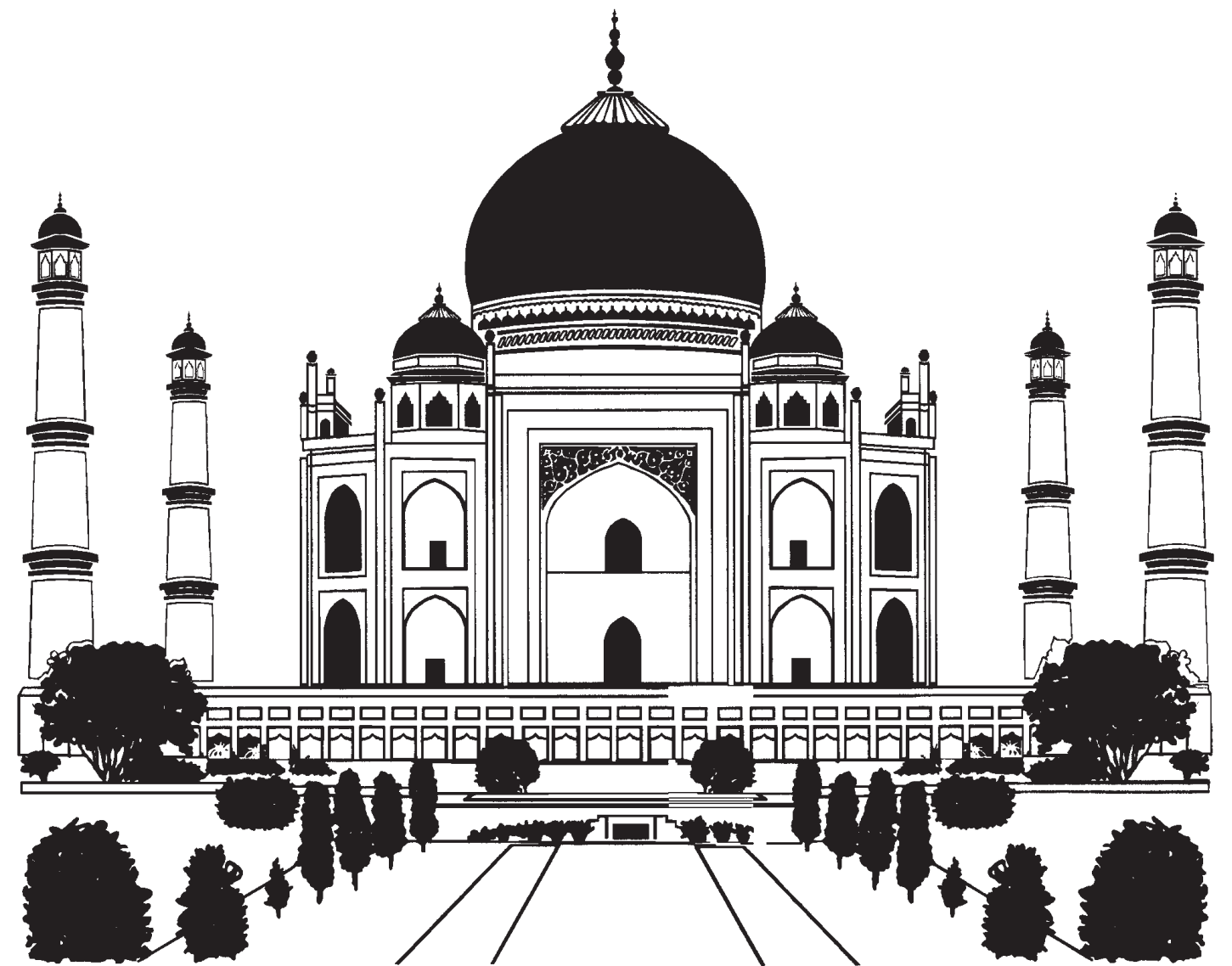


Namastey

**Whether you are a new
or longstanding customer...
It is our pleasure to serve you;
we hope your experience is
“Truly Indian” we look
forward to serving you again
and again....**

**Thank you
Shukria
Dhanyavad**



House of India

House of India



Taj Mahal: A Shrine of Love

Islamic architecture, in its purest form, is epitomized by the incomparable Taj Mahal, built by the Mughal Emperor Shahjahan as a memorial to his wife, Mumtaj Mahal. Work started on this monument in 1634 and continued for almost 22 years. Situated in the city of Agra on the banks of the Yamuna, the Taj is enclosed in a garden amidst fountains and ornamental trees. The walled complex includes two mosques and an imposing gateway. The tomb is encased in white marble which is decorated with flawless sculptures and inlaid design of flowers and calligraphy cut from precious gems. Below the dome, in a dimly lit chamber, lie the mortal remains of Shahjahan and his beloved queen Mumtaj Mahal, reminding the world of their undying love.

