



VEGETARIAN ENTREES

SAMOSA	\$10.00
<i>Triangular short pastry with spiced potatoes and peas.</i>	
PAKORA	\$10.00
<i>Vegetables dipped in spiced chick pea batter and fried crisp.</i>	
ALOO.TIKKI	\$10.00
<i>Spiced potato served with a tamarind chutney.</i>	
DHAL.VADA	\$10.00
<i>Split pea cutlets seasoned with onions,chillies and coriander.</i>	
FRIED.IDILY	\$10.00
<i>Fermented rice and lentil cake seasoned with ginger.</i>	

NON-VEGETARIAN ENTREES

SHEEKH.KEBAB	\$12.00
<i>Beef kebab seasoned with garlic, ginger and mild chillies cooked in a tandoor.</i>	
CHICKEN.TIKA	\$12.00
<i>Chicken pieces marinated with tandoori spices and cooked in a tandoor oven.</i>	
FISH.TIKA	\$12.00
<i>Fish pieces marinated with chillies and lemon juice.</i>	
SHAMMI.KEBAB	\$12.00.
<i>Lamb kebabs cooked with mogul spices.</i>	
MIXED.PLATTER	\$29.50
<i>Combination of three entrees enough for (2 persons) + samosa are complimentary</i>	

BREADS FROM THE TANDOOR OVEN

NAAN	\$4.00
<i>Leavened bread cooked in a tandoor.</i>	
GARLIC.NAAN	\$4.50
<i>Leavened bread cooked in a tandoor and drizzled with garlic butter.</i>	
ROTI	\$4.00
<i>Whole meal bread.</i>	
PARATHA	\$4.50
<i>Whole meal bread layered with butter and cooked in a tandoor.</i>	
CHICKEN.NAAN	\$6.50
<i>Leavened bread stuffed with seasoned chicken.</i>	
KHEEMA.NAAN	\$6.50
<i>Leavened bread stuffed with spiced beef mince.</i>	

PANEER.NAAN.....	\$6.50
<i>Leavened bread stuffed with seasoned home made cottage cheese.</i>	
KASHMIRI.NAAN.....	\$6.50
<i>Leavened bread stuffed with dried fruit and nuts.</i>	

ACCOMPANIMENTS

CUCUMBER.AND.YOGHURT.RAITA.....	\$3.50
KACHUMBER.(Onion.and.Tomato.Salad.with.Coriander).....	\$3.50
BANANA.COCONUT.SALAD	\$3.50
SWEET.MANGO.CHUTNEY	\$3.50
SPICY.LIME.PICKLE.	\$3.50
SPICY.MANGO.PICKLE	\$3.50
SPICY.CHILLY.PICKLE.....	\$3.50
PAPADUMS.(2pc).....	\$2.00
STEAMED.BASMATI.RICE.(per.portion).....	\$3.50

VEGETARIAN MAINS

TADKEWALI.DHAL	\$15.00
<i>Red lentils cooked with garlic and fresh chillies.</i>	
DHAL.MAHARANI.....	\$15.00
<i>Kidney beans and black lentils cooked in a creamy tomato and butter sauce.</i>	
CHANNA.MASALA.....	\$15.00
<i>Chick peas simmered with tomatoes and aromatic spices in a mild sauce.</i>	
PALAK.PANEER	\$15.00
<i>Home made cottage cheese and spinach cooked in a creamy mild sauce.</i>	
MALAI.KOFTA.....	\$15.00
<i>Dumplings made with potatoes,spiced fruit, nuts,and cottage cheese.</i>	
GREEN.BEAN.FOOGATH.....	\$15.00
<i>A traditional Goan speciality seasoned with garlic curry leaves and coconut.</i>	
ALOO.GOBI.MATTAR.....	\$15.00
<i>Potatoes, peas and cauliflower cooked in a North - Indian style mild sauce.</i>	
MIXED.VEGETABLE.TAVA.MASALA.....	\$15.00
<i>Seasonal vegetables cooked with tava spices.</i>	
VEGETABLE.KORMA.....	\$15.00
<i>Mixed vegetables cooked in a mild creamy and sweet almond sauce</i>	
BAGARAY.BAIGAN.....	\$15.00
<i>Eggplant stir fried with aromatic spices in a tangy sauce</i>	
RAJASTANI.MUSHROOMS.....	\$15.00
<i>Fresh mushrooms cooked with Rajastani spices in a tomato and onion sauce.</i>	
PANEER.BUTTER.MASALA.....	\$15.00
<i>Diced cottage cheese simmered in a tomato and butter sauce.</i>	

SEAFOOD MAINS

TANDOORI.PRAWNS.....	\$28.00
<i>Succulent prawns marinated in a homemade tandoori spices and grilled.</i>	
PRAWN.VINDALOO.....	\$28.00
<i>Prawns cooked in a spicy and tangy sauce.</i>	

