

VEGETARIAN

Dal Makhani (W)	16
Urads dal (black lentils) cooked in traditional Punjabi spices	
Pumpkin Masala (W) (GF)	18
Diced pumpkin tempered with onion, fennel seeds, fenugreek and finished with chef's own sauce	
Aloo Muttar (W) (GF)	18
Chunky potato and peas cooked in a mild curry sauce	
Shahi Paneer (mild) (N)	18
Home made cottage cheese served in a delicious tomato based light cream sauce with authentic spices and crushed cashew nuts	
Aloo Gobi (W) (GF)	18
Cauliflower and potatoes tossed in northern Indian spices, served with spring onions and coriander	
Saag Aloo (W)	18
Fresh spinach and potatoes cooked with traditional northern Indian spices	
Saag Paneer	18
Fresh spinach and home made cottage cheese cooked with traditional Punjabi spices	
Mixed Vegetable Curry (W) (GF)	18
Fresh seasonal vegetables tossed with garlic, ginger, coriander and light spices	
Coconut Vegetable Curry (W) (GF)	18
Fresh seasonal vegetables tossed with garlic, ginger, coriander and light spices with a dash of coconut cream	
Aloo Eggplant (W)	18
Eggplant and potato cooked in light spices	
Kashmiri Vegetables (N)	18
Fresh seasonal vegetables cooked with mild spices in a cashew sauce and finished with a dash of cream	
Channa Masala	18
Chickpeas cooked with fresh tomato, cumin and traditional spices	
Malai Kofta (N)	18
Dumplings made from cottage cheese, nuts, and minced fresh vegetables, cooked in a mild creamy gravy	
Chilli Cheese (medium or hot)	22
Home made cottage cheese cooked with onion, capsicum, green chilli and chef's special spices	
Chilli Mushrooms (medium or hot) (WO) (GF)	22
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

Basmati Rice	Small 7	Large 9
Vegetable Rice	Small 8	Large 9
Coconut Rice	Small 8	Large 9
Kashmiri Rice	Small 8	Large 9
Saffron Rice	Small 8	Large 9
Biryani Rice:	20	
Your choice of Chicken / Lamb / Beef cooked in basmati rice		

TANDOORI BREADS

Roti	4
Organic whole meal flatbread cooked in the tandoor oven	
Naan	4
Plain flour flatbread cooked in the tandoor oven	
Garlic Roti or Naan	5
Roti or Naan finished with garlic spread	
Aloo Paratha	5
Naan stuffed with spicy potatoes	
Masala Kulcha	6
Naan stuffed with spiced potatoes and cottage cheese	
Kashmiri Naan (N)	6
Naan filled with dried fruit and nuts	
Keema Naan	6
Naan stuffed with lamb and authentic spices	
Cheese Naan	6
Naan stuffed with cheese	
Cheese Garlic Naan	6
Naan stuffed with cheese and topped with garlic	
Spinach Cheese Naan	6
Naan stuffed with cheese and Spinach	
Spinach Cheese Garlic Naan	6
Naan stuffed with cheese and Spinach and topped with garlic	

DESSERTS

Gulab Jamun (4 pieces)	14
Famous Indian dessert; sweet dumplings in an authentic sauce	

SIDE ORDERS

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



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ENTRÉE

Vegetable Pakoras (V) (WO) (GF)	12
Lightly spiced assorted fresh vegetables dipped in chickpea batter and shallow fried	
Onion Bhaji (V) (WO) (GF)	12
Spiced slices of onion dipped in chickpea batter & shallow fried	
Vegetable Samosa (2 pieces) (V)	10
Pastry pyramids stuffed with lightly spiced peas and potatoes	
Mushroom Pakora (V) (GF)	15
Lightly spiced mushrooms rolled in a chickpea batter & shallow fried	
Chicken Pakora (GF)	18
Tandoori marinated chicken fillets rolled in a light chickpea batter and shallow fried	
Fish Pakora (GF)	18
Mild tandoori marinated fish fillets rolled in a light chickpea batter and shallow fried	
Prawn Cutlets (6 pieces) (GF)	20
Marinated tiger prawns rolled in a light chickpea batter & shallow fried	

