

MENU



ENTRÉE

CHAT COUNTER

- SAMOSA (V,VG)** **13**
A triangle shaped crispy pastry filled with lightly spiced potatoes and peas. Served with home-made tamarind sauce.
- SAMOSA CHAAT (V,VGO)** **16**
Crushed Samosa topped with fresh yoghurt, sauces, Chaat masala, roasted cumin powder and garnished with fresh coriander.
- VEGETABLE PAKORA (V ,VG,GF)** **13**
A lightly spiced crispy fried assortment of vegetable fritters. Served with home made tamarind sauce.
- ONION BHAJI (V,GF,VG)** **12**
Sliced Onion mixed with light spices in chickpeas flour batter and deep fries. Served with home-made tamarind sauce.
- ALOO TIKKI CHAAT (V ,VGO)** **16**
Potato cakes deep fried, topped with Chat sauces and garnished with fresh chopped onions, tomato and coriander.
- PAPRI CHAAT (V,VGO)** **16**
Crisp pastry wrapped, diced potatoes and chickpeas, that are topped with yoghurt and chat sauce.
- AMRITSARI FISH** **20**
Fish marinated in Indian spices and deep fried. served with fresh salad and mint sauce.

FROM TANDOOR

TANDOORI CHICKEN 4/8 (GF)	18/26
Tender chicken marinated in yogurt and authentic Indian spices and roasted over charcoal in a clay oven. Served on hot sizzler with fresh salad and mint sauce	
MIXED TANDOORI PLATER 5/10 (GF)	22/38
Tandoori chicken, Malai Chicken Tikka, Chicken Tikka, Lamb Cutlets and Lamb Sheekh Kebab. Served on hot sizzler with fresh salad and mint sauce	
TANDOORI LAMB CUTTLETS 4 (GF)	24
Spring lamb cutlets marinated in delicate spices and cooked in the Tandoori oven. Served on hot sizzler with fresh salad and mint sauce	
CHICKEN TIKKA 4/6 (GF)	15/22
Boneless pieces of chicken marinated in yogurt, herbs and spices, cooked in the Tandoori oven. Served on hot sizzler with fresh salad and mint sauce	
MALAI CHICKEN TIKKA 4/6 (GF)	15/22
Boneless pieces of chicken marinated in yogurt, herbs and mild spices, cooked in the Tandoori oven. Served on hot sizzler with fresh salad and mint sauce	
LAMB SHEEKH KEBAB 4 (GF)	15/22
Tender lamb mince with ginger, garlic, green Chili and herbs rolled on the skewer and cooked in the tandoori oven. Served with fresh salad and mint sauce	
SALMON TIKKA 4 (GF)	26
Fresh salmon fillet marinated in tandoori spices, yogurt and cooked in the Tandoori oven. Served with fresh salad and mint sauce	
TANDOORI PRAWNS (GF)	24
Prawns marinated in yogurt and authentic Indian spices and cooked in the Tandoori oven. Served with fresh salad and mint sauce	
TANDOORI MUSHROOM (V, VG, GF)	20
Mushrooms marinated in chef's special tandoori spices and cooked in tandoor. Served with fresh salad and mint sauce	
PANEER TIKKA (GF)	22
Mildly spiced cubes of cottage cheese skewered with fresh vegetables and cooked in tandoor. Served with fresh salad and mint sauce	
TOFU TIKKA (V, VG, GF)	22
Mildly spiced cubes of tofu skewered with fresh vegetables and cooked in tandoor. Served with fresh salad and mint sauce	
TANDOORI SOY TIKKA (V, VG, GF)	22
Soy chunks marinated in chef's special tandoori spices and cooked in tandoor. Served with fresh salad and mint sauce	

INDO CHINESE (FROM WOK)

CHILLI CHICKEN/MUSHROOMS/PANEER/TOFU

21

Fried battered chicken/mushroom/paneer/tofu, wok tossed in a special homemade chilli sauce

CHILLI & GARLIC FISH/PRAWNS

24

Deep fried battered fish/prawns, wok tossed in a special homemade chilli and garlic sauce

