

## SOUP

<b>VEGETABLE HOT &amp; SOUR</b>	<b>9.50</b>
<b>VEGETABLE SWEET CORN</b>	<b>9.50</b>
<b>TOMATO</b>	<b>9.50</b>
<b>CHICKEN HOT &amp; SOUR</b>	<b>11.50</b>
<b>CHICKEN SWEET CORN</b>	<b>11.50</b>

## ENTREE

These delicious entrees are handmade in-house by our chefs.

<b>ONION BHAJI</b>	<b>\$9.50</b>
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Sliced onions rolled in chick pea flour & deep fried.

<b>VEGETABLE SAMOSA (TWO)</b>	<b>\$9.50</b>
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Triangular Pastry filled with spicy potatoes & peas subtly flavoured with spices.

<b>PANEER OR VEGETABLE PAKORA</b>	<b>\$13.50/\$9.50</b>
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Chopped Paneer or vegetables mildly spiced dipped in batter & deep fried.

<b>TANDOORI OR FRIED MUSHROOM</b>	<b>\$16.50</b>
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Fresh mushroom marinated in yogurt ginger and garlic or fry mushroom with chickpea batter mixed with our special herbs.

<b>PANEER 65</b>	<b>\$20.50</b>
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Home-style Paneer cubes cooked in curry leaves & yoghurt.

<b>PANEER TIKKA</b>	<b>\$20.50</b>
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Home made Cheese marinated yogurt, herbs, and spices and grilled in Tandoor.

<b>VEGETARIAN PLATTER</b>	<b>\$21.50</b>
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2 Samosa, 2 Pakora, 2 Paneer Pakora, Onion Bhaji.

<b>CHICKEN 65</b>	<b>\$20.50</b>
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Chicken cubes cooked in curry leaves & yoghurt.

<b>CHICKEN MALAI KEBAB</b>	<b>HALF \$15.50 FULL \$22.50</b>
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Marinated boneless chicken roasted in the tandoori oven.

<b>CHICKEN TIKKA</b>	<b>HALF \$15.50 FULL \$22.50</b>
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Tender morsels of boneless chicken marinated overnight & cooked in our tandoor oven.

<b>TANDOORI CHICKEN</b>	<b>HALF \$16.50 FULL \$24.50</b>
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Tender chicken marinated in spices & yoghurt served with mint sauce.

<b>TANDOORI PRAWNS</b>	<b>\$24.50</b>
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Prawn marinated in yogurt garlic sauce and cooked in tandoor, served with mint sauce.

<b>TANDOORI FISH</b>	<b>\$24.50</b>
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Fish marinated in yogurt garlic sauce and cooked in tandoor, served with mint sauce.

<b>LAMB SEEKH KEBAB</b>	<b>HALF \$14.50 FULL \$22.50</b>
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Mince lamb flavoured with exotic spices skewered & prepared in our tandoor oven.

<b>PRAWN OR SCALLOP CHILLI GARLIC</b>	<b>\$24.50</b>
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Prawn/Scallops cooked in garlic and chill. Served with sliced mushrooms.

<b>MIXED PLATTER</b>	<b>\$26.50</b>
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A selection of the above (Samosa, Pakora, Chicken Tikka & Sheekh Kebab) on a sizzling hot plate.

<b>OLD BRICK PLATTER</b>	<b>\$31.50</b>
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Combination of Tandoori chicken, malai kebabs, seekh kebab and prawns.

<b>MAINS - CHICKEN</b>	<b>  LARGE \$38.00  </b>
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(All curries served with Complimentary Rice)

<b>BUTTER CHICKEN</b>	<b>\$20.50</b>
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Tender pieces of marinated boneless chicken, half cooked in Tandoor & finished in our creamy flavoured 'Home-made' tomato gravy.

<b>CHICKEN SAAG</b>	<b>\$20.50</b>
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Boneless chicken pieces cooked in fine spinach puree, lightly spiced.

<b>CHICKEN JALFREZI</b>	<b>\$20.50</b>
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Boneless chicken pieces cooked in a medium spicy sour sauce with green pepper & tomatoes.

<b>CHICKEN KORMA</b>	<b>\$20.50</b>
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Tender boneless chicken cooked in 'home-made' cashew nut gravy & topped with cashew nuts.

<b>CHICKEN MADRAS</b>	<b>\$20.50</b>
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Delicious medium chicken curry garnished & prepared with coconut in South Indian style.

<b>CHICKEN MUGHALAI</b>	<b>\$20.50</b>
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Chicken cooked in onion & cashew nut gravy from the time of Mughal emperor.

