



2. FAI
INDIAN

Lunch Menu

Entree

NIBBLES

SAMOSAS 8.95

2 crispy pastry filled with potatoes & peas cooked in a mixture of secret spices, cilantro, peppers, fried to perfection

MUMBAI BATATA VADA 8.5

Spiced mashed potatoes engulfed in a coating of chick pea batter

MASALA CHIPS 5.95

An Indian take on the traditional potato chips, tossed in a secret masala mix

HARE MASALA KI TANGDI 9.95

Chicken drumstick roasted In tandoor with chef's secret blend of green masala

CHICKEN TIKKA 8.5

Succulent chicken thigh pieces marinated in sour yogurt, cream, tandoori spices & mustard oil

LAMB SEEKH 9.5

Pounded lamb mince sausages flavoured with Hyderabadi spice blend

MUMBAI SANGERS

Masala toasties served with a side of masala chips

BOMBAY MASALA 14.95

Masala potato mash, vibrant herb chutney, masala spiced layers of capsicum, onion, tomato, cheese & butter toasted

CHICKEN TIKKA 14.95

Chicken tikka, masala herb chutney, onions, capsicum, cheese, butter toasted

NIBBLES - CHICKEN TIKKA



NIBBLES - MASALA CHIPS



NIBBLES - LAMB SEEKH

NIBBLES - SAMOSAS



NIBBLES - HARE MASALA KI TANGDI

PAPPADUMS


PAPPADUM BASKET 4
4 pieces of traditional pappadums accompanied with mint & tamarind chutney


LOADED FRIES


BUTTER CHICKEN SAUCE 8.95
with fries

CHICKEN KORMA SAUCE 8.95
with fries

PINT SIZE FIXERS

 ALOO PARATHA 8.95
A Punjab region specialty spiced potato filled paratha

 GOBI PARATHA 8.95
Secondary to the aloo paratha a Punjab special cauliflower stuffed paratha

 PANEER KULCHA 8.95
Chefs blend of masala cottage cheese stuffed paratha

 KHEEMA NAAN 8.95
Minced lamb stuffed naan

PLATTERS

BIG FAT MEAT PLATTER 38
A Punjab region specialty spiced potato filled paratha

MIXED PLATTER 32
Batata vada, Onion bhaji, Lamb Seekh, Chicken Tikka

VEGETABLE PLATTER 29
Samosa, Onion bhaji, Hara bhara kebab, Bharwaan Gucchi



Indian Street Chaat

SAMOSA CHAAT

9.95

Samosa topped with chickpeas curry, served with chilled sweet yogurt and various chutneys

CHOLE BHATURA

14.95

Delhi style tangy chickpeas curry, served with a side of fluffed fried batura, mixed pickle and onions



SAMOSA CHAAT





CHOLE BHATURA



Basmati Mergers

- | | | | |
|---|--------------|--|--------------|
|  DAL TADKA
Yellow lentils tempered with fresh garlic, onion and coriander served with a side of aromatic basmati rice, pappadum & mixed pickle | 13.95 |  PANEER TIKKA MASALA
Indian Favourite cottage cheese with bell peppers in a medium hot onion tomato masala gravy served with a side of aromatic basmati rice, pappadum & mixed pickles. | 14.95 |
|  DAL MAKHANI
Famous from the northern region of India, black lentils cooked and tempered with fenugreek and cream served with a side of aromatic basmati rice pappadum & mixed pickle | 14.95 |  CHANA MASALA
Chickpeas soaked overnight, cooked in a kadhai masala served with a side of aromatic basmati rice, pappadum & mixed pickle. | 14.95 |
|  PANEER MAKHANI
Fenugreek flavoured, cottage cheese in a creamy tomato gravy served with a side of aromatic basmati rice, pappadum & mixed pickle | 14.95 |  BUTTER-CHICKEN
Fenugreek flavoured tandoori chicken in a creamy tomato gravy served with a side of aromatic basmati rice, pappadum & mixed pickle | 15.95 |

 Gluten Free  Vegetarian



CHICKEN TIKKA MASALA BASMATI MERGER



Basmati Mergers

LAMB ROGAN JOSH BASMATI MERGER

GF CHICKEN KORMA 15.95

Chicken breast in a rich creamy cashew gravy flavoured with fenugreek served with a side of aromatic basmati rice, pappadum & mixed pickle

GF CHICKEN TIKKA MASALA 15.95

Indian Favourite chicken tikka with bell peppers in a medium hot onion tomato masala gravy served with a side of aromatic basmati rice, pappadum & mixed pickle

GF LAMB ROGAN JOSH 16.5

Authentic lamb preparation from Kashmir region of India served with a side of aromatic basmati rice, pappadum and mixed pickle

GF LAMB KORMA 16.5

Boneless lamb in Awadhi style medium cashew gravy with a sweet hint served with a side of aromatic basmati rice, pappadum and mixed pickle

GF GOAT CURRY 17.55


Goat preparation with a blend of garam masala and exotic Indian herbs served with a side of aromatic basmati rice, pappadum and mixed pickle

GF GOAN PRAWNS 18.95





A Goan classic prawn in coconut milk flavoured sauce with curry leaves and tamarind. Served with a side of aromatic basmati rice, pappadums and mixed pickle.



