



Munchies

- V

GF

Pappadum Basket
Traditional papadums accompanied with mint and tamarind chutney dips

6.99
- V

Masala Papad
Crispy papadums topped with spiced onion-tomato mixture

12.99
- V

GF

Masala Peanuts
Roasted peanuts tossed in a tangy, spiced masala blend for a perfect crunch

9.99

Nibbles – Small Plates

- NO

VE

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

10.99
- NO

GF

Popcorn Chicken
Bite-size chicken pieces marinated and fried in the chef's special mix

20.99
- NO

GF

Amritsari Calamari
Deep-fried calamari coated with the chef's special blend of spices, gram flour, lemon, and Kashmiri chilli

17.99
- VE

GF

Onion Bhaji
Sliced and spiced onion marinated in an authentic masala chickpea blend and fried crispy

16.99
- VE

Samosa
Crispy pastry filled with spiced potato and peas, served with chutney

16.99

Platters

- Big Fat Meat Platter**
Tandoori Chicken, Lamb Seekh Kebab, Tandoor Wali Chaap, Chicken Tikka

40.99
- Mixed Platter**
Hariyali Kebab , Onion Bhaji, Lamb Seekh, Chicken Tikka

36.99
- V

Veg Platter
Samosa, Onion Bhaji, Hariyali Kebab, Bharwaan Gucchi

34.99

Traditional Entrees

- V

GF

Hariyali Kebab
Mixed vegetables and cottage cheese cakes prepared with spinach and spices

20.99
- V

GF

Paneer Chilli Milla
Stir-fried cottage cheese tossed with bell peppers and onions

20.99
- V

GF

Paneer Tikka
Indian cottage cheese marinated in sour yogurt, cream, tandoori spices, and mustard oil

20.99
- NO

GF

Bharwaan Gucchi
White button mushrooms filled with cheese and spices, cooked in the tandoor.

21.99
- VE

GF

Chilli Milla Cauliflower
Crispy cauliflower florets tossed in a sweet and spicy sauce

20.99
- GF

Chicken Tikka
Succulent chicken thigh pieces marinated in sour yogurt, cream, tandoori spices, and mustard oil

21.99
- GF

Lamb Seekh Kebab
Pounded lamb mince sausages flavoured with a Hyderabad spice blend

21.99
- GF

Tandoor Wali Chaap
Succulent lamb chops marinated in chilli, masala yogurt, and fenugreek

21.99
- GF

Tandoori Chicken
Half chicken marinated in the chef's special tandoori blend of spices and yogurt

21.99
- CS

Malai Tikka
Tender chicken marinated in cream and mild spices, grilled to a golden finish

21.99
- V

GF

Batata Vada
Spiced mashed potatoes engulfed in a coating of chickpea batter

20.99
- V

GF

Crispy Corn
Crunchy fried corn kernels tossed with light spices and herbs.

20.99
- V

GF

Soya Chap Tikka
Marinated soya chaap grilled to perfection with smoky tandoori flavours.

21.99
- GF

Chicken Lollipop
Crispy, juicy chicken lollipops deep-fried to perfection and served with spicy Szechwan sauce

22.99
- DF

Chicken 65
Crispy fried chicken tossed with curry leaves, chillies, and bold spices.

21.99

Banquets

All banquets are served with a selection of rice, naans, assorted sides, and condiments. Includes all-you-can-eat mains, rice, naans, papadums, and sides

All prices are per person, no take-away, for a minimum of 2 people

- V

Vegetarian Banquet 46.99 pp
Entree Samosa, Onion Bhaji, Hariyali Kebab
Main Course Vegetable Jodhpuri, Adraki Aloo, Kadhai Paneer, Dal Makhani

- Rockingham Mixed Banquet 49.99 pp**
Entree Samosa, Tandoori Chicken, Lamb Seekh Kebab
Main Course Butter Chicken, Lamb Rogan Josh, Adraki Aloo, Dal Tadka

- Meat Lovers Banquet 58.99 pp**
Entree Chicken Tikka, Lamb Seekh Kebab, Tandoori Chicken, Popcorn Chicken
Main Course Butter Chicken, Lamb Rogan Josh, Balti Chicken, Goat Curry

Vegetarian Curries

- VE

GF

Dal Tadka
Yellow lentils tempered with fresh garlic, onion, and coriander, finished with lemon juice

22.99
- CS

V

GF

Dal Bukhara
Slow-cooked black lentils simmered in a rich, creamy tomato sauce with a blend of aromatic spices.

