CHICKEN		BEEF	
BUTTER CHICKEN *	\$17.0	BEEF VINDALOO ***	\$1
Boneless chicken cooked in tandoor and finish	•	Beef cooked in vindaloo sauce with tamarind an	d chill
flavored cream sauce		BEEF MASALA **	\$1
CHICKEN KORMA *	\$17.0	Beef cooked in tomato and onion sauce	
Boneless chicken cooked in exquisite cashew	•	BEEF MADRAS **	\$1
CHICKEN TIKKA MASALA **	\$17.0	Beef cooked with curry leaves ,spices and cocon	ut crea
Boneless tandoor chicken in onion,tomato sa	•	BEEF KORMA *	<b>\$</b> 1
CHICKEN SAAGWALA **	\$17.0	Beef cooked in exquisite cashew sauce	
	\$17.0	BEEF SAAGWLLA **	<b>\$</b> 1
Boneless chicken cooked in spinach sauce	\$17.0	Beef cooked in spinach sauce	
CHICKEN VINDALOO ***	•	SEAFOOD	
Boneless chicken cooked in vindaloo sauce w	ith tamarind	BUTTER PRAWN *	\$2
and chill	647.0	King prawn cooked in tomato flavored creamy sa	•
CHICKEN MADRAS **	\$17.0	PRAWN MASALA **	\$2
Boneless chicken cooked with curry leaves ,sp	pices and		•
coconut cream		Prawn cooked with onion and capsicum in masala	_
SUBZI CHICKEN **	\$18.0	PRAWN MANGO **	\$2
Boneless chicken ,mixed vegetables cooked in	n onion, tomato	Prawn cooked with dice mango.onion.capsicum a	ına cn
sauce		masala flavored curry sauce.	
MANGO CHICKEN *	\$18.0	PRAWN VIDALOO ***	\$2
Boneless chicken cooled in mango cream curi	ry	Prawn cooked in vindaloo sauce with tamarind ar	
GOAT		FISH GOAN CURRY **	\$1
GOAT VINDALOO ***	\$22.0	Fish cooked in coconut sauce  VEGETARIAN	
Goat cooked in vindaloo sauce with tamarind	l and chill	VEGETABLE KORMA *	\$1
GOAT MASALA **	\$22.0	Mix vegetables cooked in creamy cashew sauce	
Goat cooked in onion and tomato sauce		VEGETABLE MASALA **	\$1
LAMB		Mix vegetables cooked in tomato and onion saud	ce
NILGIRI LAMB **	\$18.0	CHICKPEAS CURRY **	\$1
Lamb cooked in shallots ,coriander ,mints and ginger		Chickpeas cooked with pumpkin in spinach coconut	
		MALAI KOFTA *	\$1
LAMB ROGAN JOSH **	\$18.0	Potato ,cottage cheese and nut dumpling cooked	d in
Lamb cooked in traditional indian curry with		cashew sauce	
LAMB KORMA *	\$18.0	TADKA DAHL *	\$1
Lamb cooked in exquisite cashew sauce	440.5	Split yellow lentil cooked with butter	•
LAMB SAAGWALLA **	\$18.0	SUBZI DAHL *	\$1
Lamb cooked in spinach sauce	4	Lentil cooked with mix vegetables	7-
LAMB VINDALOO***	\$18.0	DAHL MAKHNI *	\$1
Lamb cooked in vindaloo sauce with tamaring	_	Lentil cooked with tomato cream and butter	7-
LAMB MADRAS **	\$18.0	PANIR TIKKA MASALA **	\$1
Lamb cooked with curry leaves ,spices and co	oconut cream	Cottage cheese cooked in onion, tomato sauce	Ļ
*Míld **Med ***H	 tot	PALAK PANIR **	\$1
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