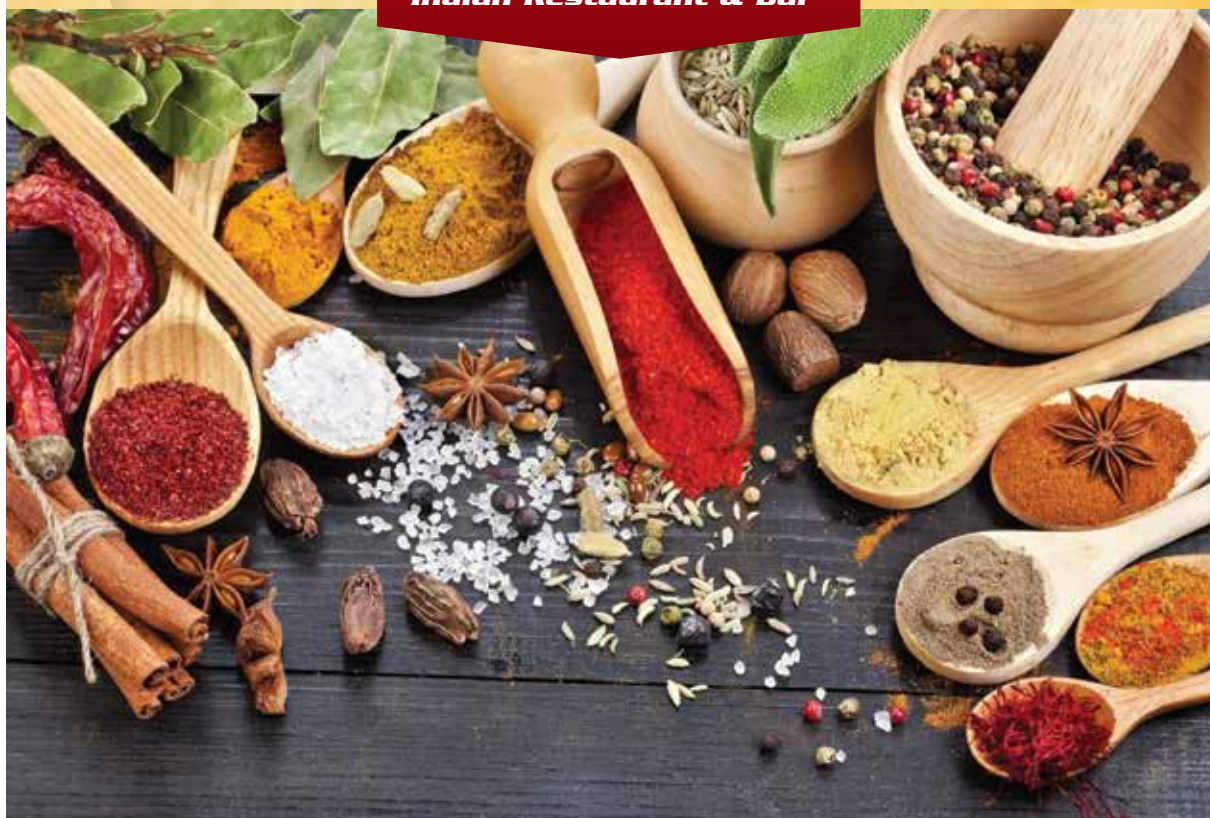




**CURRY
VAULT**

Indian Restaurant & Bar



Namaste

Ph: 03 9600 0144
18-20 Bank Place, Melbourne 3000

We can prepare Gluten-free and Vegan free food upon request.
Some of our foods contain allergens.
Please speak to our member of staff for more information.

Salad

- 1. Kachumber Salad** **\$ 11.50**
A refreshing relish of diced onion, cucumber, tomato, carrot, white radish and coriander with fresh lemon juice.
- 2. Raita** **\$ 6.90**
Yoghurt with chopped onion, cucumber and fresh coriander.

