

SHORBA

✔ SWEET CORN SOUP	\$6.00
✔ TOMATO SOUP	\$6.00
✔ CHICKEN SOUP	\$6.00

REFRESHING ACCOMPANIMENTS

✔ SALAD	\$5.00
✔ FRIED PAPAD	\$1.00
✔ MASALA PAPAD	\$2.00
✔ DAHI	\$5.00
✔ RAITA Choice of Cucumber / Aloo / Mix / Boondi	\$5.50
✔ ONION CHUTNEY ACHAR SET	\$1.00

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SHURUAAT

-  **VEGETABLE SAMOSAS** \$6.00
A savoury appetizer filled with potato, peas, chillies, ginger
- CHICKEN SAMOSAS** \$9.00
A savoury appetizer filled with spiced minced chicken, finely chopped onions and cilantro
-  **VEGETABLE CUTLET** \$6.00
Crisp tender patties made with mix vegetable and herbs
-  **ALOO TIKKIS** \$6.00
Potato patties Served with sweet chutney
- PAKORAS**
(Fritter made of assorted vegetable deeped in a chickpea batter served with chutney)
-  **PALAK PAKORAS** \$8.00
Spinach leaves deep fried
-  **MIX PAKORAS** \$9.00
Gluten-free fritters assorted vegetables served with delicious chutney.
-  **CHILLI PAKORAS** \$7.00
Deep-fried green chillies, stuffed with spices
-  **PANEER PAKORA** \$10.00
Deep fried cottage cheese, dipped in lentil batter
-  **ONION BHAJIA** \$7.00
Finely sliced onions fried to crispy perfection
- CHAAT**
-  **ALOO CHAAT** \$7.00
Baby potatoes served with tamarind dressing, topped with onion and green chillies
-  **PAPRI CHAAT** \$8.00
A blend of crisp waffer topped with potatoes, chickpeas, yoghurt and tamarind dressing
- CHICKEN CHAAT** \$12.00
Cubes of chicken tikka topped with onion and green chillies and served with tamarind dressing

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MOGHAL MAHAL
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	Half	Full
CHICKEN CHIKORI Spinach flavored rice served with cream chicken	\$19.00	\$25.00
PEPPER CHICKEN Pieces of chicken cooked with black pepper and served on a sizzler	\$17.00	\$25.00
CHICKEN CHILLY FRIED PAKORA Succulent pieces of chicken cooked with red chillies served sizzling hot	\$17.00	\$25.00
 MOCKDUCK GRILL Chunk of soyabean cooked with dry red chillies and served on a sizzler Chef's special preparation and an all time favourite		\$17.00
 VEGE SAMPLER An assorted platter of Paneer tikka, samosas, hariyali kabab and veg of cutlet.		\$18.00
MEAT SAMPLER An assorted platter of tangri kabab, fish tikka, seekh kabab and chicken tikka		\$24.00
MOGHUL RAAN Tender leg of lamb, charcoal grilled and served with rum		\$80.00

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TANDOOR KE GHAR SE

The word "kabab" is made of two words: Kum (little) and Aab (water). It means by using very little water. In Muslim cookery all the recipes that come under kabab are made by applying spices, and they have little sauce. Kababs can also be made of vegetables and lentils. They are often eaten as an appetizer.

	Half	Full
TANDOORI CHICKEN Charcoal Grilled Chicken	\$12.00	\$24.00
TANDOORI JHINGEY Tiger prawns delicately spiced with garlic, peppercorns, coriander		\$20.00
FISH TIKKA Delicately seasoned and roasted cubes of boneless fish.		\$15.00
CHICKEN TIKKA Boneless chicken breast cooked to perfection		\$16.00
PANEER TIKKA Chargrilled cubes of cottage cheese served with capsicum, tomato, onion		\$19.00
KABABS		
SEEKH KABAB Charcoal grilled skewered minced mutton		\$14.00
BOTI KABAB Flavoured cubes of lamb cooked in tandoor		\$18.00
RESHMEE KABAB Chicken, marinated with cardamom, cream, cheese and cashewnuts		\$18.00
BARHA KABAB Lambchops flavoured with herbs and slow-cooked on charcoal fire		\$26.00
MIXED GRILL Combination of roasted tikka and kabab cooked with red chilli and served on a sizzler		\$20.00
SEAFOOD GRILL Combination of fish and prawns cooked with red chilli and served on a sizzler		\$25.00

