


ENTREE

VEGETABLE SAMOSA (2pc)  V **\$12.00**


Most popular Indian Entree. Short pastry pockets filled with vegetables & spices.

ALOO TIKKI (3pc)  **\$11.50**

Mashed potatoes, chickpea, baby peas, whole dried coriander seeds, fenugreek leaves, Indian spices with cottage cheese, lightly crumbed & deep fried.

VEGETABLE SPRING ROLL (3pc)  V **\$11.50**

Mixed vegetables in a crispy pastry & deep fried.

VEGETABLE PAKORA (3pc)  V GF **\$11.50**

Finely diced potatoes, onions & baby spinach dipped in Masala & deep fried with chickpea flour batter.

FISH AMRITSARI (3pc)  **\$16.50**

Fish fillets marinated in a special blend of spices, coated with ginger, garlic, whole coriander, carom seeds, deep fried.

MIX COMBINATION PLATTER (per person) **\$19.50**

One piece each of Veg Samosa, Veg Pakora, Malai Wings & Seekh Kebab.


ENTREE FROM THE TANDOOR

MALAI WINGS (3pc)  **\$14.90**

Chicken wings marinated overnight with yogurt, sour cream, Parmesan cheese and spices.

TANDOORI SPICY WINGS (3pc)   **\$14.50**


Chicken wings marinated overnight with hung yogurt, spices, ginger and garlic.

HARIYALI CHICKEN TIKKA (3pc)  **\$14.90**

Boneless chicken fillets marinated overnight with spices mint & spinach paste.

PRAWN LABABDAR (5pc)  **\$22.50**

Jumbo prawns marinated with spices, yogurt, sour cream, parmesan cheese, ginger & garlic.

BUTTER GARLIC PRAWNS (5pc)  **\$22.50**


Jumbo prawns marinated in special spices, garlic, whole coriander, carom seeds finished with butter and fresh coriander.

BBQ HONEY MUSHROOM  **\$18.50**

Mushrooms marinated with ginger, garlic, Dijon mustard, honey mustard and traditional Indian spices. Dressed with honey and BBQ sauce.

LAKHNAWI SEEKH KEBAB (3pc)   GF **\$14.90**

A speciality from the city of Nawabs LUCKNOW. Lamb & chicken mince with onions & green spices & mint flakes pressed on a skewer & smoke roasted.

BARRAH KEBAB  GF (2pc) **\$17.90** (4pc) **\$31.50**

Tender lamb cutlets marinated in spices & aromates, skewered in Tandoor.

FROM THE CURRY KITCHEN

CHICKEN

BUTTER CHICKEN *Kohli's most popular dish* 🌶️ GF \$27.90

A chicken delicacy firstly half cooked the Tandoori way & then finished the curry way. A creamy tomato flavoured curry with butter & a touch of pepper.

CHICKEN TIKKA MASALA 🌶️🌶️ GF \$27.90

Most popular Indian dish in London. Chicken Tikka pieces cooked along with fresh onions, capsicum & tomato. Topped with lemon juice & fresh coriander.

CHICKEN METHI MALAI 🌶️ GF \$27.90

Tender boneless chicken pieces cooked in fresh cream with fenugreek leaves & touch of black pepper.

AWADHI CHICKEN 🌶️ GF N \$27.90

Boneless chicken pieces cooked in rich cashew nut and cardamom gravy. A Nawabi delicacy from the house of Lucknow.

CHICKEN MADRAS 🌶️🌶️ GF \$26.90

Also known as Murgi Madras, a spicy south Indian style curry cooked with fenugreek leaves & special spices served with coriander & ginger.

MANGO CHICKEN 🌶️ GF \$26.90

Tender pieces of chicken cooked in alphonso mango puree.

BEEF

MADRAS BEEF GF

\$26.90

A delicious spicy beef curry, prepared in south Indian style with garam masala, fenugreek & curry leaves.

BEEF KORMA GF N

\$26.50

A King's favourite, known throughout India. A bowl full of highly flavoured creamy textured boneless beef curry.

BEEF VINDALOO GF

\$26.90

Not for the faint hearted! For those who like it "HOT."


A typical Goanese style dish cooked in vinegar & spices (choice of lamb, beef & chicken).

BOMBAY BEEF GF


\$26.90

Morsels of beef cooked with potatoes, spices, fenugreek & curry leaves.


LAMB

LAMB ROGAN JOSH  GF **\$27.90**


A popular preparation of lamb from north India. Rich gravy is used to finish the pot, roast with ground cumin seeds & garnished with fresh coriander.

LAMB KARAH  GF **\$27.90**

A traditional Indian favourite. Lamb cooked with fresh onions, capsicum & tomato topped with lemon juice and garnished with fresh coriander and ginger.

LAMB KORMA  GF N **\$28.90**

A King's favourite, known throughout India. A bowl full of highly flavoured creamy textured boneless lamb curry.

LAMB SAAG  GF **\$27.90**

Lamb blended to perfection Mughlai style, fresh green spices from the hilltops of Kashmir and a purée of leafy green spinach.

GOAT (ON THE BONE)

PUNJABI GOAT   GF **\$28.90**

Spicy goat curry from the house of Maharaja Patiala - slow cooked in rich, authentic flavours.

BHUNA GOAT MASALA   GF **\$28.90**

Goat cooked in traditional Punjabi style with spices, tomatoes, onion, capsicum & coriander.