Hot Appetizers

- 3. Chicken Momo** **10 Pcs. \$ 17.90**
Traditional Nepalese dumpling marinated with mince meat or seasonal vegetables, ginger, garlic paste, mixed spices and served with Nepalese chutney.
- 6 Pcs. \$ 10.50**
- 4. Special Chilli Chicken** **\$ 15.90**
Dish made from marinated chicken thigh with ginger, garlic paste, green chilli, onion, green pepper and tomato. (Mild to Hot)
- 5. Chicken Lollipop** **6 Pcs. \$ 13.50**
Fried six chicken wings marinated with plain flour, chopped onion, ginger, garlic, white sesame seeds and served with chutney.
- 6. Onion Bhaji (4 Pcs)** **\$ 8.50**
Gram flour and mixed vegetables, deep fried and served with chutney.
- 7. Vegetable Samosa** **2 Pcs. \$ 7.90**
Boiled potatoes, green peas, mixed with spices and wrapped in homemade pastry.
- 8. Chicken Pakora** **\$ 12.80**
Deep fried chicken fillet marinated in chickpea flour and spices.
- 9. Govi Pakora** **\$ 8.20**
Deep fried cauliflower marinated in chickpea flour and spices

Tandoori Special

10. **Seekh Kebab (4 pcs)** **\$ 13.50**
Minced lamb with ginger, garlic, freshly ground spices, rolled on skewers and served with mint sauce.
11. **Tandoori Mix Platter** **\$ 28.90**
Mixed set of tandoori chicken, chicken tikka, seekh kebab and lamb cutlet. Served with mince sauce.
12. **Tandoori King Prawns** **\$ 25.90**
King prawns marinated with ginger, garlic, yoghurt, lemon juice and a range of ground spices.
13. **Tandoori Chicken** **H \$ 14.90**
Whole/half succulent chicken marinated in garlic, ginger, yoghurt, lemon juice and a range of ground spiced. Cooked in the tandoori. **F \$ 25.50**
14. **Chicken Tikka (4 pcs)** **\$ 15.50**
Tender charcoal grilled chicken fillet mildly marinated with ginger, garlic paste, yoghurt and mixed spices.
15. **Pepper Lamb Cutlet** **\$ 20.50**
Tender lamb cutlets spiced with ginger, garlic, pepper and special spices
16. **Fish Tikka** **\$ 15.90**
Rocking fish fillet marinated with spices.

Vegetable Special

17. **Paneer Chilli** **\$ 19.50**

A typical dish made from diced homemade cheese, marinated in spices, cooked with onion, tomato, capsicum and green chilli.
18. **Paneer Makhani** **\$ 18.50**

Diced fresh cottage cheese, cooked in rich creamy cashew nuts and tomato gravy.
19. **Saag Paneer** **\$ 18.50**

A chef's recipe consisting of an exotic blend of spinach and fresh cubed cottage cheese.
20. **Mix Vegetable Curry** **\$ 18.50**

Seasonal vegetables cooked with spices.
21. **Mix Vegetable Korma** **\$ 18.50**

Seasonal vegetables cooked with an aromatic thick cream sauce and cashew nuts.
22. **Tarka Dal** **\$ 15.50**

A combination of various lentils, slow cooked with spices.
23. **Aloo Govi – Dry** **\$ 15.50**

Potato and cauliflower cooked with cumin, onion, tomato and fresh coriander.
24. **Mushroom Bhaji** **\$ 15.50**

Fresh mushroom cooked with spices.
25. **Bombay Aloo** **\$ 15.50**

Potatoes cooked with onion and cumin seeds in the traditional style.
26. **Saag Aloo** **\$ 15.50**

Potatoes cooked simply with vibrant green baby spinach and flavoured with aromatic and cumin seeds.
27. **Eggplant Masala** **\$ 17.50**

Thin sliced eggplant, lightly deep fried then stir fried with red and white onions, green chilli and spices.
28. **Dal Makhani** **\$ 15.50**

Mixed lentils and kidney beans cooked with butter, cream and spices.
29. **Malai Kofta (mild)** **\$ 15.50**

Potato dumpling with cottage cheese and nuts. Cooked in mild creamy sauce.

