

# South Indian's Specials

## Madras Masala Dosa

Mashed potato slowly stirred with onions and tomato cracked with mustard seed and curry leafs, served with sambar and chutney

\$12.00

## Cheese Masala Dosa

Mashed potato slowly stirred with onions and tomato cracked with mozzarella cheese, mustard seed and curry leaves served with sambar and chutney

\$13.50

## Paneer Dosa

Grated cottage cheese with chopped onion, tomatoes and capsicum with South Indian spices.

\$13.50

## Mushroom Dosa

Chopped mushroom with onions and tomatoes along with South Indian spices

\$13.00

## Madras Masala Uttapam

A flat thicker version of the dosa topped with onions, tomatoes, coriander leafs and green chilli.

\$13.00

## Onion karapodi dosa

Filling with chopped onions and South Indian spices.

\$12.00

## Plain Ghee Roast Dosa

Unique South Indian special Ghee spread it well with thin and crispy.

\$11.00

## 70MM Masala Dosa

Bigger in size! Enough for 2! Comes with Potato Masala, Sambar and Chutney.

\$20.00

## Plain Dosa with Chicken Curry

Plain Dosa comes with South Indian special Chicken Curry

\$13.50

## Egg Dosa

Wrapped with eggs and a mixture of chopped onions, Tomatoes, Coriander leafs and traditional spices

\$13.00

## Kheema Dosa

Lamb mince with fresh ginger, garlic, onions and tomatoes along with South Indian spices.

\$14.00





# South Indian's Specials

## Kerala Prawn Dosa

\$14.00

Mince Prawns with Capsicum, Onions, Tomatoes, Green Chilly with South Indian spices.

## Chicken Dosa

\$14.00

Smoky chopped chicken with Capsicum, Onions, Tomatoes, Green Chilly with South Indian spices.

## Upma

\$11.00

Cooked as a thick porridge from dry roasted semolina or coarse Rawa with Onions, Green chilly, Coriander leafs and traditional spices

## Madras Idly

\$11.00

Steamed Batter of rice and Urad dal served with Sambar & Coconut Chutney.

## Podi Idly

\$12.00

Idly with karampodi and curry leafs, chopped Onions along with Traditional spices

## 2 Idly / 2 Vada Combo

\$15.00

## Medhu Vada

\$11.00

Batter of Urad dal, mixture of chopped Onions, Ginger, Green Chilly, Coriander Leafs and deeply fried in Oil.

## Puri

\$12.00

Comes with 3 pieces and potato curry.

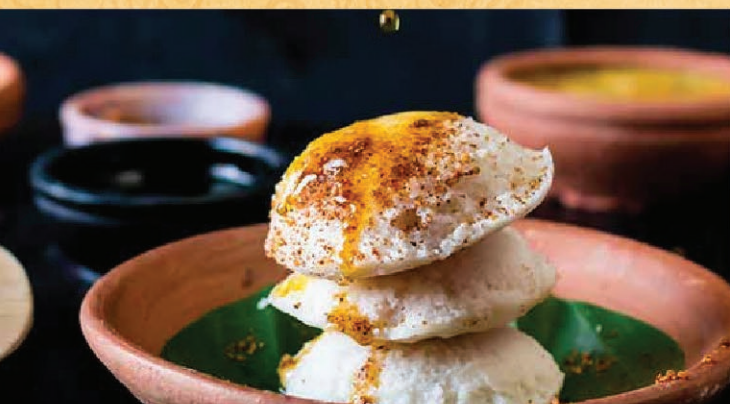
## Chole Bhature

\$12.00

A fried bread made with Maida flour, Chickpea Masala along with traditional North Indian spices.

## Extra Chutney or Sambar

\$2.00





# Vegitarian Starters

## Paneer Tikka

Cottage cheese chunks marinated in spices and yogurt and grilled in tandoor

\$15.00

## Chilly Paneer

Cottage cheese comes with capsicum and onion stirred fried in chilly sauce.

\$15.00

## Lasooni Gobi

Cauliflower pieces marinated with chilly and cornflower, highly fried and tossed together with ginger, garlic and coriander leaves.