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MURGH LAJAWAB



PUNJABI CHICKEN Chef 's special recipe of succulent pieces of chicken cooked with a mild sauce	\$16.00
CHICKEN FRIED MASALA Chicken cooked with ginger, tomato, chilli and corriander	\$17.00
KARAI MURG Boneless chicken cooked with tomato, capsicum, peppercorn and rich karai masala	\$17.00
KASHMIRI CHICKEN Chunks of chicken cooked in a delightfully mild, rich cream sauce with raisins and almonds	\$17.00
CHICKEN MAKHNI Chicken tikka simmered in kastoori methi flavoured tomato gravy	\$17.00
CHICKEN DO PYAZA Chicken cooked in thick sauce and half-fried onions	\$17.00

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GOSHT ZAIKAIDAR



MUTTON CURRY Tender cubes of mutton cooked with tomato, onion and freshly-ground spices	\$18.00
ROGAN GOSHT Mild kashmiri delicacy flavoured with ginger and herbs	\$18.00
SAAG GOSHT Cubes of mutton cooked with spinach	\$18.00
MUTTON VINDALOO An all time favourite mutton cooked in hot spicy curry sauce	\$18.00
KEEMA MATTAR Minced mutton cooked with green peas	\$18.00
MUTTON MASALA Mutton cooked in thick curry sauce	\$18.00
MYSORE MUTTON A south indian royal dish which is a delicious melange of southern spices	\$18.00

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SAMUNDARI KHAZANA



FISH CURRY Boneless fish cooked in curry sauce	\$17.00
FISH TIKKA MASALA Roasted fish cooked with tomato, spices and herbs	\$17.00
FISH METHI Fresh fish seasoned and prepared with fenugreek leaves and cream	\$17.00
FISH GOA CURRY Fish cooked with coconut cream, garlic and chilies	\$17.00
PRAWN CURRY Fresh prawns cooked in a sauce	\$20.00
PRAWN MASALA Fresh prawns simmered in light tomato gravy	\$20.00
PRAWN MALAI CURRY Prawns cooked in cream and cashewnut gravy	\$20.00

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SABZI MANDI

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|  DAL TARKA
Yellow lentil cooked with tomato, onion and butter | \$9.00 |
|  DAL MAKHNI
Black lentils simmered on slow fire and cooked with cream | \$11.00 |
|  CHANA MASALA
Chickpeas cooked with freshly ground spices | \$9.00 |
|  ALOO GOBI PUNJABI
Florets of cauliflower and potatoes stir-fried with onion, garlic and tomatoes | \$9.00 |
|  ALOO JEERA
Potatoes tempered with cumin seeds & Indian spices | \$9.00 |
|  SABZ MAKHNI
Fresh seasonal vegetables cooked in cream sauce | \$10.00 |
|  NAVRATAN
Assorted vegetables cooked in tomato gravy | \$10.00 |
|  VEGETABLE JALFRAZI
Stir-fried vegetables cooked with capsicum and red chillis | \$10.00 |
|  MATTAR METHI KHUMB
Delicate combination of peas, mushroom, fenugreek leaves with fresh cream | \$12.00 |
|  BAINGAN BHARTA
Fire roasted eggplant mashed & cooked with spices. | \$12.00 |

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PANEER KA BHANDAR

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|  SAAG PANEER
Cubes of cheese cooked with spinach | \$12.00 |
|  MATTAR PANEER
Green peas and fresh cottage cheese prepared in curry sauce | \$12.00 |
|  PANEER MAKHNI
A popular dish made with cubes of cheese, simmered with kasoori methi flavoured tomato gravy | \$12.00 |
|  KARAI PANEER
Cubes of paneer cooked in karai masala with capsicum, onions and peppercorn | \$12.00 |
|  PANEER BHURJEE
Scrambled paneer cooked with capsicum and spices | \$12.00 |
|  MALAI KOFTA
Cottage cheese balls served in thick sauce | \$12.00 |