The silver light of the full moon shines upon the cool white dome of the Taj Mahal, softly glowing in the night air. The extreme magnificence and beauty of the Taj can be appreciated fully in the subtle moonlight. However, the radiance of dawn and the orange glow of sunset also illumine the splendor of this most beautiful monument of India. Even in the bright light of day, this wonder of the world shines with an awe-inspiring loveliness.

Without doubt, the Taj Mahal ranks amongst the most perfect buildings in the world, flawlessly proportionate, built entirely out of marble. Intended to be a commemoration of the memory of Shahjahan's beloved wife, in reality it is a gift to the human race.

We chose the Taj Mahal as the symbol of our home - and the quintessential home of India. We cannot aspire to such greatness, although our aim is to leave you with our own everlasting memories... and your taste buds gasping for more!

RICE DISHES

BIRIYANI (*a meal in one dish*)

Rice cooked with a variety of spices, meats or vegetables, served with yogurt raita

- ✓ Chicken Biriyani \$21.25
- ✓ Beef Biriyani \$22.75
- ✓ Lamb Biriyani \$22.75
- ✓ Vegetable Biriyani \$18.75
- ✓ Baby Shrimp Biriyani \$23.75
- Chefs Special: Chicken Tikka, assorted vegetables, nuts and raisins \$23.75
- ✓ Fish Biriyani \$22.75

SIDE RICE DISHES

Basmati rice cooked and seasoned with various condiments

- ✓ *Peas Pulao \$11.50
- ✓ *Vegetable Pulao \$11.50
- ✓ *Mushroom Pulao \$11.50
- Extra order of Saffron Basmati rice \$ 5.75

BREADS OF INDIA

NAANS

Dough-like bread made from white flour, cooked on the sides of the Tandoor.

- | | | | | | |
|---|--------|--------|--------|--|-------------|
| ✓ Plain | \$5.95 | Butter | \$6.55 | ✓ FAMILY NAAN NEW | |
| ✓ Onion Seed | \$6.55 | Garlic | \$6.55 | <i>Super large naan topped with onionseed and fresh corriander served whole.</i> | |
| ✓ Coconut & Raisin | | | \$9.25 | ✓ plain | \$16.25 |
| Peshwari (coconut, raisin & cherry) | | | \$9.25 | ✓ garlic | \$18.25 |
| ✓ Massala (onion, garlic, corriander with spices) | | | \$9.25 | ✓ PARATHAS | |
| ✓ KULCHA | | | \$6.55 | <i>Fine wholewheat flour layered then cooked in the Tandoor - then fluffed.</i> | |
| <i>The same dough as Nann - rolled into layers and topped with onion seed and fresh corriander.</i> | | | | ✓ Plain | \$8.00 |
| ✓ Stuffed with Aloo or Kheema | | | \$9.25 | ✓ Stuffed with Aloo or Kheema | \$9.25 |
| ✓ LATCHA PARATHAS | | | \$9.25 | ✓ MINT PARATHAS | \$9.25 |
| <i>Whole wheat dough circular layered, cooked in the tandoor the fluffed.</i> | | | | <i>Fine wholewheat flour Cooked in the Tandoor.</i> | |
| ✓ *TANDORI ROTI | | | \$4.75 | ✓ *CHAPATTI | \$5.50 each |
| | | | | <i>Fine wholewheat flour Cooked on a Tawa (a hot plate).</i> | |

RAITAS

Homemade whipped yogurt, served as a side dish (takes the heat out of a hot curry)

