

## Fresh and fried

(served with Mint chutney and Tamarind Chutney)

### Samosa (2) \$6.99

(Spiced potato and pea mixture in a crispy dough fried till crispy)

### Kurkure Aloo ki Tikki (2) \$6.99

(Special house made potato patty flavored with cumin and cilantro and fried to golden)

### Pakora (fritters)

(Marinated pieces of protein in fenugreek and Kashmiri chilly, deep fried in a gram flour batter)

Onion	\$6.99
Paneer	\$8.99
Chicken	\$9.99
Fish	\$10.99

### Puchka (Pani Puri) \$7.99

Kolkata street style pani puri comes with 8 puri, spiced potato and yellow matar mix and spicy tamarind water

### Vegetable Cutlet (2) \$7.99

(Mixture of beets, carrots and potatoes in a house special spice blend, is coated with panko and deep fried)

### Matar ki chaat \$9.99

(Soft Yellow peas braised in ginger garlic and tomatoes topped with sweet chutney, green chutney & yoghurt)

Choice of samosa aloo tiki



## Angar ki Tandoor

(served with side salad, lime and mint chutney)

### Veg

### Lasuni Paneer Tikka \$14.99

(6 pieces of soft paneer marinated in a pickled garlic and yoghurt marination)

### Malai Soya Chaap \$13.99

(Kebabs made of ground soya bean marinated in a creamy white marination tossed with bell peppers and onions)

### Tandoori Gobi \$11.99

(Cauliflower florets marinated in a classic yoghurt and Kashmiri chilly tandoori marination)

### Non-veg

### Tandoori Chicken \$15.99

(2 large bone-in chicken quarters marinated in classic yoghurt and Kashmiri chilly tandoori marination)

### Malai Chicken Tikka \$16.99

(Soft and tender pieces of chicken thighs marinated in a creamy cheesy white marination)

### Lasuni chicken tikka \$16.99

(Soft and tender pieces of chicken thigh marinated in a pickled garlic and yoghurt marination)

### Lahori Fish Tikka \$17.99

(Fresh Swai flavored with carrom seeds(ajwain) and fenugreek)

### Afghani Lamb Sheekh Kebab \$17.99

(Australian finely minced lamb flavored with ginger, garlic, rose, almonds and saffron)

### Surf & Turf Kebab Platter \$24.99

(Mix of Chicken tikka, lamb kebab and fish tikka)

## Kalkata Style Chinese

### Street noodles **\$8.99**

(Shredded vegetables tossed with egg noodles flavored with a signature spice mix)

Add egg **\$1.00**

### Street Fried Rice **\$7.99**

(Chopped mix vegetables tossed with long grain rice flavored with soy sauce and garlic)

Add egg **\$1.00**

### Szechwan stir-fry

(Available in dry or gravy)

Choice of proteins

Mix-veg **\$10.99**

Paneer **\$11.99**

Crispy gobi **\$9.99**

Soya chap **\$10.99**

Chicken **\$11.99**

Fish **\$12.99**



## Awadhi dum biryani

(served with vegetable raita)

Saffron flavored rice is layered with meats or vegetables and cooked in Dum style

Veg	<b>\$16.99</b>
Chicken	<b>\$17.99</b>
Lamb	<b>\$19.99</b>
Goat	<b>\$21.99</b>



## Signature Desi Curries

(served with basmati rice)

### Non-veg

#### Chicken Tikka Masala

\$17.99

(Tender pieces of chicken tikka braised in a tomato and cashew based makhani gravy)

#### Angar Chicken Masala

\$18.99

(Signature preparation of bone in chicken pieces slow cooked in a blend of yoghurt, onions and Kashmiri chilly)

#### Chicken Changezi

\$17.99

(Mughal inspired dish where ghee roasted bone in chicken is braised in a creamy and spicy onion gravy)

#### Kadhai Chicken

\$16.99

(Tender boneless chicken cooked with onions, bell peppers, tomatoes in Chefs special kadhai masala)

#### Punjabi Saag

(Healthy and delicious preparation of spinach sauce flavored with garlic and cumin seeds)

Choice of

Chicken

\$17.99

Lamb

\$19.99

#### Nizami Korma

(Nizam inspired gravy of yoghurt, cashew paste and a blend of Lucknowi spices)

Choice of

Chicken

\$17.99

Fish

\$18.99

Lamb

\$19.99

#### Goat Kasha

\$22.99

(A delicate preparation of tender bone in goat cubes in onions ginger garlic and yoghurt slow cooked for hours)

#### Tawa Pomfret

\$18.99

(Whole pompano marinated with a blend of spices, chillies and tamarind coated with gram flour and shallow fried. Served with rice and dal)

### Veg

#### Paneer Tikka Masala

\$15.99

(Soft pieces of paneer tikka braised in our signature tomato and cashew based makhani gravy)

#### Kadhai Paneer

\$15.99

(Paneer cubes cooked with onions, bell peppers and tomatoes in our chef's special kadhai masala)

#### Palak Paneer Kofta

\$16.99

(Spiced paneer balls cooked in Punjabi style spinach gravy)

#### Methi Malai Matar Mushroom

\$15.99

(A creamy and flavorful mix of Mushrooms and greens peas with fenugreek leaves)

#### Dal Makhani

\$14.99

(Mix of black lentils and kidney beans braised in a creamy tomato base finished with butter)

#### Dhaba Dal Tadka

\$13.99

(A blend of lentils cooked together and finished with a tempering of ghee and garlic)

#### Pindi Chole

\$13.99

(Chickpeas braised in tomatoes and aromatics)

#### Gobi Musallam

\$14.99

(A royal preparation of roasted cauliflower braised in rich onion and cashew gravy)

#### Nizami Veg Korma

\$15.99

(Nizam inspired mix vegetable dish cooked in a yoghurt, cashew paste and a blend of Lucknowi spices)

#### Chap Changezi

\$13.99

(Pieces of roasted soya chap cooked in Mughal style onion gravy)

## Breads

Plain / Butter naan	\$3.50
Garlic Naan	\$3.99
Chilly Cheese naan	\$5.99
Aloo Kulcha	\$5.99
Paneer Kulcha	\$6.99
Tandoori Roti	\$3.99
Methi Lacha Paratha	\$4.99



## Sides

Papad	\$2.00
Raita	\$2.00
Papad	\$1.50
Onion Lime Chilly	\$1.50
Peanut and Channa Chaat	\$6.00

## Drinks

**Can soda** \$2.50

(Thumps up/ Limca / Fanta/  
Coke/ Sprite/ Diet coke)

**Lassi** \$4.50

(Mango / Sweet)

**Masala chai** \$4.00



## Desserts

Gulab jamun (2)	\$3.99
Ras Malai (3)	\$5.99
Chocolate lava cake with rabdi	\$6.50