



SPECIALS

PORRICHIA ERRAL

Crispy tiger prawn cutlets with cumin, ginger, green chilli, dusted with tapioca flour and fried [GF]

25.8

LAMB BOTI KEBAB

Lamb backstrap medallions with nigella seeds, yoghurt, mace powder, cooked in tandoor

24.8

BEETROOT TIKKI (v)

Semolina crusted, beetroot patties with fennel and ginger

22.8

MASALA PANEER TIKKA (v)

Homemade cottage cheese, marinated in turmeric, garam masala, chilli and cooked in the tandoor with capsicum, onion, and tomato

18.8

CHICKEN UPPUKARI

Fiery South Indian chicken with burnt red chillies, garlic, hint of tomato, shallots and curry leaves

32.8

HYDERABADI BIRIYANI

Fresh tomatoes, onions, green chillies, ginger, yoghurt and browned garam masala and oven cooked with basmati rice

LAMB 27.8

CHICKEN 25.8



DESSERT

DOUBLE-KA-MEETHA

A rich Mughlai favourite, bread pudding flavoured with rose water, honey and served with rose petal ice cream

14.8

GULAB JAMUN

Milk dumplings poached in sugar and rose water with rose cream and vanilla ice cream

14.8

ROSE PISTACHIO KULFI

Indian ice cream flavoured with rose water, rose petal jam, cardamom & pistachio

14.8

GINGER TOFFEE PUDDING

Warm date & walnut pudding with a ginger butterscotch sauce, served with double cream and vanilla ice cream.

15.8

Coffee

Flat White, Espresso, Cappuccino etc.

4.0

T2 Teas:

4.0

English Breakfast, Earl Grey, Chamomile, Peppermint, Green Tea

'CHAI' Indian Masala Tea (15 min prep time)

4.5