JHINGA.MASALA.....	\$28.00
<i>Prawns cooked with fresh herbs and aromatic spices.</i>	
FISH.MOILLY.....	\$25.00
<i>Fish cooked with southern Indian spices in a creamy sauce with curry leaves.</i>	
FISH.TAVA.MASALA.....	\$25.0
0 <i>Fish cooked with briskly fried onions and green chillies and southern Indian spices.</i>	

LAMB MAINS

SHAHI.PASAND.(Lamb.Korma).	\$22.00
<i>Lamb cooked in a creamy mild sauce with almonds and yoghurt.</i>	
LAMB.SAAG.WALA.....	\$22.00
<i>Lamb cooked with spinach in a mild onion sauce.</i>	
ROGAN.JOSH.....	\$22.00
<i>Lamb cooked with traditional Kashmiri spices in a tomato and onion sauce.</i>	
TANDOORI.LAMB.CUTLETS.(4pc).....	\$25.00
<i>Lamb cutlets marinated in tandoori spices and grilled in a tandoor oven.</i>	
ACHARI.LAMB.....	\$22.00
<i>Lamb cooked in pickled spices.</i>	

BEEF MAINS

KOLHAPURI.BEEF	\$22.00
<i>This is a spicy and hot central Indian speciality.</i>	
BEEF.CHILLI.FRY.....	\$22.00
<i>Tender beef strips stir-fried with onions, chillies and garam masala.</i>	
BEEF.MADRAS.	\$22.00
<i>Beef cooked with southern Indian spices in coconut cream.</i>	
BEEF.VINDALOO.....	\$22.00
<i>Beef cooked in a hot and spicy sauce with perennial flavours.</i>	
ZAFERANI.BEEF.....	\$22.00
<i>Beef cooked in a mild sauce with almond and cashew nuts.</i>	
KOFTA.CURRY	\$22.00
<i>Meat ball seasoned with north Indian spiced with potatoes in a spicy sauce.</i>	

CHICKEN MAINS

TANDOORI.CHICKEN	\$17.50
<i>Marinated chicken cooked in a tandoor oven (skin free and on the bone)</i>	
CHICKEN.MAKHANI.(Butter.Chicken).....	\$17.50
<i>Marinated chicken cooked in a creamy butter and tomato sauce.</i>	
CHICKEN.PEPPER.MASALA.....	\$17.50
<i>Cooked with south Indian pepper corns with curry leaves (very spicy)</i>	
CHICKEN.XACUTI.	\$17.50
<i>Goan style chicken cooked with roasted coconut.</i>	
CHICKEN.DHANSAK.....	\$17.50
<i>Chicken cooked in a hot sauce with lentils.</i>	
CHICKEN.TIKA.MASALA.....	\$17.50
<i>Marinated chicken cooked with briskly fried onions and fresh herbs.</i>	
CHICKEN.HARIYALI.....	\$17.50
<i>Chicken cooked with mint and coriander in a green sauce.</i>	

NARGISLMURG\$17.50
Chicken cooked in a mild and creamy sauce with almonds and cashew nuts.

BIRYANI

(LAMB,.BEEF,.CHICKEN,.VEGETABLES.OR.FISH)\$25.00
A mughal speciality of perfumed rice and spiced meat.

DESSERTS

GULAB.JAMUN.....\$11.00
Milk dumplings in a warm rose water syrup

PISTACHIO.AND.ALMOND.KULFI.....\$11.00
Home made ice-cream flavoured with rosewater almonds and pistachio.

ARJUNA’S.OWN.MANGO.ICE-CREAM.....\$11.00
Home made mango ice-cream.

ROSE.PETAL.ICE-CREAM.....\$11.00
Rich and creamy ice-cream flavoured with sweetened rose petals.

VANILLA.ICE-CREAM.....\$7.00
Choose your topping (chocolate, caramel and strawberry)

DRINKS

LASSI.(Plain,.Sweet.Mango,.Rose.and.Banana)\$6.50
Yoghurt drink with the above selection.

ICED.CHOCOLATE/ICED.COFFEE.....\$6.50

TEAS.....\$4.00
(Darjeeling, English Breakfast, Earl Grey, Green, Camomile)

GINGER.TEA.....\$4.00

SPICE.TEA.....\$4.00

COFFEE.....\$4.00

JUICES.....\$4.00
(Orange, Apple)

SPARKLING.MINERAL.WATER\$4.00

COKE/DIET.COKE.....\$4.00

FANTA.....\$4.00

SPRITE.....\$4.00

PINK.LEMONADE.....\$4.50

CORKAGE \$2.00 PER PERSON

ALL PRICES ON THIS MENU INCLUDE GOODS AND SERVICES TAX