







\$21.90







\$5.00

#### All curries can be mild, medium, hot or extra hot SEAFOOD MAINS

#### **PRAWN MAINS** 49. Butter Prawn

	35.0
Prawns cooked in our famous butter sauce.	
50. Prawn Masala	\$22.50
Prawn cooked in onion, tomato gravy with cream & mild	spices.
51. Prawn Vindaloo (Dairy Free)	\$22.50
Prawns cooked in onion, tomato gravy & mixed ground hot spicy paste.	

\$22.90 52. Prawn Malbari (Dairy Free) Prawns cooked in south Indian style curry with coconut cream.

\$23.90 53. Magic Chilli Prawn (Dairy Free) Chef Special Prawns (cooked with indo chinese herbs)

#### SCALLOP MAINS

54. Butter Scallop	\$24.50
Whole Scallops cooked in our famous butter sauce.	

\$24.90 55. Scallop Masala Whole Scallops cooked in onion, tomato gravy with cream & mild spices.





Rice cooked in Prawn with aromatic spices





## RICE DISHES - we only use Basmati Rice

56. Plain Rice	\$3.00
57. Jeera Rice Rice cooked with cumin seeds	\$5.90
58. Coconut Rice Rice cooked with grated coconut	\$7.50
59. Peas Pulao Rice cooked with peas	\$7.90
60. Vegetable Biryani	\$16.50
Rice cooked in mixed vegetables with aromatic spices	
61. Biryani (Chicken/Lamb)	\$17.90
Rice cooked in your choice of meat with aromatic spices	
62. Prawn Biryani	\$22.90



63. French Fries





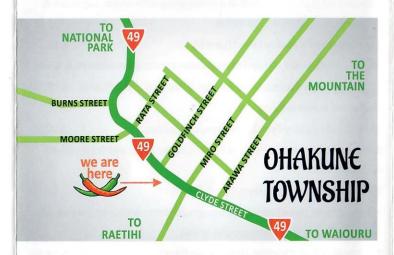


#### KIDS SPECIAL

os. Trenen Tries	45.00
64. Chicken Nuggets (10 pieces)	\$8.00
65. Spring Rolls (10 pieces)	\$8.00
SIDE DISHES	W
66. Poppadum (2 pcs)	\$1.00
67. Raita - Yoghurt & Cucumber	\$2.50
68. Mix Pickle	\$2.90
69. Chutney - Mango/Mint/Tamarind	\$2.90
70. Lassi - Mango/Plain	\$5.00
71. Sweet dishes - Gulab Jamun (2 pcs)	\$5.00
72. Masala Tea	\$5.00

### **COMBO DEAL**

73. Butter Chicken Combo	\$24.99
Butter Chicken, 1 rice & 1 plain or Garlic Naan & 600 ml drink	
74. Curry Combo	\$45.99
2 curries, 2 rice, 2 plain or Garlic Naan & 1.5 Ltr drink	





Monday to Friday 11:00am - 2:30pm Monday to Sunday 4:30pm til late

06 385 8619 021 047 2275

68 Clyde Street OHAKUN€

We use quality fresh ingredients. With the aim to create a real authentic taste with the best variety of Indian food. We strive to provide an exquisite experience for our customers.

We can eater for private functions. Book your table for dine in

> Please ring to place your order early for takeaway

> Please expect delays during peak times.











1. Kids Special Butter Chicken (available for dinner)





\$9.99

## **LUNCH SPECIAL**

2. Butter Chicken Wrap	\$9.99
Butter chicken and rice wrapped together in a naan bread	¢0.00
<ol><li>Masala Rice Rice cooked in vegetable and chicken with Indian Masala</li></ol>	\$9.99

**4. Chicken Tikka Roll** \$10.99 chicken tikka pieces, and salad wrapped together in naan bread

5. Bread Pakora
Bread stuffed with stir fry potato single piece \$3.50

2 piece \$6.90 **6. Curry Wrap** (any curry from menu) \$12.99

7. Lunch Pack(1/2 curry ,1/2 rice, plain naan and can of drink) \$14.99



8. Onion Bhaii

## ENTREES - all served with chutney



\$ 6.50

\$14.99

#### **VEGETARIAN ENTREES**

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Deep fried crispy sliced onion with mixture of spices 8	chickpea flour.
9. Vegetable Samosa (2 pieces)	\$ 6.99
Stuffed with stir fried potatoes & green peas.	
10. Vegetable Pakora	\$ 6.99

Vegetable mildy spiced dipped in chickpea batter & deep fried.

