



### ENTRÉE'

<b>Veg Samosa - 2pcs</b>	<b>\$5.50</b>
Triangular Indian pastry stuffed with potatoes, green peas & spices	
<b>Aloo Tikki - 2pcs</b>	<b>\$5.00</b>
Potatoes & Peas cake mixed with spices	
<b>Spring Roll - 2pcs</b>	<b>\$5.00</b>
Haka vegetable spring rolls	
<b>Falafel with Salad</b>	<b>\$11.50</b>
Chickpeas blend with onion, parsley, garlic, pepper & spices, served with garden salad	
<b>Vegetable Pakora</b>	<b>\$6.00</b>
Vegetables fritters in chickpea flour & spices	
<b>Onion Bhaji</b>	<b>\$6.00</b>
Onions fritters with chickpea flour & spices	
<b>Harra Barra Kebab</b>	<b>\$7.00</b>
Spicy potato, peas & spinach fritters mixed with spices	
<b>Gobi Manchurian (DRY)</b>	<b>\$14.50</b>
Cauliflower fritters toasted with diced onion & capsicum in sweet sour sauce	
<b>Vegie Manchurian (DRY)</b>	<b>\$14.50</b>
Mixed vegetable fritters toasted with diced onion & capsicum in sweet sour sauce	
<b>Chana Chaat</b>	<b>\$8.50</b>
Chickpeas tossed with cucumber, onions, tomatoes, coriander leaves and finished with Indian dressing	
<b>Chatpatti Aloo Chaat</b>	<b>\$8.50</b>
Boiled potatoes cut small and mixed with spices, fresh tomatoes and finished with coriander and tamarind sauce	

### MAINS

<b>Jeera Aloo (DRY)</b>	<b>\$12.50</b>
Boiled potatoes cooked with cumin seeds and curry sauce	
<b>Potato Madras</b>	<b>\$13.50</b>
Boiled potatoes cooked with mustard seeds & curry leaves in masala sauce & finished with coconut cream	
<b>Black Daal Tadka</b>	<b>\$12.90</b>
Whole black lentils & kidney beans, simmered overnight with spices & cooked in slow flame	
<b>Yellow Daal Tadka</b>	<b>\$12.90</b>
Yellow spilt daal cooked in Punjabi style	
<b>Aloo Matter</b>	<b>\$12.90</b>
Cubes of potatoes & green peas cooked in curry sauce	
<b>Aloo Gobi</b>	<b>\$12.90</b>
Cauliflower & potatoes cooked in onion sauce & mixed Indian spices	
<b>Pumpkin Masala</b>	<b>\$13.50</b>
Roasted pumpkin cooked in mustard seeds, curry leaves and masala sauce	
<b>Eggplant Masala</b>	<b>\$13.50</b>
Roasted eggplant cooked with potatoes in curry sauce	
<b>Achari Aloo (Dry)</b>	<b>\$13.50</b>
Potatoes cooked with pickle spices	
<b>Mushroom Corn Masala</b>	<b>\$13.50</b>
Mushroom & corn cooked in curry sauce and finished with coconut cream	
<b>Gobi Manchurian (Gravy)</b>	<b>\$14.50</b>
Cauliflower fritters toasted with diced onion & capsicum in sweet sour sauce	
<b>Vegie Manchurian (Gravy)</b>	<b>\$14.50</b>
Mixed vegetable fritters toasted with diced onion & capsicum in sweet sour sauce	
<b>Matter Mushroom</b>	<b>\$13.50</b>
Mushroom & green peas cooked in delicately spiced mild sauce	

<b>Aloo Palak</b>	<b>\$13.50</b>
Potatoes & fresh spinach curry	
<b>Shahi Tofu</b>	<b>\$13.90</b>
Tofu cooked in tomato gravy sauce with cashews and finished with coconut cream	
<b>Peshawari Cholle</b>	<b>\$13.50</b>
Chickpeas cooked with onion, tomatoes & a combination of Indian spices	
<b>Kadai Chana</b>	<b>\$13.50</b>
Chickpeas cooked with capsicum, onion & tomatoes in a wok	
<b>Bhindi Do Piazza</b>	<b>\$14.50</b>
Deep fried okra cooked with onions & combination of Indian spices	
<b>Coco Vegie Korma</b>	<b>\$14.00</b>
Mild fresh seasonal vegetables cooked in curry sauce & nuts, finished with coconut cream	
<b>Mixed Vegetable Curry</b>	<b>\$12.90</b>
Parboiled vegetables cooked in curry sauce	

### RICE

<b>Steamed Rice</b>	<b>\$3.60</b>
Basmati rice with cumin & spices	
<b>Saffron Rice</b>	<b>\$4.00</b>
Basmati Rice with cumin & saffron spices	
<b>Coconut Rice</b>	<b>\$5.70</b>
Basmati Rice prepared with desiccated coconut & mustard seeds	
<b>Vegan Pea Rice</b>	<b>\$5.70</b>
Basmati rice cooked with green peas	
<b>Lemon Rice</b>	<b>\$5.70</b>
Basmati rice cooked with lemon	
<b>Vegan Kashmiri Rice</b>	<b>\$6.70</b>
Basmati Rice cooked with variety of nuts	
<b>Vegan Vegetable Biryani</b>	<b>\$12.90</b>
Pind Baluchi special vegetable rice	

### BREADS

<b>Naan</b>	<b>\$2.50</b>
Traditional plain flour bread	
<b>Garlic Naan</b>	<b>\$3.00</b>
Naan brushed with freshly crushed garlic	
<b>Roti</b>	<b>\$2.50</b>
Whole meal bread baked in tandoor	
<b>Garlic Roti</b>	<b>\$3.00</b>
Whole meal bread brushed with freshly crushed garlic	
<b>Latcha Paratha</b>	<b>\$4.00</b>
Flaky whole meal bread baked in tandoor	
<b>Mint Paratha</b>	<b>\$4.00</b>
Flaky whole meal bread with mint baked in tandoor	
<b>Aloo Paratha</b>	<b>\$4.50</b>
Whole meal bread stuffed with mildly spiced potatoes	
<b>Vegan Kulcha</b>	<b>\$4.50</b>
Naan stuffed with potatoes, onions, coriander & spices	
<b>Vegan Kashmiri Naan</b>	<b>\$5.50</b>
Naan stuffed with variety of nuts	

### ACCOMPLIMENTS

<b>Garden Salad</b>	<b>\$4.50</b>
Salad with cucumber, onion, lettuce & tomatoes	
<b>Mango Chutney or Pickles</b>	<b>\$2.00</b>
<b>Pappadum 4pcs</b>	<b>\$2.00</b>

### DESSERTS

<b>Vegan Pista Kulfi</b>	<b>\$4.00</b>
Homemade vegan pistachio ice cream	