<b>CHICKEN BHUNA</b>	<b>\$20.50</b>
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Chicken cooked in onion based gravy with ginger garlic tomato and mild spices.

<b>KADHAI CHICKEN</b>	<b>\$20.50</b>
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Chicken cooked in onion sauce, chopped onion, capsicum with red chilli.

<b>CHICKEN TIKKA MASALA</b>	<b>\$20.50</b>
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Succulent tandoori chicken morsels cooked in a spicy gravy with green pepper & sliced onions.

<b>CHICKEN BALTI</b>	<b>\$20.50</b>
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Succulent pieces of chicken cooked in medium spicy gravy with green pepper.

<b>CHICKEN VINDALOO</b>	<b>\$20.50</b>
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Spicy Chicken curry straight from the beaches of Goa

<b>MANGO CHICKEN</b>	<b>\$20.50</b>
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Chicken cooked in mild spices finished in a creamy mango flavoured sauce.

<b>CHICKEN HYDERABADI</b>	<b>\$20.50</b>
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Succulent pieces of chicken cooked with mint, spices, onion & tomatoes.

<b>CHICKEN PUNJAB</b>	<b>\$20.50</b>
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Delicious chicken curry cooked with onion, ginger, garlic, tomatoes and special spices in punjabi style.

<b>CHICKEN BANARAS</b>	<b>\$20.50</b>
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Chicken cooked in Banarasi style & topped with banana sauce.

<b>HANDI CHICKEN</b>	<b>\$20.50</b>
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Chicken cooked in Chef's secret recipe.

<b>MAINS - LAMB</b>	<b>  LARGE \$40.00  </b>
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(All curries served with Complimentary Rice)

<b>LAMB KORMA</b>	<b>\$20.99</b>
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Tender boneless lamb cooked in cashew nut gravy & garnished with cashew nut.

<b>LAMB SAAG</b>	<b>\$20.99</b>
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A perfect harmony of pureed spinach & Punjabi lamb curry.

<b>LAMB NAWABI</b>	<b>\$20.99</b>
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Lamb sautéed with onions, tomatoes, cooked in cream & garnished with coconut.

<b>ROGAN JOSH</b>	<b>\$20.99</b>
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Diced boneless lamb cooked with onion, tomato, garlic & exotic spices.

<b>LAMB DO PIYAZA</b>	<b>\$20.99</b>
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Lamb cooked in onion based gravy with ginger, garlic, tomato & mild sauces.

<b>LAMB VINDALOO</b>	<b>\$20.99</b>
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Spicy lamb curry straight from the exotic beaches of Goa.

<b>LAMB JALFREZI</b>	<b>\$20.99</b>
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A tangy flavoured lamb dish cooked with chunks of capsicum and onion garnished with coriander.

<b>LAMB KADHAI GHOST</b>	<b>\$20.99</b>
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Lamb cooked in hot flavour with diced onion, capsicum and coriander.

<b>LAMB BHUNA</b>	<b>\$20.99</b>
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Lamb cooked in onion based gravy with ginger garlic tomato and mild spices.

<b>LAMB MADRAS</b>	<b>\$20.99</b>
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Delicious medium lamb curry garnished & prepared with coconut South Indian style.

<b>LAMB TIKKA MASALA</b>	<b>\$20.99</b>
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Succulent tandoori lamb morsels cooked in a spicy gravy with green paper and sliced onions.

<b>MAINS - BEEF</b>	<b>  LARGE \$40.00  </b>
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(All curries served with Complimentary Rice)

<b>BEEF KORMA</b>	<b>\$20.99</b>
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Tender boneless beef cooked in cashew nut gravy & garnished with cashew nut.

<b>BEEF MADRAS</b>	<b>\$20.99</b>
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Delicious medium beef curry garnished & prepared with coconut South Indian style.

<b>BEEF VINDALOO</b>	<b>\$20.99</b>
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Spicy beef curry straight from the exotic beaches of Goa.

<b>BEEF SAAG</b>	<b>\$20.99</b>
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A perfect harmony of pureed spinach & beef.

<b>BEEF MUSHROOM MASALA</b>	<b>\$20.99</b>
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Beef cooked in sauteed mushroom with our special spices.

<b>BEEF TIKKA MASALA</b>	<b>\$20.99</b>
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Tender succulent beef cooked in an onion base with a touch of coriander flavour.

<b>NATURALLY VEGAN</b>	<b>  LARGE \$37.00  </b>
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(All curries served with Complimentary Rice)

<b>VEGAN POPPADUM (5 PCS)</b>	<b>\$6.50</b>
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<b>VEGAN ONION BHAJI</b>	<b>\$9.50</b>
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Sliced onions rolled in chick pea flour & deep fried.