24.99
- V

GF

Adraki Gobi Masala
Tender cauliflower cooked in a rich ginger-based gravy with aromatic spices

24.99
- VE

GF

Bombay Potato
A classic Mumbai-style preparation of potatoes sautéed with mustard seeds, curry leaves, and spices

24.99
- CS

V

Punjabi Kofta Curry
Vegetarian dumplings made from mashed vegetables and paneer, simmered in a rich tomato based gravy

25.99
- V

GF

Chana Masala
Chickpeas soaked overnight and finished in the kadhai masala with coriander

24.99
- CS

V

Hara Kebab Masala
Crispy spinach medallion cakes topped with mildly spicy saag masala.

24.99
- V

GF

Paneer Makhani
Fenugreek flavoured cottage cheese in a creamy tomato gravy

25.99
- V

GF

Paneer Tikka Masala
An Indian favourite, paneer tikka with bell peppers in a medium-hot onion tomato masala gravy

25.99

- V

GF

Palak Paneer
A blend of spinach and herbs with cottage cheese

25.99
- V

GF

Shahi Paneer
A rich mix of cottage cheese in a mild cashew and tomato gravy

25.99
- V

GF

Paneer Lababdar
A Punjabi specialty, cottage cheese in a tomato and onion gravy finished with leaves

25.99
- V

CS

Paneer Khurchan
Paneer tossed with bell peppers and onions in a semi-dry, medium-spiced masala

25.99
- CS

V

GF

Bhindi Masala
Fresh okra lightly tossed with onions and tomatoes in a spiced masala blend

25.99
- GF

Kadai Soya Chap
Grilled soya chap stir fried with bell peppers, tomatoes, coriander seeds and black pepper for bold flavours

25.99
- GF

Soya Chap Tikka Masala
Tender soya chunks marinated in smoky tandoori spices cooked in the Tandoor

25.99
- NO

VE

DF

GF

Jeera Aloo
Potatoes sautéed with cumin seeds and mild Indian spices.

24.99
- V

Cheese Angoori
Soft cottage cheese dumplings cooked in a creamy, mildly sweet gravy topped with grated cheese

25.99
- V

GF

Veg Kadai
A medley of vegetables tossed in an earthy kadai masala

25.99

Chicken Curries

GF	Butter Chicken Fenugreek flavoured tandoori chicken in a creamy tomato gravy	27.99
GF	Chicken Korma Chicken breast cooked in a rich and mild cashew gravy flavoured with fenugreek	27.99
GF	Chicken Tikka Masala An all-time favourite, chicken tikka cooked in the tandoor and tossed in a spicy onion and tomato based gravy	27.99
GF	Chicken Jalīrezi Semi-dry chicken pieces with medium spiced tomatoes, ginger, peppers, and onions	27.99
GF	Chicken Vindaloo Goan-influenced spicy, tangy chicken curry cooked in the chef's special masalas	27.99
GF	Chicken Madras Our chef's recreation of a famous Southern Indian country-style hot curry	27.99
GF	Chicken Lababdar A specialty of Punjab, chicken cooked in rich tomato and onion gravy, finished with fenugreek leaves	28.99

CS GF	Chicken Saag Tender chicken cooked in a robust spinach sauce, infused with aromatic spices.	27.99
CS GF	Koyla Chicken A smoky chicken curry with a coal-infused flavour, slow-cooked in traditional Indian spices	28.99
CS GF	Mango Chicken Curry Sweet and savory chicken curry with fresh mango pulp, providing a delightful balance of flavours	28.99
CS GF	Murg ka Khurchan Shredded chicken tossed with bell peppers and onions in a semi-dry, medium-spiced masala	28.99
CS GF	Balti Chicken A rustic chicken curry cooked in a Balti-style gravy, with tomatoes, onions, and fresh coriander	27.99
CS GF	Bhuna Chicken Slow-cooked chicken in a thick, aromatic sauce with a medley of roasted spices	27.99
CS GF	Murg Kali Mirch Chicken cooked with crushed black pepper in a rich, creamy gravy	28.99
GF	Kadhai Chicken Chicken stir-fried with bell peppers, tomatoes, coriander seeds, and black pepper for bold flavours	27.99