- | | | | |
|--|--------|---|--------|
| ✓ PLAIN RAITA | \$7.75 | ✓ CUCUMBER RAITA | \$8.75 |
| <i>Seasoned with fresh chopped coriander and freshly roasted ground cumin.</i> | | <i>Sprinkled with freshly roasted and ground cumin.</i> | |
| ✓ ONION, TOMATO AND CORIANDER RAITA | \$8.75 | | |
| <i>Sprinkled with freshly roasted and ground cumin.</i> | | | |

DALS

- | | | | |
|---|---------|---|---------|
| DAL MAKHNI | \$15.95 | ✓ *DAL TADKA | \$14.95 |
| <i>Mixture of three types of beans and lentils, cooked with spices to a creamy consistency.</i> | | <i>Boiled yellow split peas tempered with spices.</i> | |

A 18% gratuity will be added to your bill. 20% for parties over 10 persons

(If you feel that this is unwarranted, please speak to the Management)

THE FRESH CATCH (SHRIMPS)

Tiger prawns used for all the following dishes

| | | | |
|--|---------|---|---------|
| MASALA WALIJHINGA (mild) <i>Shrimps cooked in tomato-based cream sauce.</i> | \$25.50 | SHRIMP TIKKA MASALA (medium) <i>Shrimps cooked in a rich tomato-based creamy gravy.</i> | \$25.50 |
| ✓*KADAI JHINGA (hot) <i>Shrimps cooked with onions and green peppers - no sauce.</i> | \$25.50 | PRAWN KHORMA (mild) <i>Prawns cooked in a delicate cashew gravy.</i> | \$25.50 |
| PRAWN PASSANDA (Mild) <i>Cashew based sauce infused with tomato, a tuouch of honey, nuts and raisins.</i> | \$26.00 | *PRAWN KASHMIRI (sweet & spicy) <i>Spicy sauce with a sweet under taste cooked with secret Kashmiri spices, sliced almond and raisins.</i> | \$25.50 |
| GOAN COCONUT SHRIMP <i>Shrimps cooked in a coconut-flavoured sauce and spices.</i> | \$25.50 | PUNJABI SHRIMP (hot) NEW <i>Currry based sauce cooked with lots of fresh ginger and garlic</i> | \$26.50 |
| ✓*SHRIMP VINDALOO (hot) <i>Shrimps cooked in a tangy curry sauce.</i> | \$25.50 | ✓PRAWN DHANSAK (medium) NEW <i>Cooked with lentils and vegetables in creamy curry sauce.</i> | \$26.00 |
| | | LEMON SHRIMP (medium) <i>Cooked in a creamy lemon sauce.</i> | \$26.00 |

VEGETARIAN DELICACIES

All these dishes served with saffron basmati rice or naan on request.