GOAT CURRY BASMATI MERGER



GF Gluten Free  Vegetarian

Bread Symphonies

-  **BUTTER NAAN WITH PANEER MAKHANI AND DAL MAKHANI** 16.95
Fenugreek flavoured, cottage cheese in a creamy tomato gravy served with a side of buttery black lentil curry and butter naan
-  **GARLIC NAAN WITH PANEER TIKA MASALA AND DAL TADKA** 16.95
Indian Favourite Paneer tikka with bell peppers in a medium hot onion tomato masala gravy served with a side of yellow dal and garlic naan
-  **LACHHA PARATHA WITH CHANA MASALA AND DAL TADKA** 16.95
Chickpeas soaked overnight and cooked in a kadhai masala served with a side of yellow dal and lachha paratha
-  **PARATDAAR NAAN WITH NIZAMI HANDI AND DAL TADKA** 16.95
Mix vegetable preparation from Andhra region of India, served with a side of paratdaar naan and yellow dal
- BUTTER NAAN BUTTER CHICKEN AND DAL TADKA** 17.95
Fenugreek flavoured tandoori chicken in a creamy tomato gravy served with a side of yellow dal and butter naan
- BUTTER NAAN CHICKEN KORMA AND DAL TADKA** 17.95
Chicken breast in a rich creamy cashew gravy flavoured sauce with fenugreek served with yellow dal and butter naan
- GARLIC NAAN WITH CHICKEN TIKKA MASALA AND DAL TADKA** 17.95
Indian Favourite chicken tikka with bell peppers in a medium hot onion tomato masala gravy served with a side of yellow dal and garlic naan

 Gluten Free  Vegetarian



Bread Symphonies

**BUTTER NAAN WITH LAMB
ROGAN JOSH AND DAL TADKA** 17.95

Authentic lamb preparation from Kashmir region of India served with a side of yellow dal and garlic naan

**BUTTER NAAN WITH LAMB
KOMA AND DAL TADKA** 17.95

Boneless lamb in Awadhi style medium cashew gravy with a sweet hint served with a side of yellow dal and butter naan

**PARATDAAR NAAN WITH KHEEMA
AND DAL TADKA** 18.95

Goan style mix vegetable curry infused with coconut milk served with a side of yellow dal and chefs special paratdaar naan

**GARLIC NAAN WITH LAMB SEEKH
KEBAB AND DAL TADKA** 17.95

Pounded lamb mince sausages flavoured with a Hyderabad spice blend with a side of yellow dal and butter garlic naan

**GARLIC NAAN WITH HARE
MASALE KI TANDGI
AND DAL TAKDA** 17.95

Chicken drumstick roasted in tandoor with chef's secret blend of green masala served with a side of yellow dal and buttered garlic naan

**LAMB PARATHA WITH GOAT
CURRY AND DAL TAKDA** 18.95

Goat preparation with a blend of garam masala and exotic Indian herbs served with a side of yellow dal and lachha paratha





Hearty Feeds

HEARTY FEEDS - BUTTER CHICKEN & DAL TADKA

Served with a side of yellow dal, freshly baked naan bread, aromatic basmati rice and pappadum

PANEER MAKHANI & DAL MAKHANI 20.95

Fenugreek flavoured, cottage cheese in a creamy tomato gravy served with a side of buttery black lentil curry

PANEER TIKKA MASALA & DAL TADKA 20.95

Indian Favourite Paneer tikka with bell peppers in a medium hot onion tomato masala gravy

CHANA MASALA & DAL TADKA 20.95

Chickpeas soaked overnight and cooked in a kadhai masala

BUTTER CHICKEN & DAL TADKA 21.95

Fenugreek flavoured tandoori chicken in a creamy tomato gravy

 Gluten Free  Vegetarian



CHANA MASALA & DAL TADKA HEARTY FEED

**CHICKEN TIKKA MASALA & DAL TADKA****21.95**

Indian Favourite chicken tikka with bell peppers in a medium hot onion tomato masala gravy

LAMB ROGAN JOSH & DAL TADKA**21.95**

Authentic lamb preparation from Kashmir region of India

LAMB KORMA & DAL TADKA**21.95**

Boneless lamb In Awadhi style medium cashew gravy with a sweet hint

PALAK PANNER & DAL TADKA**21.95**

A blend of spinach and herbs with cottage cheese

GOAT CURRY & DAL TADKA**26.95**

Goat preparation with a blend of garam masala and exotic Indian herbs

HEARTY FEEDS - BUTTER CHICKEN & DAL TADKA

Served with a side of yellow dal, freshly baked naan bread, aromatic basmati rice and pappadum





