



STARTERS 12**Vegetable Samosa** \$5.95

Triangular shaped pastry stuffed with fresh herbs, spices and vegetables

Chat Samosa \$7.95

Chopped veggie samosa, topped with chickpeas and flavorful yogurt sauce

Gobi 65 \$9.95

Deep fried cauliflower pieces coated in a semi-dry blend of our signature sauce

Cut Mirchi \$6.95

Chilies dipped in chickpeas flour and deep fried

Pakorras \$6.95

Choice of spinach, onion, potato, chillies or mixed veggies

Paneer Kurkari Rolls \$7.95

A thin pastry filled roll made with paneer, mozzarella, herbs and spices

Chicken Kurkari Rolls \$7.95

A thin pastry filled roll made with chicken, mozzarella, herbs and spices

Paneer Chilli \$10.95

Batter paneer coated in garlic, soy & chilli gravy

Chilli Chicken \$10.95

Batter fried chicken coated in garlic, soya & chilli gravy

Chicken Pakora \$10.95

Chicken dipped in chickpeas flour mixed with garlic, ginger with fresh herbs, spices and deep fried

Fish Pakora \$10.95

Tilapia fish dipped in chickpeas flour mixed with garlic, ginger, fresh herbs, spices and deep fried

Chicken 65 \$10.95

Deep fried boneless chicken pieces coated in a semi-dry blend of our signature sauce

SOUPS 3**Mulligatawny** \$4.95

Chicken, apple, spices, cream

Tomato Shorba	\$4.95
Tomato, clove, spices	
Chef's Special	\$5.95
Seasonal	

BREADS 15

Roti	\$2.55
Plain or Butter	
Garlic Naan	\$2.95
Garlic and Butter	
Naan	\$2.55
Plain or Butter	
Bullet Naan	\$3.95
Spicy chillies	
Curri Bread Basket	\$6.95
Roti, Garlic naan and Butter naan	
Peshwari Naan	\$5.95
Nuts and raisins	
Cheese Naan	\$4.95
Stuffed with cheese	
Onion Kulcha	\$4.95
Stuffed with chopped onions	
Chicken Tikka Naan	\$5.95
Stuffed with chicken tikka meat	
Spinach Naan	\$4.95
Stuffed with spinach	
Coconut Naan	\$4.95
Stuffed with coconut and sugar	
Aloo Naan	\$3.95
Stuffed with Potato masala	
Paneer Naan	\$4.95
Stuffed with paneer	
Curri Special Naan	\$5.95
Stuffed with veggies and cheese	
Batura	\$3.95
Deep fried naan	

BIRYANI 6

Chicken Biryani	\$13.95
Goat Biryani	\$16.95
Lamb Biryani	\$17.95
Veg Biryani	\$11.95
Shrimp Biryani	\$18.95
Egg Biryani	\$12.95

CURRIES 3

Step One: Choose Your Base Ingredient

Chicken, lamb, goat, shrimp, meatball (lamb), paneer, or veggie

Step Two: Pick a Sauce

Pick from one of ten signature curries sauces

Step Three: Select a Spice Level

Mild, medium, hot or extra hot

BASE 7

Vegetable	\$12.95
Sauce recommendations: tikka masala, butter, korma, curri, vindaloo	
Chicken	\$15.95
Sauce recommendations: tikka masala, butter, korma, chettinad, curri curri, saag, vindaloo, andhra	
Lamb	\$17.95
Sauce recommendations: korma, kadai, rogan, andhra	
Goat	\$17.95
Sauce recommendations: korma, kadai, andhra, rogan	
Shrimp	\$18.95
Sauce recommendations: tikka masala, butter, korma, vindaloo, kadai	
Meatball	\$16.95
Sauce recommendations: tikka masala, butter, karma, rogan	
Paneer	\$13.95
Sauce recommendations: tikka masala, butter, korma, saag	

SAUCES 10

Tikka Masala

A rich and creamy tomato sauce perfectly seasoned with our homemade spices

Butter

A rich and cream butter sauce delicately with a blend of our original spices

Korma

A decadent yogurt and cashew nut paste sauce with touch of cream

Vindaloo

A chilli and vinegar based fiery curri that combine to deliver a fragrant spicy sauce