PLEASE SPECIFY WHEN ORDERING

| | | | |
|---|---------|---|---------|
| ✓SAG MUTTER (medium) <i>Pureed Spinach with green peas.</i> | \$16.25 | ✓*MIXED VEGETABLE CURRY (medium) <i>Assorted garden vegetables cooked in a tangy curry gravy.</i> | \$16.25 |
| ✓ALOO PALAK (mild) <i>Potatoes cooked with creamed spinach.</i> | \$16.25 | ✓*VEGETABLE JAL FRAZI (hot) <i>Dry cooked vegetables (no sauce) cooked in hot spices.</i> | \$16.25 |
| ALOO GOBI (medium) <i>Potatoes and califlower cooked dry with masala seasonings -no gravy.</i> | \$16.25 | VEGETABLE MAKHNI MASALA (mild) <i>Assorted vegetables cooked in a rich tomato based gravy.</i> | \$16.25 |
| GOBI MUTTER MASALA (mild-medium) <i>Cauliflower and peas cooked dry with Masala seasonings - no gravy.</i> | \$16.25 | MALAI COCONUT VEGETABLE (medium) <i>Fresh garden vegetables cooked in a creamy coconut sauce with slices of fresh coconut.</i> | \$16.25 |
| VEGETABLE KHORMA (mild) <i>Vegetable mix cooked in a rich, creamy gravy.</i> | \$16.25 | ✓*KADAI MUSHROOMS (medium) <i>Mushrooms cooked in special “Kadai” sauce, sauteed with finely chopped onions and tomatoes, seasoned with coriander.</i> | \$16.75 |
| MALAI KOFTA (mild) <i>Potato and homemade cottage cheese stuffed with a mixture of nuts and raisins served in a creamy cashew nut gravy.</i> | \$16.25 | ✓*BOMBAY POTATOES (medium) <i>Wedges of potatoes, simmered in curry sauce.</i> | \$16.25 |
| ✓BAINGAN BHARTHA <i>Eggplant roasted then mashed and recooked with traditional spices, tomatoes and onions.</i> | \$16.25 | ✓*ALOO CABBAGE (mild-medium) <i>Potatoes stir fried with shredded cabbage & spices.</i> | \$16.25 |
| MUSHROOMS MUTTER PANEER (medium) <i>Mushrooms and peas cooked with homemade cottage cheese.</i> | \$18.25 | ✓*OKRA-DO-PIAZA/BHINDI (medium) <i>Okra & onion stir fried with authentic Indian spices.</i> | \$16.25 |
| ✓*VEGETABLE DO-PIAZA (medium) <i>Mixed vegetables cooked in Indian spices with lots of onions - no sauce.</i> | \$16.25 | *KASHMIRI SUPRISE (medium) <i>Vegetables, nuts and raisins in a medium curry with a touch of honey.</i> | \$16.25 |
| ✓PANEER ALOO SAAG (medium) <i>Homemade cottage cheese cooked with potatoes and spinach.</i> | \$18.25 | ✓*MADRAS MEDLEY (mild) <i>Mix garden vegetables cooked in a medium curry sauce with a hint of coconut.</i> | \$16.25 |
| VEGETABLE PASSANDA (mild) <i>Cashew based sauce infused with tomato, touch of honey, nuts and raisins.</i> | \$16.75 | VEGETABLE TIKKA MASSALA (medium) NEW <i>Cooked in rich tomato and cashew sauce.</i> | \$16.25 |
| ✓SAG PANEER (medium) <i>Chunks of home cheese tempered with pureed spinach and spices.</i> | \$18.25 | CHANA MASSALA (medium) NEW | \$16.25 |
| PANEER WITH ANY DISH | \$18.25 | *MUSHROOM WITH ANY DISH | \$16.75 |
| ✓*VEGETABLE DHANSAK (mild) NEW <i>Assorted vegetables, cooked in a curry and lentil sauce</i> | \$17.25 | ✓*CHICKPEA SAGWALLA (medium) <i>Cooked creamy. Pureed spinach and curry sauce.</i> | \$17.25 |
| | | ✓*MIXED VEGETABLE SAGWALLA (medium) <i>Cooked with creamy spinach sauce.</i> | \$17.25 |
| | | PUNJABI VEGETABLES | \$17.25 |

APPETIZERS

TEST YOUR TASTE BUDS

All served with a selection of Chutneys

| | | | |
|--|-------------|---|---------|
| ✓*SAMOSA Veg. and non-veg. (Lamb) <i>Potatoes and Peas or Minced Beef, seasoned and stuffed into a crispy conical shaped dough.</i> | \$6.25 each | ✓*PRAWN PATIO (pronounced pashu) <i>Baby shrimps cooked with selected spices, onions and tomatoes - served atop a Baby Kulcha.</i> | \$14.50 |
| ✓*VEGETABLE PAKORAS <i>Assorted vegetables “garden fresh” dipped into delicately spiced Gram flour batter and deep fried.</i> | \$9.25 | ✓*SHRIMP PAKORA (6) <i>Shrimp marinated in yogurt and spices, dipped in Gram flour batter - deep fried.</i> | \$19.25 |
| ✓*ONION BHAJIYA <i>Sliced onions mixed with delicate spices and Gram flour - deep fried.</i> | \$9.25 | ✓SHRIMP SHASLICK (3) <i>Shrimp marinated in spices, cooked in the Tandoor, served with mint chatny</i> | \$19.25 |
| ✓CHICKEN TIKKA <i>Chicken breast marinated in spices and yogurt, cooked in the Tandoor,</i> | \$13.75 | ✓*PAPPADOMS x2 <i>Flat crisp breads made from lentil flour, dry cooked over gas flame, served with chutneys.</i> | \$4.75 |
| ✓*KUCHUMBER SALAD <i>Tomatoes, onions, cucumber and fresh coriander leaves tossed with a touch of oil, vinegar and secret seasonings. Served atop a brass tova.</i> | \$7.75 | KABAB PLATTER (small) <i>An assortment of kebabs - chicken - fish - lamb</i> | \$28.75 |
| | | (large) | \$40.75 |

SHANI TANDOOR DELIGHTS

The tandoor is a clay oven, heated from the bottom with coals, meats and breads are cooked inside.

