# SOUPS

**Cream of Tomato** 10

Creamy and tangy tomato soup enriched with herbs and spices.

**Lemon Coriander** 10

A refreshing clear veg soup with lemon, coriander, carrots and cabbage.

**Sweet Corn Shorba** 10

Delicate vegetable and sweet corn soup with subtle spice.

**Hot N Sour** 10

Savoury and spicy with vegetables and soy sauce.

**Manchao** 10/13

Veg /Chicken n Egg soup.

# SALADS

**Ceasar Salad** (Add Chicken $2) 10

Old fashion, lettuce, cherry tomato parmesan.

**Raw Green Salad** 10

Mix of cucumbers, tomatoes, onions, and fresh lettuce, carrots , green chilli with lemon wedges.

**Chana Chatpata Salad** 10

Chickpea, onion, tomato, lemon, fresh coriander and seasoning.

**Peanut Masala** 10

Peanuts, tomatoes, onions, lemon juice tossed with spices.

**Masala Papad** 10

Poppadum sprinkled with onions, tomatoes, lemon juice and spices.

VEGAN GLUTEN FREE HOT CHEF'S SPECIAL

NOT ALL INGREDIENTS ARE LISTED ,PLEASE ASK YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.

# BURGER/SANDWICH

**Uncle's Burger** 20

Ground Beef patty with fresh toppings in house sauce, and melted cheddar cheese.

**The Sleeping Giant** 20

Signature beef patty, ham slice, lettuce, tomatoes, caramelised onion and cheddar cheese.

**The Superior Burger** 20

Seasoned and pan fried chicken patty with lettuce, tomato, cheddar cheese and pickle mayo.

**Veggie Delight Burger** 18

Veggie patty made with potatoes, peas, fresh herbs, and aromatic spices with fresh toppings in house sauce and melted cheddar cheese.

**Tandoori Chicken Sandwich** 20

Grilled fresh sliced bread filled with shredded tandoori chicken, spring greens, tomatoes and cheese slice.

**All burgers and all sandwiches comes with fries and a side of salads.**

# SPECIAL SELECTIONS

**Pork Ribs** 25

Slow-cooked pork ribs finished with a tangy orange glaze sauce.

**Cheese Arancini balls** 20

Crispy charcol coated rice balls filled with melted cheese, served with a side of zesty marinara.

**Chole Bhature** 18

(Only Sat & Sunday 2pm-6pm)

Fluffy golden fried naan paired with rich, spiced chole(Chickpea).Served with mint sauce, spiced yogurt and raw onions.

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# APPETIZERS

## (VEG)

French Fries 9

Peri Peri Fries 10

Samosa (2pcs) 10

Cone shape Indian snack, stuffed with potato, mild spices. Served with mint and tamarind sauce.

Honey Chilli Potato 17

Crispy fried potato tossed in honey garlic sauce.

Cauliflower Wings 20

Dusted cauliflower tossed in (mild, medium or hot) honey garlic sauce.

Veg Manchurian 20

Crispy fried vegetables ball tossed in tangy manchurian sauce.

Cheese Corn Lollipop (6pcs) 20

Crispy fried cheese and corn dumplings served with herb sauce.

Chilly Paneer 20

Cottage cheese with peppers, onion and spicy tangy sauce.

Paneer 65 20

Cottage cheese tossed with spices and curry leaves.

Bang Bang Paneer 20

Crisp-tossed cottage cheese coated in a spicy and tangy sauce.

Soya Chilly 20

Soya chaap tossed with peppers, onion and spicy tangy sauce.

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# APPETIZERS
## (NON-VEG)

**Chicken Wings (12 pc.)** 20

Chooce your flavour

Peri Peri / Salt & Pepper/ BBQ / Honey Chilli Garlic / Bang Bang

**Chilly Shrimp** 20

Shrimp tossed with peppers, onion and spicy tangy sauce.

**Chilly Chicken** 20

Boneless chicken tossed with peppers, onion and spicy tangy sauce.

**Chicken 65** 20

Chicken toassed with yogurt, spices, curry leaves and herbs.

**Bang Bang Chicken** 20

Crisp-tossed Chicken coated in a spicy, tangy blend.

**Butter Chicken Croquettes** 20

Loaded with butter chicken sauce served with pickled mayo.

**Chicken Manchurian** 20

Fried chicken tossed in tangy manchurian sauce.

