

# Lunch Menu

## 11.30am – 2pm

### Tandoori Chicken Salad - \$15.00

Your choice of Chooza Tikka, Malai Tikka or Achaari Tikka tossed with lettuce, tomato, cucumber, red onions, lemon juice served with mint chutney.

### Tandoori Lamb Salad - \$15.00

Boti Kebab tossed with lettuce, tomato, cucumber, red onions, lemon juice served with mint chutney.

### Biryani Chicken / Lamb / Vegetable - \$16.00

Basmati rice cooked with chicken, lamb or vegetables. Served with 2 poppadoms and raita.

### Bhatura Chicken / Lamb / Chole - \$16.00

Bhatura is a wonderfully soft bread made from flour mixed with semolina and yoghurt, then finished in hot oil.

Bhatura is a speciality from the Punjab and is enjoyed on the street corners at any time of the day.

Two pieces of Bhatura breads served with Chole (chick pea), lamb or chicken.

### Butter Chicken - \$16.00

World famous, served with a naan & basmati rice.

### Chicken Tikka Masala - \$16.00

An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.

### Lamb Rogan Josh - \$16.00

Lean lamb cooked with roasted and crushed spices, served with a naan & basmati rice.

### Korma Lamb / Chicken / Vegetable - \$16.00

Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices, served with a naan & basmati rice.

### Bhuna Chicken - \$16.00

Boneless spring chicken cooked with ginger, garlic, fresh coriander, capsicum, onions and spices, served with a naan & basmati rice.

### Lamb / Chicken Vindaloo - \$16.00

A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Served with a naan & basmati rice.

### Malabari Prawn / Fish - \$18.00

A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices, served with a naan & basmati rice.

### Ganga Jamuna Sabzi - \$14.00

Fresh seasonal vegetables cooked with cumin seeds, turmeric and spices, served with a naan & basmati rice.

### Amritsari Chole - \$14.00

Chickpeas cooked with ginger, garlic, finished with freshly ground spices, served with a naan & basmati rice.

### Shahi Paneer - \$14.00

Home made Indian cottage cheese cooked with crushed almonds, cream and tomatoes, served with a naan & basmati rice.

### Aaloo Saag - \$14.00

Potatoes cooked with spinach and spices. Served with a naan & basmati rice.

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### Sides

**Papadom - \$1.00**

**Raita - \$3.50**

**Mint Chutney - \$3..50**

**Kechumber - \$3.50**

Diced onions, tomatoes, cucumber, coriander with a touch of lemon juice and spices.

**Banana and Coconut - \$3.50**

Sliced bananas sprinkled with desiccated coconut.

**Little India Chilly Chutney - \$3.50**

For the daring!!!

**Mixed Vegetable Pickle - \$3.50**

Achar.

**Mango Chutney - \$3.50**

**Tamarind - \$3.50**

A sweet but tangy sauce, a perfect match for our vegetarian starters.

**Side Dish Platter - \$10.00**

Raita, mint chutney, kechumber, banana and coconut, Little India chilli chutney and mango chutney served with six papadoms.

**Little India Salad - \$7.50**

Onions, cucumber, cabbage and tomatoes with lemon juice and a special mix of spices.

**Onion Salad - \$3.50**

### Rice

**Basmati Rice - \$4.00**

Plain, steamed Basmati rice.

**Jeera Rice - \$6.50**

Basmati rice cooked with cumin seeds.

**Kashmiri Pulao - \$6.50**

Basmati rice mixed with cashews, almonds, sultanas and desiccated coconut.

**Mixed Vegetable Pulao - \$7.50**

Basmati rice cooked with fresh seasonal vegetables and spices.

**Chicken Pulao - \$10.00**

Basmati rice cooked with tender boneless chicken, peas, onions and spices.

### Breads

**Naan - \$3.00**

Leavened bread made of refined flour baked in the tandoor.

**Garlic Naan - \$3.50**

Leavened bread sprinkled with crushed garlic, baked in the tandoor.

**Keema Naan - \$5.00**

Naan with a stuffing of spiced lamb mince.

**Onion Kulcha - \$4.00**

Naan with a stuffing of onions and spices.

**Chicken Naan - \$5.00**

Naan with a stuffing of mildly spiced chicken.

**Paneer Kulcha - \$4.50**

Naan stuffed with home made Indian cottage cheese and spices.

**Paneer & Garlic Kulcha - \$5.00**

Naan sprinkled with crushed garlic, stuffed with home made Indian cottage cheese and spices.

**Kashmiri Naan - \$4.50**

Naan topped with nuts and sultanas.

**Vegetable Kulcha - \$4.00**

Naan stuffed with fresh seasoned vegetables and spices.

**Tandoori Roti - \$3.00**

Unleavened wholemeal flour bread baked in the tandoor.

**Lacha Parantha - \$4.00**

Unleavened wholemeal flour bread layered with lashings of ghee. Baked in the tandoor.

**Aloo Parantha - \$4.00**

Unleavened wholemeal flour bread stuffed with potatoes, onions and spices.