

## VEGETARIAN

<b>Dal Makhani (W)</b>	12
Urad dal (black lentils) cooked in traditional Punjabi spices	
<b>Pumpkin Masala (W) (GF)</b>	16
Diced pumpkin tempered with onion, fennel seeds, fenugreek and finished with chef's own sauce	
<b>Aloo Mutter (W) (GF)</b>	16
Chunky potato and peas cooked in a mild curry sauce	
<b>Shahi Paneer (mild) (N)</b>	17
Home made cottage cheese served in a delicious tomato based light cream sauce with authentic spices and crushed cashew nuts	
<b>Aloo Gobi (W) (GF)</b>	16
Cauliflower and potatoes tossed in northern Indian spices, served with spring onions and coriander	
<b>Saag Aloo (W)</b>	16
Fresh spinach and potatoes cooked with traditional northern Indian spices	
<b>Saag Paneer</b>	17
Fresh spinach and home made cottage cheese cooked with traditional Punjabi spices	
<b>Mixed Vegetable Curry (W) (GF)</b>	16
Fresh seasonal vegetables tossed with garlic, ginger, coriander and light spices	
<b>Coconut Vegetable Curry (W) (GF)</b>	17
Fresh seasonal vegetables tossed with garlic, ginger, coriander and light spices with a dash of coconut cream	
<b>Aloo Eggplant (W)</b>	17
Eggplant and potato cooked in light spices	
<b>Kashmiri Vegetables (N)</b>	17
Fresh seasonal vegetables cooked with mild spices in a cashew sauce and finished with a dash of cream	
<b>Channa Masala</b>	16
Chickpeas cooked with fresh tomato, cumin and traditional spices	
<b>Malai Kofta (N)</b>	17
Dumplings made from cottage cheese, nuts, and minced fresh vegetables, cooked in a mild creamy gravy	
<b>Chilli Cheese (medium or hot)</b>	20
Home made cottage cheese cooked with onion, capsicum, green chilli and chef's special spices	
<b>Chilli Mushrooms (medium or hot) (WO) (GF)</b>	20
Mushrooms cooked with onion, capsicum, green chilli and the chef's special spices.	

### DIETARIES

(V) - Vegetarian  
 (W) - Vegan  
 (WO) - Vegan Option  
 (GF) - Gluten Free  
 (N) - Contains Nuts

## RICE AND BIRYANI

<b>Basmati Rice</b>	Small 7	Large 9
<b>Vegetable Rice</b>	Small 8	Large 9
<b>Coconut Rice</b>	Small 8	Large 9
<b>Kashmiri Rice</b>	Small 8	Large 9
<b>Saffron Rice</b>	Small 8	Large 9
<b>Biryani Rice:</b>		<b>20.00</b>
Your choice of <b>Chicken / Lamb / Beef</b> cooked in basmati rice		

## TANDOORI BREADS

<b>Roti</b>		□
Organic whole meal flatbread cooked in the tandoor oven		
<b>Naan</b>		4
Plain flour flatbread cooked in the tandoor oven		
<b>Garlic Roti or Naan</b>		4.50
Roti or Naan finished with garlic spread		
<b>Aloo Paratha</b>		5.50
Naan stuffed with spicy potatoes		
<b>Masala Kulcha</b>		5.50
Naan stuffed with spiced potatoes and cottage cheese		
<b>Kashmiri Naan (N)</b>		5.50
Naan filled with dried fruit and nuts		
<b>Keema Naan</b>		5.50
Naan stuffed with lamb and authentic spices		
<b>Cheese Naan</b>		5.50
Naan stuffed with cheese		
<b>Cheese Garlic Naan</b>		5.50
Naan stuffed with cheese and topped with garlic		
<b>Spinach Cheese Naan</b>		6.50
Naan stuffed with cheese and Spinach		
<b>Spinach Cheese Garlic Naan</b>		6.50
Naan stuffed with cheese and Spinach and topped with garlic		

## DESSERTS

<b>Gulab Jamun (4 pieces)</b>	10
Famous Indian dessert; sweet dumplings in an authentic sauce	

## SIDE ORDERS

<b>Mango Chutney (mild, sweet)</b>	3
<b>Mixed Pickle (med-hot)</b>	4
<b>Papadums (6 pieces)</b>	2
<b>Raita</b>	5
Plain yoghurt mixed with cucumber, carrots and light seasoning	



**chutney bar**  
MORNINGTON



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**44-46 Main Street Mornington**

## ENTRÉE

<b>Vegetable Pakoras</b> (V) (WO) (GF)	9
Lightly spiced assorted fresh vegetables dipped in chickpea batter and shallow fried	
<b>Onion Bhaji</b> (V) (WO) (GF)	9
Spiced slices of onion dipped in chickpea batter & shallow fried	
<b>Vegetable Samosa (2 pieces)</b> (V)	10
Pastry pyramids stuffed with lightly spiced peas and potatoes	
<b>Mushroom Pakora</b> (V) (GF)	12
Lightly spiced mushrooms rolled in a chickpea batter & shallow fried	
<b>Chicken Pakora</b> (GF)	12
Tandoori marinated chicken fillets rolled in a light chickpea batter and shallow fried	
<b>Fish Pakora</b> (GF)	15
Mild tandoori marinated fish fillets rolled in a light chickpea batter and shallow fried	
<b>Prawn Cutlets (6 pieces)</b> (GF)	20
Marinated tiger prawns rolled in a light chickpea batter & shallow fried	

