



## TAKEAWAY MENU

### SNACKS

<b>Street Samosa Chaat</b> crushed samosa topped with yoghurt, sweet-tangy chutneys & crunchy noodles (n).....	13
<b>Curry Chips</b> w/ butter sauce, melted cheese, onion, coriander & mayo (n) .....	16
<b>Wannabe Drumsticks</b> (Lollipop) fried chicken nibbles w/ Szechuan sauce.....	16

### SMALL DISHES

<b>Amritsari Aloo Kulcha</b> stuffed with spiced potato mash. Served w/ mint & onion chutney .....	16
<b>Pav Bhaaji</b> spiced vegetable mash served w/ toasted butter buns .....	20
<b>Chilli Chicken</b> deep fried crispy chicken pieces tossed in soy sauce, chilli, capsicum & onion.....	21
<b>Keema Pav</b> spiced lamb mince served w/ toasted butter buns.....	23

### FROM THE TANDOOR \*All our tandoor items are cooked fresh in a coal tandoor

<b>Tandoori Chicken</b> juicy on bone; marinated in traditional Indian tandoori spices served w/ zesty green salad (gf) .....	32
<b>Malai Chicken</b> yogurt, cashew paste, cream cheese marinated topped w/ jhol (n).....	29
<b>Lamb Chops</b> charred by the tandoor but juicy inside. Soaked in lime, yogurt and dark spices served w/ masala fries (gf) .....	34

### FROM THE POT

<b>Bang Bang Butter Chicken</b> our take on the famous star of every Indian (n, gf).....	30
<b>Bade Miyan Chicken</b> a centurian dish; tandoori roasted pieces simmered in a tangy yogurt based spicy gravy w/ fried egg (n, gf).....	32
<b>Dum Chicken</b> subtle version of the famous Deccan 'Dum Ka Chicken'. Cashew and yogurt-based gravy. (n, gf) .....	32
<b>Lamb Pepper Fry</b> tender pieces slow cooked in tangy, spicy south indian sauce topped with fresh coconut (n, gf).....	35
<b>Dry Goat Curry</b> on the bone - slow cooked with dark spices in thick onion gravy (n, gf).....	34
<b>Koh-E-Awadh</b> slowly cooked lamb shoulder smothered in caramelised onion, cardamom and lamb stock (gf).....	37
<b>Daal Makhani</b> simmered over 24 hours for deep, rich flavour (gf) .....	28
<b>Spinach Kofta</b> soft, home made paneer and palak(spinach)kofta; sautéed in Varanasi style tangy khoya mixed gravy (n).....	32
<b>Paneer Lagan</b> cotton soft paneer filled w/ fresh khoa, fruits & nuts in a marriage of onion and tomato gravy (n).....	32
<b>Achhari Baingan</b> eggplant tossed in a spicy pickle sauce (gf,n) .....	30
<b>Lamb Biryani</b> meat prepared in stock and yoghurt. Layered & cooked in dum style w/ saffron flavoured basmati rice (gf) .....	32

### BREADS

<b>Plain/Butter Naan</b> .....	6
<b>Garlic Naan</b> .....	6
<b>Cheese Naan</b> .....	7
<b>Cheese &amp; Garlic Naan</b> .....	7
<b>Rumali Roti</b> .....	7
<b>Tandoori Roti</b> .....	6
<b>Peshwari Naan</b> (n).....	7
<b>Lacha Paratha</b> .....	7

### SIDES

<b>Premium Basmati Rice</b> .....	4
<b>Zeera Rice</b> .....	6
<b>Raita</b> .....	4
<b>Onion Salad</b> .....	4
<b>Kachumber Salad</b> .....	8
<b>Poppadum</b> .....	4
<b>Mint &amp; Onion Chutney</b> .....	4
<b>Tamarind Sauce</b> .....	3
<b>Mixed Pickle / Mango chutney</b> .....	3

We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements.

n = contains nuts | gf = gluten free | 🍃 = mild | 🍃🍃 = medium | 🍃🍃🍃 = hot