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ROTI

NAAN

PLAIN NAAN	\$2.50
GARLIC NAAN	\$3.00
BUTTER NAAN	\$3.00
CHEESE NAAN	\$5.00
KASHMIRI NAAN	\$4.00
KEEMA NAAN	\$5.00

KULCHA

MASALA / ONION KULCHA	\$4.50
PANEER KULCHA	\$5.00

ROTI

TANDOORI ROTI	\$2.70
ROOMALI ROTI	\$4.50







PARATHA

LACCHA PARATHA	\$3.00
PUDINA PARATHA	\$3.50

BHATURA (1pc)	\$4.00
POORI (2 pcs)	\$5.00

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BASMATI KA KHAZANA

	BASMATI RICE Steamed white rice	\$4.50
	BIRYANI RICE Basmati rice cooked with saffron and cardamom	\$6.00
	PEAS PILLAU Basmati rice served with green peas	\$5.00
	JEERA RICE Basmati rice cooked with cumin seeds	\$5.00
	KASHMIRI PILLAU Biryani rice cooked with nuts and dry fruits.	\$7.00
	VEG BIRYANI Biryani rice cooked with fresh vegetables	\$8.00
	MURG BIRYANI Biryani rice cooked with boneless chicken, served with chicken gravy	\$13.00
	GOSHT BIRYANI Biryani rice cooked with boneless mutton, served with mutton gravy	\$14.00
	CHICKEN FRIED RICE A Chinese style preparation - Rice cooked with egg, chicken and capsicum	\$14.00

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AKHIR MEIN



GULAB JAMUN Small dumplings made of milk and served in sugar syrup	\$4.00
RUSMALAI A special dessert prepared with cottage cheese, fresh sweetened milk and garnished with pistachio nuts	\$6.00
KULFI Home-made fresh ice cream	\$7.00
GAJAR HALWA Carrot pudding served with vanilla ice cream	\$6.00
FRESH FRUIT PLATTER	\$9.00
ICE CREAM Chocolate / Vanilla / Strawberry	\$3.00

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TAZGI

JUICES AND SOFT DRINKS

Orange / Mango	
Lime Juice	\$6.00
Fresh Lime Soda (sweet / salted)	\$6.50
Coke / Sprite / Diet Coke / Soda	\$4.50
Ice Lemon Tea	\$6.50
Mineral Water	\$3.00
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SWEET OR SALTED LASSI	\$6.00
A chilled yogurt shake	
MANGO LASSI	\$7.00
An all time favourite and our bestseller - mango blended shake	
JEERA PANI	\$6.00
Cumin cooler thirst quencher, improves digestion.	
MASALA TEA	\$4.50
Our own recipe for the traditional Indian heavy-bodied tea with exotic spices including cardamon and cloves, served with milk .	
TEA	\$3.00
COFFEE - Nescafe	\$3.00

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MAIKHANE SE

BEER

	Half Pint	Jug
TIGER	\$8.00	\$28.00
HEINEKEN	\$10.00	\$35.00

SINGLE MALTS

GLENFIDDICH 12 YEARS	HIGHLANDS	\$12.00	\$162.00
GLENFIDDICH 15 YEARS	HIGHLANDS	\$15.00	\$228.00
GLENFIDDICH 18 YEARS	HIGHLANDS	\$20.00	\$305.00
GLEN GRANT 10 YEARS	SPEYSIDE	\$12.00	\$156.00
GLEN GRANT 10 YEARS	SPEYSIDE	\$14.00	\$196.00
SINGLETON 15 YEARS	SPEYSIDE	\$15.00	\$160.00

