

TAKEAWAY



## FRIED ENTREES

Served with a mild Chilli Sauce

### Onion Bhagis \$8.90

By popular demand, this addition to our menu is a combination of finely sliced onions, mixed with our special spices and coated in a seasoned batter (5pcs)

### Onion Pakoras \$7.90

These are very popular all over India and have established themselves as a firm favourite. They are made by coating finely chopped onions and spinach with a spicy batter (5pcs)

### Aloo Bhonda \$6.90

The Nation's favourite tea-time snack. Mashed potatoes mixed in special herbs dipped in chick pea batter served deep fried (5pcs)

### Samosas \$7.90

The ever popular samosas make a wonderful treat on any occasion. Fresh home-made crispy triangular shaped pastries stuffed with potato vegetable mix (2pcs)

### Vegetarian Combination \$9.90

A selection of Onion Pakoras, Aloo Bhondas and Vegetable Samosa (5pcs)

## MAINS

Served mild unless requested

### Aloo Gobi \$16.90

An exotic and colourful combination of potatoes and cauliflower simmered with onion, tomato in unique Mughlai spices

### Mattar Mushroom \$16.90

The Nations favourite mushrooms and mattar, cooked with juicy peas and flavoured with cashew sauce

### Mushroom Do Piazza \$16.90

A mushroom curry cooked with an abundance of onions and garnished with peas

### Vegetable Vindaloo \$16.90

It is traditionally a hot curry, but the quantity of chillies can be adjusted to suit individual taste. Tasty diced vegetables cooked in spicy vindaloo sauce with potatoes

### Baingan Bharta \$16.90

Roasted eggplant mashed and combined with onions, peas and tomato seasoned with mild Indian spices

### Aloo Matter \$15.90

An exotic and colourful combination of potatoes and peas simmered with in special Mughlai spices finished in a cashew sauces

### Aloo Palak \$14.90

An exotic and colourful combination of potatoes and spinach simmered with in special Mughlai spices finished in a cashew sauces

### Naurathan Korma \$13.90

A variety of seasonal vegetables are cooked together in a gravy flavoured by ground almond and finished with coconut cream

### Aloo Masala \$12.90

An exotic and colourful combination of potatoes simmered with onion, tomato and capsicum in custom Mughlai spices

### Chann Masala \$12.90

A delicious combination of chick-peas smothered in almond and creamy sauce with onion, tomato and capsicum

### Rajmal Masala \$12.90

A delicate combination of red kidney beans simmered with onion, tomato and capsicum in special spices

### Chann Aloo \$12.90

An exotic blending of chick-peas, potatoes together with onion tomato and capsicum in notable spices

### Bombay Aloo \$14.90

A timeless dish combining baby potatoes cooked in a creamy coconut sauce with unique spices and curry leaves

### Dal Punjabi \$12.90

This is a speciality of the north eastern region of India. A blend of five lentil delicacy with special herbs and spices cooked over a slow fire

### Dal Sagwala \$13.90

Full of essential nutrients and goes well with any other delicacy, the spinach and lentil complement extremely well when finished with mughal magic

### Yellow Dal \$15.90

This is a speciality of India. A toor lentil delicacy with special herbs and spices cooked over a slow fire finished with zucchini and carrot

## BREAD

### Naan \$3.50

A tandoori bread made of plain flour.

### Roti \$3.50

A simple wholemeal bread baked in oven.

### Garlic Naan \$3.90

Tandoor-baked completed with a brush of garlic oil.

### Herb Naan \$3.90

Poppy, sesame seeds and special spices.

### Vegetable Parantha \$4.90

Stuffed potato and herbs.

### Vegetable & Garlic Parantha \$5.50

Stuffed potato with herbs and garlic

### Onion Kulcher \$4.90

Stuffed with onions and herbs

### Lahori Kulcher \$4.90

Tandoori naan stuffed with dry fruit

DINE-IN



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### Samosas \$9.90

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### Vegetarian Combination \$10.90

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### Aloo Gobi \$18.90

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### Mushroom Do Piazza \$18.90

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### Baingan Bharta \$19.90

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### Vegetable & Garlic Parantha \$5.90

Stuffed potato with herbs and garlic

### Onion Kulcher \$5.50

Stuffed with onions and herbs

### Lahori Kulcher \$5.50

Tandoori naan stuffed with dry fruit