VEGETARIAN ENTREE

SAMOSA (2 PIECES) — $ 8.95
SAVORY FILLING OF SPICED POTATOES, ONIONS AND PEAS CAPSULED IN A HOMEMADE PASTRY. SERVED WITH FRESH MINT SAUCE.

ONION BHAJJI (3 PIECES) — $ 8.95
FRESHLY SLICED ONION BATTERED WITH MIXED SPICES AND FRIED TO GOLDEN AND CRISPY APPETIZER. SERVED WITH FRESH MINT SAUCE.

VEGETABLE ROLLS (2 PIECES) — $ 8.95
FRESH MASH POTATO MASALA WITH SPICES ROLLED IN A HOME-MADE PASTRY.

MIXED PAKORA — $ 8.95
FRESH SEASONAL VEGETABLES COOKED IN CHICKPEA FLOUR. SERVED WITH TAMARIND CHUTNEY.

EGG PLANT PAKORA (6 PIECES) — $ 8.95
SLICED EGGPLANT BATTERED CHICKPEA FLOUR AND GOLDEN FRIED. SERVED WITH MINT SAUCE.

CAULIFLOWER BEZULE — $ 8.95
FRESH DICED CAULIFLOWER MARINATED WITH FRESH LEMON, CHILLI, GARLIC, AND GINGER PASTE AND FRIED TO A GOLDEN APPETIZER. SERVED WITH SWEET CHILLI SAUCE.

MUSHROOM PAKORA (6 PIECES) — $ 9.95
FRESH MUSHROOMS COOKED IN CHICKPEA FLOUR. SERVED WITH TAMARIND CHUTNEY.

PANEER PAKORA (4 PIECES) — $ 14.95
TENDER HOMEMADE INDIAN COTTAGE CHEESE (PANEER) STUFFED WITH MINT AND DESI SPICES WITH LENTIL BATTER. SERVED WITH TAMARIND SAUCE.

PANEER TIKKA (4 PIECES) — $ 14.95
HOMEMADE COTTAGE CHEESE (PANEER) MARINATED IN SPICES AND GRILLED IN A CLAY OVEN (TANDOOR). SERVED ON SIZZLER PLATE AND FRESH MINT SAUCE.

CAULIFLOWER MANCHURIAN — $ 15.95
CAULIFLOWER FLORETS MARINATED AND STIR-FRIED WITH CAPSICUM, ONION SERVED DRY OR GRAVY IN AN INDO-CHINESE STYLE.

SOYA CHAAP (6 PIECES) (GF) — $ 17.95
TANDOORI SOYA CHAAP • MALAI SOYA CHAAP • CHILL SOYA CHAAP





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NON-VEGETARIAN ENTREE

DESI CHICKEN WINGS (6 PIECES) — $ 9.95
CHICKEN WINGS MARINATED WITH FRESHLY GROUND INDIAN MASALA, GINGER, GARLIC PASTE AND FRIED TO GOLDEN BROWN ENTRÉE. SERVED WITH SWEET CHILLI SAUCE.

LAMB ROLL (2 PIECES) — $ 10.95
MINCED LAMB MARINATED COOKED WITH DESI HERBS AND CAPSULED IN A HOMEMADE PASTRY. SERVED WITH FRESH MINT SAUCE.

SEEKH KEBAB (4 PIECES) — $ 13.95
MINCED LAMB MARINATED WITH DESI SPICES, LEMON JUICE, GREEN CHILLIES AND ROLLED ON A SKEWER AND GRILLED IN THE TRADITIONAL CLAY OVEN.

CHICKEN TIKKA (4 PIECES) — $ 15.95
TENDER CHICKEN FILLETS MARINATED WITH YOGURT AND HOMEMADE SPICES AND GRILLED IN A TRADITIONAL CLAY OVEN (TANDOOR).

CHICKEN 65 — $ 15.95
JUICY CHICKEN CUBES MARINATED AND COOKED WITH HOMEMADE SPICES AND FRESHLY GROUND GARLIC PASTE. SERVED WITH FRESH MINT SAUCE.

