

## APPETISERS

<b>ELEPHANT EARS</b>	<b>\$9.90</b>
Vegetable leaves stuffed with ground spices and garnished with mung-beans	
<b>PAKORAS</b>	<b>\$9.90</b>
Onion, potato and spinach fritters.(3pcs)	
<b>SAMOSAS</b>	<b>\$11.90</b>
Spiced potatoes and peas wrapped in a light pastry. (3pcs)	
<b>ALOO CHOP</b>	<b>\$11.90</b>
Potato cakes with spicy chick peas and yoghurt sauce.	
<b>TANDOORI CAULIFLOWER</b>	<b>\$14.90</b>
Marinated cauliflower in spiced yoghurt and roasted in the tandoor.	
<b>SPICY CRAB</b>	<b>\$12.90</b>
Delicious mixture of crab mix blended with fresh ginger, chilli, onion and coconut.	
<b>SEEKH KEBAB</b>	<b>\$12.90</b>
Lamb mince flavoured with spices, mint and roasted in tandoor.	
<b>MIX VEGETABLE ENTRÉE</b>	<b>\$12.90</b>
Combination of samosa, pakora, potato and elephant ears	
<b>MIXED ENTRÉE</b>	<b>\$15.90</b>
Combination of lamb cutlet, chicken tikka, samosa and pakora	
<b>SEAFOOD PLATTER</b>	<b>\$20.90</b>
Combination of fish, prawn and calamari served along with mint sauce.	

## VEGETARIAN MAINS

<b>DHAL MADRAS</b>	<b>\$14.90</b>
Yellow lentils flavoured with coconut cream	
<b>MUSHROOM BHAJI</b>	<b>\$15.90</b>
Stir fried mushrooms with potatoes, capsicum, fresh ginger and chilli	
<b>VEGETABLE KORMA</b>	<b>\$15.90</b>
Home made cheese with vegetables in a mild cashew-nut gravy	
<b>CHANA MASALA</b>	<b>\$15.90</b>
Spicy kabuli chick peas with potatoes and roasted spices	
<b>VEGETABLE DHANSAK</b>	<b>\$15.90</b>
Seasonal vegetable with yellow lentils, sweet potatoes and tamarind	
<b>MALAI KOFTA</b>	<b>\$16.90</b>
Balls of mixed potatoes, paneer tossed in garam masala and served in creamy cashew-nut sauce	
<b>SAAG PANEER</b>	<b>\$16.90</b>
Cubes of home-made cheese in a spinach sauce flavoured with fenugreek	
<b>SHAHI PANEER</b>	<b>\$16.90</b>
Cottage cheese in a tomato-fenugreek curry sauce	
<b>ALOO GOBHI</b>	<b>\$15.90</b>
Cauliflower and potatoes simmered with fresh curry leaves and cumin seeds	

## CHICKEN MAINS

**CHICKEN LABABDAR** \$17.90

Tender tandoori fillets, sautéed with fresh coriander and tomatoes

**CHICKEN SAAG** \$17.90

Turmeric flavoured thigh fillets with spinach and spiced with coriander, fenugreek and ginger

**MURG MASALA** \$17.90

Chicken fillets with eggplant and spiced with cracked coriander, dry chilli and roasted cumin

**MANGO CHICKEN** \$17.90

Fillets of chicken simmered in a coconut mango sauce with turmeric and curry leaves

**CHICKEN BUTTER MASALA** \$18.90

Tandoori chicken fillets in a tomato-fenugreek curry sauce

**CHICKEN TIKKA MASALA** \$18.90

Tandoori chicken fillets cooked with capsicum, tomato, onion and aromatic spices.

**ACHARI CHICKEN** \$19.90

Chicken strips stir fry with fresh herbs and five spices.

## LAMB MAINS

**LAMB KORMA** \$18.90

Succulent lamb pieces cooked in a mild cashew-nut sauce flavoured with garam masla

**LAMB DHANSAK** \$18.90

A Parsi dish made from diced lamb, lentils, eggplant and pumpkin

**LAMB SAAG** \$18.90

Diced lamb with spinach and flavoured with fenugreek

**KASHMIRI LAMB** \$18.90

A mild curry, diced lamb flavoured with staranise and sour cream

**LAMB ROGAN JOSH** \$18.90

Succulent lamb pieces cooked in tomatoes, garlic, ginger and aromatic spices.

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Of

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## BEEF MAINS

**BEEF JALFRAZIE** **\$16.90**

Cubes of succulent beef in a medium hot curry with tomatoes, fresh ginger and capsicum

**BEEF VINDALOO** **\$17.90**

Hot Goan beef curry, flavoured with roasted cumin and green cardamom

**SUBZI BEEF** **\$16.90**

A perfect combination of beef, zucchini and spinach

**CHILLI BEEF** **\$16.90**

A medium to hot beef curry with potatoes and coconut milk

**BADAMI BEEF** **\$17.90**

Mild beef curry with almond, sour cream and simmer in chef's secret spices.

## SEAFOOD MAINS

**FISH KERALA** **\$19.90**

basa fillets with whole mustard seeds, curry leaves in a coconut sauce

**PRAWN MALABARI** **\$20.90**

tiger prawns stir fried with capsicum, tomatoes and fresh ginger and simmered in a coconut sauce

**GARLIC PRAWNS** **\$20.90**

Tiger prawns stir fried with fresh garlic, five spices and tomatoes

**CHILLI PRAWNS** **\$20.90**

tiger prawns stir fried with green chilli, snow peas and ginger

**TANDOORI MANGO PRAWNS** **\$20.90**

ajwain flavoured tiger prawns marinated in yoghurt, mango, and grilled in the tandoor

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## TANDOORI MAINS

**TANDOORI LAMB CUTLETS** \$25.00  
succulent lamb cutlets marinated in yoghurt, spices and grilled in the tandoor (4pcs)

**CHICKEN TIKKA** \$18.90  
thigh fillets of chicken marinated in spices and grilled in the tandoor

**RESHMI CHICKEN** \$19.90  
tender breast fillets marinated in yoghurt, spices, cashew-nut paste and grilled in the tandoor

**TANDOORI SIZZLER(Non-vegetarian)** \$22.90  
A combination of marinated quarter chicken, chicken tikka, lamb cutlet and fish tikka

### RICE

**SAFFRON RICE** \$3.00

**PILAF RICE** \$5.90  
Mixed with dry nuts and sultanas

### TANDOORI BREAD

**PLAIN NAAN** \$3.90

**GARLIC NAAN** \$4.00

**ROTI** \$2.90

**METHI ROTI** \$3.00

**LACCHA PARATHA** \$4.00

**PESHAWARI NAAN** \$4.90

**CHEESE NAAN** \$4.90

**GARLIC AND CHEESE NAAN** \$5.00

**KEEMA NAAN** \$5.00

**VEGETABLE NAAN** \$4.90

### SALADS

**GREEN SALAD** \$6.90

**HOME MADE CHEESE SALAD** \$7.90

### ESSENTIAL EXTRAS

**Combination side dishes** \$8.90

**RAITA** \$3.90

**BANANA COCONUT** \$3.90

**SWEET MANGO CHUTNEY** \$3.90

**HOT MIX PICKLE** \$3.90

**PAPADAMS** \$4.00

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