Biryani

\*Hyderabadi Biryani

\*Prawn Biryani

\*Fish Biryani

Dum Aloo Biryani

### DESSERT

Kulfi

Traditional Indian cone shaped ice cream available in, Plain, Pistachio, Almond & Mango flavours.

Ras Malai

Creamy milk cake with milk dressing, served cold.

Fresh Fruit Salad

Assorted fresh fruits.

Ice Cream  
Chocolate

Various types available in Vanilla, Strawberry and flavours.

Kheer

Rice pudding with traditional Indian flavourings.

Phirni

Semolina pudding with traditional Indian flavourings.

Gajar Ka Halwa

Carrots cooked in cream served hot.

Gajraila  
cream,

Creamy rice pudding cooked with carrots, milk and served cold.

Zarda

Sweet flavoured rice with yellow colouring.

Mutranjan  
nuts.

Multi coloured sweet rice with cherries and a mixture of

Gur Rice

Sweet flavoured rice cooked in brown sugar.

\* Assorted Desserts

Selection of five desserts

### Breads

Tandoori Naan Bread

Leavened freshly baked Indian style bread made in a clay oven.

Tandoori Roti

Wholemeal bread baked in a clay oven.

\*Freshly Fried Bhatoora

Deep fried light puffed leavened Indian bread.

Puris

Deep-fried unleavened bread.

\*Tawa Paratha

Bread fried in butter.



## Miscellaneous

Salad  
tomato,

Assorted mixed salads, Iceberg lettuce, cucumbers,  
red kidney beans, sweet corn.

## Yoghurts

Raita

Plain yoghurt.

Cucumber and Carrot Raita

Bhoondi Raita

Jeera Raita

## Chutneys

Mango Chutney

Mint Chutney

Red chilli and tomato chutney

Plum chutney -

Aloo bukari chutney.

Assorted Pickles

Achaar.

## Afters

\*Tea & Coffee

\*Mints

\*Mukhwas

\*Supari

**Extra charges will be incurred on these specific dishes with a star (\*) next to it.**

However any items which do not appear in the above menu can also be created and catered for which, may involve a nominal extra cost.