



## Take Away Menu

### ENTREE

RAITA, <i>traditional diced cucumber/carrot yoghurt dip</i>	\$4
MANGO CHUTNEY	\$4
MIXED PICKLES	\$4
VEGETABLE SAMOSAS, <i>crispy pastry filled with spiced potato</i>	\$8.5
SEV PURI, <i>spiced potatoes on pastry with a yoghurt &amp; tamarind sauce</i>	\$9.5
TANDOORI CHICKEN, <i>spiced barbecue chicken</i>	\$16
CHICKEN TIKKA, <i>chicken flavoured with mace and mustard</i>	\$16

### VEGETABLES

NAVRATTAN KORMA, <i>seasonal vegetables cooked in a mild sauce</i>	\$17.5
METHI GOBI, <i>cauliflower cooked in yoghurt and fenugreek</i>	\$17.5
TARKA DAL, <i>traditional yellow split lentil curry</i>	\$17.5
VEG VINDALOO, <i>mixed vegetable in a spicy hot and sour sauce</i>	\$17.5

### CHICKEN

BUTTER CHICKEN, <i>grilled chicken cooked in tomato and butter sauce</i>	\$20.5
CHICKEN KORMA, <i>cashew nut-based curry flavoured with nutmeg</i>	\$20.5
MALABARI CHICKEN, <i>spicy curry with mustard seed and curry leaf</i>	\$20.5

### LAMB

ROGAN JOSH, <i>traditional mild curry</i>	\$20.5
METHI LAMB, <i>yoghurt and fenugreek sauce</i>	\$20.5
MALABARI LAMB, <i>South Indian spiced curry</i>	\$20.5

### BEEF

METHI BEEF, <i>yoghurt and fenugreek sauce</i>	\$20.5
COCONUT BEEF, <i>mild coconut sauce</i>	\$20.5
BEEF VINDALOO, <i>hot and sour curry</i>	\$20.5

### BREAD

NAAN, <i>light and fluffy bread made with plain flour</i>	\$3
GARLIC NAAN, <i>garlic butter naan</i>	\$3.5

### RICE

STEAMED RICE, <i>aromatic Basmati rice</i>	\$4.5
COCONUT RICE, <i>coconut flavoured rice with nuts and sultanas</i>	\$5.5
SAFFRON RICE, <i>yellow saffron flavoured rice</i>	\$5.5

PRAWN AND FISH DISHES, IF AVAILABLE