MUNCHURIAN CHICKEN/PANEER/TOFU

21

Fried battered chicken/paneer/tofu cooked in a Manchurian sauce

NOODLES CHICKEN/VEGETABLE

22/20

Noodles tossed with chicken/vegetables, Julian cut vegetables and soya sauce

SOUPS

CHICKEN SOUP

12

Spice art's speciality

SWEET CORN VEGETABLE SOUP

10

Indo Chinese style soup made with fresh mixed vegetables and sweet corn

FROM THE POT

CHICKEN

- BUTTER CHICKEN (GF)** 24
Boneless pieces of Tandoori chicken cooked with tomato, delicate spices and finish with cashew nut cream sauce
- CHICKEN SHAHI KORMA (GF)** 24
Boneless chicken cooked with yogurt, cream and cashew nuts and mild spices
- CHICKEN TIKKA MASALA (GF)** 24
Chicken tikka cooked with tomato, ginger, onion, capsicum and spices
- CHICKEN TIKKA BUTTER MASALA (GF)** 24
Chicken tikka cooked in butter gravy with onion, tomato, capsicum and fresh cream
- CHICKEN MADRAS (GF)** 24
Boneless chicken cooked with coconut milk, hot chillies tempered with curry leaves and mustard seeds
- CHICKEN CURRY (GF)** 24
Chicken fillet pieces cooked in a delicate sauce
- CHICKEN VINDLOO (GF)** 24
Boneless piece of chicken cooked with hot chili, spices, vinegar in a special sauce
- METHI CHICKEN (GF)** 24
Chicken cooked with fresh fenugreek and gravy
- CHICKEN DO PIYAZA (GF)** 24
Chicken pieces cooked in a medium gravy with onion
- CHICKEN JALFREZI (GF)** 24
Chicken pieces cooked with onion, capsicum, tomato and medium spices
- TAWA CHICKEN (GF)** 25
Chicken pieces cooked with onion, capsicum, tomato and medium spices and served on hot sizzler
- CHICKEN MUSHROOM (GF)** 24
Boneless pieces of chicken cooked with onion, tomato, fresh mushroom and spices
- KADAH CHICKEN (GF)** 24
Chicken pieces cooked with diced onion, capsicum, tomato and cooked in medium gravy
- CHICKEN SAAG (GF)** 24
Boneless chicken cooked in fresh spinach puree and herbs
- ACHARI CHICKEN (GF)** 25
Chicken cooked in pickle spices and medium gravy

LAMB

- LAMB ROGAN JOSH (GF)** 26
Tender lamb spices cooked in a traditional Kashmiri masala and yogurt
- LAMB KORMA (GF)** 26
Tender lamb cooked with yoghurt, cream, cashew nuts and mild spices
- LAMB VINDLOO (GF)** 26
Lamb pieces cooked with hot chili spices and vinegar in a special sauce
- KADAH LAMB (GF)** 26
Lamb pieces cooked with diced onion, capsicum, tomato and cooked in medium gravy
- LAMB CURRY (GF)** 26
Tender pieces of lamb cooked in medium spiced gravy
- LAMB SAAG (GF)** 26
Lamb pieces with fresh spinach puree and spices
- LAMB MADRAS (GF)** 26
Boneless lamb cooked with coconut milk, hot chilies tempered with curry leaves and mustard seeds
- BHUNA GHOSHT (GF)** 26
Lamb pieces cooked with tomato, onion, ginger, green chili and herbs
- LAMB DO PIYAZA (GF)** 26
Lamb pieces cooked in a medium gravy with onion
- LAMB JALFREZI (GF)** 26
Lamb pieces cooked with onion, capsicum, tomato and medium spices
- TAWA LAMB (GF)** 28
Lamb pieces cooked with onion, capsicum, tomato and medium spices and served on hot sizzler

GOAT ON BONE

- GOAT CURRY (GF)** 26
Slow cooked goat curry pieces cooked with onion, tomato and chef's special spices
- TAWA GOAT (GF)** 27
Goat pieces cooked with onion, capsicum, tomato and medium spices and served on hot sizzler

BEEF

BEEF VINDLOO (GF)	25
Diced beef cooked with hot chilli, spices, vinegar in a special sauce	
BEEF MADRAS (GF)	25
Diced beef cooked with coconut milk, spices tempered with curry leaves and mustard seeds	
BEEF KORMA (GF)	25
Diced beef cooked in onion, cashew nut yogurt and cream	
BEEF KHUMBI (GF)	25
Beef cooked with sliced mushrooms in a delicate sauce and finished with cream	
BEEF BHUNA (GF)	25
Diced beef cooked with ginger, chili and herbs	
CHILLI AND GARLIC BEEF (GF)	25
Beef cooked in chilli and garlic gravy	
BEEF KALI MIRCH	25
Tender beef cooked in black pepper flavoured rich & creamy gravy.	

