

APPETIZERS

VEGETABLE SAMOSAS

2 Vegetable samosas served with Tamarind sauce \$7.25

CHICKEN SAMOSAS

2 chicken samosas served with Tamarind sauce \$8.20

ONION PAKORAS (BHAJIA) (GF)(DF)

Thinly sliced onions coated with chickpea flour batter, fried until golden and crisp served with Tamarind sauce - gluten free \$8.00

PAPADUMS (GF)(DF)

Deep fried dough of black gram bean flour served with Tamarind sauce \$3.00

ONION RINGS

Spicy or non spicy seared with spicy sauce \$6.20

CHEEZY FRIES

Spicy or regular \$8.20

RICE AND NAAN BREAD

BASMATI RICE (GF)(DF)

Scented steamed rice \$4.50

SAFFRON PULAO RICE (GF)(DF)

Basmati rice with saffron, onions \$5.50

NAAN

Plain Naan Bread \$3.25

Garlic Naan Bread \$3.50

Butter Naan Bread \$3.75

ROTI

Plain: \$3.25

Butter Roti: 3.75

Aloo Paratha : \$4.75



Plain Paratha : \$4.00

MAIN COURSE


BUTTER CHICKEN ^{GF}

Cooked in tomato base, butter and creamy sauce \$17.25

CHICKEN TIKKA MASALA ^{GF}

Cooked in tomato base dry curry with diced onions and peppers \$17.25  

SCOTIA CHICKEN CURRY ^{GF}^{DF}

Tomato onion base curry, medium spicy \$18.20 

CHICKEN MADRAS CURRY ^{GF}^{DF}

Tomato onion base curry with coconut \$18.20  



CHICKEN VINDALOO ^{GF}^{DF}

Spicy hot chicken curry in tomato onion base with coconut \$19.20   

CHICKEN KORMA ^{GF}

Tomato onion base curry, cooked with cream and cashew nuts \$19.20

LAMB CURRY ^{GF}^{DF}

Pieces of tender lamb in tomato onion base curry, medium spicy \$20.20  

LAMB KORMA ^{GF}

Tomato onion base curry, cooked with cream and cashew nuts \$21.20

SHRIMP CURRY ^{GF} ^{DF}

Shrimp in tomato onion base curry, medium spicy \$20.20  

SHRIMP KORMA ^{GF}

Tomato onion base curry, cooked with cream and cashew nuts. \$21.20

TANDOORI CHICKEN ½ ^{GF}

Chicken cooked in tandoori spices, served with naan \$22.25

TANDOORI CHICKEN FULL ^{GF}

Whole cut chicken cooked in tandoori spices, served with naan \$27.25



CHICKEN WINGS ^{GF}

1 lb chicken wings, choice of hot, hotter or very hot served with regular or spicy fries \$17.20

ROGAN GOSHT

2 lamb chops, cooked in Indian spices with yoghurt. \$25.00  


Kadai Chicken ^{GF}

Cooked in onion and tomato base with cumin, green peppers and Indian spices \$23.00  

Chicken Jalfrezi ^{GF} ^{GF}

VEGETABLE CURRIES

VEGETABLE CURRY ^{GF}^{DF}

Tomato onion base curry \$15.20 

MIXED VEGETABLE KORMA ^{GF}

Tomato onion base curry, cooked in cream and cashew nuts \$16.20

CHICKPEA MASALA ^{GF}^{DF}

Chana masala cooked in tomato onion base curry \$16.20 

ALOO GOBI ^{GF}^{DF}

Cauliflower, potatoes cooked in dry tomato onion base \$16.20 


PANEER MASALA ^{GF}

Indian cottage cheese in tomato onion base curry with diced onions and peppers \$16.20 


PANEER BUTTER MASALA ^{GF}

Indian cottage cheese rich & creamy curry, cooked in spices, onions, tomato, and butter \$17.20

ALOO BAINGAN ^{GF}^{DF}

Diced potatoes and eggplant simmered in a spiced onion tomato base curry \$17.20 

DAL MAKHANI ^{GF}

Black lentils and kidney beans cooked in butter and tomato paste with Indian spice \$17.20 

PUSHPA'S CURRY ^{GF}

Potato and peas cooked with Indian spices and turmeric in onion base curry \$15.20

CHAAT

2 Veg samosas in chickpea curry sauce and tamarind sauce, topped with yoghurt. Sweet and Spicy \$17.20

Paneer Palak ^{GF}

Paneer cooked with Indian spices and Spinach in a creamy sauce \$17.20 

Mushroom Mutta ^{GF}

Peas and mushroom cooked in a tomato and onion base \$17.20 

Bombay Aloo ^{GF}^{DF}

Potato cooked in turmeric, ginger, garlic and Indian spices \$15.20 



BIRIYANI

CHICKEN BIRIYANI (GF) (DF)

Chicken mixed with flavoured rice, serve with Raita (Indian yogurt sauce) \$22.20

LAMB BIRIYANI (GF) (DF)

Lamb mixed with flavoured rice, serve with Raita (Indian yogurt sauce) \$24.20

MIXED VEGETABLE BIRIYANI (GF) (DF)

Mixed vegetable and flavoured rice, serve with Raita (Indian yogurt sauce) \$17.20

EXTRA RAITA

Made with yogurt, tomato, cucumber and red onion. pairs well with breyani \$3.50