FROM INDIA

		30ml	Bottle
AMRUT FUSION	BANGLORE	\$12.00	\$148.00
RAMPUR DOUBLE CASK	UTTAR PRADESH	\$23.00	\$240.00

BLENDED MALTS

		30ml	Bottle
CHIVAS REGAL 12 YEARS	SCOTLAND	\$10.00	\$100.00
CHIVAS REGAL 18 YEARS	SCOTLAND	\$12.00	\$155.00
DEWAR'S 15 YEARS	SCOTLAND	\$12.00	\$215.00
JW BLACK LABEL 12 YEARS	SCOTLAND	\$10.00	\$90.00
MONKEY SHOULDER	SCOTLAND	\$12.00	\$132.00

BOURBON

		30ml	Bottle
JACK DANIEL (Single Batch)	TANNESSEE	\$13.00	\$187.00

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		30ml	Bottle
HENDRICK		\$14.00	\$130.00
MOM GIN		\$14.00	\$150.00
ROKU GIN		\$14.00	\$140.00

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MAIKHANE SE

VODKA

	30ml	Bottle
SMIRNOFF	\$12.00	\$110.00
BELVEDERE	\$14.00	\$180.00

RUM

	30ml	Bottle
BACARDI CARTA BLANCA	\$12.00	\$110.00
DIPLOMATICO	\$16.00	\$160.00
BUMBU THE ORIGINAL	\$15.00	\$152.00

TEQUILA

	30ml	Bottle
JOSE CUERVO REPOSADO GOLD	\$12.00	\$110.00

HOUSE WINES

	Glass	Bottle
PICCINI TOSCANO ROSSO	\$10.00	\$60.00

Country & Region : Italy, Tuscany | Grapes: Sangiovese, Shiraz, Cabernet Sauvignon : Elegant and fragrant nose with blackberries and earthy notes in evidence. The wine on the palate is warm and yet mouthwatering, The core of ripe red fruit is supported by a fresh acidity and soft tannins. The rich structure leads to a long and spicy finish.

PICCINI TOSCANO VERMENTINO	\$10.00	\$60.00
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Country & Region : Italy, Tuscany | Grape: Vermentino
A golden colour, crossed by greenish shades. Wonderful bouquet releases intense floral notes, accompanied by the intriguing tone of aromatic herbs. On the palate, it is rounded with a slight mineral character and finishes slightly salty.

PETULA MARRENON LUBERON ROSÉ	\$12.00	\$60.00
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Country & Region : France, Southern Rhône | Grapes: Shiraz, Grenache
Deep salmon-pink with nose of little red berries and strawberries. Goes surprisingly well with our Chicken Tikka or Prawn Curry.

VALLEBELBO FIOR DI VIGNA MOSCATO DOLC	\$12.00	\$45.00
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Country & Region: France, Southern Rhône | Grapes: Shiraz, Grenache
Clear golden yellow. Delicate and fragrant, Sweet and aromatic. A delightful wine suitable for any occasion.

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MAIKHANE SE

Bottle

WHITE WINES

CRANEFORD RIESLING

\$80.00

Country & Region : Australia, Barossa Valley | Grape: Riesling

Aromas of orange blossom and lime zest whilst on the palate, it is elegant & full with grapefruit, lemon, and lime. Goes very well with our Seekh Kebab

VIU MANENT CHARDONNAY

\$75.00

Country & Region : Chile, Colchagua | Grape: Chardonnay

On the palate, the wine is very fresh, fruit-forward, intense with subtle minerals on its long finish. The creaminess of this wine only adds to the lusciousness of our Paneer items be it Pakoras or Tikkas.

ST PIERRE COTE DU RHONE BLANC

\$70.00

Country & Region : France, Cote Du Rhone | Grapes: Grenache Blanc, Viognier

Delicious focused nose suggestive of white-fleshed fruits. Supple, fleshy, polished attack with wonderful fruit expression. Fantastic with our Paneer Makhni.

FONTANAFREDDA GAVI DI GAVI

\$90.00

Country & Region : Italy, Piedmont | Grape: Cortese Straw-yellow with

greenish highlights, it has an ample nose with an intense bouquet featuring flowers, vanilla, lemon, lily of the valley, and sour apples. Excellent accompaniment for our Chaat Items.

