

AAGHAAZ APPETIZERS

Onion pieces in spicy chickpea flour batter and deep fried. SAMOSA (2 Pieces)

Flaky pastry turnovers filled with mashed potatoes, peas, cumin seeds and deep fried golden brown.

\$ 9.90

\$ 9.90

\$ 16.90

\$ 16.90

\$ 19.90

\$ 22.90

\$ 22.90

\$ 24.90

\$ 32.90

\$ 33.90

\$ 33.90

**ONION BHAJI** 

**ASSORTED PAKORA** \$ 9.90

**MIX VEG PLATTER** 

Fresh seasonal vegetables dipped in spiced chickpea flour batter and deep fried.

Combination of Onion Bhaji, Samosa and assorted Pakora. Recommended for two people. **GARLIC TIKKA** 

\$ 23.90

Boneless chicken pieces marinated overnight in garlic flavoured

paste, skewered and roasted in tandoor. **SEEKH KEBAB** \$ 16.90 Lamb mince mixed with spices, pressed on a skewer and smoke

roasted in tandoor.

**MURG MALAI TIKKA** 

\$ 16.90

and spices, roasted in Indian clay oven. **CHOOZA TIKKA** 

Boneless chicken pieces marinated overnight in cashew nut paste \$ 16.90

skewered and cooked in tandoori oven. PRAWN PAKORA

Boneless chicken pieces marinated in spiced yoghurt overnight,

Shelled prawns dipped in chickpea flour and deep fried. TANDOORI CHICKEN - ENTREE SIZE

A world famous Indian delicacy of chicken with bones, marinated

overnight in ginger, garlic and yoghurt, roasted in tandoor. **BARRAH KEBAB – ENTREE SIZE** 

Tender rack of lamb marinated in spices and skewered to cook in tandoor. MIX KEBAB PLATTER - ENTREE SIZE

Combination of a few tandoori kebabs. **PLATTER FOR TWO** Combination of a few vege and non vege appetizers. Chef's recommendation.

LAZEEZ-E-TANDOORI TANDOORI DELIGHTS

in ginger, garlic and yoghurt, roasted in tandoor.

**BARRAH KEBAB – MAIN SIZE** 

TANDOORI CHICKEN - MAIN SIZE A world famous Indian delicacy of chicken with bones, marinated overnight

Tender rack of lamb marinated in spices and skewered to cook in tandoor. **MIX KEBAB PLATTER - MAIN SIZE** Combination of tandoori kebabs. 2 pieces of malai tikka, garlic tikka, seekh kebab, lamb kebab and chooza tikka.

\$ 27.90

\$ 27.90 **CHICKEN MADRAS (HOT)** A hot, popular South Indian dish cooked with desiccated coconut, coconut cream and spices. \$ 27.90

Lamb or Beef cook with diced tomatoes, capsicum, onion and spices.

A popular North-East Indian dish.

LAMB / OR / BEEF DO PYAZA (MEDIUM OR HOT) Lamb or Beef cooked with juliennes of onion and tomato, onion gravy and spices. LAMB / OR / BEEF DHANSAK

This is a Parsi delicacy cooked with lentils and vegetables in a sauce

Tenderly cooked lamb chops in Tandor, cooked with onion and

Fillets of fish cooked with onion, tomato, capsicum and spices.

A methi flavoured dish of prawns cooked with onion, tomato,

A Mughlai style popular prawn dish cooked in a creamy sauce

Prawn cooked with diced tomatoes, capsicum, onion and spices.

cashew nut gravy and spices. A very mild and creamy dish.

A popular South Indian dish cooked with onion, tomato and spices.

Pieces of fish smothered in a special smoky tomato sauce and spices.

tempered with coriander seeds, ginger and garlic.

tomato base sauce, finely diced capsicum and spices.

LAMB CHOPS MASALA (CHEF'S SPECIAL)

FISH KALI MIRCH (MILD, MEDIUM OR HOT)

crushed black pepper and spices.

FISH MASALA (MEDIUM OR HOT)

FISH CURRY (MEDIUM OR HOT)

FISH TOMATO (MILD OR MEDIUM)

PRAWN MAKHNI (MILD OR MEDIUM)

PRAWN SAGWALA

of cashew nuts, cream tomato and spices.

PRAWN JHAL FARAIZI (CHEF'S SPECIAL)

**COCONUT VEGETABLE CURRY (VEGAN)** 

**ALOO GOBHI (MEDIUM OR HOT)** 

Fish pieces cooked in cashew nut paste, yoghurt,

\$ 28.90

\$ 28.90

\$ 29.90

\$ 30.90

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\$ 5.50

\$ 18.90

\$ 7.90

\$ 7.90

SEAFOOD CURRY DELIGHTS

Subtly flavoured. **GOAN FISH (HOT)** A popular Goan dish. Fish cooked with desiccated coconut,

tomato and onion sauce and spices. PANEER BUTTER MASALA (MEDIUM OR HOT) A popular vegetarian dish in Northern India. Diced cottage cheese cooked with butter flavoured onion, tomato and spices.