FISH PAKORA (6 PIECES) — $ 15.95
JUICY FISH PIECES TEMPERED AND COOKED IN CHICKPEA FLOUR, HERBS AND PEPPER. SERVED WITH TAMARIND CHUTNEY.

TANDOORI KING PRAWNS (6 PIECES) — $ 18.95
KING PRAWNS MARINATED IN EXOTIC DESI SPICES. SMOKED AND ROASTED IN A TRADITIONAL CLAY OVEN (TANDOOR). SERVED WITH FRESH MINT SAUCE.

TANDOORI CHICKEN (1/2) — $ 14.95
TANDOORI CHICKEN (FULL) — $ 19.95
WHOLE CHICKEN MARINATED WITH EXOTIC DESI HERBS, ROASTED AND SMOKED IN A TRADITIONAL CLAY OVEN (TANDOOR). SERVED WITH MINT SAUCE.

LAMB CHOPS (4 PIECES) — $ 24.95
TENDER LAMB CHOPS MARINATED IN DESI HERBS AND TRADITIONALLY SMOKED IN A CLAY OVEN (TANDOOR). SERVED WITH FRESH MINT SAUCE.





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MOMOS (DUMPLING)

CHICKEN MOMO (6 PIECES) — $ 13.95
MOMO IS A TYPE OF STEAMED DUMPLING WITH SOME FORM OF FILLING WITH CHICKEN,
MOST COMMONLY BUFF AND IT IS ORIGINALLY FROM TIBET.

VEGETABLE MOMO (6 PIECES) — $ 13.95
MOMO IS A TYPE OF STEAMED DUMPLING WITH SOME FORM OF FILLING WITH VEGETABLES,
MOST COMMONLY BUFF AND IT IS ORIGINALLY FROM TIBET.

INDIAN STREET FOOD

BHEL PURI — $ 10.95
MIXTURE OF PUFFED RICE, CRUNCHY NOODLES, BOILED POTATOES, CHICKPEAS AND
SERVED WITH SPECIAL HOMEMADE CHUTNEY. GARNISHED WITH CORIANDER AND FRESH GREEN CHILLIES.

BHALLA PAPDI CHAAT — $ 10.95
AN EASY AND QUICK YOGHURT BASED CHAAT RECIPE MADE WITH DEEP-FRIED FLAT PURI WITH OTHER CHAAT CHUTNEYS.

PAPDI CHAAT — $ 10.95
CRISPY FRIED WAFERS TOPPED WITH BOILED POTATOES, CHICKPEAS
AND SERVED WITH HOMEMADE CHUTNEY AND YOGURT. GARNISHED WITH CORIANDER.

SAMOSA CHAAT — $ 10.95
CRUSHED SAMOSA DELIGHT TOPPED WITH BOILED POTATOES, CHICKPEAS,
FRESH ONIONS, CORIANDER AND SPECIAL HOMEMADE CHUTNEY.

ALOO TIKKI — $ 10.95
SPICED POTATO PATTIES SERVED WITH CHICKPEAS, ONION, CORIANDER AND HOMEMADE CHUTNEYS.

ENTREE PLATTERS

VEGETABLE PLATTER (2 PERSON) — $ 22.95
AN ASSORTED VEGETABLE PLATTER WITH 2 PIECES EACH OF
SAMOSA, ONION BHAJJI AND MUSHROOM PAKORA.

MEAT PLATTER (2 PERSON) — $ 24.95
AN ASSORTED NON-VEGETARIAN TANDOORI PLATTER WITH 2 PIECES
EACH OF LAMB CHOPS, SEEKH KEBAB AND CHICKEN TIKKA.

MIXED PLATTER — $ 25.95
AN ASSORTED TANDOORI PLATTER WITH 2 PIECES EACH OF
SAMOSA, ONION BHAJJI, CHICKEN TIKKA AND SEEKH KEBAB.

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VEGETARIAN MAINS

DAL TADKA — $ 18.95
YELLOW LENTILS (DAL) SLOW COOKED WITH ONION, GINGER, GARLIC AND SEASONED WITH GARAM MASALA. TEMPERED WITH INDIAN SPICES FOR AROMATIC FLAVOURS.

