

Appetizers

Veggie Samosa V **\$8.95**

Homemade patties stuffed with potatoes and green peas served with chutney.

Veggie Pakora GF | V **\$12.95**

Vegetables (Onion, potatoes, spinach, cauliflower) coated with gram flour, deep fried.

Onion Rings Bhazi V **\$10.95**

Sliced onions battered, spiced & fried.

Fish Pakora GF | DF **\$15.95**

Gluten free deep fried fish lightly marinated with ginger, garlic, gram flour & homemade spices.

Paneer Pakora **\$14.95**

Paneer diced and filled with green chutney coated with gram flour and deep fried.

Tandoori Wings GF **\$15.95**

Marinated in spices and cooked slowly in tandoor.

Veg Spring Roll DF **\$13.95**

Crispy rolls filled with seasoned mixed vegetables, served golden and delicious.

Chicken 65 DF **\$15.95**

Spicy, crispy chicken bites, marinated with aromatic spices and herbs.

Veggie Fried Momos DF **\$14.95**

Veggie momos lightly fried, served with chilli sauce.

Mixed Platter **\$22.95**

2 Samosa, 2 Paneer Pakora, 3 Veg Pakora, 3 Spring Rolls, 3 Momos.

Masala Fries **\$8.95**

Golden, crispy potato fries, lightly salted and served hot.

Chaats Appetizers

Chaat Papri (Punjabi Style) **\$11.95**

Crispy chips topped with potatoes, yogurt, tamarind, and spicy chutneys.

Sev Puri **\$11.95**

Round hollow pastry filled with potatoes, channa, tamarind sauce, yogurt & spices.

Bombay Bhel Puri **\$11.95**

Tangy and crunchy mix of puffed rice, sev, veggies, and flavorful chutneys.

Pani Puri V **\$10.95**

Round hollow pastry filled with flavoured water, potatoes and chickpeas.

Chole Samosa Chaat **\$13.95**

Served with chickpeas, yogurt & homemade chutneys.

Kurkure Chaat **\$13.95**

Crispy Kurkure tossed with onions, tomatoes, tangy chutneys, and spices for a bold, crunchy street-style snack.

GF Gluten Free | **DF** Dairy Free | **V** Vegan | **🥜** Contains Nuts

Vegan options available on request. For allergies or dietary requirements, please inform your server.

Tandoori Khazana (non-veg)

Tandoori Chicken GF \$21.95

Half chicken with bones-in, cut into pieces and cooked on slow heat with freshly ground aromatic Indian spices.

Tandoori Chicken Whole GF \$34.95

Whole chicken with bones-in, roughly cut into 8 pieces and cooked on slow heat with freshly ground aromatic Indian spices.

Chicken Tikka GF \$22.95

(Authentic / Hariyali / Malai 🍴 / Achari)

Chunks of boneless chicken marinated in spiced yogurt and grilled in tandoor.

Chicken Kebab \$22.95

Ground chicken mixed, ginger garlic, bell pepper and fresh coriander in home ground spices.

Tandoori King Prawns \$23.95

Prawns marinated in aromatic spices and yogurt, then grilled in the tandoor for a smoky, flavorful finish.

Bombay Special Fish Tikka GF \$21.95

Alaskan cod, delicately spiced and cooked slowly in tandoor oven.

Bombay Mixed \$34.95

Grill Platter

A tandoori sampler: Angara chicken tikka, fish tikka, wings, chicken kebabs, kerala prawn slowly cooked in clay oven.

Tandoori Wings GF \$15.95

Marinated in spices and cooked slowly in tandoor.

Tandoori Veg

Paneer Tikka GF \$21.95

(Hariyali / Malai 🍴 / Achari)

Chunks of paneer marinated in spiced yogurt & grilled in tandoor.

Soya Chaap GF \$18.95

(Hariyali / Malai 🍴 / Achari)

Vegetarian protein-rich chaap made from soya chunks marinated in flavourful spices and grilled to perfection.

Tofu Tikka GF | V \$19.95

Chunks of Tofu marinated and grilled in tandoor,

Tandoori Cauliflower \$22.95

Cauliflower marinated with spicy yogurt mustard oil & exotic spices and roasted in tandoor oven.

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Indo Chinese

Chilli Chicken \$16.95

Tender chicken pieces in a tangy, spicy sauce with peppers and onions.

Chilli Paneer \$16.95

Paneer cubes stir-fried in a spicy, tangy sauce with vegetables.

Chilli Cauliflower V \$15.95

Cauliflower stir-fried in a spicy, tangy sauce with vegetables.

Chilli Fish \$15.95

Fish chunks marinated, stir-fried in a spicy, tangy sauce with vegetables.