Seafood Special

30. **Fish Masala** **\$ 23.50**
Fresh fish cooked with onion, coriander and tomato based gravy.
31. **Prawns Malawari** **\$ 24.50**
King prawns cooked with coconut cream sauce.
32. **Goan Prawns Curry** **\$ 24.50**
Prawn curry with ginger, garlic, onion, tomato and fresh coriander.
33. **Garlic Prawns** **\$ 24.50**
King prawns marinated overnight with special spices and cooked with garlic, ginger, onion and fresh tomato.

Chicken Special

34. **Special Chicken Curry** **\$ 23.50**
Typical chicken curry, cooked with prawn and egg.
(Medium to Hot)
35. **Chicken Rogan Josh** **\$ 21.50**
Chicken curry dish, mildly spiced with ravishing flour.
36. **Chicken Tikka Masala** **\$ 21.50**
Oven cooked boneless chicken marinated with special sauce.
37. **Butter Chicken** **\$ 21.50**
Charcoal grilled boneless chicken fillets marinated in traditional tandoori spices and simmered in creamy tomato gravy.
38. **Chicken Korma** **\$ 21.50**
Chicken pieces cooked with an aromatic thick cream sauce and cashew nuts.
39. **Chicken Madras** **\$ 21.50**
Boneless chicken cooked in a medium hot sauce with curry leaves, coconut and mustard seeds.
(Medium to Hot)
40. **Mango Chicken Curry** **\$ 21.50**
A mango and chicken cooked with garlic, ginger, coconut milk.
Served with authentic indian style.

41. **Classic Indian Green Curry** \$ 21.50

Chicken or lamb cooked with blended fresh mint, cumin and yoghurt.

42. **Chicken Vindaloo** \$ 21.50

Chicken pieces cooked in spices and vinegar. (Extra Hot)

43. **Black Pepper Chicken** \$ 21.50

Chicken slices cooked with garlic, onion, green pepper and homemade black pepper sauce.

44. **Saag Chicken** \$ 21.50

The perfect combination of spinach and chicken with ground spices.

Lamb Special

45. **Lamb Rogan Josh** \$ 22.50

Ravishly flavoured lamb curry with mild spices.

46. **Lamb Korma** \$ 22.50

Lamb pieces cooked with an aromatic thick cream sauce and cashew nuts.

47. **Lamb Madras** \$ 22.50

Lamb cooked in a hot sauce with curry leaves, coconut cream and mustard seeds. (Medium to Hot)

48. **Lamb Vindaloo** \$ 22.50

Lamb pieces cooked with spices and vinegar. (Extra Hot)

49. **Saag Lamb** \$ 19.50

The perfect combination of spinach and lamb with ground spices.

50. **Chef Special Goat Curry** \$ 22.50

A typical style goat curry on the bone, cooked with ginger, garlic, onion, tomato and fresh coriander. (Mild to Hot)

51. **Chicken or Lamb Jalfrezi** \$ 21.90

Diced boneless chicken or lamb charcoal grilled, cooked with tomato, green and red peppers. (Medium to Hot)

Beef Special

52. **Beef Rogan Josh** **\$ 21.90**
Beef pieces cooked with fresh spices and garnished with tomatoes, onion and coriander.
53. **Beef Korma** **\$ 21.90**
Beef pieces cooked with an aromatic thick cream sauce and cashew nuts. (Medium to Hot)
54. **Beef Madras** **\$ 21.90**
Beef pieces cooked in sour medium-hot sauce with curry leaves, coconut and mustard seeds.
55. **Beef Vindaloo** **\$ 21.90**
Beef pieces cooked with spices and vinegar. (Extra Hot)

Biryani

Cooked with Pulau rice and served with Raita.

56. **Vegetable Biryani** **\$ 17.50**
57. **Chicken Biryani** **\$ 19.50**
58. **Lamb/Goat Biryani** **\$ 19.50**
59. **Mushroom Biryani** **\$ 17.50**
60. **King Prawn/Prawn Biryani** **\$ 20.50**
61. **Chicken/Lamb Tikka Biryani** **\$ 19.50**

Breads

62. **Plain Naan** **\$ 4.50**
63. **Keema Naan** **\$ 5.50**
64. **Kashmiri Naan** **\$ 5.50**
65. **Garlic Naan** **\$ 5.00**
66. **Roti** **\$ 4.00**
67. **Cheese Naan** **\$ 6.00**

