

## **ENTREE**

### **PANI PURI (Gol Gol Gappa- 6pcs) 10.90**

Flat pastry of refined flour fried and served with potatoes, chickpeas, spicy mint water and tangy tamarind sauce

### **CREAMY TANDOORI MUSHROOMS (6PC) 16.90 GF**

Button mushrooms stuffed with spreadable cheese, cooked in Tandoor; served with mint chutney on sizzler

### **VEG SAMOSA (2PC) 10.90**

Parcels of our flaky pastry stuffed with a potato and peas mix; served with our tamarind chutney

### **PALAK PAPDI CHAAT 12.90**

A mix of potatoes, chickpeas, and spinach fritters – reminiscent of Indian street food; drizzled with tamarind, mint chutney and sweet yogurt

### **MALAI PANEER TIKKA (4PC) 17.90 GF, N**

Marinated cottage cheese smoke roasted with onion, capsicum, and tomato, finished with cream, lemon & spices

### **SAMOSAS CHAAT 13.90**

2 samosas topped with chickpea curry, diced onions, and diced tomatoes, drizzled with an assortment of chutneys & yogurt, garnished with sev, herbs & spices.

### **ALOO PANEER TIKKI (3PC) 13.90**

A veggie delight mix of potatoes, paneer spices deep fried. Served with mint chutney

### **ONION BHAJEE (4PC) 12.90 GF**

Chopped onion dipped in a chickpea batter and crisp fried served with mint sauce

### **CHICKEN 65 (6PC) 22.90**

A popular South Indian spicy appetizer. Boneless chicken marinated, fried, tossed with spices and curry leaves, served with mint chutney

### **CHICKEN TIKKA (4PC) 14.90 GF**

Tender chicken pieces in a traditional tandoori marinate and pickled spices; served on a sizzler

### **MURG TANDOORI (4PC) 14.90 GF**

Tandoori spring chicken on the bone; served on a sizzler with mint chutney

## **ENTRÉE**

### **AFGHANI CHICKEN (4PC) 17.90 GF, N**

Chicken on the bone marinated over night with thickened cream, cheese, ground cashews, green cardamom, and mild spices, served as sizzler with mint chutney

### **AMRITSARI MACHLLI (4PC) 15.90 GF**

A spice batter fried fish, originated from the streets of Amritsar served with mint and coriander chutney

### **LAMB CUTLETS (3PC) 24.90 GF**

Mouth-watering cardamom flavoured lamb cutlets served on a sizzler with mint chutney

### **MUGHLAI KEBAB (4PC) 16.90 GF**

Mix of Chicken & Lamb mince combined with exotic spices and fresh herbs, skewered, and then cooked in tandoor served on a sizzler with mint chutney

### **VEGETARIAN PLATTER FOR TWO 24.90**

Onion Bhaji, Aloo Paneer Tikki & Veg Samosa served with mint chutney

### **NON-VEGETARIAN PLATTER FOR TWO 26.90**

Chicken Tikka, Mughlai Kebab & Amritsari Machlli served with mint chutney

### **MIXED ENTRÉE PLATTER FOR TWO 28.9**

Chicken Tikka, Mughlai Kebab, Onion Bhaji and Aloo Paneer Tikki served with mint chutney

### **TANDOORI SHAHI DAWAAT PLATTER 47.90 (For 4 or more people)**

A combination of Chicken tikka, Afghani chicken & Mughlai kebab served with mint chutney

### **GOBI65- 17.90**

Cauliflower pcs dunked into a sauce that explodes with hot, sweet, sour, and salty flavors

### **CHILI CHICKEN DRY 22.90**

Marinated crispy chicken pcs tossed with spring onion, capsicum, soy, tomato, and chili sauces

### **CHILI PANEER DRY 20.90**

Marinated crispy fresh paneer pcs tossed with spring onion, capsicum, soy, tomato, and chili sauces

## NON-VEGETARIAN CURRY

### **Lamb Rogan Josh –GF 23.90**

Diced, lean lamb slowly cooked in its own juice to be tender and full of flavour. A signature dish of Jammu & Kashmir

### **Korma 'Zafar Shahi'- GF, N 23.90**

A king's favorite known throughout India. A bowl full of highly flavored, creamy textured best boneless **lamb/beef or chicken** simmered in a mild cashew gravy

### **Leg of Lamb GF 25.90**

An off-the-bone 'melt in the mouth' Mughlai style combination of marinated leg of lamb, pan-cooked in a thick yoghurt-based sauce with a touch of rum and finished with special herbs and home-ground spices

### **Classic Kolhapuri Lamb Curry GF 23.90 (Hot)**

Kolhapuri lamb is known for its rich and spicy flavors, which come from a blend of a unique spice mix called "Kolhapuri masala." Lamb Kolhapuri is a popular dish among meat lovers in India and is known for its spicy, aromatic, and flavorful taste.