ALL DISHES SERVED WITH A NAAN

(These dishes take at least 20 min. extra cooking time)

Excellent appetizer or entré addition

| | | | |
|---|---------|---|---------|
| ✓METHI MAHI TIKKA <i>Fillet of Wahoo fish steeped in home made yogurt, fenugreek seasoning and spices, grilled in the tandoor.</i> | \$24.75 | ✓MURG NARANGI <i>Tender chicken breast pieces marinated in sun dried orange peel, fresh herbs with vinegar and cream. Grilled on skewers in the tandoor.</i> | \$23.25 |
| ✓*BABRI SEEK KABAB <i>Tender boneless chicken breast, young medallions of lamb minced with hard boiled egg and a plethora of fresh herbs, and grilled on a ‘sigri’. Served with cubes of char grilled lamb and chicken.</i> | \$23.75 | ✓TANDOORI CHOOZA TIKKA <i>Succulent chicken breast pieces marinated with cream cheese, traditional Indian spices with the addition of cloves and cinnamon “Very hot in flavour”.</i> | \$23.25 |
| ✓RACK OF LAMB <i>Suculent lamb loin marinated in hung yogurt, infused with Chef’s own spices. Richly flavoured with roasted cumin and cloves.</i> | \$40.50 | | |
| MURG MALAI TIKKA <i>Tender pieces of chicken breast marinated in home made yogurt, fresh cream and cream cheese that has been blended with fresh crushed ginger and garlic with a hint of red chili and fresh coriander.</i> | \$23.25 | MIXED KABAB PLATTER (large) <i>An assortment of bukhara kebabs, murgh malai, chicken chooza, murgh narangi and other kababs.</i> | \$40.75 |
| ✓TRADITIONAL TANDOORI CHICKEN (medium) <i>Half a Chicken marinated in yogurt and secret spices then cooked in the Tandoor (served with Naan and salad).</i> | \$23.25 | ✓FISH TIKKA <i>Tender chunks of fish - marinated in spices and cooked on a skewer in the Tandoor with green peppers and onions.</i> | \$25.75 |
| ✓CHICKEN TIKKA (medium) <i>Boneless chicken pieces marinated with yogurt and spices, cooked on a skewer in the Tandoor - an excellent starter.</i> | \$23.25 | ✓SHRIMP TIKKA <i>Jumbo shrimp marinated and cooked on a skewer in the Tandoor with green peppers and onions.</i> | \$26.50 |

Dishes marked with ✓ Nut Free , * are dairy free / low fat

All Indian Style Dishes extra \$ 1.75

All of our dishes are gluten free and wheat free except breads and pastries.

Coconut milk can be substituted for cream.

Please be aware of cashew nut based dishes. No peannut products used.

We aim to please your palate. Order your dishes to whatever spice level you wish.

Curry based dishes however cannot be super mild.

BALTI DISHES

All served with Naan Bread (not rice).

Balti is a type of Kashmiri Curry - from "Baltistan", a village in North Pakistan, made famous in Birmingham, England. Here are but a few for you to choose. Enjoy!