Rice

- | | | |
|-----|-----------------------------------|-----------------|
| 68. | Plain Steamed Basmati Rice | \$ 4.00 |
| 69. | Pulau Rice | \$ 6.00 |
| 70. | Chicken Fried Rice | \$ 12.00 |
| 71. | Mixed Fried Rice | \$ 13.50 |

Extra

- | | | |
|-----|--|----------------|
| 72. | Mango Chutney | \$ 3.00 |
| 73. | Mixed Pickle
Spicy vegetables in hot lime sauce. | \$ 3.00 |
| 74. | Mint Chutney
Fresh mint grained with yogurt | \$ 3.00 |
| 75. | Papadum (4 pcs.) | \$ 3.00 |

Desserts

- | | | |
|-----|--|----------------|
| 76. | Lal Moham | \$ 5.00 |
| 77. | Ice Cream
(Chocolate, Vanilla, Strawberry) | \$ 5.00 |
| 78. | Kheer
Rice Pudding | \$ 5.00 |
| 79. | Mango Kulfi | \$5.00 |
| 80. | Pistachio Kulfi | \$5.00 |

Maharani Banquet

\$47 per person- minium 4 people

Appetisers

Pappadums with mint chutney

Starter

Onion Bhaji

Onion fritters in a lightly spiced chickpea batter and deep fried

Sheekh Kebab

Spicy, aromatic minced lamb kebabs,cooked in a clay oven

Tandoori Chicken

Traditional north indian dish marinated overnight in a secret mix of yoghurt and spices

Tandoori Fish Fillet

Traditional fish fillet marinated in a special spice mixture grilled in the clay oven

Mains

Butter Chicken

A delicacy of tandoori roasted chicken in a mild tomato, butter cream sauce

Lamb Madras (Medium)

Tender lamb pieces cooked with dessicated coconut, mustard seeds and spices

Prawn masala (Medium)

Shelled king prawns cooked with onion, tomato, capsicum and spices

Aloo Govi (Mild)

Cauliflower and potatoes tossed with tomatoes ginger and spices, dry cooked in a punjabi style

Rice and Breads

Pulau Rice

Plain Rice

Accompaniments

Raita

Grated carrot and cucumber in aslightly sweetened yoghurt, flavoured with roasted cumin

Dessert

Indian dessert platter

Curry Vault Banquet

\$35 per person- minium 4 people

Appetisers

Pappadums with mint chutney

Starter

Vegetable Samosas

Potatos and green peas tossed with spices, rolled in triangular pastries and deep fried

Onion Bhaji

Onion fritters in a lightly spiced chickpea batter and deep fried

Chicken Tikka

Boneless chicken marinated with yoghurt, herbs and spices

Mains

Butter Chicken

A delicacy of tandoori roasted chicken in a mild tomato, butter cream sauce

Lamb Rogan Josh (Mild)

Tender lamb cooked in a rich onion sauce, garnished with fresh coriander

Mixed Subzi (Medium)

Seasonal fresh vegetable curry

Tardka Dal od Dal Makhani (Mild)

Yellow mixed lentils cooked with herbs and masala or mixed lentils and kidney beans cooked in butter, cream and spices

Rice and Breads

Plain Rice

Plain naan

Accompaniments

Raita

Grated carrot and cucumber in aslightly sweetened yoghurt, flavoured with roasted cumin

Drinks



Wine

Sparkling Wine

	<i>Glass</i>	<i>Bottle</i>
1. Markview Brut Reserve (SE Australia)	\$7	\$28
2. Biscardo Millesimato Prosecco (Veneto IT)	-	\$48
3. Taylor Ferguson Sparkling Shiraz Cabernet (SE Australia)	-	\$32
4. Möt et Chandon Brut Imperial (Champagne FRA)	-	\$90