<b>VEGAN VEGETABLE SAMOSA (TWO)</b>	<b>\$9.50</b>
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Triangular Pastry filled with spicy potatoes & peas subtly flavoured with spices.

<b>VEGAN ALOO MATTAR</b>	<b>\$19.50</b>
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Potatoes & peas cooked together in subtly spiced gravy.

<b>VEGAN MUMBAI ALOO</b>	<b>\$19.50</b>
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Potatoes cooked in tomatoes & cumin seed.

<b>VEGAN SAAG ALOO</b>	<b>\$19.50</b>
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Potaoto cooked in fine mild spinach puree and lightly spiced.

<b>VEGAN ALOO GOBHI</b>	<b>\$19.50</b>
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Potaoto & cauliflower cooked with tomato, ginger, garlic & mild spices.

<b>VEGAN JALFREZI</b>	<b>\$19.50</b>
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Mixed vegetable cooked with capsicum and onion gravy.

<b>VEGAN YELLOW DHAL TADKA</b>	<b>\$19.50</b>
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Yellow daal tadka cooked with spices, onion, tomatoes & garlic.

<b>VEGAN CHANA MASALA</b>	<b>\$19.50</b>
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Chick peas cooked in delicious onion, tomato gravy & spices

<b>VEGAN JYOTI CURRY</b>	<b>\$20.50</b>
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Mixed vegetables cooked with mint, spices, onion & tomatoes.

<b>VEGAN ROTI</b>	<b>\$6.00</b>
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Wholemeal bread cooked in tandoor.

<b>MAINS - VEGETARIAN</b>	<b>  LARGE \$36.00  </b>
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(All curries served with Complimentary Rice)

<b>MIXED VEGETABLE KORMA</b>	<b>\$18.50</b>
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Mixed vegetables cooked in delicious cream gravy.

<b>ALOO MATTAR</b>	<b>\$18.50</b>
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Potatoes & peas cooked together in subtly spiced gravy.

<b>MUMBAI ALOO</b>	<b>\$18.50</b>
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Potatoes cooked in tomatoes & cumin seed.

<b>SAAG ALOO</b>	<b>\$18.50</b>
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Potaoto cooked in fine mild spinach puree and lightly spiced.

<b>ALOO GOBHI</b>	<b>\$18.50</b>
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Potaoto & cauliflower cooked with tomato, ginger, garlic & mild spices.

<b>VEGETABLE JALFREZI</b>	<b>\$18.50</b>
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Mixed vegetable cooked with capsicum and onion gravy.

<b>CHANA MASALA</b>	<b>\$18.50</b>
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Chick peas cooked in delicious onion, tomato gravy & spices.

<b>YELLOW DHAL TADKA</b>	<b>\$18.50</b>
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Yellow daal tadka cooked with spices, onion, tomatoes & garlic.

<b>DAL MAKHANI</b>	<b>\$19.50</b>
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Lentils stewed on a slow fire, garnished with ginger & coriander.

<b>MALAI KOFTA</b>	<b>\$19.50</b>
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'Homestyle' Indian cottage cheese (Paneer), Potatoes rolled into balls & fried, finished in creamy gravy.

<b>JYOTI CURRY</b>	<b>\$19.50</b>
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Mixed vegetables cooked with mint, spices, onion & tomatoes.

<b>METHI MATAR, MUSHROOM OR PANEER</b>	<b>\$19.50</b>
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Mushroom and green peas combined with onion gravy and cream to create a creamy onion gravy and finished with fenugreek leaves.

<b>MATTAR PANEER</b>	<b>\$19.50</b>
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'Homestyle' Indian cottage cheese (Paneer) & peas cooked together in subtly spiced gravy.

<b>PANEER SAAG</b>	<b>\$19.50</b>
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'Homestyle' Indian cottage cheese (Paneer) cooked in fine mild puree of spinach & lightly spiced.

<b>PANEER TIKKA MASALA</b>	<b>\$19.50</b>
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'Homestyle' Indian cottage cheese (Paneer) cooked with onion, spices & tomato gravy.

<b>PANEER MAKHANI</b>	<b>\$19.50</b>
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'Homestyle' Indian cottage cheese (Paneer) tomato sauce & creamy gravy.

<b>KADHAI PANEER</b>	<b>\$19.50</b>
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'Homestyle' Indian cottage cheese (Paneer) cooked with diced onion, capsicum & tomato gravy.