### **Spicy Tadka Goat Curry Masala "Highly Recommended" GF 25.90**

The most authentic goat curry in town you will ever discover. Well-kept secret recipes of this robust goat curry will make you fall in love with this exquisite delicacy.

### **Goat Karahi – GF 25.90**

If you are a fan of Mughlai recipes for mutton, you will love this mutton kadai Prepared with cumin seeds and bay leaves sauteed in a ginger-garlic onion paste with chef special herbs and spices.

### **Saag Meat GF 23.90**

Diced lean lamb, chicken or beef cooked with spinach and garlic

### **Vindaloo -GF 23.90**

From the region of Goa this world-famous dish is made with Portuguese and Goanese spice blends with garlic and finished with vinegar (**Chicken or Beef**)

## NON-VEGETARIAN CURRY

### **Spicy Tadka Dhaba Style Chicken Curry "Highly Recommended" 23,90**

Bonless chicken slowly cooked with authentic Indian herbs & spices

### **Spicy Tadka \*Butter Chicken"-with a difference- Highly recommended GF, N 23.90**

Tandoor roasted and marinated juicy boneless chicken cooked in a mild tomato based flavoured creamy sauce tossed with fenugeek leaves

### **Karahi Chicken- GF 23.90**

Chicken boneless pieces cooked with crushed coriander and red chillies tossed with onions and capsicum garnished with ginger and green chillies

### **Chicken Tikka Masala –GF 23.90**

Most popular chicken dish popular outside India amongst the Western worlds. UK's number 1 selling curry. At Spicy Tadka we have maintained that popularity very sincerely

### **Bonless Chicken Handi –GF 23.90**

A mouth watering chicken dish with creamy gravy, cooked with traditional Indian spices in a clay pot (handi)

### **Madras – GF 23.90**

Diced lean lamb, chicken or beef cooked with mustard seeds, chillies, and coconut milk

### **Prawn Malabari GF25.90**

Fresh black jumbo prawns cooked in selected spices, with a mild sauce finished with coconut and herbs

### **Prawn Jalfrezi GF 25.90**

Prawns cooked to perfection tossed with crushed red chilli flakes, onions and finished with lemon juice

### **Spicy Tadka Fish Curry – GF 24.90**

Fish curry cooked home style with fresh tomatoes, onions, and Andhra chillies

### **Goan Fish Curry –24.90**

From the coast of Goa yet another coconut flavour fish curry. Cooked with mustard seeds, chillies, and curry leave

## VEGETARIAN CURRY:

### **KARAHI PANEER GF 20.9**

Fresh cottage cheese tossed gently in a wok with onions, capsicums, tomatoes, herbs & spices

### **PALAK PANEER (GF) 20.90**

A puree of fresh leafy spinach cooked with cottage cheese and finished with spices

### **SHAHI PANEER (GF, N) 20.90**

A preparation of cheese native to the Indian subcontinent, consisting of a thick gravy of cream, tomatoes, and Indian spices

### **PANEER MAKHANI (GF, N) 20.90**

Fresh cottage cheese cooked in a creamy tomato sauce, ground cashew and homemade spices

### **MALAI KOFTA 20.90**

Vegetable dumplings made from potatoes and cottage cheese finished in rich korma sauce

### **VEGETABLE KORMA (GF, N) 19.90**

Fresh seasonal vegetables cooked in gravy of cashew nuts and creamy mild sauces

### **METHI CHAMAN WITH PANEER (GF, N) 20.90**

A mouth watering blend of paneer, fenugreek leaves, spices, cream and cashews, this chaman methi malai recipe is perfect for your dinner

### **EGGPLANT MASALA (GF, V) 18.90**

Eggplant & Potatoes cooked with fennel & fenugreek seeds

### **JEERA ALOO (GF, V) 17.90**

Diced potatoes sauteed in a spice base of cumin & asafoetida garnish with coriander