SEAFOOD

PRAWN MADRS	27
Prawn cooked with coconut milk, hot chili tempered with curry leaves and mustard seed	
PRAWN BUTTER CREAM	27
Prawn cooked with tomato delicate spices and finished with cream sauce	
PRAWN MASALA	27
Prawn cooked with onion, tomato, capsicum and spices	
PRAWN MALAI	27
Prawn cooked in a mild sauce finished with coconut milk and cream	
PRAWN VINDLOO	27
Prawn cooked with hot chili and vindaloo sauce	
CHILLI AND GARLIC PRAWN	27
Prawns cooked in chilli and garlic gravy	
FISH CURRY	27
Pieces of barramundi fillet cooked with medium gravy spices	
MALAI FISH CURRY	27
Pieces of barramundi cooked in a mild sauce finished with coconut milk and cream	
FISH MADRAS	27
Boneless barramundi fish cooked with coconut, milk, hot chilies tampered with curry leaves and mustard seeds	

VEGETARIAN

DAAL TADKA (V,VG,GF)	21
Yellow lentil cooked with tomato, onion, spices and garnished with fresh coriander.	
CHICKPEAS CURRY (V,VG,GF)	21
Chickpeas cooked in traditional Indian medium spiced gravy	
DAAL MAKHNI (V,GF)	21
Black Lentils cooked overnight on a slow fire on the Tandoori oven with herbs and spices. Finished with clarified butter and garnished with fresh cream and coriander	
MALAI KOFTA (V, GF)	22
Grated potato and cottage cheese balls stuffed with sultanas, cashews, and cooked in a mild gravy.	
SPINACH KOFTA (V, GF, VGO)	22
Grated potato and cottage cheese balls stuffed with sultanas, cashews, and cooked along with fresh spinach and creamy gravy. Finished with clarified butter	
KADAHI PANEER (V,GF)	22
Combination of onion, capsicum, tomato, and cottage cheese in a medium tomato gravy	
SHAHI PANEER (V,GF)	22
Fresh cottage cheese cooked with onion, cashew nuts and cream sauce	
PANEER MAKHNI (V,GF)	22
Cubes of cottage cheese cooked with tomato, delicate spices and finish with cashew nut cream sauce	
PANEER MALAI METHI (V,GF)	22
Cottage cheese cooked with fresh fenugreek in mild creamy gravy	
MUTTER PANEER (V,GF)	22
Cottage cheese and peas cooked in medium gravy and garnished with fresh coriander	
PALAK PANEER (V,GF)	22
Cottage cheese cooked in a fresh spinach puree with spices	
PANNER TIKKA MASALA (V,GF)	22
Paneer tikka cooked with tomato, ginger, onion, capsicum and spices	
PANEER TIKKA BUTTER MASALA (V,GF)	22
Paneer tikka cooked in butter gravy with onion, tomato, capsicum and fresh cream	
PANEER DO PPYAZA (V,GF)	22
Cottage cheese cooked with fresh onions in medium gravy and garnished with fresh coriander	
SHABNAM CURRY (V,GF,VGO)	22
Mushroom and green peas cooked with spices in mild gravy finished with fresh cream and coriander	
MUSHROOM MASALA (V,GF,VG)	22
Mushrooms cooked in medium gravy and garnished with fresh coriander	
MIX VEGETABLE CURRY (V,GF,VG)	22
Mixed vegetables cooked in onion and medium gravy	
NAVRATAN KORMA (V,GF)	22
Mixed vegetables cooked with fresh cream, nuts and butter sauce	
VEGETABLE COCOMALAI (V,VG,GF)	22
Mix vegetables cooked in mild and nutty coconut gravy	
ALLOO PALAK (V,GF,VGO)	22
Potato cooked in a fresh spinach puree with spices and fresh cream and fished with clarified butter	
MUTTAR TOFU (V,VG,VGO,GF)	22
Tofu and peas cooked in medium gravy and garnished with fresh coriander	
ALLOO BAINGAN (V,VG,GF)	22
Eggplant and potato cooked in medium gravy	
ALLOO GOBI (V,GF,VG)	22
Cauliflower and potato cooked with ginger, tomato, herbs and spices.	

BREADS

PLAIN ROTI (VG) Wholemeal bread baked in the Tandoor	5
Butter Roti Wholemeal bread baked in tandoor and brushed with clarified butter	6
PLAIN NAAN (VGO) Plain flour bread baked in the Tandoor brushed with clarified butter	5
BUTTER NAAN Buttery layered and flaky bread, brushed with clarified butter	7
GARLIC NAAN (VGO) Naan brushed with garlic	6
GARLIC ROTI (VGO) Roti brushed with garlic	6
KASHMIRI NAAN (VGO) Naan stuffed with cashew nuts, sultanas, pistachios and coconut	8
PANEER NAAN Naan stuffed with homemade cheese and spices	8
KEEMA NAAN Naan stuffed with spiced minced lamb	8
CHEESE NAAN Naan stuffed with tasty cheese	8
CHEESE AND GARLIC NAAN Stuffed cheese naan brushed with garlic	8
ALOO PARATHA (VGO) Paratha stuffed with potato, peas and spices	8
LATCHA PARANTHA (VGO) Wholemeal buttery and flaky bread	7
MASALA KULCHA (VGO) Naan stuffed with potato and spices	8
ONION KULCHA (VGO) Plain flour bread stuffed with onion and spices	8
CHICKEN TIKKA NAAN Naan stuffed with chicken tikka pieces and spices	8

