

## Lunch Special

All special served until 4pm / Weekdays \$11.47

Weekend & Holidays \$13.47

All lunch special platter with Rice, Naan, Raita and Salad.  
(Pick any 2 items, No substitutions please)

- |                         |   |
|-------------------------|---|
| 1) Butter Chicken       | 1) Daal Makhani                         |
| 2) Lamb / Goat Curry    | 2) Chana Masala                         |
| 3) Chicken Tikka Masala | 3) Shahi Paneer                         |
| 4) Beef Curry           | 4) Vegan (Aloo Gobi, Chana, Daal Tarka) |



**Nepali food Lunch Special** \$11.47

(only available on Wednesday and Thursday)

*Bhaat, Roti, Kukhurako Masu, Aloo Bodi Tama, Raai Saag*



## Starters

### Vegetarian Fried Items

Gol Guppa (Pani Puri) \$6.47

*Traditional Pani puri served with boiled potatoes, chickpeas and sweet sour mint chilled water*

Chatt Papri \$6.47

*Crisp papri, fresh bhalla topped with raisins served with yogurt, spices mint coriander and tamarind chutney topped with spices*

Vegetable Pakora \$8.47

*Mixed vegetable marinated with gram flour, fritters deep fried to golden crisp and served with our signature sauce*

Paneer Pakora \$9.47

*Home made cheese stuffed with herbs and spices served with tamarind chutney and mint*

Paneer Tikka Roll \$10.47

*Stuffed with paneer cubes marinated in tikka sauce with diced onion and veggie*

Samosa 2 pcs with chickpeas \$5.47

*Fried dish with a filling such as potatoes, onions, peas served with green and red chutney*

Aloo Tikki \$5.47

*Aloo Tikki is crisp potato patties made out of boiled potatoes, peas and various homemade spices*

### Veggie Tandoori Items

Tandoori Express Mix Veg Platter \$18.47

*Tandoori mushroom, Paneer tikka and express paneer saslikh diced cut veggies*

Tandoori Mushroom \$12.47

*Marinated with yogurt, dry spices and served with mint sauce*

Express Paneer Saslikh \$15.47

*Mixed with diced cut peppers, cottage cheese and marinated with dry spices*

Panner Tikka \$14.47

*Home made cheese stuffed with herbs and spices served with tamarind chutney and mint*