### **DAAL MAKAHANI (GF) 18.90**

A slow cooked combination of black lentils and kidney beans enriched with cream

### **TADKA DAAL (GF, V) 17.90**

Spiced Lentils finished with a tempering made of ghee & spices

### **ALOO GOBHI (GF, V) 18.90**

Cauliflower with potatoes cooked in a chef special sauce

### **BHINDI DO PYAZA (GF, V) 18.90**

Okra seasoned with pearl onions sauteed in a Punjabi tadka

### **PINDI CHOLE (GF, V) 19.90**

A flavourful chickpeas dish from Punjab made with freshly grounded spices and ginger julienne

### **NIZAMI KADAI (GF, V) 19.90**

Seasonal vegetables in a coconut milk base, tempered with curry leaves and mustard seeds

## **THE HARVEST**

**Basmati Saffron Rice 5.00** Basmati rice flavoured with saffron

**Coconut Rice 6.00** Basmati rice cooked with mustard seeds, curry leaves & coconut

**Vegetarian Biryani (served with raita) 21.90**

A rich and flavourful layered Indian basmati rice flavoured with exotic spices, mix vegies and a thick gravy cooked over a low flame

**Chicken Biryani (served with raita) 23.90**

A rich and flavourful layered Indian basmati rice flavoured with exotic spices, boneless chicken and a thick gravy cooked over a low flame

**Lamb Biryani (served with raita) 23.90**

A rich and flavorful layered Indian basmati rice flavoured with exotic spices, lean boneless spring lamb, and a thick gravy cooked over a low flame

**Goat Biryani (served with raita) 25.90**

A rich and flavorful layered Indian basmati rice flavoured with exotic spices, goat and a thick gravy cooked over a low flame

## **BREADS FROM THE TANDOOR**

**Naan 4.50**

**Garlic Naan 5.50**

**Cheese Naan 6.50**

**Cheese & Garlic Naan 7.50**

**Butter Naan 6.90**

**Roti 4.00** Whole meal flat tandoori bread

**Lachha Paratha 6.90** Flaky and layered wholemeal bread

**Aloo masala Naan 6.50** Flatbread stuffed with mashed potatoes, green chillies, cottage cheese and onions

**Kashmiri Naan 6.90** Crushed dry fruits, fennel, cardamom

**Keema Naan 7.50** Marinated lamb mince stuffed in flatbread

**Chicken Tikka and Cheese Naan 7.90**

Chopped chicken tikka mixed with cheese and stuffed in flatbread

## ACCOMPANIMENTS

### **Papadum - 4 pieces 4.00**

Crispy spicy Indian wafers with chutney

### **Mango Chutney 4.00**

### **Raita 5.90**

Natural yogurt slightly sweetened and flavoured with roasted cumin and chickpea mini dumplings

### **Banana Coconut 5.90**

Banana drizzled with lemon juice, coated in desiccated coconut and rose syrup

### **Red Onion Salad with Green Chilli and Lemon 7.90**

Fine sliced red onion with lemon juice and chaat masala with chopped green chilli

### **Kachumber Salad 7.50**

Chopped cucumber, onion, tomatoes, coriander with lemon juice and chaat masala

### **Mix Salad 9.90**

leafy greens sliced tomato and sliced red onions with a dash of mint chutney and lemon juice

## DESSERT

### **Gulab Jamun 2pc 7.90**

Fried milk dumplings soaked in sugar syrup. (In house specialty.)

### **Gulab Jamun, Cappuccino, Jack Daniel, Cream, Pistachio 13.90 "Chef's Innovation"**

Thinly sliced fried milk balls served with jack Daniel sauce, and pistachio crushed

### **Mango Coconut Kulfi 8.90**

Mango puree mixed with shredded coconut in our in-house creamy dessert

### **Pista Kulfi 9.90**

Solid and dense frozen Indian ice-cream, made with pistachio, evaporated milk and Sugar

### **Banana Baileys 9.90**

Fresh banana with chocolate ice cream and topped with baileys

# BANQUET MENU

**MINIMUM 4 PEOPLE, \$49.90 PP**

**( SHARING OR TAKE AWAY NOT ALLOWED)**

## **ENTRÉE:**

ONION BHAJEE

PALAK PAPDI CHAAT

CHICKEN TIKKA

## **MAINS**

DAAL MAKHANI

PALAK PANEER

SPICY TADKA BUTTER CHICKEN **OR** SPICY TADKA DHABA STYLE CHICKEN  
CURRY

LAMB **OR** BEEF KORMA

BASKET OF NAAN BREADS

RICE

RAITA

PAPPADUMS

## **DESSERT:**

GULAB JAMUN