Curri Curri

A traditional curri with tomato based sauce exquisitely seasoned with our homemade spices

Chettinad

An aromatic curri from southern india with cardamom, fresh coriander and roasted coconut

Saag

A spinach and sour cream based curri sauce cooked to perfection with our special spices

Rogan

A classic curri sauce made with tomato, onions, garlic, ginger, oil and aromatic spices

Kadai

A semi-dry tomato and onion curri blended with spices, aromatic herbs and bell peppers

Andhra

A traditional style curri made with fresh and flavourful indian spices

VEGETARIAN 11

Aloo Baingan

Potatoes and eggplant

Aloo Gobi

Potatoes and cauliflower

Veg Jalfrezi

Veggies stir-fried in a pungent coriander- flavoured thick sauce with bell peppers

Baingan Bartha

Roasted eggplant, onions and tomatoes

Bhendi Masala

Okra sauteed with spices

Channa Masala (Chole)

Chickpeas and tomatoes

Dal Makhani

Rich, creamy and luscious black lentil stew

Malai Kofta

Potatoes, mixed vegetables and paneer dumplings finished in a rich cashew saffron sauce

Paneer Aloo Matar

Paneer, potatoes and peas

Tarka Dal

A zesty yellow lentil curri seasoned with a burst of flavor from seeds and spices

Gutti Vankaya

Stuffed egg plant curri

HOUSE SPECIALTIES
5

Mani's Salmon Curri
\$18.95

A special homemade curri made with fresh salmon in a rich curri cream sauce

Shrimp Jalfrezi
\$19.95

Shrimp stir-fried in a pungent coriander-flavoured thick sauce with bell peppers

Kashmiri Aloo
\$14.95

Stuffed potato balls, simmered in spicy tomato creamy gravy

Shaam Savera
\$14.95

Paneer stuffed spinach koftas finished in a rich creamy tomato sauce

Shahi Paneer
\$13.95

Paneer pieces in a thick creamy gravy prepared with tomato, onion and cashew nut

TANDOORI
10

Chicken Tikka
\$16.95

Succulent pieces of boneless roasted white chicken marinated in yogurt and spices

Achari Chicken
\$16.95

Chicken with achari paste, garlic, ginger and homemade spices

Murg Malai Kebab
\$16.95

Boneless chicken breast marinated in our chefs secret creamy garlic sauce

Tandoori Chicken
AVAILABLE OPTIONS

Whole or half portion of fresh chicken marinated in a spiced yogurt sauce and roasted in our clay ovens
 Half: \$13.95
Full: \$19.95

Reshami Kebab
\$16.95

Succulent pieces of boneless roasted white chicken marinated in cashew paste and yogurt and spices

Hariyali Chicken
\$16.95

Succulent pieces of boneless roasted white chicken marinated in yogurt, mint, coriander and spices

Tandoori Tiger Shrimp
\$19.95

King prawns specially seasoned with our own blend of spices and cooked in our tandoor ovens

Paneer Tikka
\$16.95

Cubes of homemade paneer, marinated in a special yogurt sauce, lightly seasoned and BBQ'd in our clay ovens

Fish Tikka	\$19.95
Salmon fish meat seasoned with our homemade spices cooked to perfection in clay oven	
Curri Chicken Platter	\$20.95
Chicken tikka, Malai chicken and Tandoori chicken	

DESSERT 4

Kulfi (Indian Ice Cream)	\$3.95
Mango, Pistachio and Plain	
Gulab Jamun	\$4.95
Deep fried spongy milk balls soaked in a rose scented syrup	
Pala Payasam	\$3.95
Vermicelli and tapioca pudding	
Rice Kheer	\$3.95
A tradition sweet dish mixed with cooked rice, milk and green cardamom	

DRINKS 9

Mango Lassi	AVAILABLE OPTIONS
	Small: \$4.95
	Large: \$6.95
Indian Coffee	\$1.95
Masala Tea	\$1.95
Milk	\$1.95
Soft Drinks	\$2.79
Coke products	
Beer's	\$3.75
House Wine	\$6.00
Red/Wine	
Fruit Juice	\$2.95
Indian Beers	\$10.00