Popular North Indian dry dish. Diced pieces of potato and cauliflower cooked

Homemade Indian cottage cheese, potato, cashews & dried fruit

Peas and mushroom cooked with onion, tomato gravy and spices.

Diced potato cooked with leafy spinach paste with a touch of spice.

A Mughlai style dish of cottage cheese cooked in a creamy sauce

Mix of vegetables cooked with creamy sauce. Nut & cream garnish.

Commonly eaten in Indian homes. Seasonal vegetables cooked in

Homemade cheese cooked with juliennes of capsicum, onion,

Mushrooms cooked with onion, tomato and spices.

crushed cashews, tomato and onion sauce and spices.

MATTAR MUSHROOM (MEDIUM OR HOT)

PALAK ALOO (MILD, MEDIUM OR HOT)

PANEER MAKHNI (MILD OR MEDIUM)

**VEGETABLE KORMA (MILD OR MEDIUM)** 

MIX VEGETABLE CURRY

tomato and onion gravy.

**KADAHI PANEER (HOT)** 

**VEGE JHAL FARAIZI** 

tomato, chilli and coriander seeds.

MATTER PANEER (MEDIUM OR HOT)

PRAWN BIRYANI (MEDIUM OR HOT)

or beef pieces, yoghurt and Indian herbs.

**KEEMA NAAN Stuffed with spiced lamb mince.** 

**CHEESE NAAN Stuffed with cheese** 

**VEGE NAAN Stuffed with spiced boiled vegetables.** 

**MUSHROOM MASALA (HOT)** 

of cashew nuts, cream, tomatoes and spices.

mixed together & finished in hot oil. Served with creamy gravy made of

Mixture of vegetables simmered in coconut milk, cooked with cashew,

Prawn cooked with leafy spinach paste and spices, and blended to perfection.

PALAK PANEER (MILD, MEDIUM OR HOT) Homemade cheese dices cooked with leafy spinach paste and a blend of spices. A must for vegetarians. Subtly flavoured. **VEGETABLE MAKHAN WALA (MILD OR MEDIUM)** 

Creamy dish of mixed vegetables cooked with tomato, butter & spices.

Peas and cottage cheese cooked with onion, tomato gravy and spices.

Mixed vegetable cooked with diced tomato, capsicum, onion & spices.

tomato chilli and coriander seeds. **VEGETABLE BIRYANI (MEDIUM OR HOT)** 

Dish of rice cooked with diced assorted vegetables, yoghurt & spices.

Speciality of rice from the Moghul days, cooked with chicken, lamb

Basmati rice cooked with prawns, herbs, yoghurt and spices.

CHICKEN/LAMB/OR/BEEF BIRYANI (MEDIUM OR HOT)

**TANDOORI ROTI Wholemeal bread.** PLAIN NAAN Plain white our bread. GARLIC NAAN Leavened bread with crushed garlic on top. ONION NAAN Spiced chopped onion stuffed naan. PANEER NAAN Stuffed with grated cottage cheese.

**CHICKEN NAAN Stuffed with spiced chicken mince and herbs.** 

RAITA Yoghurt mixed with cucumber and ground spices.

Exotic Indian mango ice-cream made with mango pulp,

Creamed milk dumplings served in sugar syrup flavoured with

MANGO CHUTNEY Mildly spiced mangoes.

**MANGO KULFI** 

**GULAB JAMUN** 

**MANGO LASSI** 

condensed milk and pistachios.

green cardamoms and rose water.

**CHOCOLATE NAAN Stuffed with melted chocolate** SAATH SAATH \$\Rightarrow\$ ACCOMPANIMENTS

PAPADOMS Cumin (4 pieces) MINT CHUTNEY Yoghurt mixed mint and spices. **MIXED VEGETABLE PULAO** Basmati rice cooked with fresh Seasonal Vegetables and spices. SIDE DISH PLATTER

MIXED PICKLE Mixed lime, mango and chilli pieces with Indian spices.