RICE AND BIRYANI

PLAIN RICE (VG) Basmati rice cooked with whole spices	6
SAFFRON RICE Basmati rice cooked with whole spices and saffron	8
PEAS PULAO (VG) Basmati rice cooked with peas, coriander and spices	8
KASHMIRI PULAO Basmati rice cooked with assorted nuts and saffron	10
PRAWN BIRIYANI Basmati rice cooked with prawns, mint, coriander and Indian spices	26
CHICKEN BIRYANI Basmati rice cooked with boneless chicken, mint, coriander and Indian spices	23
LAMB/BEEF BIRYANI Basmati rice cooked with lamb/beef, green chilli, Mint, coriander and Indian spices	25
VEGETABLE BIRYANI (VGO) Basmati rice cooked with mixed vegetables, green chilli, mint, coriander and Indian spices	21
CHICKEN FRIED RICE Fried rice made with chicken and vegetables cooked in indo Chinese sauce	23
VEG FRIED RICE (VG) Fried rice made with vegetables cooked in indo Chinese sauce	21

ON THE SIDE

CARROTS AND CUCUMBER RITA Grated fresh cucumber and carrots, mixed in yogurt with fresh coriander leaves and roasted aromatic cumin	6
PLAIN YOGHURT Fresh natural Indian yoghurt	5
ONION SALAD Red onions salad slices	5
GARDEN SALAD Fresh seasonal salad	8
KACHUMBER SALAD Chopped tomato, onion, cucumber mixed with spices and lemon juice	6
MIX PICKLE Assorted mixed pickle	4
PAPPADOM	5
MANGO CHUTNEY	4

DESSERTS

VANILLA ICECREAM (VG)	8
GULAB JAMUN Fried balls of a dough made from milk solids and semolina, soaked with an aromatic syrup spiced with green cardamom, rose water, and more.	10
PASTA KULFI Traditional Indian ice cream with pistachio	8
MANGO KULFI Traditional Indian mango ice cream	8
GULAB JAMUN WITH ICE CREAM Gulab jamun and ice-cream served together	10

BEVERAGES (NON ALCOHOLIC)

MASALA CHAI Indian tea made in milk and mixture of aromatic herbs and spices	6
CAPPUCCINO/LATTE	5
SALTY LASSI Yogurt drink – natural salty flavour	7
MANGO LASSI Yogurt and mango Sweet drink	7
SWEET LASSI Sweet Yogurt drink	7
COKE/FANTA/LEMONADE /SOLO CAN	5
TONIC WATER	5
SODA WATER	5
LEMON LIME BITTER	8
SPARKLING WATER	5
COKE/LEMONADE/FANTA JUG	17
LEMON LIME BITTER JUG	22
MANGO LASSI JUG	17
SWEET/SALTY LASSI JUG	17

BANQUET MENU

BANQUET A 45(PP)

SAMOSA
BUTTER CHICKEN
DAAL MAKHANI
SAFFRON RICE
GARLIC NAAN
RAITA
PISTA KULFI

BANQUET B 55(PP)

TANDOORI CHICKEN
BUTTER CHICKEN
LAMB ROGAN JOSH
SAFFRON RICE
GARLIC NAAN
RAITA
GULAB JAMUN

BANQUET C 65(PP)

CHICKEN TIKKA
LAMB SEEKH KEBAB
GOAT CURRY
CHICKEN CURRY
SAFFRON RICE
GARLIC NAAN
RAITA
GULAB JAMUN WITH ICE CREAM

VEGAN BANQUET MENU

BANQUET A FOR 2 45(PP)

SAMOSA
ALLOO MATAR
DAAL TADKA
RICE
ROTI
VEGAN VANILA ICE CREAM

BANQUET B FOR 2 55(PP)

TOFFU TIKKA
ONION BHAJI
MASHROOM MASALA
MIX VEGETABLES CURRY
RICE
ROTI
VEGAN VANILA ICE CREAM

BANQUET C FOR 2 65(PP)

TANDOORI SOY CHAAP
TANDOORI MASHROOM
KADAHI TOFU
ALLOO GOBI
RICE
ROTI
VANILA ICE CREAM