

BIRYANI

Unique blend of coarsely ground spice layered with scented rice accompanied with mixed Raita	
Fresh Vegetable Biryani	\$13.99
Royal Chicken Biryani	\$15.99
Royal Goat Biryani	\$16.99
Royal Lamb Biryani	\$16.99
Royal Prawn Biryani	\$16.99

SALADS

Lachha Onion Salad	\$4.00
Onion rings marinated with lemon juice & seasoning	
Garden Salad	\$5.00
Fresh greens served on a bed of lettuce	
Kachumber Salad	\$5.00
Diced cucumber, bell peppers, onion, tomato, carrot with lemon dressing	

RAITA

Plain Yoghurt	\$2.99
Homemade curd	
Mix Raita	\$3.99
Yoghurt mixed with finely coarse vegetables	

DESSERTS

Gulab Jamun	\$3.99
Deep fried cottage cheese balls dipped in sweet syrup	
Rasmalai	\$4.99
Cheese dumplings, steeped in a concoction of reduced milk	
Rice Pudding	\$3.99
Indian sweet made with rice milk almonds flavored with cardamom	
Gajar Ka Halwa	\$4.99
shredded sweet Carrots simmered with milk	
Choice of Ice-Cream {Vanilla, Mango, Coconut}	\$3.99

SIDE ORDERS

Mint/Tamarind Chutney	\$0.75
Pickle	\$0.95
Mango Chutney	\$0.99
Papadum (2) Crispy lentil flour wafers	\$2.99
Veggie Samosa (Takeout)	\$1.50 e.a.

Please inform our associate if you are allergic to any ingredients.  
Prices are subject to change without notice.

STARTERS

Veggie Samosa	\$5.99*
Served as Flaky pastries Stuffed with potatoes, peas, herbs & spices	
Veggie Pakora	\$6.99
Cauliflower, potato, onions, carrots deep fried in chickpea flour batter	
Samosa Chaat	\$6.99
Flattened Samosa, topped with chickpeas, yoghurt, minced onions tomatoes & chutney	
Aloo Tikki Chaat	\$6.99
Crispy fried potato patties topped with chickpeas, yoghurt, minced onions tomatoes & chutney	
Paneer Pakora	\$9.99
Batter fried cottage cheese served with mint sauce	
Chicken Pakora	\$9.99
Batter fried boneless chicken served with mint sauce	
Fish Pakora	\$9.99
Batter fried Fish served with mint sauce	

TANDOORI SPECIALITIES

Tandoori Paneer	\$14.99
Cottage Cheese pieces barbequed on skewers in traditional Indian Clay oven	
Fish Tikka	\$15.99
Marinated fish finished in clay oven	
Chicken Tikka	\$14.99
Marinated boneless pieces of chicken with yoghurt ginger & spices	
Chicken Malai Tikka	\$15.99
Chicken marinated in cream cheese, ginger, garlic & exotic spices	
Tandoori Chicken	\$15.99
Chicken barbequed on skewers in Tandoor	
Tandoori Prawns	\$17.99
Prawns barbequed on skewers in Tandoor	

SOUPS

Daal Soup <i>Lentil</i> based soup	\$4.99
Mulligatawny Soup <i>Lentil</i> & Chicken based soup with fresh herbs & spices	\$5.99

CURRIES

Entrée served with portion of Rice

VEGETARIAN

Dal Makhni	\$12.99
Black lentil simmered overnight on slow charcoal fire finished with cream & butter	
Daal Fry	\$12.99
Yellow lentil tempered cumin seeds & chillies	
Kadhi Pakora	\$11.99
A combination of dumpling in gram flour curry	
Channa Masala	\$12.99
A favourite dish from North India has chickpeas cooked with herbs & spices	
Malai Kofta	\$14.99
Soft cottage cheese dumplings simmered in aromatic cashew nut gravy	
Palak Kofta	\$14.99
Spinach & vegetable dumplings served in creamy spinach sauce	
Mix Vegetable	\$13.99
Mélange of vegetables cooked with Indian spices & herbs	

