



DINNER MENU

Starters

S A M O S A (2 per serve)

Indian savoury pastry stuffed with potato, peas & mild spices

10.0

P A K O R A S (4 per serve)

Golden fried fritters of spinach & onion

10.0

C H I C K E N T I K K A (5 per serve)

Boneless pieces of chicken thigh marinated in yogurt & spices, cooked in clay oven

14.0

T A N D O O R I C H I C K E N

Whole chicken Maryland marinated in yoghurt, spices & cooked in clay oven

14.0

S E E K H K E B A B (4 per serve)

Fine lamb mince, blended in special herbs and spices, skewered and cooked in the tandoori oven

14.0

V E G E T A R I A N S P R I N G R O L L S (4 per serve)

Mixed Vegetables deep fried rolls served with sweet chilli sauce

10.0

C H I C K E N M O M O S (10 per serve)

Steamed/Fried

savory dumplings from Tibet/Nepal, featuring a thin dough wrapper filled with juicy, spiced minced chicken, ginger, garlic and onions

19.50

C H E F ' S M I X E D P L A T T E R

two piece each of Samosas, Pakoras, Spring Rolls and Chicken Tikka

21.5

INDIAN DELIGHT'S “Specialities” 22.5

SWEET BUTTER CHICKEN

'Best seller' - a very mild and sweet; tandoori cooked chicken thigh tikka in a rich creamy tomato gravy flavoured with fenugreek leaves

PUNJABI BUTTER CHICKEN

Desi style; a non-sweet version of Butter Chicken. One of the most popular curry loved by Indians.

CHICKEN TIKKA MASALA

Thick tomato curry sautéed with onion and capsicum

LAMB ROGAN JOSH

Lamb speciality laced with Kashmiri spices

GOAT CURRY WITH BONE

Slow cooked mutton with tomato, black cardamom & fenugreek leaves

Choose : (Mild, Medium or Hot)

MAINS (Non-Veg)

Chicken, Lamb or Beef 21.0 / Prawns 23.0

A M B O T I K

Tangy spicy flavoursome curry

K A D H A I

Tossed with capsicums, ginger and cooked in tomato sauce

M A D R A S

Curry infused with coconut and South Indian spices

S W E E T C U R R Y

A very mild and sweet creamy curry with pineapple, almonds and cashews

T A R K A R I

Your choice of meat cooked with mixed vegetables

B O M B A Y C U R R Y

Cooked with potatoes and herbs

D A A L W I T H C H I C K E N

A combination of mixed lentils and chicken

K O R M A

Creamy curry with cashew and almond flavour

Choose : (Mild, Medium or Hot)

MAINS (Non-Veg)

Chicken, Lamb or Beef 21.0 / Prawns 23.0

S A A G W A L A

Spinach curry sautéed with ginger

J A L F R A Z E E

Cooked with stir fry onion, tomato, capsicum & herb sauce

B H U N A

Cooked with concassed onion, tomato & herb sauce

M A S A L A

Cooked with a combination of tomato, onion & herbs

V I N D A L O O

(Medium – Hot) classic spicy curry with chilli, vinegar, cumin & tomato sauce

P R A W N G O A N C U R R Y

Tangy coconut-based sauce

P R A W N M A L A B A R

Cooked with creamy coconut and herb sauce

P R A W N M A K H A N I

A very mild & sweet curry with almonds, cashews and tomato sauce

MAINS (Veg) 20.0

M A L A I K O F T A

Cottage cheese, potatoes & dry nuts dumplings in a creamy sauce

K O R M A (Mixed Veg or Paneer)

Creamy curry with cashew and almond flavour

K A D H A I

Tossed with capsicums, ginger and cooked in tomato sauce

M A K H A N I (Mixed Veg or Paneer)

A very mild, sweet creamy curry

S A A G (Mixed Veg, Paneer or Potatoes)

Spinach curry sautéed with ginger

V I N D A L O O (Mixed Veg or Potatoes)

Medium to hot classic curry with chilli, vinegar, cumin & tomato sauce

J A L F R E Z I (Mixed Veg or Paneer)

Cooked with stir fry onion, tomato, capsicum & herb sauce

M A D R A S

Mixed vegetables simmered in coconut and South Indian spices

M U T T E R (Paneer or Aloo)

Cottage cheese or potatoes slow cooked with peas, tomato, onion and aromatic spices

C H A N N A M A S A L A

Chick peas tossed with onion, tomatoes and coriander

D A A L

Slow cooked mixed lentils in cream and butter

D A A L W I T H S A B Z I

Mixed vegetables simmered in DAAL

Assorted Breads

ROTI

wholemeal bread

5.0

PARATHA

Layered bread made from wholemeal flour

5.50

PLAIN NAAN

5.50

BUTTER NAAN

5.50

GARLIC NAAN

5.50

CHILLI NAAN

5.50

CHEESE NAAN

6.50

CHEESE & ONION NAAN

6.50

CHEESE & GARLIC NAAN

6.50

CHEESE & CHILLI NAAN

6.50

CHEESE & SPINACH NAAN

6.50

ALOO NAAN

Stuffed with mildly spiced potatoes & peas

7.0

KEEMA NAAN

Stuffed with mildly spiced lamb mince

7.0

PESHAWARI NAAN

Stuffed with mixed fruits, almonds & cashews

7.0

Rice & Biryani

STEAMED RICE	6.0
COCONUT RICE	7.0
CUMIN "JEERA" RICE	7.0
SAFFRON RICE	7.0
PRAWN BIRYANI	23.5
VEGETARIAN BIRYANI	19.5
CHICKEN, LAMB OR BEEF BIRYANI	22.5

Accompaniments

HOT PICKLE	4.0
MINT CHUTNEY	5.0
SWEET MANGO CHUTNEY	5.0
RAITA	
Mint & cucumber yogurt	5.0
PAPADUMS	
4 pcs served with mint & mango chutney	5.5
KACHUMBER SALAD	
Onion, cucumber, tomatoes & coriander, tossed in mildly spiced lime dressing	8.0

Dessert

MANGO KULFI

Traditional Indian mango ice cream

7.0

PISTA KULFI

Pistachio Indian Ice Cream

7.0

MITHA PAAN (Betel Leaf)

Indian mouth freshener made of various nuts and seeds

6.0

GULAB JAMUN

Traditional dumplings in rose flavoured sugar syrup

6.0 | with ice cream 7.0

ICE CREAM (with Toppings)

Choose from Chocolate, strawberry, caramel or mango toppings

5.5

Kids Menu 14.0

BUTTER CHICKEN & STEAMED RICE

CHICKEN KORMA & STEAMED RICE

CHICKEN TIKKA MILD & STEAMED RICE

CHICKEN NUGGETS AND CHIPS

BUTTER CURRY & RICE

10.0

**above kid meal comes with can of soft drink or juice or scoop of ice cream