Lamb Curries

GF	Lamb Rogan Josh An authentic lamb preparation from the Kashmir region of India	27.99
GF	Lamb Korma Lamb cooked Awadhi-style in a mildly flavoured gravy with a hint of sweetness	27.99
GF	Lamb Vindaloo Goan-influenced spicy, tangy lamb curry cooked in the chef's special masalas	27.99
GF	Lamb Madras A Madras-style country preparation of Indian lamb curry	27.99
GF	Masala Chops Tandoori lamb chops cooked in the chef's secret semi-dry masala gravy	30.99
CS GF	Balti Lamb Tender lamb chunks cooked in a tomato-based Balti-style gravy with aromatic spices	27.99
CS GF	Kadhai Lamb Tender Lamb cooked with bell peppers, tomatoes and spiced with coriander and black pepper	27.99
CS GF	Laal Maas Authentic Rajasthani recipe of smoked spicy lamb flavoured with clove and fresh garlic	28.99
GF	Pineapple Lamb Korma Tender lamb simmered in a creamy, mildly spiced korma gravy with a hint of sweet pineapple.	27.99
CS GF	Lamb Saag Succulent lamb simmered in a flavourful, spiced spinach sauce.	27.99
DF GF	Lamb Seekh Masala Juicy minced lamb skewers simmered in a rich onion tomato masala.	27.99

Goat Curries

GF	Goat Curry A traditional goat preparation with a blend of garam masala and exotic Indian herbs	28.99
CS GF	Adraki Bhuna Gosht Semi-dry preparation of Indian goat marinated with ginger and green chili paste, cooked to tender perfection	28.99
GF	Goan Fish A Goan classic fish in coconut milk-flavoured sauce with curry leaves and tamarind	29.99
GF	Goan Prawns A Goan classic prawn dish in coconut milk-flavoured sauce with curry leaves and tamarind	29.99

Seafood

GF	Egg Curry Boiled eggs cooked in a homestyle spiced onion tomato gravy.	26.99
GF	Egg Masala Eggs tossed in a thick, robust masala with bold Indian spices.	26.99

Kids Menu

Dal Makhani with Steamed Rice or Butter Naan	15.90
Dal Tadka with Steamed Rice or Butter Naan	15.90
Butter Chicken with Steamed Rice or Butter Naan	15.90
Chicken Korma with Steamed Rice or Butter Naan	15.90

Loaded Fries

GF Butter Chicken with Fries	15.99
GF Chicken Korma with Fries	15.99

Rice

GF Steamed Rice	6.99
Saffron Rice	7.99
Jeera Rice	7.99
Rice tossed with cumin seeds and coriander	

Biryanis

All biryanis are served with a side of raita

Vegetarian Biryani	23.99	Chicken Biryani	26.99
Paneer Biryani	24.99	Lamb Biryani	27.99
Soya Chap Biryani	25.99	Goat Biryani	27.99
Egg Biryani	26.99	Prawn Biryani	28.99
Chicken Tikka Biryani	26.99		

Breads

Plain Naan	5.99	Stuffed Naans	8.99
Butter Naan	6.59	<i>cheese, chili, onion, potato, kheema</i>	
Garlic Naan	6.99	Paratha	7.25
Kashmiri Naan	7.99	<i>Plain, Mint, Ajwain, Chili</i>	
Cheese Garlic Naan	8.99	Aloo Paratha	7.99
Tandoori Roti	6.00	CS 2 Fat Special Naan	8.99
		<i>Our very exclusive naan filled with spinach, cheese, onion, and potato spice mix</i>	

Sides

Kachumber	6.99
<i>Diced onion, tomatoes, cucumber, chili, and coriander salad tossed with lemon and spices</i>	
Onion Salad	7.99
<i>Sliced onions with lemon and spices</i>	

Green Salad	9.00
<i>Sliced onion, tomatoes, cucumber with lemon and spices</i>	
Raita	6.00
<i>Vegetarian, boondi, potato</i>	

Chopped Chili	2.50
Mixed Pickle	2.50
Mango chutney	2.50
Vinegar Onions	3.00