\$13.50

## Veg Manchurian

Chopped vegetables marinated with chilly and corn flower highly fried and tossed together with chilly sauce.

\$13.50

## Chilly Mushroom

Mushroom marinated with chilly and corn flower highly fried and tossed together with onion & capsicum in chilly sauce .

\$13.50

## Veg Samosa (2 pc)

Spiced green piece, onions and mixed vegetables wrapped in a thin pastry, comes with sweet chutney.

\$6.00

## Mix Veg Pakoda

Onion potato and cauliflower mixed with fresh spices and deep fried in chickpea flour batter.

\$11.00

## Veg- Platter

Samosas -2 , Paneer Tikka & Mini Dosa comes with Onion salad and Mint chutney.

\$16.00





# Non - Vegstarters

## **Tandoori Chicken - Half**

**\$13.00**

Whole Chicken marinated with exotic spices, yogurt and cooked in Tandoori.

## **Tandoori Chicken - Full**

**\$24.00**

Whole Chicken marinated with exotic spices, yogurt and cooked in Tandoori.

## **Chicken Tikka - (6 pc)**

**\$16.00**

Fillets marinated in Tandoori masala and yogurt roasted on high fire in the tandoor.

## **Hariyali Chicken Tikka**

**\$16.00**

Marinated Chicken fillets with fresh green herbs, yogurt and exotic spices.

## **Lasooni Chicken Tikka**

**\$16.00**

Marinated Chicken fillets with fresh chopped Garlic, yogurt and exotic spices.

## **Chicken Lollipop (6 pc)**

**\$16.00**

Succulent chicken dimples infused with cottage cheese & ground spices and deeply fried.

## **Chicken 65**

**\$16.00**

Boneless Chicken marinated with yogurt and South Indian spices stirred fried with curry leaves.

## **Chilly Chicken**

**\$16.00**

Boneless chicken comes with capsicum and onion stirred fried in chilly sauce.

## **Chicken Pakoda**

**\$16.00**

Boneless chicken marinated with ginger garlic paste, curry leaves, traditional South Indian spices and deeply fried.

## **Non-Veg Platter**

**\$20.00**

Chicken tikka, hariyali chicken tikka, lamb sheek kebab and mini kheema dosa.

## **Lamb Sheek Kebab**

**\$16.00**

Lamb mince marinated with exotic spices and cooked in Tandoori.





# Non - Vegstarters

## **Kochi Whole Fish**

**\$20.00**

Whole fish marinated with exotic spices, coriander leafs and pasted with ground herbs grilled in Tandoori.

## **Andhra Fish Fry**

**\$20.00**

Fish marinated with traditional Andhra spices and sauté fry in pan.

## **Kanava porichadhu (squid)**

**\$19.00**

Squid marinated with ginger garlic paste, corn flour, egg, and salt and pepper. Then deep fried.

## **Melagu Prawns**

**\$19.00**

Prawn Masala made with chopped onions, tomatoes, curry leafs and traditional spices

## **Prawn Porichadhu (Pakoda)**

**\$19.00**

Prawn marinated with ginger garlic paste, onion, chick pea flour, and Indian spices. Then deep fried





# Vegetarian Mains

## Kadai Paneer

Marinated cottage cheese cooked with capsicum, onion and tomato gravy.

\$15.00

## Paneer Tikka Masala

Marinated cottage cheese cubes grilled in perfection and then cooked with capsicum and onion on tomato gravy.

\$15.00

## Paneer Butter Masala

Cottage cheese cubes cooked in chopped masala and tomato gravy.

\$15.00

## Palak Paneer

Curry made with balanced spinach and soft cottage cheese.

\$15.00

## Spinach Mushroom

Button mushroom, spinach ending with hint of tomato and onion gravy.

\$14.00

## Okra Masala

Sautéed okra in smooth, tomato, onion based sauce with traditional Andhra spices.

\$14.00

## Bagara Baigan (Eggplant)

Eggplant cut into cubes and deeply fried in oil sautéed in peanut paste and tomato, onion gravy with spices

\$14.00

## Dhal Makhani

Mixed lentils cooked with tomato, garlic, ginger and fresh coriander.