Chilli Momos \$14.95

Chilli Dumplings stir-fried in a spicy, tangy sauce with vegetables.

Bombay Chili Fries V \$14.95

Crispy coated fries tossed in tangy sauce.

Seafood

Goa Fish Curry DF 🥜 \$22.95

Alaskan cod in a creamy coconut curry bursting with coastal flavors.

Fish Masala \$23.95

Crispy fish cooked in the onion and peppers based tomato sauce with a touch of cream.

Prawn Coconut GF 🥜 \$22.95

Flavorful dish featuring tender prawns cooked in a rich, creamy coconut gravy, infused with aromatic spices and herbs.

Prawn Vindaloo GF | DF 🌶️ \$22.95

Prawns cooked in a tangy curry sauce. Spicy Dish

Prawn Methi Malai 🥜 \$22.95

Prawns & dry fenugreek leaves cooked with garlic, cream in special homemade sauces.

Prawn Masala GF \$22.95

Prawns with aromatic Indian curry with tomato, onion, ginger and garlic.

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Veg Specials

Dhaba Style Dal Fry **GF | V** \$16.95

Yellow lentils tempered with garlic and spices.

Dal Maharani **GF** \$17.95

Blend of black lentils and red kidney beans, slow-cooked overnight to perfection with a touch of rich cream & topped with butter.

Delhi Style Channa \$16.95

Masala **GF | V**

Chickpeas simmered in rich onion, tomato curry flavoured with ginger and garlic.

Shahi Paneer **GF** \$18.95

Paneer cooked in a nutty creamy sauce and aromatic blend of spices.

Bhindi Do Pyaza **GF | V** \$17.95

Lightly spiced okra cooked with ginger, tomatoes and onions.

Palak Paneer \$18.95

Paneer cooked in a fresh spinach curry tempered with garlic, ginger and a touch of cream.

Aloo Palak **GF | V** \$17.95

Potatoes simmered in a lightly spiced spinach gravy, infused with garlic and aromatic Indian spices.

Kadai Paneer **GF** **GF** \$18.95

Paneer cooked with onions & peppers in a masala curry flavoured with a unique blend of freshly ground spices.

Aloo Gobi **GF | V** \$17.95

Potatoes and cauliflower saute in a fresh tomato-onion sauce and freshly ground spices.

Paneer Jalfrezi **GF** **GF** \$20.95

Julienne cut paneer, bell peppers and onions in a spicy curry sauce.

Eggplant Bharta **GF** \$16.95

Smoked eggplant cooked in a tomato-onion sauce with freshly ground spices.

Paneer Tikka Butter \$18.95

Masala **GF** **GF**

Paneer cooked in tandoor simmered in a slightly creamy chef's special sauce.

Malai Kofta **GF** \$19.95

Mixed vegetable and paneer dumplings in a light tomato and cream sauce and cashews.

Tofu Masala **GF | V** \$19.95

Tofu cooked in homemade sauce of grounded spices, tomatoes and onions.

Tofu Palak **GF | V** \$19.95

Tofu simmered in a creamy, spiced spinach gravy and Indian spices.

Tofu Bhurji **GF | V** \$21.95

Crumbled tofu sauté in savoury tangy mix of onions, ginger, garlic, green chillies and spices.

Paneer Bhurji **GF** \$24.95

Scrambled paneer sauté in savoury tangy mix of onions, ginger, garlic, green chillies and spices.

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Vegan Delight

Dhaba Style Dal Fry **GF | V** \$16.95

Yellow lentils tempered with garlic and spices.

Delhi Style Channa Masala **GF | V** \$16.95

Chickpeas simmered in rich onion, tomato curry flavoured with ginger and garlic.

Bhindi Do Pyaza **GF | V** \$17.95

Lightly spiced okra cooked with ginger, tomatoes and onions.

Aloo Palak **GF | V** \$17.95

Potatoes simmered in a lightly spiced spinach gravy, infused with garlic and aromatic Indian spices.

Aloo Gobi **GF | V** \$17.95

Potatoes and cauliflower saute in a fresh tomato-onion sauce and freshly ground spices.

Tofu Masala **GF | V** \$19.95

Tofu cooked in homemade sauce of grounded spices, tomatoes and onions.

Tofu Palak **GF | V** \$19.95

Tofu simmered in a creamy, spiced spinach gravy and Indian spices.

Tofu Bhurji **GF | V** \$21.95

Crumbled tofu sauté in savoury tangy mix of onions, ginger, garlic, green chillies and spices.

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Chicken dishes

Bombay Butter Chicken **GF** \$20.95

Boneless chicken in a rich buttery tomato sauce infused with aromatic spices finished with a touch of cream.

Coconut Chicken **GF** \$20.95

Boneless chicken cooked with unique blend of aromatic spices simmered in a coconut milk based sauce.

