

Phone: 1 (345) 640 0007

**Cuisine:** Traditional Indian

# **STARTERS**

Onion Bhaji v Vegan GF	CI\$8
Deep fried onion fritters with garlic mint raita	
Vegetable Samosa	CI\$9
Crispy fried dumplings stuffed with potato, peas, ginger, tamarind chutney	
KEBABS	
Tandoori Prawn GF	CI\$16
Five prawns marinated in yoghurt and masala spices	
Mint Chicken Tikka GF	CI\$15
Mint and yoghurt marinated chicken breast	
BIRYANIS	
Vegetarian v GF	CI\$17
Basmati rice stir fried with ginger, garlic, onions and whole spices, served with a side of raita	
Beef GF	CI\$21
Basmati rice stir fried with ginger, garlic, onions and whole spices, served with a side of raita	
VEGETARIAN	
Dal Makhn v GF	CI\$13
Lentils, kidney beans, onions, tomato, ginger and chilies	
Palak Paneer [v] [GF]	CI\$17
Spinach and paneer cooked with ginger, garlic, onions and tomatoes finished with cream	

### **CURRIES**

Choose your curry, protein and spice level. Proteins include vegetables CI\$17 / paneer CI\$17 / chicken CI\$19 / lamb CI\$22 / shrimp CI\$24 / beef CI\$21

#### Korma

Rich cashew, coconut sauce

Pureed spinach sauteed with garlic and onions, delicately spiced & finished with cream

Coconut Curry Vegan

Smooth onion sauce infused with fresh ginger and garlic, finished with coconut milk and potatoes

#### Rogan Josh

An intense combination of spices in a creamy tomato curry.

#### **CHIPS & CURRY**

#### **Crisp French Fries Topped With Curry Sauce**

Tikka masala CI\$8. Vindaloo CI\$11. Mirch masala CI\$9

# **NAAN**

Butter Naan CI\$5

Roti CI\$5

# **DESSERT**

Gulab Jamun CI\$8

Indian style doughnuts immersed in rose flavored sweet syrup

Rice Pudding CI\$8

Slow cooked sweet rice with cardamon and nuts

This is a sample menu. Prices and dishes may change at anytime.

Last updated: Fri 07 Feb, 2025