PEENE KE LIYE & DRINKS

\$ 7.90

KHANA - KHAZANA \$\Pi\$ MAIN COURSE ALL CURRIES SERVED WITH COMPLIMENTARY PLAIN BASMATI RICE Extra Rice: Small Bowl \$4.50 | Big Bowl \$6.50 | CAULIFLOWER RICE \$11.90 CHICKEN CURRY DELIGHTS **BUTTER CHICKEN (MILD OR MEDIUM)** \$ 27.90 A famous Indian delicacy half cooked the tandoori way and the other half finished the curry way with crushed cashew nuts, cream and spices in tomato flavoured gravy. **CHICKEN KORMA (MILD OR MEDIUM)** \$ 27.90 Boneless chicken pieces cooked in a creamy sauce of cashew paste, cream and spices. Best known as King Zafar Shah's flavourite. \$ 27.90 KADAHI CHICKEN (HOT) Boneless chicken pieces cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds. **CHICKEN SAGWALA (MILD, MEDIUM OR HOT)** Boneless chicken cooked with leafy spinach paste and spices and blended to perfection. **CHICKEN TIKKA MASALA (MEDIUM OR HOT)** \$ 27.90 Tandoori boneless chicken pieces cooked with capsicum, onion, tomato gravy and spices. Gives a dominant taste of spices. \$ 27.90 **CHICKEN VINDALOO (HOT)** Goanese style dish cooked with vinegar and spices - a hot dish - cannot be mild. **CHICKEN DAHI WALA (MILD OR MEDIUM)** \$ 27.90 A perfectly blended traditional yoghurt flavoured chicken dish cooked with onion, tomato gravy yoghurt and spices. **CHICKEN CURRY (MEDIUM OR HOT)** Chicken dish most commonly eaten in Indian homes, cooked in tomato and onion gravy. **CHICKEN METHI MALAI (MILD OR MEDIUM)** \$ 27.90 Chicken cooked in cashew nut paste, methi and spices. With a dominant flavour of methi. A very mild and creamy dish. **CHICKEN JHAL FARAIZI (MEDIUM OR HOT)** \$ 27.90 Boneless chicken pieces cooked with diced tomatoes, capsicum, onion and spices. A popular North-East Indian dish. **CHICKEN DO PYAZA (MEDIUM OR HOT)** \$ 27.90 Boneless chicken cooked with juliennes of onion and tomato, onion gravy and spices. MANGO CHICKEN \$ 27.90 Boneless chicken pieces cooked with tasty mango pulp, cream and spices. **CHICKEN MUSHROOM MASALA (CHEF'S SPECIAL)** \$ 29.90 Marinated chicken pieces, cooked with mushrooms, capsicum, onion, tomato, gravy and spices. (Chef's recommendation) LAMB/BEEF CURRY DELIGHTS LAMB / OR / BEEF MAKHNI (MILD OR MEDIUM) \$ 28.90 A Mughlai style dish of Lamb or Beef cooked with crushed cashew nuts, cream and spices, in tomato flavoured gravy. \$ 28.90 LAMB / OR / BEEF KORMA (MILD OR MEDIUM) Lamb or Beef cooked in creamy sauce of cashew paste, cream and spices. Popularly known as King's favourite. \$ 28.90 KADAHI LAMB / OR / BEEF (HOT) Diced Lamb or Beef cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds. LAMB / OR / BEEF SAGWALA (MEDIUM OR HOT) \$ 28.90 Lamb or Beef cooked with leafy spinach paste and spices. Blended to perfection. \$ 28.90 LAMB / OR / BEEF DILKHUSH (MEDIUM OR HOT) A popular mughlai preparation cooked with onion, tomato and spices. Mint flavoured. LAMB / OR / BEEF VINDALOO (HOT) \$ 28.90 Goanese style dish cooked with vinegar and spices. A hot dish. LAMB / OR / BEEF DAHI WALA (MILD OR MEDIUM) \$ 28.90 A perfectly blended traditional yoghurt flavoured dish cooked with onion tomato gravy, yoghurt and spices. \$ 28.90 LAMB / OR / BEEF MADRAS (HOT) A hot, popular South Indian dish cooked with desiccated coconut, coconut cream and spices. \$ 28.90 LAMB / OR / BEEF ROGANJOSH (MEDIUM OR HOT) A popular North Indian rich gravy preparation. BHUNA LAMB / OR / BEEF (MEDIUM OR HOT) \$ 28.90 A popular dry dish of diced Lamb or Beef cooked with onion, tomato and spices. LAMB /OR/ BEEF JHAL FARAIZI (MEDIUM OR HOT) \$ 28.90

coconut cream and spices. PRAWN MALABARI (HOT) Prawns cooked with onion, tomato and spices. Coconut flavoured. PRAWN METHI MALAI (MILD OR MEDIUM)

with onion, tomato and spices. Recommended with a side dish of Raita. DAL MAKHNI (MEDIUM OR HOT) A popular Punjabi preparation of black lentils, kidney beans cooked overnight on slow heat with butter and tomato gravy. Garnished with cream. Chef's recommendation. MALAI KOFTA (MILD OR MEDIUM)

VEGETABLE CURRY DELIGHTS

MIXED VEGETABLE KADAHI Mixed vegetables cooked with juliennes of capsicum, onion, RICE DISHES \$\Price \text{BIRYANIS}

NAAN & ROTI INDIAN BREADS

CHEESE & ONION NAAN Stuffed with cheese and onion. \$ 6.50 \$ 6.50 CHEESE & GARLIC NAAN Stuffed with cheese. \$ 6.50 **CHEESE & CHILLI NAAN Stuffed with cheese & chilli** CHEESE & CHICKEN NAAN Stuffed with cheese and marinated chicken. \$ 6.50 PESHAWARI NAAN Dried fruits and nuts stuffed naan. \$ 6.50 \$ 9.90

\$ 18.90 KUCH MEETHA DESSERTS

Yoghurt and mango based popular Indian drink, suggested to drink after meal.