**Honey Chilli Crisp Chicken** 20

Crispy golden chicken tossed in a sweet and tangy honey glaze, finished with a hint of garlic and sesame.

**Fish Pakora** 22

Fish coated with chickpeas batter and spices.

**Lamb Pepper Masala** 25

Tender lamb pieces cooked in a fiery black pepper and aromatic spice blend.

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# TANDOORI TEMPTATION

(Traditional clay oven that gives meats and breads a smoky, charred flavor)

## Tandoori Chicken 25

Roasted chicken in pot clay oven with spicy marination and greens.
(3 drumsticks, 1 whole leg )

## Paneer Tikka (TANDOORI / AFGANI) 22

Cottage cheese, red onions, peppers roasted with spicy flavour or malai (creamy) flavour.

## Afgani Soya Chaap/ Tandoori 20

Soya marinated in a creamy/spicy blend of aromatic spices, grilled to smoky perfection.

## Lahori Chicken Tikka (TANDOORI / AFGANI) 20

Boneless Chicken, red onions, peppers roasted with spicy flavour or malai (creamy) flavour.

## Tandoori Fish Tikka 23

Clay oven baked fish with spicy marination and served with mint sauce.

# IN HOUSE BIRYANI'S

## Tawa Lamb 25

Rice cooked with lamb meat and spices served with raita and papad.

## Goat (Bone-in) 25

Rice cooked with goat meat and spices and served with raita and papad.

## Chicken Dum (Bone-in) 21

A fragrant rice dish made with chicken, aromatic spices and saffron all slow-cooked to perfection.

## Veg 20

A fragrant rice dish made with mixed vegetables, aromatic spices and saffron all slow-cooked to perfection.

# CHAAT CORNER

### Samosa Chaat — 10
Savory chickpeas with crispy samosa topped with yogurt and chutney.

### Dahi Ke Golgappe — 10
Crisp golgappe filled with spices, creamy sweetened yogurt, finished with chutneys.

### Papri Chat — 10
Bite size crispy fried cracker loaded with potatoes, yoghurt and tamarind sauce.

### Aloo Tikki Chaat — 13
Crispy fried potato patties toped with yogurt, chutneys and chaat masala.

### Dahi Bhalla — 15
Deep fried lentil fritters dunked in creamy yogurt topped with sweet spicy chutneys.

# MAIN COURSE

## SEAFOOD CURRIES

### Mapusa Fish Curry — 25
Fish curry made with tomato gravy, coconut cream and spices.

### Jheenga Jalandhariya — 25
Juicy prawns cooked in Punjabi-style gravy, bursting with spices, tomatoes cream.

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# MAIN COURSE

## CHICKEN CURRIES

### Chettinad Chicken — 20
South Indian style spiced with whole spices, fresh onions and curry leaves in a thick gravy.

### Chicken Tikka Masala — 20
Chicken cooked in a rich, creamy gravy with aromatic spices, roasted nuts, and a hint of smoky flavor.

### Kadai Chicken — 20
Spiced chicken cooked with peppers, onions, and classic kadai masala.

### Chicken Curry (Bone-in) — 20
Slow-cooked bone-in chicken in a rich, homestyle curry with deep, layered flavours.

### Chicken Vindaloo — 20
Tender chicken simmered in a bold, spicy, and tangy curry with vinegar, garlic, and aromatic spices.

### Chicken Kolhapuri — 20
Chicken slow-cooked in an authentic, robust Kolhapuri masala.

## BEEF CURRIES

### Beef Vindaloo — 25
Flavourful beef cooked with garam masala, cumin, paprika, turmeric, mustard, ground ginger in onion gravy.

## CHICKEN CURRIES

### Khaas-e-Aam Chicken Curry — 20
Chicken simmered in a rich mango purée with aromatic spices and a hint of sweetness.

### Butter Chicken — 20
Char Grilled chicken in fresh tomato and cashew gravy enriched with butter, cream and fenugreek.

### Chicken Methi Malai — 20
Chicken cooked in a cashew creamy gravy with fenugreek leaves and spices.

## LAMB/GOAT CURRIES

### Jaipuri Laal Maas — 25
Slow cooked lamb curry simmered with onions, bay leaf, cinnamon and red chilies.

### Mutton Roganjosh — 25
Roganjosh stands for aromatic curried meat, traditionally lamb cook and coloured with unique spices.