White Wine

5. Leeuwin Estate Art Series Riesling (Margaret River WA)	-	\$40
6. GH von Mumm Trocken Riesling (Rheingau GE)	\$9	\$36
7. Duke's Vineyard Off Dry Riesling (Porongurup WA)	-	\$44
8. Mojo Sauvignon Blanc (Adelaide Hills SA)	-	\$36
9. Tainui Sauvignon Blanc (Marlborough NZ)	\$8.5	\$34
10. Evans & Tate Semillon Sauvignon Blanc (Margaret River WA)	-	\$38
11. Un Par Albariño (Rias Baixas SP)	-	\$40
12. Castelforte Soave (Veneto IT)	-	\$36
13. Fratin Brothers Copes Hill Pinot Grigio (Grampians VIC)	-	\$34
14. Mr X Perpetrator Pinot Gris (Adelaide Hills SA)	\$8	\$32
15. Vavasour The Pass Pinot Gris (Marlborough NZ)	\$8.5	\$34
16. Beach Road Fiano (Clare Valley + Langhorne Creek SA)	-	\$44
17. Trevelen Farm Chardonnay (Great Southern WA)	\$9	\$36
18. Morgan Vineyards Chardonnay (Yarra Valley VIC)	-	\$54
19. Destiny Moscato (Murray Valley VIC)	\$7.5	\$30
20. Mr Mick Rosé (Clare Valley SA)	\$7.5	\$30
21. Domaine Les 3 Mômes Rosé (Provence FRA)	-	\$40

Red Wine

22. House Red	\$7	-
23. Maison Jaffelin Beaujolais (Burgundy FR)	-	\$44
24. Emilian Single Vineyard Pinot Noir (Yarra Valley VIC)	\$9	\$36
25. Yabby Lake Red Claw Pinot Noir (Mornington Peninsula VIC)	-	\$48
26. Hunter-Gatherer Pinot Noir (Macedon Ranges VIC)	-	\$60
27. Bonnie Hoare Nero d'Avola Aglianico (McLaren Vale SA)	\$9.5	\$38
28. King River Estate Barbera (King Valley VIC)	-	\$46
29. Baluarte Tempranillo Grenache (Navarra SP)	-	\$42
30. Trapiche Vineyards Malbec (Mendoza ARG)	\$8.5	\$34
31. Fratin Brothers Merlot (Grampians VIC)	-	\$42
32. Bullant Cabernet Merlot (Langhorne Creek SA)	\$8	\$32
33. Evans & Tate Cabernet Merlot (Margaret River WA)	-	\$38
34. Leeuwin Estate Prelude Cabernet Merlot (Margaret River WA)	-	\$50
35. Breathing Space Cabernet Sauvignon (Margaret River WA)	\$8	\$36
36. Parker Coonawarra Cabernet Sauvignon (Coonawarra SA)	\$9.5	\$44
37. Kay Brothers Cuthbert Cabernet Sauvignon (McLaren Vale SA)	-	\$76
38. Nericon Dee Vine Shiraz (NSW)	-	\$38
39. Neil Hahn Yanyarrie Shiraz (Barossa Valley SA)	\$9	\$36
40. Yabby Lake Red Claw Shiraz (Heathcote VIC)	-	\$50
41. Ada River Shiraz (Heathcote VIC)	-	\$56
42. Argyle Heathcote Shiraz (Heathcote VIC)	-	\$45
43. Heathcote Winery Mail Coach Shiraz (Heathcote VIC)	-	\$66
44. Magpie Hill Reserve Shiraz (Great Southern WA)	-	\$72
45. 100 Year Old Vines Five Gen Barossa Shiraz (Preston VIC)	-	\$115
46. 100 Year Old Vines, Barossa King (Preston V)	-	\$8

Desert Wine

47. Mitchell Noble Semillon 375ml (Clare Valley SA)	\$8.5	\$34
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Beer

48. Kingfisher(India)	\$7.5
49. Nepal Ice (Nepal)	\$8
50. Corona (Mexico)	\$7.5
51. Asahi (Japan)	\$8
52. Tiger(Singapore)	\$7
53. Stella Artois(Belgium)	\$7
54. Heineken(Holland)	\$7
55. Little Creatures (Western Australia)	\$8.5
56. James Boag (Tasmania)	\$7
57. Crown Lager (Victoria)	\$7
58. VB (Victoria)	\$6.5
59. Cascade Light (Tasmania)	\$6