Palak Chicken **GF** \$20.95

Chicken cooked in a fresh spinach curry tempered with garlic, ginger, & freshly ground spices.

Chicken Kebab Masala \$20.95

Grounded chicken mixed in slices and cooked in house made onion and tomato sauce.

Chicken Vindaloo **GF | DF** \$20.95

Boneless chicken cooked in a tangy curry sauce.

Chicken Tikka Masala **GF** \$20.95

Chicken cooked in a rich tomato-onion sauce with a touch of cream.

Chicken Korma **GF** \$20.95

Marinated boneless chicken cooked in a smooth creamy and nutty sauce with chef's unique blend of spices.

Kadai Chicken **GF** \$20.95

Chicken cooked with onion & green peppers in a decadent tomato curry sauce & a touch of cashew nut paste.

Chicken Curry **GF | DF** \$20.95

Chicken cooked with house made onion sauce and home grounded spices.

Lamb Specials

Lamb Curry **GF | DF** \$21.95

Lamb cooked in house made sauce and home grounded spices.

Lamb Rogan Josh **GF** \$21.95

Boneless lamb in an intensely warm and fragrant curry, in a touch of yogurt.

Lamb Korma **GF** \$21.95

Boneless Lamb cooked in a smooth creamy and nutty sauce with chef's unique blend of spices.

Kadai Lamb **GF** \$21.95

Lamb slow cooked with home ground spices.

Lamb Saag **GF** \$21.95

Lamb slow cooked with spinach gravy.

Lamb Vindaloo **GF | DF** \$21.95

Boneless Lamb cooked in a tangy curry sauce. Spicy Dish.

Lamb Tikka Masala **GF** \$21.95

Lamb cooked in tandoor simmered in a slightly creamy chef's special sauce.

Lamb Coconut \$21.95

Succulent lamb simmered in a creamy coconut-based curry infused with aromatic spices.

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Rice & Biryani

Basmati Rice V \$4.95
White Basmati Rice.

Vegetable Biryani GF \$19.95
Rice dish made with mixed vegetables and a blend of aromatic spices like saffron, cardamom, and cinnamon.

Chicken Biryani GF \$21.95
Aromatic long-grain rice, layered over chicken marinated in a blend of aromatic spices, garnished with caramelized onions.

Peas Pulao GF | V \$6.95
Basmati rice cooked with turmeric and cumin tossed with green peas & brown onions.

Lamb Biryani GF \$22.95
A rice dish, highly seasoned with Lamb.

Prawns Biryani GF \$23.95
Aromatic basmati rice dum cooked with prawns, herbs & spice powders.

Naan & Naan

Plain Naan \$3.95
Garlic Naan \$4.95
Butter Naan \$4.95
Cheese Naan \$6.95
Kalonji Naan \$5.95
Cauliflower (Gobi) Naan \$6.95
Chicken Keema Naan \$6.95

Tandoori Roti V \$3.25
Lachha Paratha \$4.95
Potato Naan \$6.25
Peshawari Naan \$7.95
Stuffed Naan \$5.95
With Paneer and Spinach
Extra Bhatura \$3.95

Add-ons / Extras

Mango Chutney \$2.95
Mixed Pickle \$2.95
Pappadam (3pc) \$2.95
Raita \$3.95
Desi Salad \$7.95
Onions & Chillies \$2.95
Fried Onions 4oz \$1.95

Butter Sauce (small) \$7.95
Butter Sauce (full) \$13.95
Mint Chutney \$2.95
Tamarind Chutney \$1.95
Plain Dahi \$3.95
Sparkling Water 1L \$5.95
Pop \$2.95

Coke, diet coke, ice tea, ginger-ale, sprite, soda

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Desserts

Gulab Jamun	\$6.95
Sweet, deep-fried dumplings soaked in syrup.	
Gulab jamun with Ice Cream	\$8.95
Sweet, deep-fried dumplings soaked in syrup served with ice cream.	
Rasmalai	\$6.95
Soft cheese dumplings soaked in sweet, creamy milk.	
Vanilla Ice Cream	\$5.95
Classic, smooth vanilla delight.	
Cheesecake	\$10.95
Rich, creamy cheesecake with a smooth texture.	
Traditional Kheer	\$6.95
Creamy rice pudding flavoured with cardamom and garnished with nuts.	
Gajar Ka Halwa (With Ice Cream)	\$9.95
Warm carrot pudding served with a scoop of vanilla ice cream.	
Mango Ice Cream	\$6.95
Creamy ice cream infused with the tropical flavor of ripe mangoes.	
Chocolate Ice Cream	\$5.95
Creamy chocolate ice cream with a smooth cocoa flavor.	



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