#### **NON VEGETARIAN ENTREES**

11. Pakora - Prawn

Deep fried Prawn with a mixture of	spices & chickpea flour.
12. Chicken Tikka	Half \$11.99 Full \$22.00
Tender Chicken pieces marinated in y	oghurt & spices. Roasted in tandoor.
13. Tandoori Chicken	Half \$11.99 Full \$22.00
Chicken on the bone marinated in yo	oghurt & spices. Roasted in Tandoor.











BKEADS WITH	(P.E.
14. Naan Plain (Refined flour fermented & baked in tand	oor) \$3.50
15. Roti (made from wholemeal flour)	\$3.90
16. Garlic Butter Naan	\$4.50
17. Garlic Roti	\$4.50
18. Cheese Naan	\$5.50
19. Cheese & Garlic Naan	\$5.90
20. Gluten Free Roti (made from chickpea flour)	\$6.50
21. Chicken Naan	\$6.50
22. Pesaweri Naan	\$6.50



# All curries can be mild, medium, hot or extra hot NON-VEGETARIAN MAINS - all mains comes with rice

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\$17.50
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\$18.50
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\$18.50
ground spices.
\$18.50

Boneless meat pieces cooked in a onion gravy with onion, capsicum & Indian herbs. (Sweet & Sour taste)

**31. Rogan Josh** (Dairy Free) (Lamb) \$18.50 Boneless Lamb pieces simply cooked in onion tomato gravy with whole spices.

**32. Curry with Potato** (Dairy Free) (Chicken/Lamb/Beef) \$18.50 Traditional Indian styled curry.

**33. Nawabi** (Dairy Free) (Chicken/Lamb/Beef) \$18.50 Boneless meat pieces cooked in onion cashew nut gravy finished with coconut cream.

34. Methi Malai (Chicken/Lamb/Beef) \$18.50

Boneless meat pieces cooked in fenugreek leaves with a creamy cashew nut, onion gravy and home ground spices

35. Magic Chilli Chicken (Dairy Free/Hot) \$18.90

Chefs special Chicken (cooked with indo chinese herbs).









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## **VEGETARIAN MAIN** - all mains comes with rice

36. Allo Matter \$14.90
Potato & peas cooked in onion & tomato gravy with ground spices.

37. Jeera Allo (Dairy Free) \$14.90
Potato toasted with cumin seeds & tomato with Indian herbs.

38. Butter (Vegetable/Paneer) \$15.50
Vegetables or cottage cheese cooked in our famous butter sauce.

39. Dal Makhani \$15.90
Black lentils cooked in butter & ground spices.

40. Vegetable Korma \$15.90

Vegetables cooked in rich creamy cashew nut gravy with mild aromatic spices.

**41. Masala** (Vegetable/Paneer) \$15.90 Vegetables or Cottage Cheese cooked in onion & tomato gravy with cream & mild spices

**42. Saag** (Paneer/Allo) \$15.90 Cottage Cheese or potato cooked in spinach, onion gravy with ground

spices
43. Malai Kofta \$15.90

Cottage Cheese & Potato dumplings with a creamy cashew nut onion gravy & home ground spices.

44. Vegetable Jalfrezi (Dairy free)

\$15.90

Mixed vegetables cooked in an onion gravy with onion capsicum & Indian herbs (Sweet & sour taste).

**45. Shahi Paneer** \$16.50

Cottage cheese cooked in a creamy onion, tomato & cashew nut gravy.

46. Matter Methi Malai

\$16.50

Green peas cooked in Fenugreek leaves with a creamy cashew nut onion gravy with home ground spices.

47. Chana Masala

\$16.90

Chickpea cooked in a onion and tomato gravy with homemade mild ground spices.

48. Magic Chilli Paneer

\$16.90

Chefs special Cottage cheese (cooked with indo chinese herbs).