\$13.00

## Spinach Dal

Yellow lentils cooked with fresh spinach, turmeric and south Indian spices.

\$13.00





**Dal Tadka****\$13.00**

Yellow lentils cooked with chopped onion, tomatoes, cumin & mustard seeds.

**Pepper Rasam****\$11.00**

Mixture of tamarind pulp, tomato, curry leaf, coriander leaf, mustard leaf, black pepper along with south Indian spices.

**Aloo Gobi & Mutter****\$14.00**

Potato, cauliflower and green peas stewed with cumin, ginger in onion tomato gravy.

**Punjabi Chole Masala****\$13.00**

Boiled chickpea with chopped masala and onion tomato gravy with North Indian spices.

**Mushroom Mutter Curry****\$14.00**

Mushroom, green peas, cooked with onion, tomato gravy and Indian spices.

**Madras Veg Kurma****\$14.00**

Beans, Carrot, Cauliflower, peas, potatoes pan fried and summoned in onion & tomato sause and touch with coconut cream





# Non-Veg Mains

## Butter Chicken

\$16.00

Smooth creamy tomato based sauce, sweetened with honey and flavored with fenugreek leaves

## Andra Chicken Curry

\$17.00

Crushed peppercorns and ground poppy seeds in onion with a hint of curry leaves in a light peppery sauce

## Chicken Royal

\$16.00

Boneless chicken cooked with almond and cashew gravy.

## Chicken Tikka Masala

\$16.00

Smoky chicken stirred with onion, capsicum with tomato gravy and exotic spices.

## Chettinadu Chicken

\$17.00

Bone chicken marinated with Indian spices and cooked with onion, tomato gravy and south Indian whole spices. Garnished with coconut and coriander

## Chicken Palipalayam

\$17.00

Bone Chicken marinated with turmeric, salt and lemon. Cooked with onion, whole red chilli, Indian spices, fennel seed, mustard and curry leaves.

## Methi Chicken

\$16.00

Chicken with bone cooked in traditional South Indian style with spices.

## Melagu Chicken

\$17.00

Bone chicken cooked with chopped onion, tomato, green chilly, curry leaves and dry hint with crushed pepper.

## Madras Chicken / Lamb

\$17.00 / \$18.00

Tendered chicken / lamb cooked in onion, tomato gravy and coconut milk with South Indian spices.

## Nilgiri Chicken

\$17.00

Chicken cooked in onion, tomato gravy and green herb paste, fenugreek seeds with South Indian spices.





### Hyderabad Lamb Curry

\$18.00

Diced lamb braised with curry leaves and coarse peppercorns - Seasoned with star anise & fennel

### Spinach Lamb

\$18.00

Tender lamb pieces cooked with spinach, onion, tomato, ginger, garlic and spices.

### Kerala Lamb Alu

\$18.00

Lamb cube slowly cooked with ginger, chilly and gravy potato.

### Vindaloo Lamb / Chicken

\$18.00 / \$16.00

Diced lamb / chicken cooked with garlic, bay leaves, ginger and cayenne pepper in hot and source sauce based on fresh tomatoes and vinegar.

### Lamb Kurma

\$18.00

Lamb coked with peanut & cashew gravy along with South Indian herb & spices

### Goat Curry

\$18.00

Diced Goat stewed in a smooth and medium spiced gram masala flavoured with onions, cumin, fenugreek seeds and fresh curry leaves.

### Mutton Vepudu

\$18.00

Mutton cooked with chopped onion, tomato, green chilly, curry leafs and dry hint with crushed pepper.

### Chettinadu Mutton

\$18.00

Goat marinated with Indian spices, and cooked with onion, tomato gravy and south Indian whole spices. Garnished with coconut and coriander

### Kerala Parotta With Chicken Korma

\$16.00

Chicken curry touch with coconut cream





# Seafood Mains

## Nellore Fish Pulusu

\$19.00

Tendered masala, chopped onion, tomato, green chilly, curry leaf with South Indian spices made in Andhra style.

