APPETISERS

1. Achari Paneer Tikka

in a tandoori oven

5.Lassuni Murg

6. Tandoori Chicken

tandoori oven





Rs 287.50

Rs 287.50

8. Macchi Tikka Rs 373.75 Fish Fillets marinated in garlic, ginger, yogurt and spices, cooked in a tandoor oven

9. Seekh Kabab Sitar Rs 431.25 Spiced minced lamb kebabs with onions, cooked in a tandoor oven

10. Ajwaini Jheenga Rs 488.75 Tiger prawns flavoured with star fruit flowers, marinated in garlic and ginger, cooked in a tandoor oven

2. Vegetable Seekh Kabab Mixed Vegetable kebabs with cheese and dried fruit, cooked in a tandoori oven

Indian cottage cheese kebabs, marinated

in yogurt, with five-spice pickles, cooked

SOUPS

Rs 287.50 3. Vegetable Sami Kabab Fried black dal cakes cooked with garlic, ginger, green chillies and indian spices



11. Tamatar Dhania Shorba

Rs 373.75 Thin tomato soup, garnished with

coriander

4. Murg Malai Tikka Diced chicken marinated in nutmeg and cream, cooked in a tandoori oven

Diced chicken marinated in garlic, cream and cheese, cooked in a tandoori oven

Chicken marinated in spices, cooked in a

Rs 373.75 Thick lentil soup, garnished with coriander

Rs 115.00 12. Dalka Shorba

Rs 115.00

Rs 143.75 13. Murg Shorba Rs 373.75 Chicken broth cooked with fresh herbs

7. Reshmi Seekh Kabab Chicken marinated in spices, cashew nuts, cream, ginger and lemon juice, cooked in a tandoori oven

Rs 172.50 14. Samundri Shorba Prawn or fish soup cooked with spices and fresh herbs

VEGETARIAN



Authen	tic Indian Cuisine

23. Bhindi do Pyaza (Seasonal) Rs 287.50 Fresh 'lady' fingers sautéed with onions and spices

24. MiliJuli Subzi Rs 287.50
Mixed vegetables cooked in a spicy tomato sauce

15. Dal Makhni Black urad dal, slow-cooked over a fire, finished with fresh cream and butter Rs 172.50 25. Baigan Bharta
Grilled mashed aubergine cooked in onions, tomatoes and spices

Rs 287.50

Rs 287.50

16. Dal TadkaYellow dal cooked with onions, garlic, cumin and tomatoes

Rs 172.50 26. Aloo Mattar
Diced potato and green peas cooked in a
mild tomato sauce

17. Kadhai Paneer
Onions, green peppers and indian cottage cheese cooked in a blend of mughlai spices

Rs 287.50 CHICKEN





19. Paneer Butter Masala Marinated indian cottage cheese cooked in an indian nasal butter sauce

27. Murg Makhni (Butter Chicken)
Tandoori chicken pieces served with a tomato, butter and cream sauce

Rs 373.75

20. Malai Kofta
Indian cottage cheese and potato bites
cooked in a light creamy sauce

28. Murg Vindaloo Tender pieces of chicken on the bone

cooked with potatoes and freshly ground

Diced marinated chicken cooked in a

Rs 373.75

21. Jeera Aloo Diced potato flavoured with cumin, cooked in a light sauce Rs 287.50 hot spices

Rs 373.75

22. Aloo Gobi
A dry and spicy dish of potato and cauliflower

Rs 287.50

Rs 287.50

masala butter sauce

29. Murg Makhan Masala

Rs 431.25

Rs 431.25

Rs 431.25

Rs 431.25

CHICKEN (Continued)



Rs 373.75

Rs 373.75

Rs 460.00

Rs 460.00

SEAFOOD

30. Achari Murg
Chicken marinated with five-spice
pickles cooked in an onion and tomato
sauce
24 5 34



31. Dum Murg
A Hyderabad delicacy of marinated
chicken, slow-cooked over a fire3

LAMR

36. Machli Sitar Ki	Rs 431.25
Fresh fish fillet cooked in indian spices	
with green peppers, tomato and onions	

37. Machli Masaledar Fresh fish fillet marinated in garlic and ginger, cooked with onion, tomato and indian spices

Rs 431.25 38. Narial Machali Korma Fish fillet and coconut cream cooked in a blend of Mughlai spices

32. Gosht Vindaloo
Tender pieces of lamb cooked with
potatoes and freshly ground spices

39. Kadhai Jheenga Prawns, green peppers and onions cooked in a rich tomato sauce

33. Gosht Korma Tender pieces of lamb flavoured with onions, ginger and garlic, cooked in a

fresh cream and almond sauce

40. Achari Jheenga Curry Prawns marinated with five-spice pickles, cooked in an onion and tomato sauce

Rs 460.00 34. Rogan Josh Tender pieces of lamb cooked in a

41. Pesawari Jheenga Pesawari dish of prawns, flavoured with fennel

copper pot, with special Kashmiri masala

35. Rah Rah Gosht Rs 460.00

Tender lamb pieces cooked together with minced lamb and hot indian spices

SIDE DISHES



RICE

Prices are vat inclusive





42. Raita Mix Spiced fresh yogurt with diced cucumber, potatoes and tomatoes	Rs 86.25	45. Steamed Rice Fine quality indian long-grain basmati rice steamed to perfection	Rs 86.25
43. Kheera Raita Spiced fresh yogurt with diced cucumber	Rs 86.25	46. Subzi Pulao Basmati rice cooked with mixed vegetables	Rs 143.75
44. Sitar Green Salad Fresh sliced cucumber, tomato, onions, carrots and green chillies	Rs 172.50	47. Navratan Pulao Basmati rice cooked with dried fruit and cashew nuts	Rs 172.50
		48. Subzi Biryani Fragrant dish of mixed vegetables, biryani spices and basmati rice	Rs 201.25
		49. Murg Biryani Traditionally prepared chicken and basmati rice	Rs 218.50
		50. Lamb Dum Biryani A Hyderabad speciality of lamb and basmati rice	Rs 218.50
		51. Fish Biryani Traditionally prepared fish and basmati rice	Rs 253.00
		52. Jheenga Biryani Traditionally prepared prawns and	Rs 253.00

basmati rice

Rs 103.50

INDIAN BREAD



DESSERT



- 16 2 74	

53. Tandoori Roti Wholewheat flat bread baked in a tandoori oven	Rs 46.00
54. Lacha Paratha Wholewheat flat bread layered with ghee	Rs 57.50
55. Aloo Kulcha Flat bread stuffed with potatoes, green chillies and coriander	Rs 86.25
56. Plain Naan Flat bread baked in a tandoori oven	Rs 46.00
57. Butter Naan Butter flat bread baked in a tandoori oven	Rs 57.50
58. Cheese Naan Cheese flat bread baked in a tandoori oven	Rs 86.25
59. Garlic Naan Garlic flat bread baked in a tandoori oven	Rs 86.25

60. Ras Gulla (3 pieces) Deep fried indian cottage cheese drenched in aniseed syrup Rs 126.50 61.Ras Malai Kesani (2 pieces) Indian cottage cheese simmered in aromatic milk

62. Gajjar Halwa Rs 126.50 Grated carrot dessert cooked with ghee, milk and dried fruit

Rs 143.75 63. Firni Creamy rice flour pudding, served cold

Rs 149.50 64. Kulfi Pista Traditional indian ice cream flavoured with pistachio nuts



We are open Monday - Sunday & Public Holidays Lunch 11 00 AM - 04 00 PM Dinner 05 30 PM - 11 00 PM Call 468 8188 to book