

## HALKA - PHULKA

### Amritsari Macchi

\$18

A lightly battered fish fry in Indian spices, gram flour, served with our own homemade Curry Mayo. **GF**

### Chicken 65

\$18

Chunks of boneless batter fried chicken bathed in a starchy gravy with hint of curry leaves & mustard seeds. **GF**

### Old Delhi Pani Puri

\$16

Crisp fried balls stuffed with potatoes, chickpeas,sweet & spicy tangy water **Vg**

### Manchurian Veg

\$16

Crisp fried Veggie balls tossed in a spicy,sweet & tangy Manchurian Sauce **GF,Vg,V**

### Crispy Corn

\$16

Crunchy fried sweet corn kernels are tossed in spices served with onion & tomato salasa. **Gf, Vg,V**

### Bhindi Kurkure

\$16

Crunchy snack to nibble on **GF,Vg**

### Roquefort Naan

\$16

Inventive fusion preparation combines the sharpness of blue cheese,rocket,truffle, walnuts with the delicate flavour of the naan **Vg**

### Malai Soya Chaap

\$16

A vegetarian delight bursting with smoky, spicy goodness - Grilled cubes of soya chaap marinated in house-made malai marinade, tossed with onions & pepper. **Vg**

## TO - START

### Kasundi Chicken Tikka

\$24

Tender chicken marinated in a vibrant blend of fresh herbs, yogurt,Mustard paste and spices. A flavorful and aromatic delight! **GF**

### Angara Tangri

\$24

These delectable chicken drumstick kebabs are a favourite in Northern India. **GF**

### Nawabi Chicken Boti

\$24

Frenched Chicken tossed in creamy cheesy Nawabi sauce **GF**

### Lemon Fish Tikka

\$26

Fingerlicking Salmon infused with fresh lemon,yoghurt,chargrilled in Tandoor **GF**

### Recheado Tawa Fish

\$26

A Goan-Indian fusion dish, describes grilled fish marinated in a spicy, tangy Recheado masala, a Goan specialty.

### Butter Garlic Prawns

\$26

A classic combination of flavours. Butter, garlic, parsley and hint of lemon. **GF**

### Lahori Lamb Chop (2P/4P)

\$20/35

Soy marinated succulent lamb chop cooked in traditional clay oven **GF**

### Achari Paneer Tikka

\$24

Cottage cheese marinated in Achari masala,infused yoghurt and cooked in Tandoor seved with Sashlik **GF,Vg**

### Mushroom Pepper Fry

\$24

This Indian style mushroom pepper fry is a flavor bomb with each bite. **Vg**

### Dahi Kebab

\$23

Hung Yoghurt croquettes with mint and achari sauce. **GF,Vg**

### Rajma Galouti Kebab

\$23

A vegetarian twist on the classic favorite. Crafted with tender kidney beans, aromatic spices, and a touch of finesse served with fresh mint sauce. **GF,Vg**

### Sabudana Wada

\$23

A traditional deep-fried fritter from Maharashtra, India. It is made from tapioca pearls, mashed potatoes and indian spices seved with eggplant tomato salsa **GF,Vg, V**

### Sweet Potato Cutlet

\$23

Healthy treat combined with fragrant spices that add to the natural sweetness of the sweet potatoes served with tomato garlic sauce. **GF,Vg,V**

### Samosa

\$22

Deep fried savoury pastry stuffed with potato & green peas. **VG**

### Papadi Chaat

\$22

Flour pastries & spiced mashed potatoes, topped with pomegranate,sweet, yoghurt, tamarind & mint chutney **VG**

### Veg Fried Momos

\$22

Crispy & delicious deep fried dumplings stuffed with crunchy & mildly spiced vegetables. **VG**

## CURRIE

### Egg Curry

\$28

It is an Indian dhaba-style egg curry consisting of boiled eggs cooked in an aromatic gravy made from a blend of tempered spices. **GF**

### Butter Chicken

\$32

Chicken tikka cooked in tomato & creamy gravy,flavored with dried fenugreek. **GF**

### Chicken Hyderabadi

\$32

Slow cooked chicken curry with fresh corriander leaves and spinach,from the land of Nawabs,Hyderabad **GF**

### Beef Vindaloo

\$32

Beef in tangy,fiery sauce with freshly ground spices,exotic taste. **GF**

### Goat Nihari

\$35

A traditional delicate dish of the mughal regime,baby goat stew smeared in velvet gravy made of freshly ground spice. **GF**

### Keema Kaleji

\$35

It is a combination of mince goat meat and liver, that is hard to resist, especially if you have a special soft corner for Goat. **GF**

### Lamb Korma

\$35

Sweetly scented, heady aromatics with tender, pliable, slow-cooked lamb with creamy, earthy cashew sauce. **GF**

### Lamb Rogan Josh

\$35

Rogan Josh is an aromatic, mildly spicy, with slightly dark, reddish Indian curry from the region of Kashmir. **GF**

### Coconut Fish Curry

\$36

Rockling,turmeric,mustard seeds,curry leaves,coconut milk. **GF**

### Prawn Massala

\$36

An aromatic & flavourful gravy made with onion,tomato,indian herbs & spices,and a hint of coconut milk at last.. **GF**

### Lahsuni Palak Paneer

\$30

Cottage cheese cooked in spinach gravy,Tampered with garlic. **GF, VG**

### Paneer Khurchan

\$30

Delicious North Indian semi dry curry made with Cottage cheese in a onion-tomato-capsicum base. **GF, VG**