TOI TOI SAUVIGNON BLANC

\$55.00

Country & Region : New Zealand, Marlborough | Grape: Sauvignon Blanc

Intense aromatic notes on the nose consisting of passionfruit, kiwi, feijoa & musk characters, typical of Marlborough. These notes are followed by a concentrated palate' Excellent to accompany our Tandoori Fish and Chicken Tikka.

RED WINES

BALNAVES SHIRAZ

\$90.00

Country & Region : Australia, Coonawarra | Grape: Shiraz

Bright aromatics with a lifted perfume of fresh blackberry and mulberry rounded off with an elegant palate.' Mild tannins that do not overstay their welcome. It can hold its own with our Chicken Makhni without compromising either the food or wine.

VIU MANENT CABERNET SAUVIGNON

\$75.00

Country & Region : Chile, Colchagua | Grape: Cabernet Sauvignon

Concentrated notes of raspberry, black cherry and mocha give way to firm yet round tannins leading to a long, elegant finish. Excellent grape with our tandoori meats.

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MAIKHANE SE

	Bottle
ST PIERRE COTE DU RHONE ROUGE <i>Country & Region : France, Rhône Valley Grapes: Shiraz, Grenache</i> From the same region of the famed Chateauneuf Du Pape, the characteristics of this wine is remarkably similar. The spiciness and body of the Shiraz is held in check by the Grenache. Excellent with our spicier and bolder gravies. Goes very well with Mutton Masala & Prawn Masala.	\$60.00
FONTANAFREDDA BARBERA D'ALBA RAIMONDA <i>Country & Region : Italy, Piedmont Grape: Barbera</i> A superbly elegant wine with mild tannins and rounded cherries on the palate. Expect vanilla, spices and withered roses on the nose. Excellent as an aperitif or any of the lighter items like our Fish Amritsari, Aloo Tikkis or Chicken Tikka Samosas.	\$80.00
STEFANO BRUNELLO DI MONTALCINO <i>Country & Region : Italy, Tuscany Grape: Sangiovese</i> Deep ruby red with an intense fruity bouquet. Notes of plum, blackberry, violets and licorice dance in the background. A rich and austere body finishing with a velvety complexity. This beauty has the backbone to match our Punjabi Chicken Curry & Chicken Tikka Masala	\$160.00
BENNATI I GADI VALPOLICELLA <i>Country & Region : Italy, Valpolicella Grapes: Corvina, Rondinella, Molinara</i> Deep red with hints of garnet. Notes of ripe cherry, plum and vanilla round off the structured wine. The right amount of tannins and acidity make this an excellent wine to pair with our Tandoori Chicken	\$55.00
DOMAINE BOUSQUET MALBEC <i>Country & Region : Argentina, Mendoza Grape: Malbec</i> An inky, medium-bodied, dry red wine with strong impressions of dark fruits on the nose and palate. This wine can hold its own with our mildly spicier items like Rogan Josh & Mutton Saag	\$70.00
BENNATI AMARONE DI VALPOLICELLA <i>Country & Region : Italy, Veneto Grapes: Corvina, Rondinella, Molinara</i> Intense scents of stewed fruit and jam on the nose together with heavy bodied mouthfeel creates the perfect balance between power and elegance. This wine goes very well with our subtly scented Biryani dishes.	\$120.00
BOTTEGA RIPASSO <i>Country & Region : Italy, Veneto Grapes: Corvina, Corvinone, Rondinella</i> A slightly milder version of the Amarone. Cherries, plums and chocolate all rolled into one on the palate and nose. Slightly milder tannins and medium bodied allowing it to complement our Saag Paneer, Mattar Paneer & Dhal Tarka	\$90.00
FONTANAFREDDA BARBARESCO <i>Country & Region : Italy, Piedmont Grape: Nebbiolo</i> Expressive bouquet featuring ripe red berries, plums, and blueberry, with violets and hints of spices and tobacco. Well structured. tannins are evident in the mouth, developing consistently with an enveloping flavour. Licorice & cinnamon are evident in the finish. A brilliant after dinner wine	\$120.00

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