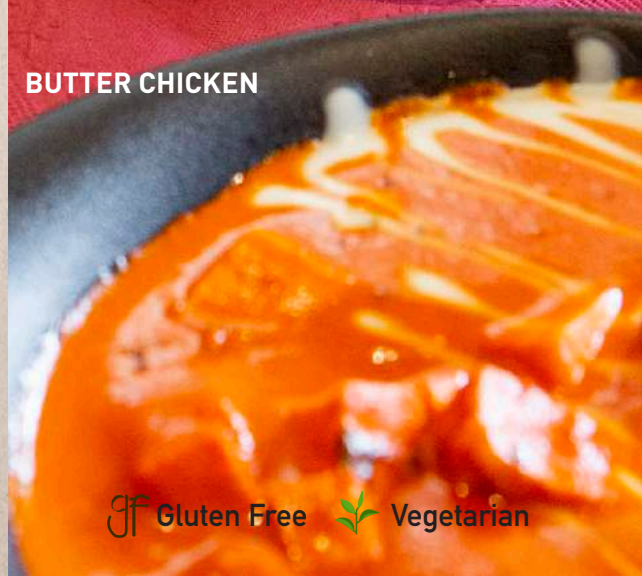
Currys To Share

 	DAL TADKA Yellow lentil tempered with fresh garlic, onion and coriander finished with lemon juice	17.95
 	CHANA MASALA Chick peas soaked overnight cooked with chef's kadhai masala	20.95
 	DAL MAKHANI Famous from Sindh region black lentil cooked & tempered with fenugreek powder and cream	17.95
 	NIZAMI HANDI Mix vegetable preparation from Andhra region of India, cooked with onion and tomato	20.95
 	PANEER TIKKA MASALA Indian favourite paneer tikka with bell peppers in a medium hot onion tomato masala gravy	21.95
 	PALAK PANNER A blend of spinach and herbs with cottage cheese	21.95
	BUTTER CHICKEN Fenugreek flavoured, tandoori cooked chicken in a creamy tomato gravy	24.95
	CHICKEN KORMA Chicken breast in a rich creamy cashew gravy flavoured with fenugreek	24.95

LAMB ROGAN JOSH



BUTTER CHICKEN





CHANA MASALA

GF CHICKEN TIKKA MASALA 24.95

Indian Favourite chicken tikka with bell peppers in a medium hot onion tomato masala gravy

GF LAMB ROGAN JOSH 24.95

Authentic lamb preparation from Kashmir region of India

GF LAMB KORMA 24.95

Boneless lamb In Awadhi style medium cashew gravy with a sweet hint

GF LAAL MAAS 26


Authentic Rajasthani recipe of smoked spicy lamb flavoured with clove and fresh garlic

GF GOAT CURRY 26.95

Goat preparation with a blend of garam masala & exotic indian herbs

GF GOAN PRAWNS 29.5

Famous from Sindh region, black lentils cooked & tempered with fenugreek powder & cream

GF Gluten Free  Vegetarian



Breads

PLAIN NAAN 3.9

BUTTER NAAN 4.5

GARLIC NAAN 4.5



Rice

GF STEAM RICE 5

GF SAFFRON RICE 5.5

GF JEERA RICE 5.5




STEAM RICE


SAFFRON RICE

JEERA RICE

Sides

GF  KACHUMBER 4
Diced onion, tomatoes, cucumber, chilli, & coriander salad tossed with lemon juice and spices

GF  GREEN SALAD 5

GF  RAITA 5
Vegetarian / boondi / potato



GREEN SALAD



Biryani's



RAITA




PRAWN BIRYANI

Served with a side of Raita


GF GOAT BIRYANI 22.95

GF PRAWN BIRYANI 24.95

GF  VEGETARIAN BIRYANI 18.95

GF CHICKEN BIRYANI 22.95

GF LAMB BIRYANI 21.95

GF Gluten Free  Vegetarian



CHICKEN BIRYANI

Chef's Special

PANEER CHILLI MILLI

18.95

stir fried Cottage Cheese tossed with
bell peppers and onions

BHARWAAN GUCCHI

19.95

white button mushroom filled with cheese
and spices cooked in the tandoor

PANEER TIKKA

18.95

Indian Cottage cheese marinated in sour yogurt,
cream, tandoori spices and mustard oil

TANDOOR WALI CHAP

25.95

succulent lamb chops, marinated in chilli,
masala, yogurt and fenugreek

POPCORN CHICKEN

19.95

bite size chicken pieces marinated
and fried in chef's special mix