<b>SHAHI PANEER</b>	<b>\$19.50</b>
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"Homestyle" Indian cottage cheese (Paneer) pieces cooked in cream and cashew nut sauce.

<b>MAINS - SEAFOOD</b>	<b>(Not included in specials)</b>
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(All curries served with Complimentary Rice)

<b>GOAN FISH CURRY</b>	<b>\$24.50</b>
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Fish fillet cooked in a fine thick home-style tomato & coconut gravy finished with lemon & cream.

<b>FISH MASALA</b>	<b>\$24.50</b>
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Fish fillet cooked in a lime thick tomato & onion gravy.

<b>FISH OR PRAWN MALABARI</b>	<b>\$24.50</b>
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Fish or peeled prawns cooked with sautéed onions, capsicum & fresh coconut milk, garnished with cream.

<b>PRAWN MASALA</b>	<b>\$24.50</b>
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Succulent prawns cooked in a spicy gravy with green peppers & sliced onions.

<b>SAMUNDARI JHIL MIL</b>	<b>\$24.50</b>
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Combination of fish & prawns cooked with onion, tomato, capsicum & garnished with coconut cream.

<b>BUTTER PRAWNS OR SCALLOP</b>	<b>\$24.50</b>
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Prawns/Scallop cooked in a creamy butter tomato and onion sauce.

<b>INDO -CHINESE DISHES</b>	<b>(Not included in specials)</b>
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<b>VEG FRIED RICE</b>	<b>FAMILY PACK 54.00  </b>
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**CHILLI PANEER** **GRAVY \$19.50 DRY \$20.50**

Home made cottage cheese pieces marinated &amp; sautéed with soya sauce.

**CHICKEN CHOWMEIN** **\$18.50**

Noodles cooked with boneless chicken in Indian Chinese style.

**CHICKEN MANCHURIAN** **GRAVY \$20.50 DRY \$21.50**

Boneless pieces of chicken marinated with garlic, ginger. Chilli &amp; Soy a sauce.

**CHILLI CHICKEN** **GRAVY \$20.50 DRY \$21.50**

Boneless pieces of chicken marinated &amp; sautéed with soy sauce.

**BIRYANI** (Not included in specials)**PEAS PULAO** **\$13.50**

Rice cooked with peas with chef special spices.

**KASHMIRI PULAO** **\$16.50**

Rice cooked with fresh vegetables, fruits &amp; nuts.

**VEG BIRYANI** **FAMILY PACK 59.00 | \$18.50**

Rice cooked with vegetables.

**NON-VEG BIRYANI** **FAMILY PACK 69.00 | \$20.50**

Rice cooked either with chicken Lamb or beef &amp; gravy.

**PRAWN BIRYANI** **\$22.50**

Rice &amp; Prawns cooked together with herbs and gravy.

**OUR SPECIALTY** (Not included in specials)**DELHI STYLE BUTTER CHICKEN** **\$24.50**

Tender tandoori chicken pieces (bone-in) cooked in home-style butter sauce with Chef's special spices.

**TAJ MAHAL CURRY** **\$24.50***(You may ask for Chicken, Lamb or Beef)*

Our royal curry made with ground almonds and spices. Treat yourself like royalty!

**CHICKEN RARA** **\$24.50**

A flavourful dry and rich aromatic boneless chicken curry to die for. Devour it with pieces of warm naan to fully enjoy the delicious flavours

**OLD BRICK METHI CURRY** **\$24.50***(You may ask for Bone-in Goat or Bone-less Chicken, Lamb or Beef)* Meat of your choice cooked with dry fenugreek leaves in Chef's secret recipe.**GOAT (MUTTON) CURRY** **\$24.50**

Bone in Goat cooked in Home-style sauce with Chef's special spices.

**CREAMY MUSHROOM CURRY** **\$24.50***(You may ask for Chicken, Lamb or Beef)*

Indulge in our Chef's special creamy curry with the meat of your choice.

**BREAD FROM THE CLAY OVEN**

(All our naan breads are eggless)

**ROTI** **\$5.00**

Wholemeal bread buttered.

**PLAIN NAAN / BUTTER NAAN** **\$5.00**

Plain flour bread garnished with butter.

**GARLIC NAAN** **\$5.50**

Buttered &amp; garnished with garlic.

**CHEESE NAAN** **\$6.50**

Stuffed with cheese.

**CHEESE GARLIC NAAN** **\$7.00**

Buttered &amp; garnished with garlic &amp; cheese.

**CHEESYMITTE NAAN** **\$7.00**

An absolute Kiwi Delight created in our kitchen.

**SPINACH AND CHEESE NAAN** **\$7.50**

Indian style naan stuffed with spinach and cheese.