Cider

60. Somersby Pear	\$8
61. Somersby Apple	\$8

Spirits

62. Bombay Sapphire Gin	\$8
63. Vodka	\$7
64. Campari	\$7.5
65. Bacardi Rum	\$7
66. Old Monk Rum	\$8.5
67. Jack Daniels Bourbon	\$8
68. Jamesons Whisky	\$8
69. Chivas Regal Whisky	\$8.5
70. Glenlivet Whisky	\$9.5
71. Glenfiddich Whisky	\$10
72. Glenmorangie Whisky	\$11
73. Johnnie Walker Red Label Whisky	\$7.5
74. Johnnie Walker Black Label Whisky	\$8.5
75. Johnnie Walker Blue Label Whisky	\$20
76. Remy Martin Brandy	\$11
77. Courvoisier Brandy	\$11
78. Liqueurs	\$11

Cocktails

79. Strawberry Daiquiri (Strawberries,lemon juice and rum)	\$14.99
80. Sex on the beach (Vodka, liqueur, orange juice and cranberry juice)	\$14.99
81. Japanese Slipper (Midori, cointreau and lemon juice)	\$14.99

Mocktail

82. Virgin Colada (Pineapple juice and coconut cream)	\$11.99
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Non-alcoholic

83. Plain Lassi	\$5
84. Mango Lassi	\$6
85. Orange, Apple, Pineapple or Tomato Juice	\$4
86. Soft Drinks	\$4
87. Sparkling Water (700ml)	\$6
88. Mineral Water (1500ml)	\$5
89. Himalayan Masala Tea	\$6
90. Coffee	\$4.5
91. Mocha	\$4.5
92. Hot Chocolate	\$4.5



Lamb Special

45. **Lamb Rogan Josh** \$ 22.50
Ravishly flavoured lamb curry with mild spices.
46. **Lamb Korma** \$ 22.50
Lamb pieces cooked with an aromatic thick cream sauce and cashew nuts.
47. **Lamb Madras** \$ 22.50
Lamb cooked in a hot sauce with curry leaves, coconut cream and mustard seeds. (Medium to Hot)
48. **Lamb Vindaloo** \$ 22.50
Lamb pieces cooked with spices and vinegar. (Extra Hot)
49. **Saag Lamb** \$ 19.50
The perfect combination of spinach and lamb with ground spices.
50. **Chef Special Goat Curry** \$ 22.50
A typical style goat curry on the bone, cooked with ginger, garlic, onion, tomato and fresh coriander. (Mild to Hot)
51. **Chicken or Lamb Jalfrezi** \$ 21.90
Diced boneless chicken or lamb charcoal grilled, cooked with tomato, green and red peppers. (Medium to Hot)

Beef Special

52. **Beef Rogan Josh** \$ 21.90
Beef pieces cooked with fresh spices and garnished with tomatoes, onion and coriander.
53. **Beef Korma** \$ 21.90
Beef pieces cooked with an aromatic thick cream sauce and cashew nuts. (Medium to Hot)
54. **Beef Madras** \$ 21.90
Beef pieces cooked in sour medium-hot sauce with curry leaves, coconut and mustard seeds.
55. **Beef Vindaloo** \$ 21.90
Beef pieces cooked with spices and vinegar.

Biryani

Cooked with Pulao rice and served with Raita.

56. **Vegetable Biryani** \$ 17.50
57. **Chicken Biryani** \$ 19.50
58. **Lamb/Goat Biryani** \$ 19.50
59. **Mushroom Biryani** \$ 17.50
60. **King Prawn/Prawn Biryani** \$ 20.50
61. **Chicken/Lamb Tikka Biryani** \$ 19.50

Breads

62. **Plain Naan** \$ 4.50
63. **Keema Naan** \$ 5.50
64. **Kashmiri Naan** \$ 5.50
65. **Garlic Naan** \$ 5.00
66. **Roti** \$ 4.00
67. **Cheese Naan** \$ 6.00

Rice

68. **Plain Steamed Basmati Rice** \$ 4.00
69. **Pulau Rice** \$ 6.00
70. **Chicken Fried Rice** \$ 12.00
71. **Mixed Fried Rice** \$ 13.50