| | | | |
|--|---------|--|---------|
| ✓ *BALTI PRAWNS <i>Succulent prawns cooked in specially prepared Balti spices, including poppy and sesame seeds with onion, tomato and green pepper.</i> | \$26.75 | ✓ *BALTI MURG CURRY <i>Chicken and mixed vegetables tempered in traditional Balti curry sauce.</i> | \$23.75 |
| BALTI "VEGETABLE TIKKA" MASSALA <i>Assorted vegetables cooked in a creamy tomato and cashew sauce.</i> | \$18.95 | BALTI MURG AND MUSHROOMS <i>Tender pieces of chicken breast marinated in "chefs" own secret spices cooked with mushrooms.</i> | \$23.75 |
| ✓ *BALTI TAMERIND LAMB CURRY <i>A Tamerind Base Balti Sauce with a touch of coconut (sweet and sour).</i> | \$24.75 | ✓ *BALTI BEEF CURRY <i>Cooked with onion, tomatoes and green peppers.</i> | \$24.75 |
| BALTI "LAMB TIKKA" MASSALA <i>Succulent pieces of boneless leg of lamb cooked in a creamy tomato and cashew sauce with green peppers.</i> | \$24.75 | BALTI "BEEF TIKKA" MASSALA NEW <i>Succulent pieces of beef cooked in a creamy tomato and cashew sauce with green peppers.</i> | \$24.75 |
| BALTI HOUSE OF INDIA <i>Chicken, baby shrimp and green peppers tempered in a traditional Balti curry sauce with a hint of tomato and cashew.</i> | \$26.75 | BALTI BEEF AND MUSHROOM NEW <i>Tender pieces of beef marinated in "chefs" own secret spices cooked with mushrooms.</i> | \$24.75 |
| ✓ *BALTI TOMATO CHICKEN <i>A tomato base Balti sauce including tomato chunks.</i> | \$23.75 | ✓ *BALTI BEEF AND TOMATO NEW <i>A tomato base Balti sauce including tomato chunks.</i> | \$24.75 |
| BALTI "CHICKEN TIKKA" MASSALA <i>Cooked in a cashew nut and tomato base with green pepper sauce.</i> | \$23.75 | ✓ *BALTI TAMERIND BEEF NEW <i>A Tamerind Base Balti Sauce with a touch of coconut (sweet and sour).</i> | \$24.75 |

NON VEGETABLE CURRIES

COLLECTED FROM ALL OVER INDIA

All main dishes served with saffron basmati rice

CHICKEN SPECIALTIES

Breast meat used for all the following dishes.

| | | | |
|---|---------|---|---------|
| BUTTER CHICKEN MASALA (mild) <i>Tandoori chicken cooked in a rich tomato-based creamy gravy.</i> | \$20.25 | ✓ *CHICKEN BHUNA (spicy) <i>Spices wrapped around chicken and dry cooked - no sauce.</i> | \$20.75 |
| SHAJAHANI MURG (CHICKEN) (mild) <i>Tender chicken cooked in a cashew nut gravy.</i> | \$20.25 | MALAI COCONUT MUTTER MURG (mild) <i>Chicken pieces in a delicate creamy coconut based gravy with fresh coconut slices and peas.</i> | \$20.75 |
| DUM KA MURG (CHICKEN) (medium) <i>From the secret recipes of Royal Moghual Rajah's kitchen. (In creamy sauce)</i> | \$20.25 | ✓ *CHICKEN DO-PIAZA (medium) <i>Chicken cooked in traditional Indian spices with lots of onions - no sauce.</i> | \$20.25 |
| SAFRANI MURG (mild) <i>Tender chicken breast pieces cooked in a creamy saffron-flavoured gravy.</i> | \$20.25 | ✓ *CHICKEN SAGWALLA (medium) <i>Tender chicken pieces cooked with creamed spinach sauce.</i> | \$21.75 |
| CHICKEN KHORMA (mild) <i>A rich creamy cashew nut sauce.</i> | \$20.25 | ✓ *CHICKEN ROGANJOSH <i>Cooked in a medium rich gravy</i> | \$20.25 |
| NEELGIRI CHICKEN KHORMA (mild-medium) <i>Chicken cooked in coconut and cilantro-flavoured sauce.</i> | \$20.25 | CHICKEN PASSANDA (mild) <i>Cashew based sauce infused with tomato, a tuouch of honey, nuts and raisins.</i> | \$20.75 |
| ✓ *CHICKEN CHETTINOD (very hot) <i>"For those hotter curry lovers", cooked in a creamy sauce with peppercorns.</i> | \$20.25 | ✓ *CHICKEN DHANSAK (medium) <i>Tender breasted chicken cooked with lentils and vegetables.</i> | \$19.75 |
| CHICKEN TIKKA MASALA (spicy-medium) <i>Same base as Butter Chicken Masala, spicier with chunks of tomato added, has less butter.</i> | \$20.25 | LEMON CHICKEN (mild) <i>Chicken breast cooked in a delicate creamy lemon sauce with green peppers.</i> | \$20.75 |
| ✓ *MADRAS CHICKEN (medium-hot) <i>Cooked in a delicate hint of coconut in a medium hot curry sauce.</i> | \$20.25 | ✓ *CHICKEN KADAI (hot) NEW <i>Chicken cooked with onion based gracy with green peppers.</i> | \$20.75 |
| *KASHMIRI CHICKEN <i>A medium spicy curry with a sweet taste of honey cooked with secret Kashmiri spices, sliced almonds and raisins.</i> | \$20.25 | CHICKEN AND BABY SHRIMP NEW <i>Cooked in any sauce.</i> | \$23.75 |
| ✓ *CHICKEN VINDALOO (very hot) <i>Meat cooked with potatoes in a "hot" spicy gravy - sauce contains vinegar to quiet that "tang."</i> | \$20.25 | CHICKEN PUNJABI (hot) NEW <i>Currry based sauce cooked with lots of fresh ginger and garlic.</i> | \$22.75 |
| ✓ *CHICKEN JAL FRAZI (very hot) <i>Tender pieces of meat cooked with onions and green peppers, dry cooked - no sauce.</i> | \$20.25 | CHICKEN AND MUSHROOM NEW <i>Cooked in any sauce.</i> | \$22.75 |
| | | CHICKPEAS WITH ANY CHICKEN DISH NEW | \$22.75 |