**CHEF SPECIAL NAAN** **\$7.00**

Naan bread stuffed with onions, capsicum, spring onions and cheese.

**PANEER KULCHA** **\$7.00**

Stuffed with spiced 'homestyle' Indian cottage cheese (Paneer).

**ALOO PARANTHA** **\$7.00**

Stuffed with potato &amp; herbs.

**LACHHA PARANTHA** **\$7.00**

Multi layered flat bread recipe made with wheat flour.

**METHI LACHHA PARANTHA** **\$7.00**

Multi layered flat bread recipe made with wheat flour/fenugreek dry.

**CHOCOLATE NAAN** **\$7.00**

Naan bread stuffed with chocolate and cooked in clay oven

**PESHWARI (SWEET) NAAN** **\$7.00**

Stuffed with dried fruits &amp; nuts.

**CHICKEN NAAN** **\$7.50**

Naan bread stuffed with chicken pieces and cooked in clay oven.

**KEEMA NAAN** **\$7.50**

Stuffed with spiced mince mixture.

**BREAD BASKET** **\$20.00**

1 Plain Naan, 1 Garlic Naan, 1 Sweet Naan, 1 Cheese Naan.

**SIDES****POPPADUM (5 PCS)** **\$5.00****SWEET MANGO CHUTNEY** **\$5.00****TAMARIND SAUCE** **\$5.00****MINT CHUTNEY** **\$5.00****PICKLES** **\$5.00****RAITA** (Cucumber & Yoghurt) **\$5.00****ONION SALAD** **\$5.00****KACHUMBER** **\$6.00**

cucumber, tomato &amp; onion with a sprinkling of chaat masala.

**INDIAN SALAD** **\$8.50****POPPADUM PLATTER** **\$15.50**

5 piece poppadums, Mango Chutney, Tamarind Sauce &amp; Mint Chutney.

**6 SIDE DISH PLATTER** **\$20.50**

5 piece poppadums, Raita, Pickles, Mango Chutney, Tamarind Sauce &amp; Mint Chutney.

**PLAIN RICE** **\$5.50****JEERA RICE** (Rice cooked with cumin seeds) **\$8.00****KIDS****KIDS BUTTER CHICKEN** **\$15.00****CHICKEN NUGGETS & CHIPS** **\$13.00****CHICKEN NUGGETS** **\$9.00****CHIPS** **\$8.00****DRINKS****CAN** **\$5.00**

Coke, Diet Coke, Coke Zero, L&amp;P, Sprite, Raspberry

**1.5L** **\$7.99**

Coke, Sprite, L&amp;P, Fanta

**MANGO LASSI** **\$7.00****SWEET LASSI** **\$7.00****SALT LASSI** **\$7.00****DESSERT****GULAB JAMUN** **\$7.00****MANGO KULFI** **\$7.00****ICE CREAM** (per scoop) **\$5.00****STRAWBERRY, CHOCOLATE, VANILLA****OLD BRICK VEG BANQUET** **\$105.00****(2-4 PEOPLE)**

Entree - Samosa, Pakora, Onion Bhaji, Paneer pakora

Mains - Veg Korma, Paneer Saag, Dhal, Chef Special Veg Curry of the Day, 2 Plain Naans, 2 Large Rice, Side Dishes &amp; Poppadums

**OLD BRICK NON VEG BANQUET** **\$115.00****(2-4 PEOPLE)**

Entree - Samosa, Pakora, Seekh Kebabs &amp; Chicken Tikka.

Main - Butter Chicken, Lamb Rogan Josh, Beef Vindaloo, Veg Korma (mixed vegetables) 2 Plain Naans, 2 Large Rice, Side Dishes &amp; Poppadums.



# The Old Brick Kitchen

**FULLY LICENSED (B.Y.O. WINE ONLY)**

## TAKEAWAY MENU

CONTACTLESS DELIVERY AVAILABLE

**HAPPY HOUR (5.30 to 6.30pm)**  
**\$9 Drinks: Selection of Beers & Wines**  
**\$15 Platters**

**24-28 Hutchinson Ave, New Lynn**

Ph 09 827 8257

**OPEN 7 DAYS**

Dinner nights 4.30pm - 10pm

Lunch 11.30am to 2.30pm

[www.raag.co.nz](http://www.raag.co.nz)Find us on    

**11.30 TO 2.30**  
**LUNCH COMBO**  
**\$18**  
**CURRY, RICE**  
**NAAN &**  
**CAN DRINK**

Conditions apply

All our curries are prepared and tailor made from our selection of different spice levels