DAL PALAK — $ 18.95
YELLOW LENTILS (DAL) SLOW COOKED WITH SPINACH (PALAK), ONION, GINGER, GARLIC AND SEASONED WITH GARAM MASALA. TEMPERED WITH INDIAN SPICES FOR AROMATIC FLAVOURS.

DAL MAKHANI — $ 18.95
BLACK LENTILS, RED KIDNEY BEANS SLOW COOKED IN PUNJABI STYLE AND SEASONED WITH FRESHLY GROUND SPICES IN A CREAMY GRAVY.

MALABARI DAL — $ 18.95
A DELICIOUS COOKED DAL (LENTILS) GARNISHED WITH ROASTED COCONUT IN KERALA STYLE (KERALA-SOUTH INDIAN STATE).

ALOO PALAK — $ 18.95
BOILED, FRESH AND DICED POTATOES (ALOO) COOKED WITH FRESH ONION, GINGER, GARLIC AND FRESH SPINACH PUREE (PALAK).

PALAK PANEER — $ 18.95
HOMEMADE INDIAN COTTAGE CHEESE (PANEER) COOKED WITH FRESH ONION, GINGER, GARLIC AND FRESH SPINACH PUREE (PALAK).

SHAHI PANEER — $ 18.95
HOMEMADE INDIAN COTTAGE CHEESE (PANEER) SIMMERED IN YOGURT, DESI HERBS AND CASHEW NUT SAUCE.

CHILLI PANEER — $ 18.95
HOT SPICY HOMEMADE INDIAN COTTAGE (PANEER) CHEESE COOKED IN INDO-CHINESE STYLE.

KADAI PANEER — $ 18.95
TENDER HOMEMADE INDIAN COTTAGE (PANEER) CHEESE COOKED WITH EXOTIC SPICES IN TRADITIONAL INDIAN STYLE.

PANEER BUTTER MASALA — $ 18.95
CUBES OF HOMEMADE INDIAN COTTAGE CHEESE (PANEER) COOKED IN RICH TOMATOES, BUTTER AND ONION BASED GRAVY.

MIXED VEGETABLE KOOTU — $ 18.95
ASSORTED FRESH VEGETABLES COOKED WITH CHICKPEA AND RICH COCONUT MILK IN KERALA STYLE.

MIXED VEGETABLE CURRY — $ 18.95
ASSORTED FRESH SEASONAL VEGETABLES COOKED WITH CURRY SAUCE.

NAVRATHAN KORMA — $ 18.95
FRESH SEASONALLY VEGETABLES COOKED IN MUGHLAI STYLE IN A RICH CASHEW AND CREAM SAUCE TOPPED WITH ALMOND FLAKES.

ZAFRANI SABJI — $ 18.95
SEASONAL VEGETABLES COOKED IN RICH CASHEW CREAMY SAUCE IN MUGHLAI STYLE AND TOPPED WITH ALMOND FLAKES.

CHANA POTATO MASALA — $ 18.95
CHICKPEAS (CHANA) COOKED DICED POTATOES WITH TRADITIONAL DESI HERBS AND SPICES AND GARNISHED WITH FRESH CHILLI AND CORIANDER.

DHUM POTATOES — $ 18.95
STEAMED POTATOES COOKED WITH A TOMATO AND DRY GREEN METHI (FENUGREEK) LEAVES.

EGG PLANT POTATO — $ 18.95
JUICY EGGPLANT AND BOILED POTATOES COOKED WITH SPECIAL DESI HERBS COOKED IN PUNJABI- PATIALA (CITY IN STATE OF PUNJAB - INDIA) STYLE.

MALAI KOFTA — $ 18.95
HOMEMADE CHEESE AND POTATO DUMPLINGS (MALAI) COOKED IN CASHEW AND CREAMY SAUCE.