SEAFOOD

PRAWN MASALA GF

\$29.50

A dry combination of jumbo prawns, chunks of onions, tomato, capsicum & special masala paste.

JHINGA MALABARI GF

\$29.50

King Prawn curry cooked with desiccated coconut, capsicum, carom seeds & fresh cream.

MALIBU PRAWNS GF

\$31.90

King Prawn curry cooked with a shot of malibu rum and desiccated coconut, capsicum, carom seeds & fresh cream.

GOA FISH GF

\$28.50

Fish cooked with desiccated coconut, fresh cream, mustard seeds, ginger & garlic extracts & green spices.

MASALA FISH GF

\$27.90

Fish cooked with the flavour of fresh tomatoes, onions and spices – a North Indian delicacy.

VEGETARIAN CURRIES

VEGETABLE JAL FREZI  GF **\$23.50**

Seasoned mixed vegetables tossed in special blend of spices and north indian masala.

KARAHI PANEER   GF **\$24.90**

Dry combination of homemade cottage cheese along with capsicum, onion, tomato cooked in Karahi style, garnished with ginger & fresh coriander.

PANEER LABABDAR   GF **\$24.90**

Homemade cottage cheese simmered in onion, tomato, capsicum and fenugreek leaves in traditional Punjabi style.

PALAK PANEER  GF **\$24.90**

Dry combination of spicy spinach puree & homemade cottage cheese.

MUSHROOM MATTAR  GF **\$24.90**

Fresh mushroom & peas slow cooked in a savoury sauce of tomatoes, onion, herbs & tempered with roasted cumin & fenugreek leaves.

MALAI KOFTA  N **\$24.90**

Croquettes of cottage cheese, potatoes, peas, corn & carrot, cashew nuts & spices simmered in a sauce of crushed tomatoes, onions & fresh cream garnished with almond flakes.

PUNJABI CHANA MASALA   GF V **\$22.90**

A traditional chick pea curry with a combination of spices.
A favourite in Punjab Dhabas (eateries).

DAL TADKA  GF V **\$20.50**

Traditional slow cooked lentils along with onions, tomatoes, ginger, garlic, chilli and spices.

DAL MAKHANI  GF **\$21.50**

Black lentils cooked with tomato puree & fresh cream on a slow fire.
An absolute delight from the Rasoe of Patiala.

INDIAN BREADS

NAAN - Plain white flour bread (buttered).	\$4.90
HERB NAAN - White flour bread topped with butter & herbs.	\$5.90
GARLIC NAAN - Flavour of fresh garlic & coriander (buttered).	\$5.90
MIXED NAAN BASKET - Naan, garlic naan, cheese naan	\$16.90
NAAN MAKHANI - Bread stuffed with clarified butter & lightly garnished with coriander.	\$6.90
PESHWARI NAAN - Stuffed with dried fruit & nuts.	\$8.50
CHEESE NAAN - Shredded cheese, cottage cheese & spices.	\$7.50
CHEESE GARLIC NAAN - Stuffed with tasty shredded & cottage cheese & spices. Topped with garlic & coriander.	\$7.90
VEGETARIAN NAAN - Stuffed with potato, peas and spices.	\$6.90
TANDOORI ROTI - Wholemeal bread (buttered).	\$4.90
LACHEDAR PARANTHA - Layered wholemeal bread topped with melted butter.	\$7.50

RICE - PULAO - BIRYANI

RICE

Plain boiled basmati rice. (Reg) \$4.50 (Large) \$6.00

KASHMIRI PULAO N

(Reg) \$6.90 (Large) \$8.90

Fluffy Saffron rice with dried fruits & nuts & cardamon powder.

BIRYANI RICE

Assorted cuts used for preparation.

A specialty from the Mughal days.

Vegetarian \$26.90

Chicken/Beef \$27.90

Lamb \$28.90

SIDE DISHES - SALADS

**RAITA, MANGO CHUTNEY PAPADAMS,
MIXED PICKLE, TAMARIND & DATE CHUTNEY** (each) \$4.90

ANY THREE SIDES \$13.90

GREEN SALAD - Green leaves, Tomato, Cucumber & Carrot, w/dressing \$11.90

ONION LACCHA SALAD \$7.90

Red onion, lemon juice, and chat masala

KIDS MENU (12 years and under only)

CHICKEN NUGGETS & CHIPS	\$16.50
FISH & CHIPS	\$16.50
CHIPS	\$9.90

DRINKS

COKE, COKE ZERO (1.25lt Bottles)	(each) \$7.90
COKE, COKE ZERO, LEMONADE, SOLO (Cans)	(each) \$4.90
MANGO LASSI, SWEET LASSI	(each) \$8.90

Yoghurt based traditional drink.

DESSERTS

MANGO KULFI, GULAB JAMUN, RASMALAI	(each) \$11.50
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LUNCH BOX - TAKEAWAY ONLY

Two Curries + Rice*

Set Menu

\$15.90

Add a can of soft drink or
Naan bread for \$3.50 each



Half Curry + Half Rice*

Set Menu

\$15.90

Add a can of soft drink or
Naan bread for \$3.50 each

**Curries subject to change*

LUNCH SPECIALS - DINE IN/TAKEAWAY

Banquet Thali

Set Menu

\$24.90

3 x Curries*

Naan Bread, Rice, Salad



**Curries subject to change*