Dishes marked with ✓ Nut free, are dairy free / low fat*

All Indian Style Dishes extra \$ 1.75

All of our dishes are gluten free and wheat free except breads and pastries cashew nuts used in some dishes.

LAMB DELICACIES

Boneless leg of lamb used for all the following dishes.

| | | | |
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| *LAMB MASALA (medium) <i>Small chunks of Lamb cooked in a curry and tomato gravy.</i> | \$23.25 | ✓ *LAMB JAL FRAZI (very hot) <i>Tender pieces of Lamb cooked with onions and green peppers - no gravy.</i> | \$23.25 |
| ✓ *LAMB VINDALOO (very hot) <i>Cooked in a "hot" spicy gravy with potatoes.</i> | \$23.25 | ✓ *LAMB SAGWALLA (mild) <i>Tender chunks of Lamb cooked in puréed spinach with Indian spices.</i> | \$23.75 |
| *LAMB KASHMIRI <i>Spicy sauce with a sweet under taste cooked with secret Kashmiri spices, sliced almond and raisins.</i> | \$23.25 | HANDI GHOSH (medium) <i>Lamb cooked in a "Kadai" sauce, with finely chopped onions and tomatoes, flavoured with bay leaf and mace.</i> | \$23.25 |
| LAMB TIKKA MASALA (medium) <i>Lamb cooked in a medium-spicy tomato and cashew sauce.</i> | \$23.25 | ✓ *MADRAS LAMB (medium) <i>Small chunks of lamb cooked in a medium- spicy curry sauce with a slight hint of coconut.</i> | \$23.25 |
| SAFRANI GHOSH (mild) <i>Lamb cooked in a creamy saffron-flavoured gravy.</i> | \$23.25 | LAMB PASSANDA (mild) <i>Cashew based sauce infused with tomato, a touch of honey, nuts and raisins.</i> | \$23.75 |
| ✓ *LAMB DHANSAK (medium) <i>Succulent pieces of lamb cooked with lentils and spices.</i> | \$23.75 | PUNJABI LAMB (hot) NEW <i>Curry based sauce cooked with lots of fresh ginger and garlic</i> | \$24.50 |
| ✓ *LAMB ROGANJOSH (medium) <i>Lamb cooked in a rich medium spicy gravy.</i> | \$23.25 | MUSHROOMS ADDED TO ANY LAMB DISH NEW | \$24.25 |
| LAMB KHORMA (mild) <i>Lamb cooked in a delicate cashew gravy.</i> | \$23.75 | CHICKPEAS WITH ANY LAMB DISH NEW | \$24.50 |