BHINDI DO PYAZA — $ 18.95
AND HOME-MADE SPICES. GARNISHED WITH CORIANDER. TENDER AND SLICED OKRA COOKED IN WOK WITH FRESH ONION, DESI HERBS

SARSON KA SAAG — $ 18.95
FAMOUS PUNJABI DISH OF PUREED SPINACH AND MUSTARD LEAVES (SARSON). TEMPERED WITH INDIAN HERBS AND SPICES.

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CHICKEN MAINS

BUTTER CHICKEN — $ 22.95
AN ALL-TIME FAVOURITE, BONELESS CHICKEN ROASTED IN TANDOOR AND COOKED WITH RICH CASHEW, TOMATO SAUCE AND BUTTER.

MANGO CHICKEN — $ 22.95
BONELESS TENDER CHICKEN PIECES COOKED WITH SWEET MANGO EXTRACT. TOPPED WITH ALMOND FLAKES.

CHICKEN KORMA — $ 22.95
MUGHLAI STYLE CHICKEN COOKED IN ONION BASED GRAVY, TOMATOES, CASHEW AND CREAM SAUCE. TOPPED WITH ALMOND FLAKES.

CHICKEN TIKKA MASALA — $ 22.95
MARINATED CHICKEN GRILLED IN CLAY-OVEN AND FINISHED WITH TOMATOES AND ONION BASED AROMATIC SAUCE.

CHICKEN MADRAS — $ 22.95
TENDER CHICKEN FILLETS COOKED IN TRADITIONAL SOUTH INDIAN CURRY WITH SLICED CAPSICUM, ONIONS, ROASTED COCONUT AND MUSTARD SEEDS.

PUNJABI KADAI CHICKEN — $ 22.95
CHICKEN FILLETS COOKED IN PUNJABI STYLE GRAVY, HERBS, CAPSICUMS, ONIONS AND TOMATO. GARNISHED WITH CORIANDER AND FRESH GREEN CHILLIES.

BALTI CHICKEN — $ 22.95
CHICKEN FILLETS FLAVOURED WITH EXOTIC SPICES, DESI HERBS, YOGURT, FINE-CHOPPED CAPSICUM AND SERVED IN A TRADITIONAL NORTH INDIAN STYLE.

DESI MURG — $ 22.95
CHEF'S SPECIAL CHICKEN FILLETS (MURG) COOKED WITH HOMEMADE SPICES IN A TRADITIONAL STYLE.

CHICKEN VINDALOO — $ 22.95
GOAN STYLE (GOA - SOUTH-WESTERN STATE OF INDIA) HOT CURRY COOKED WITH CHICKEN AND HOMEMADE GROUND SPECIES AND VINEGAR. TOPPED WITH GREEN CHILLI.

CHETTINAADU CHICKEN — $ 22.95
MARINATED CHICKEN COOKED IN FRESHLY GROUND CHETTINAADU MASALA (AN EXOTIC GROUND SPECIES FROM A TRADITIONAL TAMIL NADU - SOUTH INDIAN STATE).

CHILLI CHICKEN — $ 22.95
FIERY HOT AND SPICY CHICKEN COOKED IN INDO-CHINESE STYLE.

CHICKEN SAAGWALA — $ 22.95
CHICKEN FILLETS TRADITIONALLY COOKED IN SPINACH PUREE AND DUSTED WITH BLENDED DESI SPICES AND HERBS. FINISHED WITH CHEF'S SPECIAL TADKA.

CHICKEN NIHARI — $ 22.95
CHICKEN SLOW COOKED WITH EXOTIC INDIAN SUB-CONTINENT SPICES.

SHABNAM CHICKEN — $ 22.95
SAUTÉED WHITE MUSHROOM COOKED WITH CHICKEN, EXOTIC SPICES AND TOUCH OF CASHEW NUT PASTE. GARNISHED WITH CHOPPED CORIANDER.

GOAT MAINS

KHASI KO MASU — $ 23.95
JUICY GOAT MEAT (KHASI KO MASU) SLOW COOKED WITH GROUNDED SPICES, TURMERIC POWDER AND BLACK PEPPER IN A TRADITIONAL NEPALI STYLE.