## TANDOORI ENTRÉE

<b>Tandoori Mushroom</b> (V)	12
Traditionally marinated mushrooms roasted in our tandoor oven	
<b>Seekh Kebab</b>	14
Minced lamb with a hint of ginger, garlic, fresh coriander and freshly ground spices, skewered and cooked in our tandoor oven	
<b>Chicken Tikka</b>	15
Boneless chicken marinated in yoghurt, special herbs and light spices, cooked in our tandoor oven	
<b>Tandoori Chicken</b>	15
Tender chicken marinated with yoghurt, special herbs and light spices	
<b>Barra Kebab</b> (4 pieces)	18
Lamb cutlets marinated with special herbs & authentic spices	
<b>Sizzler</b>	28
Our popular mouth watering sizzler has a selection of tandoori specialties	

## MAINS

### SEAFOOD

<b>Butter Prawns (mild)</b> (N)	20
Tiger prawns cooked in our famous creamy tomato based sauce	
<b>Prawn Masala (medium)</b>	20
Tiger prawns tossed with onions, capsicum and masala gravy with a dash of coconut milk	

<b>Prawn Vindaloo</b> (medium or hot)	20
Tiger prawns cooked in our homemade spicy vinegar based curry	
<b>Vindaloo Fish Curry</b> (medium or hot)	20
Fillets of fish cooked in our famous spicy vinegar based curry	
<b>Goan Fish Curry</b>	20
Fresh fillets of fish prepared with our own special spices, finished with a dash of coconut milk	
<b>Chilli Lime Prawns</b>	22
Tiger prawns pan fried with garlic, chilli, lime and the chef's special spices	

### CHICKEN

<b>Butter Chicken</b> (N)	17
Our famous Butter Chicken contains boneless chicken with light spices and crushed cashew nuts in a pureed tomato sauce	
<b>Chicken Korma</b> (N)	17
Boneless chicken cooked with cashew paste and yellow gravy with a dash of light cream	
<b>Chicken Tikka Masala</b> (N)	17
Marinated chicken fillets, cooked in our tandoori oven, then pan fried with diced onions, green capsicum and a mild red gravy	
<b>Saag Chicken</b>	17
Tender chicken fillets cooked with Punjabi style spinach, and a hint of fenugreek and coriander	
<b>Punjabi Chicken</b>	17
Marinated chicken fillets, pan fried with diced green capsicum, onion, and tomatoes with a yellow gravy	
<b>Chicken Jalfrezi</b>	17
Tender boneless chicken pan-fried with capsicum, tomato and special spices in a light sweet and sour gravy	
<b>Chicken Chickpea Masala</b>	17
Marinated chicken fillets, cooked in the tandoor oven, then pan fried with chickpeas and a traditional masala gravy	
<b>Chicken Madras</b>	17
South Indian dish made with curry leaves, coconut milk & mustard	
<b>Chilli Chicken</b>	17
Chicken fillets cooked with onion, capsicum, green chilli and chef's special spices	
<b>Chicken Vegetable Curry</b>	17
Chicken fillets cooked with onions, garden vegetable's and chef's special spices	

### LAMB

<b>Rogan Josh</b>	20
Lamb slow cooked with yoghurt, onion, garlic, ginger and tomato	
<b>Lamb Coconut (medium or hot)</b>	20
Tender lamb cooked in a yellow coconut gravy	
<b>Kashmiri Lamb</b> (N)	20
Lamb cooked in a mild creamy sauce with dried fruit & nuts	
<b>Saag Gosht</b>	20
Lamb pieces cooked with spinach, fenugreek and a hint of coriander	
<b>Lamb Do Piazza</b>	20
A dry dish: tender lamb well seasoned in authentic spices, cooked with onions, tomato, capsicum and coriander	
<b>Lamb Korma</b> (N)	20
Succulent lamb cooked with cashew paste and served in a mild yellow gravy, with a dash of light cream	
<b>Lamb Vindaloo</b> (medium or hot)	20
Tender lamb cooked with homemade vindaloo paste	
<b>Chilli Lamb</b> (medium or hot)	20
Tender lamb cooked with onion, capsicum, green chilli and spices	
<b>Lamb Vegetable Curry</b>	20
Lamb cooked with onions, garden vegetable's and chef's special spices	

### BEEF

<b>Beef Vindaloo</b> (medium or hot)	18
Beef marinated overnight in vindaloo paste and special tangy spices	
<b>Beef Madras</b> (medium or hot)	18
Beef chunks cooked in coconut milk and authentic Sth Indian spices	
<b>Kashmiri Beef</b> (N)	18
Beef in a mild creamy sauce with fennel seeds, dried fruit & nuts	
<b>Bombay Beef</b>	18
Traditional beef curry cooked with potatoes and onions	
<b>Beef Korma</b> (mild) (N)	18
Beef cooked in mild yellow cashew gravy with a dash of light cream	
<b>Beef Saag Wala</b>	18
Choice beef pieces cooked with spinach, fenugreek and coriander	
<b>Chilli Beef</b> (medium or hot)	18
Tender beef cooked with onion, capsicum, green chilli and spices	
<b>Beef Vegetable Curry</b>	18
Beef cooked with onions, garden vegetable's and chef's special spices	