Extra

72. **Mango Chutney** \$ 3.00
73. **Mixed Pickle** \$ 3.00
Spicy vegetables in hot lime sauce.
74. **Mint Chutney** \$ 3.00
Fresh mint grained with yogurt
75. **Papadum (4 pcs.)** \$ 3.00

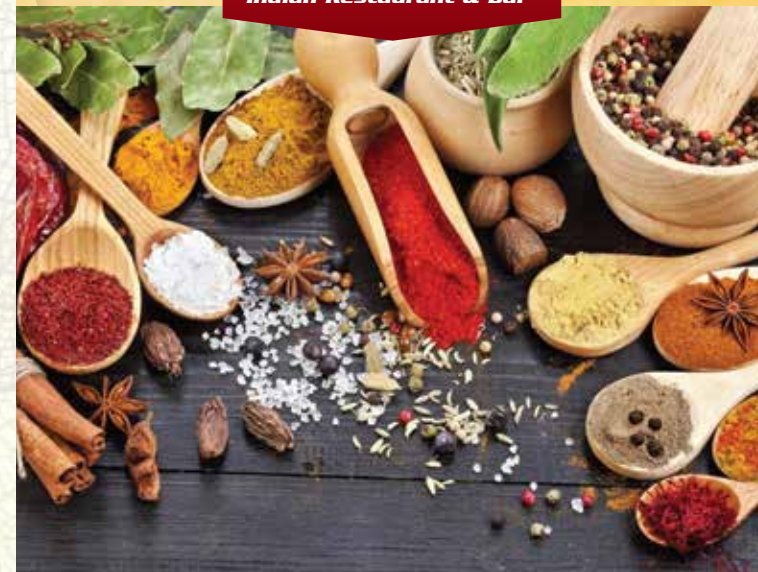
Desserts

76. **Lal Moham** \$ 5.00
77. **Ice Cream** \$ 5.00
(Chocolate, Vanilla, Strawberry)
78. **Kheer** \$ 5.00
Rice Pudding
79. **Mango Kulfi** \$ 5.00
80. **Pistachio Kulfi** \$ 5.00

**15% Discount on
take away menu**



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We can prepare Gluten-free and Vegan free food upon request.
Some of our foods contain allergens.
Please speak to our member of staff for more information.

Salad

- Kachumber Salad** \$ 11.50
A refreshing relish of diced onion, cucumber, tomato, carrot, white radish and coriander with fresh lemon juice.
- Raita** \$ 6.90
Yoghurt with chopped onion, cucumber and fresh coriander.

Hot Appetizers

- Chicken Momo** ^{10 Pcs.} \$ 17.90
Traditional Nepalese dumpling marinated with mince meat or seasonal vegetables, ginger, garlic paste, mixed spices and served with Nepalese chutney.
- Special Chilli Chicken** \$ 15.90
Dish made from marinated chicken thigh with ginger, garlic paste, green chilli, onion, green pepper and tomato. (Mild to Hot)
- Chicken Lollipop** ^{6 Pcs.} \$ 13.50
Fried six chicken wings marinated with plain flour, chopped onion, ginger, garlic, white sesame seeds and served with chutney.
- Onion Bhaji (4 Pcs)** \$ 8.50
Gram flour and mixed vegetables, deep fried and served with chutney.
- Vegetable Samosa** ^{2 Pcs.} \$ 7.90
Boiled potatoes, green peas, mixed with spices and wrapped in homemade pastry.
- Chicken Pakora** \$ 12.80
Deep fried chicken fillet marinated in chickpea flour and spices.
- Govi Pakora** \$ 8.20
Deep fried cauliflower marinated in chickpea flour and spices

Tandoori Special

- Seekh Kebab (4 pcs)** \$ 13.50
Minced lamb with ginger, garlic, freshly ground spices, rolled on skewers and served with mint sauce.
- Tandoori Mix Platter** \$ 28.90
Mixed set of tandoori chicken, chicken tikka, seekh kebab and lamb cutlet. Served with mince sauce.
- Tandoori King Prawns** \$ 25.90
King prawns marinated with ginger, garlic, yoghurt, lemon juice and a range of ground spices.
- Tandoori Chicken** ^H \$ 14.90 ^F \$ 25.50
Whole/half succulent chicken marinated in garlic, ginger, yoghurt, lemon juice and a range of ground spiced. Cooked in the tandoori.