HANDI GOAT — $ 23.95
SEMI-ROASTED GOAT PIECES IN GRIDDLE AND FINISHED WITH CAPSICUM USUALLY SERVED IN HANDI (WIDE MOUTH COOKING VESSEL). FINISHED WITH GINGER AND FRESH CORIANDER LEAF.

GOAT KADAI — $ 23.95
TENDER GOAT COOKED IN WOK (KADAI), TOASTED WITH CAPSICUM, ONION AND SPICES.

BHINDI GOAT — $ 23.95
TENDER AND SLICED OKRA COOKED IN WOK WITH GOAT MEAT, FRESH ONION, DESI HERBS AND HOME-MADE SPICES. GARNISHED WITH CORIANDER.

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LAMB MAINS

LAMB ROGAN JOSH — $ 24.95
POPULAR LAMB CURRY COOKED IN HIMALAYAS-KASHMIRI STYLE
WITH FRESH HERBS, SPICES AND HOMEMADE GRAVY.

LAMB SAAG — $ 24.95
LAMB PIECES COOKED IN A RICH SPINACH PUREE WITH HOME BLEND SPICES
AND HERBS. FINISHED WITH CHEF'S SPECIAL TADKA IN NORTH INDIAN STYLE.

LAMB MADRAS — $ 24.95
LAMB PIECE COOKED IN TRADITIONAL SOUTH-INDIAN CURRY WITH DICED ONION,
CAPSICUM, MUSTARD SEEDS AND COCONUT MILK. FINISHED WITH SLICED CHILLI.

LAMB KORMA — $ 24.95
TENDER LAMB PIECES COOKED IN A RICH CASHEW CREAMY SAUCE
AND TOPPED WITH ALMOND FLAKES IN MUGHLAI STYLE.

KADAI LAMB — $ 24.95
TENDER LAMB COOKED IN WOK (KADAI), TOASTED WITH CAPSICUM, ONION AND SPICES.

LAMB VINDALOO — $ 24.95
DICED LAMB COKED WITH VINEGAR AND HOT CHILLI SAUCE IN GOAN STYLE
(GOA-SOUTH-WESTERN STATE OF INDIA).

NAWABI LAMB CUTLET — $ 26.95
LAMB CUTLETS MARINATED WITH CHEF'S SPECIAL SPICES AND ROASTED IN
TANDOOR OVEN AND COOKED IN A DELICIOUS CURRY.

BEEF MAINS

BUTTER BEEF — $ 24.95
DICED BEEF COOKED WITH ALL-TIME FAVOURITE BUTTER SAUCE MADE
FROM GROUND CASHEW, TOMATO, BUTTER AND TRADITIONAL SPICES.

MANGO BEEF — $ 24.95
TENDER BEEF PIECES COOKED IN DELICIOUS MANGO SAUCE. FINISHED WITH DESICCATED COCONUT.

BEEF KORMA — $ 24.95
DICED BEEF COOKED IN CASHEW NUT BASED RICH CREAMY SAUCE. FINISHED WITH ALMOND FLAKES.

BEEF NIHARI — $ 24.95
DICED BEEF SLOW COOKED WITH EXOTIC INDIAN SUB-CONTINENT SPICES.

BEEF JALFREZI — $ 24.95
ASSORTED FRESH VEGETABLES COOKED WITH DICED BEEF
AND RICH COCONUT MILK IN KERALA STYLE.

BEEF MADRAS — $ 24.95
SOUTH-INDIAN STYLE DICED BEEF, COOKED WITH COCONUT BASED GRAVY.
FINISHED WITH FRESH CHILLIES.

SAAG BEEF — $ 24.95
A TRADITIONAL BLEND OF SPINACH PUREE COOKED WITH TENDER BEEF.
GARNISHED AND TEMPERED WITH GARLIC DELIGHT.

BEEF VINDALOO — $ 24.95
DICED BEEF COOKED WITH VINEGAR AND HOT CHILLI SAUCE IN GOAN STYLE
(GOA-SOUTH-WESTERN STATE OF INDIA).