## Goan Fish Curry

\$19.00

Tendered masala, chopped onion, tomato, green chilly with Indian spices made with coconut milk in Konkun style.

## Madras Meen Kolambu

\$19.00

Tendered masala, chopped onion, tomato, green chilly, curry leaf with South Indian spices made in Tamil Nadu style served with bone fish touch with tamarind pulp.

## Konkan Prawn Curry

\$19.00

Tendered masala, chopped onion, tomato, green chilly with Indian spices made with coconut milk in Konkun style.

## Kakinada Prawn Curry

\$19.00

Prawns cooked in onion, tomato gravy & green chilly, curry leaf with South Indian spices made in Andhra style.

## Chilly Crab

\$19.00

Tendered masala, chopped onion, tomato, green chilly, curry leaf with South Indian spices made in Andhra style, touch with tamarind pulp.

## Prawn Jalfrezi

\$19.00

Prawns cooked with onions, capsicum, tomato gravy with Indian spices and pinch of lemon juice.

## Squid Masala

\$19.00

Squids cooked with onion, tomato, green chilly, ginger garlic paste and Indian spices





# Rice & Noodles

## Hyderabad Biryani (Chicken/lamb)

\$15.00 / \$17.00

Saffron rice cooked with meat and yogurt, mint and touches with onion and whole spices.

## Goat Biryani

\$17.00

Rice cooked with bone meat and yogurt, mint and touches with onion and whole spices.

## Prawn Biryani

\$17.00

Rice cooked with prawn and yogurt, mint and touches with onion and whole spices in South Indian style.

## Kheema Pulao

\$16.00

Family Pack Chicken Biryani \$45.00

## Veg Fried Rice

\$14.00

Rice cooked with onion, capsicum, carrot, cabbage with Chinese spices & sauces.

## Veg Biryani

\$14.00

## Family Pack Lamb/Goat

\$55.00

Biryani

## Fried Rice Egg/Chicken

\$15.00 / \$16.00

Rice stirred with Chicken / Egg, onion, capsicum, carrot, cabbage and pepper touched with Chinese Sauces.

## Noodles Egg/Chicken

\$15.00 / \$16.00

Noodles cooked with onion, capsicum, carrot, cabbage, Julianne with Chinese spices ad sauces.

## Dal Kichidi

\$12.00

Rice cooked in below lentils with vegetable and yogurt.

## Curd Rice

\$10.00

## Plain Rice

\$4.00

## Family Pack Chicken Biryani

\$48.00

## Family Pack Veg Biryani

\$45.00

## Lunch Special

\$13.00

Main curry, Naan and rice.





# Basket Of Breads

Plain Naan	\$3.00
Butter Naan	\$3.50
Garlic Naan	\$4.00
Cheese Naan	\$4.50
Garlic & Cheese Naan	\$5.00
Tandoori Roti	\$3.00
Butter Tandoori Roti	\$3.50
Kerala Parotta	\$4.00
Chicken Naan	\$6.00
Kheema Naan	\$6.00

# Chat Bhandar

<b>Pani Puri (7 pc)</b> Crispy hollow puff served with potato, chopped onions dipped in tangy spicy dressing and served.	\$9.00
<b>Dahi Puri (7 pc)</b> Dahi puri stuffed with potato, chickpea, chopped onion, sweet chutney and sweet yogurt.	\$9.00
<b>Samosa Chat</b> Deep fried samosa dressing with chickpea masala, onion, sweet chutney and mint chutney.	\$10.00
<b>Thair vada</b> Deep fried vada soaked in salted yogurt with some cumin powder and chilli powder and garnished with sweet chutney.	\$9.00





# Drinks & Deserts

Tea	\$3.00
Filter Coffee	\$3.50
Chanch (Butter Milk)	\$4.00
Mango Lassi	\$4.00
Soft Drinks	\$2.50
Carrot halwa	\$6.00
Kulfi (Pista/Mango)	\$6.00
Gulab Jamun & Ice Cream	\$6.00
Extra Sambar / Chutney	\$2.00