### Paneer Paan Pasanda

\$30

Shallow fried stuffed cottage cheese sandwiches in a smooth creamy gravy with a hints of betel leaves. **GF,Vg**

### Gobhi Kofta

\$30

Cauliflower & Cottage cheese dumplings cooked in a cashew base sauce. **GF,VG**

### Champaran Handi Kathal

\$30

Pot roasted smoked raw jackfruit tossed with cumin,shallot onion and garam masala. **GF,Vg,V**

### Baingan Bharta

\$30

Grilled eggplant mash sautéed with onions, tomatoes and indian spices. **GF,VG,V**

### Matar Mashroom

\$30

Mushrooms and peas in a creamy onion, tomato and cashew sauce. **GF,VG**

### Gatte ki Sabji

\$30

Bite-size gram flour dumplings simmered in a moderately spicy yogurt curry.Delight from Rajasthan **GF,VG**

### Dahi Amchuri Bhindi

\$32

A tangy and flavorful okra dish cooked with creamy curd and flavoured spices. **GF,VG**

### Chef Spl Mix Veg

\$32

sauteed garden fresh vegetables with indian mild spices. **GF,VG**

### Dal Makhani

\$28

Slow cooked black lentils. **GF,VG**

### Dal Fry

\$28

Yellow dal tampered with tomatoes, onions, tomatoes,spices. **GF,Vg**

## RICE

### Chawal

\$6

Plain steam Basmati Rice. **GF,Vg,V**

### Lemon Rice

\$12

Lemon juice, fried cashew, aromatic herbs and spices combine perfectly to give this steamed rice an amazing spicy, tangy and nutty flavor.**Gf, Vg,V**

### Peas Pulao

\$10

Long grain Basmati rice tempered with Peas. **GF,Vg,V**

### Jeera Rice

\$8

Basmati rice tempered with cumin. **Gf, Vg,V**

## BREADS

<b>Tandoori Roti</b>	<b>\$7</b>	<b>Plain Naan/Butter Naan</b>	<b>\$7</b>
<b>Garlic Naan with Zatar</b>	<b>\$8</b>	<b>Cheese Naan</b>	<b>\$10</b>
<b>Gluten Free Roti</b>	<b>\$10</b>	<b>Kashmiri Naan</b>	<b>\$10</b>
<b>Lachha Paratha/Chilli Paratha</b>	<b>\$10</b>	Delicious bread with cashew nuts,coconut,raisin & almonds,	
Soft layered bread made with whole wheat flour,		<b>Naan Basket</b>	<b>\$20</b>
		Combination of Plain Naan,Butter Naan,Garlic Naan,	

## ALL TIME FAVOURITE

<b>Papadum</b>	<b>\$6</b>	<b>Raita (Veg/Pineapple)</b>	<b>\$8</b>
Lentils crisps with 3 types of Chutney dips. <b>GF,Vg</b>		Veg (Crisp Carrot,Cucumber & Yoghurt Salad) , Pineapple (Pineapple & Yoghurt Salad) <b>Gf, Vg</b>	
<b>Green Salad</b>	<b>\$10</b>	<b>Kachumber Salad</b>	<b>\$10</b>
Carrot,Cucumber, Tomato, Onion <b>GF,Vg</b>		Freshly chopped onions, cucumbers, tomatoes, and chillies with lemony flavor. <b>Gf, Vg</b>	
<b>Lachaa Onion Salad</b>	<b>\$6</b>	<b>Pickle/Mango Chutney/Spicy Chutney</b>	<b>\$4</b>
Onion rings, chat Masala, Mint Sauce <b>GF,Vg</b>			

## DUM BIRYANI

Basmati rice casserole, flavoured with spices, saffron & rose water served with Raita

<b>Veg Biryani</b>	<b>\$30</b>	<b>Mutton Biryani (Goat with bone)</b>	<b>\$34</b>
An aromatic rice dish made with basmati rice, mixed veggies, herbs & biryani spices.		A layer of fragrant basmati rice and succulent goat meat with bone cooked in a rich mughlai spice blend for the ultimate meal.	
<b>Chicken Biryani</b>	<b>\$32</b>		
Aromatic basmati rice , tender chicken and a blend of fragrant spices come together in one pot.			

## DESSERT

<b>Gulab Jamun</b>	<b>\$10</b>	<b>Louki Ka Halwa</b>	<b>\$14</b>
Indian Classic milk dumplings flavoured with saffron & pistachio. <b>VG</b>		A creamy, rich, and delicious traditional Indian dessert made with grated bottle gourd, milk, sugar, cardamom, saffron and, nuts. <b>GF,VG</b>	
<b>Ras Malai</b>	<b>\$10</b>	<b>Paan Kulfi</b>	<b>\$12</b>
Soft cottage cheese immersed in chilled saffron milk and pistachios. <b>VG</b>		Traditional indian ice cream-betel leaves, rose petal jam & fennel seeds. <b>GF, VG</b>	
<b>Ghewar</b>	<b>\$10</b>	<b>Coconut Strawberry Kulfi</b>	<b>\$12</b>
A honeycomb structure made up of desi ghee and flour and drowned in sugar syrup top up with Rabdi. <b>VG</b>		Coconut cream, mix berries, rose water. <b>GF,Vg,V</b>	

**VG-Vegetarian, V-Vegan, Allergies: GF-Gluten Free,** Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergies including peanuts. NO SPLIT BILLS. "CARD SURCHARGE APPLIES." 15% PUBLIC HOLIDAY SURCHARGE APPLIES

Indian Restaurant



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