BEEF LOVERS FAVOURITES

Sirloin grade A beef used for all the following dishes

| | | | |
|--|---------|--|---------|
| ✓ *BEEF ROGANJOSH (medium) <i>A Bermuda Gold Award winner; Beef cooked in a rich medium spicy gravy.</i> | \$22.00 | BEEF MAKHNI MASALA (mild) <i>Cooked in a creamy tomato based sauce.</i> | \$22.00 |
| ✓ *BEEF VINDALOO (very hot) <i>Cooked in a "hot" spicy-tangy gravy with potatoes.</i> | \$22.00 | ✓ *BEEF MADRAS (medium) <i>Small pieces of beef cooked in a medium hot curry sauce with a hint of coconut.</i> | \$22.00 |
| SAFRANI BEEF (mild) <i>Your choice of tender pieces of meat cooked in a creamy saffron-flavoured gravy.</i> | \$22.00 | BEEF KHORMA (mild) <i>Beef cooked in a delicate cashew gravy.</i> | \$22.00 |
| ✓ *BEEF JAI FRAZI (very hot) <i>Tender pieces of meat cooked with onions and green peppers - no gravy.</i> | \$22.00 | PUNJABI BEEF (hot) NEW <i>Currry based sauce cooked with lots of fresh ginger and garlic</i> | \$23.75 |
| BEEF PASSANDA (mild) NEW <i>Cashew based sauce infused with tomato, a touch of noney, nuts and raisins.</i> | \$22.50 | ✓ *BEEF KADAI (hot) NEW <i>Beef cooked with onion based gracy with green peppers.</i> | \$22.75 |
| BEEF TIKKA MASSALA (mild) <i>Beef cooked in a medium-spicy tomato and cashew sauce.</i> | \$22.00 | ✓ *BEEF DHANSAK (medium) NEW <i>Succulent beef cooked with lentils and vegetable.</i> | \$22.50 |
| *KASHMIRI BEEF (sweet & spicy) <i>Tender chunks of beef cooked with secret Kashmiri spices into a spicy but sweet gravy with sliced almonds and raisins.</i> | \$22.00 | ✓ *BEEF SAGWALLA (medium) <i>Cooked in a pureed spinach sauce and curry sauce.</i> | \$23.75 |
| ✓ *BEEF BHUNA (hot) <i>Spicy dish, dry cooked with sauteed onions, spices blended into meat - no gravy.</i> | \$22.50 | MUSHROOMS AND BEEF IN ANY SAUCE NEW <i>Cooked in any sauce.</i> | \$23.75 |
| | | CHICKPEAS AND BEEF IN ANY SAUCE NEW | \$23.75 |
| | | MALAI COCONUT BEEF (mild) <i>Cooked in cashew and coconut creamy sauce.</i> | \$22.50 |

THE FRESH CATCH (FISH)

Wahoo used for all the following dishes

| | | | |
|---|---------|---|---------|
| ✓ *FISH FRY <i>Panfried fish marinated South Indian style - no gravy.</i> | \$23.25 | FISH NEELGIRI KHORMA (mild-medium) <i>Fish cooked in a coconut-cilantro sauce.</i> | \$23.25 |
| ✓ *FISH CURRY (medium) <i>Delicate fish cubes cooked in a tangy gravy.</i> | \$23.25 | FISH & VEGETABLE MAKHNI MASALA (mild) <i>Pieces of fish cooked in a rich tomato-based creamy sauce with a serving of garden vegetables cooked into the sauce.</i> | \$24.50 |
| ✓ *FISH MADRAS (medium) <i>Small pieces of fish cooked in a medium-hot curry sauce with a hint of coconut</i> | \$23.25 | GOAN COCONUT FISH CURRY <i>Fish cooked in a creamy coconut gravy.</i> | \$23.25 |
| *KASHMIRI FISH (sweet & spicy) <i>Tender chunks of fish cooked with secret Kashmiri spices into a spicy but sweet gravy with cashews and raisins.</i> | \$23.25 | FISH TIKKA MASALA (medium) <i>Fish cooked in a creamy tomato and cashew sauce.</i> | \$23.25 |
| LEMON FISH (medium) <i>Cooked in a creamy lemon sauce.</i> | \$23.50 | FISH PASSANDA (mild) <i>Cashew based sauce infused with tomato, a touch of honey, nuts and raisins.</i> | \$23.75 |