BOMBAY BEEF — $ 24.95
BOMBAY BEEF CURRY FEATURING SUCCULENT BEEF IN COCONUT CURRY SAUCE.

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FISH MAINS

BUTTER FISH — $ 24.95
AN ALL-TIME FAVOURITE, FISH ROASTED IN TANDOOR AND COOKED WITH RICH CASHEW, TOMATO SAUCE AND BUTTER.

FISH MALABARI — $ 24.95
DELICIOUS COOKED FISH FILLETS WITH CHOPPED CAPSICUM, GARNISHED WITH ROASTED COCONUT IN KERALA STYLE (KERALA - SOUTH INDIAN STATE).

CHILLI FISH — $ 24.95
MARINATED FISH, BATTERED, FRIED AND TOASTED WITH GROUND GARLIC, DICED CAPSICUM, ONION AND TOUCH OF TOMATO SAUCE. FINISHED WITH GREEN CHILLIES AND SHALLOTS.

FISH CURRY — $ 24.95
CHEF'S SPECIAL FISH FILLETS COOKED WITH HOMEMADE SPICES IN A TRADITIONAL STYLE.

FISH TIKKA MASALA — $ 24.95
MARINATED FISH FILLETS SEMI-COOKED IN INDIAN CLAY-OVEN (TANDOOR). TOASTED WITH DICED CAPSICUM AND ONIONS.

FISH VINDALOO — $ 24.95
PRAWNS COOKED WITH VINEGAR, SPICY DRY CHILLI SAUCE AND ONION BASED GRAVY. FINISHED WITH FRESH CHILLIES.

SAAG MACHHALI — $ 24.95
A TRADITIONAL BLEND OF SPINACH PUREE COOKED WITH FISH.GARNISHED AND TEMPERED WITH GARLIC DELIGHT.

PRAWNS MAINS

BUTTER PRAWNS — $ 25.95
AN ALL-TIME FAVOURITE, PRAWNS ROASTED IN TANDOOR AND COOKED WITH RICH CASHEW, TOMATO SAUCE AND BUTTER.

PRAWNS MALABARI — $ 25.95
DELICIOUS COOKED PRAWNS WITH CHOPPED CAPSICUM, GARNISHED WITH ROASTED COCONUT IN KERALA STYLE (KERALA - SOUTH INDIAN STATE).

CHILLI PRAWNS — $ 25.95
MARINATED PRAWNS BATTERED, FRIED AND TOASTED WITH GROUND GARLIC, DICED CAPSICUM, ONION AND TOUCH OF TOMATO SAUCE. FINISHED WITH GREEN CHILLIES AND SHALLOTS.

PRAWNS CURRY — $ 25.95
CHEF'S SPECIAL PRAWNS COOKED WITH HOMEMADE SPICES IN A TRADITIONAL STYLE.

PRAWNS TIKKA MASALA — $ 25.95
MARINATED PRAWNS SEMI-COOKED IN INDIAN CLAY-OVEN (TANDOOR). TOASTED WITH DICED CAPSICUM AND ONIONS.

PRAWN VINDALOO — $ 25.95
PRAWNS COOKED WITH VINEGAR, SPICY DRY CHILLI SAUCE AND ONION BASED GRAVY. FINISHED WITH FRESH CHILLIES.

SAAG PRAWN — $ 25.95
A TRADITIONAL BLEND OF SPINACH PUREE COOKED WITH PRAWNS. GARNISHED AND TEMPERED WITH GARLIC DELIGHT.

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STEAMED RICE

PLAIN RICE	$ 4.95
SAFFRON RICE, GREEN PEAS RICE, JEERA (CUMIN) RICE	$ 6.95
LEMON RICE, CORIANDER RICE, COCONUT RICE	$ 6.95

FLAVOURED RICE

MUSHROOM FRIED RICE — $ 7.95
SERVED WITH RAITA.

CHICKEN FRIED RICE — $ 15.95
SERVED WITH RAITA.

VEGETABLE BIRYANI — $ 19.95
BASMATI RICE COOKED WITH MIXED SEASONAL VEGETABLES, WHOLE SPICES, SAFFRON AND MINT LEAVES. SERVED WITH RAITA.

