

## Appetizers

All appetizers are served with our house-made hot sauce and green mint chutney. Add house-made Mango chutney for \$1

Papadum (v, gf, df)	5
Traditional Indian Chip	
Vegetable Pakora (v, gf, df)	10
A gluten-free medley of fresh vegetables tossed in a chick pea batter	
Vegetable Samosa (v, df)	10
Indian pastry filled with potatoes, peas and bell peppers	
Stuffed Paneer Pakoras (gf)	12
Indian cheese stuffed with spinach and onion, dipped in a chick pea batter	
Rashmi Kabob (gf)	13
Chicken or Lamb marinated in homemade yogurt with fennel and spices	
Fish Amritsari (gf, df)	13
Red snapper done in a delicious blend of spices and coated in a light chick pea batter	
Prawn Amritsari (gf, df)	14
Jumbo prawns done in the same manner as the fish amritsari	
Vegetable Platter	25
Vegetable samosa, vegetable pakora, paneer pakora and papadums	
Royal Platter (gf)	30
Chicken and Lamb rashmi, prawn and fish amritsari	

v = vegan gf = gluten free df = dairy free

Please advise your server of any allergies before ordering

## Entrees

All entrees are served with basmati rice, curried vegetables, salad and fresh naan. You may also choose your spice level: mild, medium, hot, Indian hot or Real Indian hot. **All entrees are Gluten Free.**

## Chicken Dishes

Butter Chicken 27

Boneless breast marinated in tandoori spices then cooked in a butter cream sauce

Chicken Tikka Masala 27

Boneless tandoori breast done in a butter sauce with chunks of bell peppers and onions

Chicken Korma 27

Boneless breast cooked in a curry sauce with ground cashews and cream

Chicken Lababdar 27

Boneless breast marinated in yogurt and fennel then cooked in a mixture of butter, korma, curry and cream sauce

Chicken Vindaloo 26

Boneless breast done in a curry sauce with coconut milk and potatoes

Chicken Palak 26

Boneless breast cooked in a thick spinach purée with onions, garlic and ginger

Chicken Khardi 26

Boneless breast done in a thick curry comprising of bell peppers, onions and tomatoes

Chicken Curry 26

Boneless breast done in the traditional northern Indian style with onions, tomatoes and spices

## Lamb Dishes

Lamb Shank 29

Lamb shank braised in a secret curry sauce with carrots and potatoes

<i>Lamb Lababbdar</i>	27
<i>Tender pieces of lamb cooked in a mixture of butter, korma, curry and cream sauce</i>	
<i>Lamb Korma</i>	27
<i>Succulent pieces of lamb cooked in a curry sauce with ground cashews and cream</i>	
<i>Green Lamb Tikka Masala</i>	27
<i>Boneless leg of lamb cooked in a green mint curry sauce</i>	
<i>Lamb Khardi</i>	26
<i>Delicate cubes of lamb prepared in a thick curry comprising of bell peppers, onions and tomatoes</i>	
<i>Lamb Palak</i>	26
<i>Succulent pieces of lamb cooked in a thick spinach and onion purée</i>	
<i>Lamb Vindaloo</i>	26
<i>Tender pieces of lamb done in a coconut milk curry with potatoes</i>	
<i>Lamb Curry</i>	26
<i>Boneless leg of lamb cooked in the traditional northern Indian style with onions, tomatoes and spices</i>	
<b><u>Seafood Dishes</u></b>	
<i>Seafood Goa</i>	29
<i>Scallops, prawns and snapper prepared in a southern Indian style with ground coconut and coconut milk</i>	
<i>Seafood Curry</i>	28
<i>Scallops, prawns and snapper cooked in a traditional northern Indian style curry with onions, tomatoes and spices</i>	
<i>Prawn Lababbdar</i>	28
<i>Jumbo tiger prawns done in a blend of korma, butter and curry sauce</i>	
<i>Prawn Palak</i>	27
<i>Jumbo tiger prawns cooked in a thick spinach and onion purée</i>	
<i>Prawn Curry</i>	27
<i>Jumbo tiger prawns done in a traditional northern Indian style curry with onions, tomatoes and spices</i>	

## Vegetarian Dishes

Paneer Tikka Masala	25
<i>Fresh pieces of Indian cheese cooked in a butter sauce with chunks of bell pepper and onion</i>	
Paneer Korma	25
<i>Indian cheese done in a ground cashew and cream curry sauce</i>	
Paneer Palak	25
<i>Delicious pieces of Indian cheese prepared in a thick spinach and onion purée</i>	
Navrattan Korma	25
<i>A medley of fruit and vegetables cooked in a ground cashew and cream curry sauce</i>	
Paneer Chilli	25
<i>Fresh pieces of Indian cheese cooked in a thick curry sauce with bell peppers and onions. <b>Contains gluten.</b></i>	
Mutter Paneer	25
<i>Supple pieces of Indian cheese cooked in the traditional northern Indian style curry with green peas</i>	
Chana Masala (df,v)	24
<i>Chickpeas cooked in a curry sauce with onions, tomatoes and coriander</i>	
Vegetable Khardi (df,v)	24
<i>A variety of vegetables cooked a thick curry comprising of bell peppers, tomatoes and onions</i>	
Subnumi Curry (df,v)	24
<i>An array of vegetables done in a traditional northern Indian style with onions, tomatoes and spices</i>	
Plain Palak (df,v)	24
<i>A thick spinach and onion purée cooked with ginger, garlic and cumin</i>	

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## Side Orders

Cup of Dahl (df,gf,v)	8
<i>Thick lentil soup with ginger, garlic and onions</i>	
Bowl of Dahl (df,gf,v)	12
<i>Same as cup of Dahl only more!</i>	
Raita	4
<i>Homemade yogurt mixed with cucumbers, tomatoes, onions and spices</i>	
Meat Biryani (gf,df)	19
<i>Choice of chicken, lamb or prawns cooked in basmati rice and spices, accompanied by raita</i>	
Vegetable Biryani (gf,df,v)	16
<i>An array of vegetables cooked in basmati rice and spices, accompanied by raita</i>	

## Breads

Tandoori Roti	2
<i>Small, dense bread made with durum flour cooked in our clay oven</i>	
Plain Naan	3
<i>Leavened bread made with white flour and baked in our clay oven</i>	
Garlic Naan	4
<i>Naan made with garlic</i>	
Palak Naan	6
<i>Spinach and onion filled naan</i>	
Keema Naan	7
<i>Naan stuffed with your choice of fresh ground chicken or lamb</i>	

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