



STARTERS

- # 1 Punjabi Samosa ✓ \$110
Vegetarian “punjabi” samosas with mint and tamarind chutney on the side
- # 2 Bhuna Samosa \$193
Minced lamb samosas with mint chutney on the side
- # 3 Guleri Khumb ✓ \$250
Big stuffed mushrooms with paneer, almond and pistachios

SOUPS

- # 10 Tomato Sorba ✓ \$100
Delicious tomato cream with paneer cheese
- # 11 Jhahagiri Sorba \$130
Healing coriander sour lamb soup

FROM THE TANDOOR

- # 20 Murgh Seekh Kebab \$170
Ground spiced minced chicken seekh kebab from the tandoor
- # 21 Dum Ke Jhinge \$640
Saffron marinated prawns with cheese, baked in the tandoor
- # 22 Lucknowi Prawns 🌶️ \$640
Prawns marinated with star anis curd cream
- # 23 Tandoori Murgh Tikka 🌶️ \$265
Pieces of chicken marinated in spices and yoghurt, from the tandoor
- # 24 Malai Tikka \$190
Boneless chicken with cheese and cream
- # 25 Tandoori Gosht Ki Chap 🌶️ \$650
Rack of lamb from the tandoor

🌶️ Less spicy 🌶️🌶️ Spicy ✓ Vegetarian

- # 26 Angara Paneer 🌶️🌶️✓ \$195
Paneer cheese cubes marinated with yoghurt and “garam masala” grilled on tandoor
- # 27 Rojali Kebab 🌶️ \$260
Marinated chicken breast stuffed with cashews and minced chicken grilled on tandoor
- # 28 Audhi Fish Tikka 🌶️ \$385
Fresh white fish marinated with spices, gram flour and cream
- # 30 Galouti Seekh Kebab 🌶️ \$260
Minced lamb in butter roasted flour and spices

NON VEGETARIAN CURRIES

- # 40 Murgh Tikka Masala 🌶️ \$240
Roasted chicken served in a delicious creamy tomato sauce
- # 41 Gosht Korma \$440
Creamy lamb curry with cashews
- # 42 Gustaba 🌶️ \$440
Minced lamb meatballs served with “kasimiri” style tomato sauce
- # 43 Murgh Nizami \$240
Stuffed chicken breast with almonds, pistachios and cheese, served in onion and tomato gravy
- # 44 Murgh Makhani \$240
Roasted chicken with cashews, almonds and butter tomato sauce
- # 45 Prawn Kaldeen 🌶️ \$640
Prawns marinated in rechado Goan curry
- w/fish \$399
- # 46 Murgh Hydrabadi 🌶️ \$245
Chicken cooked in wholesome flavors, mint and coconut sauce

👉 Less spicy 🌶️🌶️ Spicy ✓ Vegetarian

47 Fish Molly 🌶️ \$399
Kerla style roasted fish cooked in thick salty coconut sauce

w/prawn \$640

48 Prawns Kasundi 🌶️ \$640
Prawns served with kasundi coconut sauce

VEGETARIAN CURRIES

50 Paneer Makhani ✓ \$185
Paneer cheese in cashews, almonds and butter tomato sauce

51 Dum Aloo Vanarsi ✓ \$165
Steamed potato cooked with tomato gravy and cashews

52 Punjabi Paneer Chop 🌶️✓ \$260
Mint stuffed toasted paneer in "punjabi zaika"

53 Dal Makhani ✓ \$110
Our special 24 hour slow cooked black lentils. You have to try it!

54 Paneer Tarkish ✓ \$220
Traditional Kashmiri paneer and potato curry

55 Subz Tawa ✓ \$165
Assorted vegetables served with special "tawa" sauce (cloves and cumin)

56 Shaam Savera ✓ \$185
Paneer cheese and spinach dumplings enriched with cream tomato mint sauce

57 Rubany Kofte 🌶️✓ \$195
Assorted vegetable dumplings served with tangy tomato and cashewnut sauce

BREAD / NAAN

60 Tandoori Naan ✓ \$40
Traditional bread baked on the hot wall of our tandoor oven stuffed with choice of cheese, garlic or potato

61 Onion Kulcha 🌶️✓ \$40
Stuffed naan with onion, coriander and chili

62 Creamy Cheese Naan ✓ \$40
Luckhnawi naan stuffed with cream cheese and mix dry fruits, raisins, green chili and ginger

63 Peshawari Naan ✓ \$40
Coconut, paneer and almond naan

RICE

70 Vegetable Briyani ✓ \$165
Mughlai style vegetarian basmati rice

71 Dum Pukht Briyani 🌶️
Slow cooked basmati rice with mix spices
w/chicken \$200
w/prawn \$620
w/lamb \$380

72 Jeera Rice ✓ \$80
Basmati rice slow cooked with whole cumin and butter

DESSERTS

80 Kulfi \$99
A traditional Indian ice cream with pistachios, almonds and saffron

81 Gulab Jamun \$110
Milk dumplings in sugar syrup with vanilla ice cream

82 Ice Cream \$65
Coconut, vanilla or lychee

83 Brownie \$95
Home made brownie with coconut ice cream and chocolate syrup

91 Star Thai \$168
Special fried coconut ice cream in bread roll with chocolate syrup

Prices in pesos / TAX included / Tip is not included
Alcohol with meals for diners over 18's