



Locally Owned & operated since 2001

ENTREE

Aloo Cheese Tikki 7.50

Mashed potato and green peas mixed with cheese deep fried to perfection

Pepper Potato 7.50

Potato wedges tossed in black pepper sauce & bell peppers

Onion Bhaji 7.00

Deep fired onion rings in a spiced chickpea batter

Achari Paneer Tikka 9.90 | 16.50

Home-made cottage cheese marinated with pickled spices skewered and barbecued in our Tandoori oven

Vegetable Samosa 7.50

Deepfried triangular pastries filled with spicy potatoes and greenpeas, fried till golden brown

Vegetarian Platter (Min. 2 people) 9.00 / person

Combination of 2 pieces of samosa, Aloo cheese Tikki, Tandoori cauliflower and paneer tikka

Tandoori Mushrooms 9.90

Lightly spiced mushrooms cooked in the Tandoori oven

Tanoori Veg. Platter for Two 18.00

Combination of cauliflower, broccoli, tomato, potato, babycorn & mushroom

Tandoori Gobi or Broccoli 8.00

Cauliflower or broccoli dipped in a yoghurt marinade & cooked in Tandoori oven

Masala Papad (3 pieces) 6.00

Papad rolled and filled with chopped tomato, onions mixed with chat masala

Paneer Papdi 9.00

A delicious chat or snack recipe, Paneer cubes are marinated in curd paste and then coated in roasted papad. This is one of the tasty starter recipes which is perfect to serve with drinks.



NON VEGETARIAN ENTREE

Chicken Mint Tikka 10.00 | 19.00

Boneless chicken marinated with spinach and mint and cooked in the Tandoori oven

Black Pepper Chicken 10.00 | 19.00

Chicken marinated with crushed black pepper and yoghurt with a dash of nutmeg

Achari Tikka 10.00 | 19.00

Boneless chicken marinated with spinach and mint and cooked in the Tandoori oven

Lamb Sheekh Kebab 11.00 | 21.00

Lamb mince rolls flavoured with spices, cooked in the Tandoori oven

Lamb Tandoori 11.00 | 20.00

Lamb pieces marinated overnight with hung yoghurt, spices and mustard oil

Tandoori Pork 11.00 | 18.00

Pork pieces marinated with masala yoghurt and tandoori paste cooked in clay oven

Fish Tikka 11.00 | 18.00

Fish fillets marinated in herbs and spices

Mixed Platter (Min. 2 people) 10.00 / person

Combination of 2 pieces of samosa, Aloo cheese Tikki, Seekh kebab and Achari tikka

Tandoori Chicken 13.00 | 23.00

Tender chicken marinated overnight and cooked in the Tandoori oven with herbs and spices

Tandoori Prawns 12.00 | 23.00

Prawns marinated overnight and cooked in the Tandoori oven with herbs

Tandoori Tikka Platter (Min. 2 people) 12.00 / person

Combination of chicken mint tikka, pork tikka, black pepper chicken, fish tikka & lamb tikka

Masala Special Sizzler 22.00

Boneless chicken marinated overnight with the chef's special marinade and spices cooked in the Tandoori oven, served on hot fiery sizzler

Chicken Tikka 12.00 | 23.00

Chicken marinated in yoghurt with Indian spices and cooked in Tandoori oven

Chicken Wings (4 Piece) 10.00

Chicken wings marinated with Indian spices along with yoghurt cooked in Tandoori oven

Chicken Malai Cheese Tikka 11.90 | 20.00

Boneless chicken marinated in cashew paste and yoghurt along with cheese, Indian spices cooked in Tandoori oven

MAINS

All mains are served with complimentary rice, FIRST SERVE only.
We endeavour to cook all the dishes to our customer's specific requirements.
Please advise us of any food allergies.

Spice levels are: Mild, Medium, Hot
Kiwi Hot and Indian Hot (are very Hot)

CHICKEN DISHES

Chicken Wellington 19.90

A locally inspired creation, chicken pieces cooked in a curry of onions, tomatoes, capsicum, cashew nuts and our Chef's special herbs

Chicken Korma 19.90

Boneless chicken cooked in a yoghurt and cashew nut gravy. *A Masala favourite*

Chicken Adrakhi 19.90

Boneless chicken pieces cooked in an onion sauce, spices and ginger paste

Spinach Chicken 19.90

Boneless chicken cooked in our special spinach sauce

Chicken Star (Fusion Dish) 19.90

Boneless chicken pieces cooked in onion and tomato sauce with our Chef's special star anise paste

Chicken Madras 19.90

A south Indian style chicken curry, prepared with grated coconut and cream

Chicken Tikka Masala 19.90

Boneless pieces of barbecued chicken, marinated in spices and yoghurt & cooked in tomato and onion sauce *A Masala favourite*

Butter Chicken 19.90

Barbecued boneless chicken cooked with rich tomato and butter gravy.

Buddha's Delight (Fusion Dish) 19.90

Combination of cauliflower, broccoli, tomato, potato, babycorn & mushroom

Punjabi Chicken Curry 19.90

Fresh cooked chicken in onion and tomato gravy with our Chef's special home-made gravy

Chicken Jalfrize 19.90

Boneless chicken cooked in a curry with capsicum onion gravy, red chilli paste and tomato ketchup

Chicken Rara 23.00

Mutton kheema and chicken cooked with our onion tomato gravy

Chicken Malai 19.90

Boneless chicken cooked with our special cashew gravy

Killer Chicken 21.00

Stir fried chicken and vegetables along with Indian masala served with rice and curry sauce on top

Kadai Chicken 21.00

Boneless chicken pieces served in thick gravy along with big chunky pieces of onion and capsicum

BEEF DISHES

Beef Madras 20.90

A south Indian style beef curry, prepared with grated coconut and cream

Beef Vindaloo 20.90

The famous dish from Goa, beef cooked in a hot gound vindaloo paste

Peshwari Beef 20.90

Tender beef pieces cooked with ground almond paste in smooth gravy, boasting subtle cherry undertones

Lamb Sag 20.90

Lamb pieces cooked with spinach, spinach sauce and spices

LAMB DISHES

Lamb Wellington 20.90

Lamb pieces cooked in a curry of onions, tomatoes, capsicum, cashew nuts and our Chef's special herbs

Lamb Korma 20.90

Tender lamb cooked in yoghurt and a cashew gravy

Neelgari Korma 20.90

Tender diced lamb pieces cooked in a creamy spinach and mint gravy

Lamb Rogan Josh 20.90

Boneless lamb pieces cooked in a traditional Kashmiri style curry

Lamb Masala 20.90

Boneless lamb pieces cooked with onion and tomato sauce with spices. *A Masala favourite*

Lamb Sag 20.90

Lamb pieces cooked with spinach, spinach sauce and spices

Masala Balti 20.90

A combination of boneless lamb and chicken cooked together with assorted vegetables and gravy

Lamb Okra Curry 21.00

Boneless lamb cooked with Okra and our Chef's special gravy

Lamb Rara 23.00

Mutton kheema and lamb cooked together in a special masala gravy