<b>Vegetable Vindaloo</b> Mélange of vegetables cooked with tangy tamarind based ginger & spice blend	\$13.99
<b>Vegetable Coconut Curry</b> Mélange of vegetables cooked with Coconut Curry base	\$13.99
<b>Eggplant Bhārtha</b> (Seasoned Roasted Eggplant) Mashed Eggplant cooked with peas, onion & tomato	\$14.99
<b>Vegetable Korma</b> Mix Vegetable in cashew based gravy	\$13.99
<b>Aloo Gobhi</b> Fresh cauliflower & potatoes cooked with onion & tomatoes	\$14.99
<b>Bhindi Masala</b> Ladyfinger cooked with onions, Indian spices & herbs	\$13.99
<b>Shahi Paneer</b> Cottage cheese cubes cooked in cashew-based curry with added dry fruits, saffron	\$13.99
<b>Paneer Tikka Masala</b> Marinated cottage cheese cubes grilled and cooked in rich tomato-based gravy	\$13.99
<b>Palak Paneer</b> Cottage cheese cooked with pureed spinach & spices	\$14.99
<b>Kadhai Panner</b> Cottage cheese in dry gravy base of onion & tomato with bell peppers and rich in spices	\$14.99
<b>Mutter Paneer</b> Cottage cheese & peas in tomato-based gravy finished with cream	\$13.99
<b>Aloo Mutter</b> Peas & potatoes in spiced onion, tomato-based gravy	\$12.99
<b>Chilli Paneer</b> Batter fried cottage cheese pieces cooked with bell pepper, onions in sweet & sour sauce	\$14.99

CURRIES

*Entrée served with portion of Rice*

NON-VEGETARIAN

<b>Butter Chicken</b> Clay oven cooked chicken, in authentic rich tomato based gravy	\$15.99
<b>Curry Chicken Curry</b> Chicken pieces cooked in traditional Indian style curry	\$14.99
<b>Chilli Chicken</b> Fried chicken is cooked in the combination of Indian vegetables and Chinese flavour	\$14.99
<b>Chicken Tikka Masala</b> Barbequed chicken pieces cooked in onion & tomato gravy with cream gravy	\$15.99
<b>Chicken Vindaloo</b> A spicy delight cooked in tamarind, ginger and spices	\$14.99
<b>Karahi Chicken</b> Dry brown gravy base of onion enriched with bell pepper	\$14.99
<b>Palak Chicken</b> Chicken cooked in pureed fresh spinach flavored with herbs & spices	\$15.99
<b>Chicken Korma</b> Rich cashew paste blend with spices	\$15.99
<b>Chicken Coconut</b> Chicken pieces cooked in Roasted coconut gravy	\$15.99
<b>Goat Curry</b> Goat meat cooked in traditional Indian style curry	\$15.99
<b>Lamb Roganjosh</b> Tender lamb simmered overnight in aromatic curry	\$16.99

<b>Lamb Masala</b> Lamb cooked in Onion sauce with fresh ginger and spices	\$16.99
<b>Lamb Korma</b> Lamb cooked in creamy Cashew with traditional spice blend	\$16.99
<b>Lamb Vindaloo</b> Lamb cooked with potatoes in tangy curry sauce	\$16.99
<b>Lamb Spinach</b> Lamb cooked with spinach puree in creamy sauce	\$16.99
<b>Lamb Karahi</b> Lamb stir fried with Onions, garlic, ginger Bell Peppers in fine Indian spice blend sauce	\$16.99

SEAFOOD SPECIALITIES

<b>Fish Curry</b> Fish cooked in Onion Sauce with fresh ginger garlic and spices	\$14.99
<b>Fish Masala</b> Fish cooked in Onion and Tomato rich Sauce	\$14.99
<b>Fish Coconut</b> Fish cooked in Coconut based curry Sauce	\$14.99
<b>Fish Palak</b> Fish cooked with pureed Spinach and spices in creamy sauce	\$14.99

<b>Prawn Karahi</b> Prawns cooked with ginger, tomatoes, green peppers simmered in rich sauce	\$15.99
<b>Prawn Saag</b> Prawns cooked with Spinach puree in special spice blend	\$15.99
<b>Prawn Coconut</b> Prawns cooked in Coconut Sauce	\$15.99
<b>Prawn Butter Masala</b> Prawns cooked with Onion, garlic, ginger in rich flavored house spice blend	\$15.99
<b>Prawn Vindaloo</b> Prawns and potatoes cooked in tangy curry sauce	\$15.99

BREADS

<b>Plain Naan</b> Soft unleavened bread baked in clay oven	\$2.00
<b>Butter Naan</b> Layered bread with butter	\$3.00
<b>Garlic Naan</b> Studded with fresh garlic & basil	\$3.00
<b>Royal Tandoor Stuffed Naan</b> Leavened bread Stuffed with your choice of Spinach, Onion, Potato or Cheese	\$4.00
<b>Chicken Naan</b> Stuffed with chicken & onion with light spices	\$5.00
<b>Lachha Parantha</b> Layered bread finished with butter	\$4.00
<b>Tandoori Roti</b> Whole wheat bread baked in clay oven	\$2.00

RICE DISHES

<b>Zeera Rice</b> {Rice tossed with Cumin seed}	\$3.00
<b>Green Peas Pulao</b> {Sautéed cumin & peas tossed with rice}	\$5.00