CHICKEN BRIYANI — $ 22.95
BASMATI RICE COOKED WITH CHICKEN, WHOLE SPICES, SAFFRON AND MINT LEAVES. SERVED WITH RAITA.

LAMB BRIYANI — $ 22.95
BASMATI RICE COOKED WITH LAMB, WHOLE SPICES, SAFFRON AND MINT LEAVES. SERVED WITH RAITA.

GOAT BRIYANI — $ 22.95
BASMATI RICE COOKED WITH GOAT, WHOLE SPICES, SAFFRON AND MINT LEAVES. SERVED WITH RAITA.

BEEF BRIYANI — $ 22.95
BASMATI RICE COOKED WITH BEEF, WHOLE SPICES, SAFFRON AND MINT LEAVES. SERVED WITH RAITA.



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BREADS & ROTI

PLAIN NAAN / TANDOORI ROTI	$ 4.00
GARLIC NAAN	$ 4.95
CHEESE NAAN	$ 6.50
CHEESE & GARLIC NAAN	$ 6.95
BUTTER NAAN	$ 5.95
KEEMA NAAN	$ 6.95
KASHMIRI (SWEET GROUND NUTS) NAAN	$ 6.95
LACHHA PARATHA	$ 6.95
ALOO (MASHED POTATO) PARATHA	$ 6.95
GOBI (MINCED CAULIFLOWER) PARATHA	$ 4.95
MIXED BREAD BASKET	$ 13.95

1- Plain Naan, 1- Garlic Naan & 1- Cheese Naan.

SIDE DISHES

PAPADAM	$ 4.95
RAITA/PICKLE / HOT CHILLI SAUCE	$ 3.95
MINT CHUTNEY/MANGO CHUTNEY	$ 3.95
ONION SALAD	$ 5.95
GREEN SALAD	$ 9.95
SIDE DISH PLATTER	$ 10.95

(Papadam, Raita, Pickle and Mint Sauce)

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DRINKS

SOFT DRINKS — $ 4.95
COKE/ COKE ZERO/ PEPSI/ PEPSI MAX
SPRITE/ FANTA/ SOLO

LASSI — $ 5.95
MANGO/SWEET/ SALTED

NON ALCOHOLIC BEVERAGES — $ 5.95
SPRING WATER/ SPARKLING WATER/ SODA WATER
LEMON LIME BITTER/ GINGER BEER

JUICES — $ 5.95
ORANGE/ APPLE

DESSERTS

INDIAN SWEETS — $ 7.95
(2 PIECES) GULAB JAMMUN / RAS MALAI





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BANQUET MENU

OZI BANQUET

(OZI CHOICE PER PERSON $36.95)

ANY 2 ENTRIES FROM BELOW OPTIONS

(Samosa, Onion Bhaji or Veg Rolls) OR (Lamb Rolls, Seekh Kabab or Chicken Tikka)

ANY 2 MAINS

RICE & PAPADAM

CHOICE OF PLAIN NAAN, GARLIC NAAN AND CHEESE NAAN

A CAN OF SOFT DRINK

DESI BANQUET

(DESI CHOICE PER PERSON $39.95)

ANY 3 ENTRIES FROM BELOW OPTIONS

(Samosa, Onion Bhaji or Veg Rolls) OR (Lamb Rolls, Seekh Kabab or Chicken Tikka)

ANY 3 MAINS

RICE & PAPADAM

CHOICE OF PLAIN NAAN, GARLIC NAAN AND CHEESE NAAN

A CAN SOFT DRINKS

* Conditions apply

PLEASE BE AWARE THAT OUR DISHES MAY CONTAIN FOOD ALLERGENS, INCLUDING BUT NOT LIMITED TO PEANUTS, TREE NUTS, DAIRY, EGGS, SOY, WHEAT, AND SEAFOOD.
KINDLY INFORM YOUR SERVER IF YOU ARE ALLERGIC TO ANY, AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR DIETARY NEED

WELCOME TO OZI DESI