### Saag Gosht — 25
Lamb stewed in spice-infused fresh spinach curry.

### Goat Curry (Bone-in) — 25
Goat stewed in spice-infused fresh onion and tomato curry.

**PAIR ANY MAINS WITH A GARLIC NAAN AND AROMATIC BASMATI RICE FOR $9**

# MAIN COURSE

## PANEER CURRIES

### Paneer Lababdar — 20
Mildly spiced cottage cheese tossed with capsicum in tomato and cashew gravy.

### Kolhapuri Paneer — 20
Tender cottage cheese cubes in a rich, fiery Kolhapuri sauce made with aromatic spices, coconut, and Kashmiri chillies.

### Palak Paneer — 20
Cottage cheese cooked in spice infused fresh spinach gravy.

### Adraki Dhaniya Paneer — 20
Cottage cheese cubes cooked in a fragrant ginger-coriander gravy, infused with spices.

### Cheese Butter Masala — 20
Amul cheese cubes simmered in a rich, buttery tomato gravy with a touch of cream and aromatic spices.

### Paneer Butter Masala — 20
Creamy and rich gravy with cottage cheese cubes, cooked in a buttery tomato-based sauce, with aromatic spices.

### Paneer Mutter Methi Malai — 20
Cottage cheese and green peas cooked in a creamy gravy with fenugreek leaves & spices.

### Paneer Tikka Masala — 20
Creamy and rich gravy with cottage cheese marinated with spices, cooked in a buttery tomato-based sauce and aromatic spices.

## VEGGIE CURRIES

### Veg Makhani — 20
Fresh vegetable sauteed with chunky garlic, herbs and tossed in buttery gravy.

### Mushroom Matar Masala — 20
Mushrooms tossed in a spiced, tangy masala, coated with aromatic herbs.

### Palak Chana — 20
A wholesome blend of tender chickpeas simmered in a creamy spinach gravy, seasoned with aromatic spices

### Pindi Chhole(Chickpea) — 20
White chickpea curry infused with fragrant ginger-garlic, spices and tangy dry mango powder.

### Mix Veg Sangam — 20
A medley of fresh vegetables slow-cooked in a silky, aromatic curry for a perfect harmony of flavours.

20

## SIGNATURE DALS

### Dal Makhni — 19
Black lentils cooked overnight with tomatoes and butter.

### Yellow Dal Tadka — 19
Yellow lentils cooked with spices tempered with ginger and garlic.

### Dal Fry — 19
Slow-cooked black lentils enriched with a fragrant ghee tadka of roasted spices.

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## RICE

### Plain 8

Fluffy, fragrant long-grain rice steamed to perfection.

### Jeera (Cumin) 9

Aromatic basmati rice tempered with roasted cumin seeds and finished with fresh coriander.

## BREADS

### Roti(Plain/Butter) 4

Whole wheat roti brushed with melted butter.

### Butter/Plain Naan 5

Fluffy tandoor-baked naan finished with a generous coating of butter.

### Bullet Naan 6

Soft tandoori naan topped with fresh coriander and finely chopped raw green chillies.

### Chilli Olive Naan 6

Freshly baked naan layered with green chillies and black olives for a savoury, spicy bite.

### Garlic Naan 6

Soft tandoori naan topped with fresh garlic.

### Cheese Naan 10

Tandoori naan stuffed with melted cheese.

## RAITA

### Plain 4

Refreshing chilled yogurt lightly seasoned with cumin and herbs.

### Mix Veg 6

Refreshing chilled yogurt blended with coriander, onions, tomatoes, and mild spices.

## DESSERTS

### Rabri Mousse 10

Slow-cooked milk, sweetened and flavoured with cardamom, saffron, and nuts.

### Mango Mousse 10

Light, airy mousse bursting with the sweetness of ripe mangoes.

### Gulab Jamun with Ice Cream 10

Warm, soft milk dumplings soaked in fragrant syrup, served alongside creamy vanilla ice cream.(4pcs) & (1scoop).

### Baked Gulab Jamun 10

Caramelised baked gulab jamun topped with creamy rabri for a smokey finish.

### Gajar Ka Halwa 10

Slow-cooked grated carrots simmered in milk, ghee, and sugar, flavoured with cardamom and garnished with nuts.

### Belgium Chocolate Brownie 10

Rich, fudgy brownie made with premium Belgian chocolate topped with vanilla ice cream.

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