TANDOORI ENTRÉE

Tandoori Mushroom (V)	18
Traditionally marinated mushrooms roasted in our tandoor oven	
Seekh Kebab	18
Minced lamb with a hint of ginger, garlic, fresh coriander and freshly ground spices, skewered and cooked in our tandoor oven	
Chicken Tikka	18
Boneless chicken marinated in yoghurt, special herbs and light spices, cooked in our tandoor oven	
Tandoori Chicken	18
Tender chicken marinated with yoghurt, special herbs and light spices	
Barra Kebab (4 pieces)	20
Lamb cutlets marinated with special herbs & authentic spices	
Sizzler	32
Our popular mouth watering sizzler has a selection of tandoori specialties	

MAINS

SEAFOOD

Butter Prawns (mild) (N)	22
Tiger prawns cooked in our famous creamy tomato based sauce	
Prawn Masala (medium)	22
Tiger prawns tossed with onions, capsicum and masala gravy with a dash of coconut milk	

Prawn Vindaloo (medium or hot)	22
Tiger prawns cooked in our homemade spicy vinegar based curry	
Vindaloo Fish Curry (medium or hot)	22
Fillets of fish cooked in our famous spicy vinegar based curry	
Goan Fish Curry	22
Fresh fillets of fish prepared with our own special spices, finished with a dash of coconut milk	
Chilli Lime Prawns	24
Tiger prawns pan fried with garlic, chilli, lime and the chef's special spices	

CHICKEN

Butter Chicken (N)	20
Our famous Butter Chicken contains boneless chicken with light spices and crushed cashew nuts in a pureed tomato sauce	
Chicken Korma (N)	20
Boneless chicken cooked with cashew paste and yellow gravy with a dash of light cream	
Chicken Tikka Masala (N)	20
Marinated chicken fillets, cooked in our tandoori oven, then pan fried with diced onions, green capsicum and a mild red gravy	
Saag Chicken	20
Tender chicken fillets cooked with Punjabi style spinach, and a hint of fenugreek and coriander	
Punjabi Chicken	20
Marinated chicken fillets, pan fried with diced green capsicum, onion, and tomatoes with a yellow gravy	
Chicken Jalfrezi	22
Tender boneless chicken pan-fried with capsicum, tomato and special spices in a light sweet and sour gravy	
Chicken Chickpea Masala	20
Marinated chicken fillets, cooked in the tandoor oven, then pan fried with chickpeas and a traditional masala gravy	
Chicken Madras	20
South Indian dish made with curry leaves, coconut milk & mustard	
Chilli Chicken	22
Chicken fillets cooked with onion, capsicum, green chilli and chef's special spices	
Chicken Vegetable Curry	20
Chicken fillets cooked with onions, garden vegetable's and chef's special spices	

LAMB

Rogan Josh	22
Lamb slow cooked with yoghurt, onion, garlic, ginger and tomato	
Lamb Coconut (medium or hot)	22
Tender lamb cooked in a yellow coconut gravy	
Kashmiri Lamb (N)	24
Lamb cooked in a mild creamy sauce with dried fruit & nuts	
Saag Gosht	22
Lamb pieces cooked with spinach, fenugreek and a hint of coriander	
Lamb Do Piazza	22
A dry dish: tender lamb well seasoned in authentic spices, cooked with onions, tomato, capsicum and coriander	
Lamb Korma (N)	22
Succulent lamb cooked with cashew paste and served in a mild yellow gravy, with a dash of light cream	
Lamb Vindaloo (medium or hot)	22
Tender lamb cooked with homemade vindaloo paste	
Chilli Lamb (medium or hot)	24
Tender lamb cooked with onion, capsicum, green chilli and spices	
Lamb Vegetable Curry	22
Lamb cooked with onions, garden vegetable's and chef's special spices	
BEEF	
Beef Vindaloo (medium or hot)	20
Beef marinated overnight in vindaloo paste and special tangy spices	
Beef Madras (medium or hot)	20
Beef chunks cooked in coconut milk and authentic Sth Indian spices	
Kashmiri Beef (N)	22
Beef in a mild creamy sauce with fennel seeds, dried fruit & nuts	
Bombay Beef	20
Traditional beef curry cooked with potatoes and onions	
Beef Korma (mild) (N)	20
Beef cooked in mild yellow cashew gravy with a dash of light cream	
Beef Saag Wala	20
Choice beef pieces cooked with spinach, fenugreek and coriander	
Chilli Beef (medium or hot)	22
Tender beef cooked with onion, capsicum, green chilli and spices	
Beef Vegetable Curry	20
Beef cooked with onions, garden vegetable's and chef's special spices	