



Z. FAI  
INDIANS

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



BOMBAY MASALA SANGER



LOADED FRIES



PINT SIZE FIXERS

# 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

- |  |                     |   |
|--|---------------------|---|
| <p><b>GF</b> <b>DAL TADKA</b><br/>Yellow lentils tempered with fresh garlic, onion and coriander served with a side of aromatic basmati rice, pappadum &amp; mixed pickle</p>  | <p><b>13.95</b></p> | <p><b>GF</b> <b>PANEER TIKKA MASALA</b> <b>14.95</b><br/>Indian Favourite cottage cheese with bell peppers in a medium hot onion tomato masala gravy served with a side of aromatic basmati rice, pappadum &amp; mixed pickles.</p> |
| <p><b>GF</b> <b>DAL MAKHANI</b><br/>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 &amp; mixed pickle</p> | <p><b>14.95</b></p> | <p><b>GF</b> <b>CHANA MASALA</b> <b>14.95</b><br/>Chickpeas soaked overnight, cooked in a kadhai masala served with a side of aromatic basmati rice, pappadum &amp; mixed pickle.</p>   |
| <p><b>GF</b> <b>PANEER MAKHANI</b> <b>14.95</b><br/>Fenugreek flavoured, cottage cheese in a creamy tomato gravy served with a side of aromatic basmati rice, pappadum &amp; mixed pickle</p>                        | <p><b>14.95</b></p> | <p><b>GF</b> <b>BUTTER-CHICKEN</b> <b>15.95</b><br/>Fenugreek flavoured tandoori chicken in a creamy tomato gravy served with a side of aromatic basmati rice, pappadum &amp; mixed pickle</p>                                      |

**GF** Gluten Free    **GF** 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 Hyderabadi 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

- GF
🌿

**DAL TADKA**  
 Yellow lentil tempered with fresh garlic, onion and coriander finished with lemon juice
 
17.95
- GF
🌿

**CHANA MASALA**  
 Chick peas soaked overnight cooked with chef's kadhai masala
 
20.95
- GF
🌿

**DAL MAKHANI**  
 Famous from Sindh region black lentil cooked & tempered with fenugreek powder and cream
 
17.95
- GF
🌿

**NIZAMI HANDI**  
 Mix vegetable preparation from Andhra region of India, cooked with onion and tomato
 
20.95
- GF
🌿

**PANEER TIKKA MASALA**  
 Indian favourite paneer tikka with bell peppers in a medium hot onion tomato masala gravy
 
21.95
- GF
🌿

**PALAK PANNER**  
 A blend of spinach and herbs with cottage cheese
 
21.95
- GF
🌿

**BUTTER CHICKEN**  
 Fenugreek flavoured, tandoori cooked chicken in a creamy tomato gravy
 
24.95
- GF
🌿

**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

JF STEAM RICE	5
JF SAFFRON RICE	5.5
JF JEERA RICE	5.5



STEAM RICE

SAFFRON RICE

JEERA RICE

# Sides

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

JF  GREEN SALAD	5
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JF  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