- Chicken Tikka (4 pcs)** \$ 15.50
Tender charcoal grilled chicken fillet mildly marinated with ginger, garlic paste, yoghurt and mixed spices.
- Pepper Lamb Cutlet** \$ 20.50
Tender lamb cutlets spiced with ginger, garlic, pepper and special spices
- Fish Tikka** \$ 15.90
Rocking fish fillet marinated with spices.

Vegetable Special

- Paneer Chilli** \$ 19.50
A typical dish made from diced homemade cheese, marinated in spices, cooked with onion, tomato, capsicum and green chilli.
- Paneer Makhani** \$ 18.50
Diced fresh cottage cheese, cooked in rich creamy cashew nuts and tomato gravy.
- Saag Paneer** \$ 18.50
A chef's recipe consisting of an exotic blend of spinach and fresh cubed cottage cheese.
- Mix Vegetable Curry** \$ 18.50
Seasonal vegetables cooked with spices.
- Mix Vegetable Korma** \$ 18.50
Seasonal vegetables cooked with an aromatic thick cream sauce and cashew nuts.
- Tarka Dal** \$ 15.50
A combination of various lentils, slow cooked with spices.
- Aloo Govi – Dry** \$ 15.50
Potato and cauliflower cooked with cumin, onion, tomato and fresh coriander.
- Mushroom Bhaji** \$ 15.50
Fresh mushroom cooked with spices.
- Bombay Aloo** \$ 15.50
Potatoes cooked with onion and cumin seeds in the traditional style.
- Saag Aloo** \$ 15.50
Potatoes cooked simply with vibrant green baby spinach and flavoured with aromatic and cumin seeds.
- Eggplant Masala** \$ 17.50
Thin sliced eggplant, lightly deep fried then stir fried with red and white onions, green chilli and spices.
- Dal Makhani** \$ 15.50
Mixed lentils and kidney beans cooked with butter, cream and spices.
- Malai Kofta (mild)** \$ 15.50
Potato dumpling with cottage cheese and nuts. Cooked in mild creamy sauce.

Seafood Special

- Fish Masala** \$ 23.50
Fresh fish cooked with onion, coriander and tomato based gravy.
- Prawns Malawari** \$ 24.50
King prawns cooked with coconut cream sauce.
- Goan Prawns Curry** \$ 24.50
Prawn curry with ginger, garlic, onion, tomato and fresh coriander.
- Garlic Prawns** \$ 24.50
King prawns marinated overnight with special spices and cooked with garlic, ginger, onion and fresh tomato.

Chicken Special

- Special Chicken Curry** \$ 23.50
Typical chicken curry, cooked with prawn and egg. (Medium to Hot)
- Chicken Rogan Josh** \$ 21.50
Chicken curry dish, mildly spiced with ravishing flour.
- Chicken Tikka Masala** \$ 21.50
Oven cooked boneless chicken marinated with special sauce.
- Butter Chicken** \$ 21.50
Charcoal grilled boneless chicken fillets marinated in traditional tandoori spices and simmered in creamy tomato gravy.
- Chicken Korma** \$ 21.50
Chicken pieces cooked with an aromatic thick cream sauce and cashew nuts.
- Chicken Madras** \$ 21.50
Boneless chicken cooked in a medium hot sauce with curry leaves, coconut and mustard seeds. (Medium to Hot)
- Mango Chicken Curry** \$ 21.50
A mango and chicken cooked with garlic, ginger, coconut milk. Served with authentic indian style.
- Classic Indian Green Curry** \$ 21.50
Chicken or lamb cooked with blended fresh mint, cumin and yoghurt.
- Chicken Vindaloo** \$ 21.50
Chicken pieces cooked in spices and vinegar. (Extra Hot)
- Black Pepper Chicken** \$ 21.50
Chicken slices cooked with garlic, onion, green pepper and homemade black pepper sauce.
- Saag Chicken** \$ 21.50
The perfect combination of spinach and chicken with ground spices.