

ENTREES - VEGETARIAN

- 1. ONION BHAJI (3 Pcs)** 7.99
Deep fried onion fritters battered with chickpea flour.
- 2. MASALAVADA (3 Pcs)** 6.99
Deep fried crunchy and spiced lentil patties.
- 3. ULUNDU VADA (2 Pcs)** 6.99
Golden fried savoury fluffy lentil doughnut with crispy case.
- 4. CAULIFLOWER MANCHURIAN** 10.90
Indo - Chinese stir fried cauliflower fritters cooked with capsicum and onion in sweet chilli sauce.

NON-VEGETARIAN

- 5. CHICKEN TIKKA (3 Pcs)** 8.90
Chicken fillets marinated in yogurt and spices and cooked in tandoor.
- 6. TANDOORI CHICKEN**
Chicken with bones marinated in yogurt and spices and cooked in tandoor.
- HALF** 9.90
FULL 15.90
- 7. CHICKEN MALAI KEBAB (3 Pcs)** 9.90
Chicken fillets marinated in cheese, yogurt and spices and cooked in tandoor.
- 8. TANDOORI LAMB CUTLET (3 Pcs)** 15.90
Lamb chops marinated in yogurt and spices and cooked in tandoor.
- 9. FISH FRY** 14.90
Marinated fish pieces covered with spicy batter and deep-fried.
- 10. CHILLI CHICKEN/LAMB/BEEF** 15.90
Indo - Chinese stir fried chicken/lamb/beef cooked with capsicum & onion in sweet chilli sauce
- 11. CHILLI PRAWN** 16.90
Indo - Chinese stir fried prawn cooked with capsicum and onion in sweet chilli sauce.
- 12. ENTRÉE PLATTER** 19.90
Tandoori Platter for 2
(2 pcs of lamb cutlet, chicken tikka and chicken malai kebab)

DOSA (House Special)

Indian version of soft crepe / pan cake made from rice and lentil batter.

VEGETARIAN

- 13. PLAIN DOSA** 9.90
Plain and thin dosa.
- 14. GHEE DOSA** 10.90
Plain, thin and crispy dosa.
- 15. MASALA DOSA** 12.90
Dosa rolled with mildly spiced potato filling.
- 16. ONION DOSA** 10.90
Onion spreaded dosa.
- 17. ONION MASALA DOSA** 13.90
Onion dosa, rolled with mildly spiced potato filling.
- 18. CHEESE DOSA** 12.90
Dosa glazed with shredded cheese.
- 19. CHEESE MASALA DOSA (2 Pcs)** 13.90
Cheese dosa with mildly spiced potato masala stuffing.
- 20. NADAN DOSA (2 Pcs)** 10.00
Plain, thick and soft dosa.
- 21. MYSORE DOSA /** 12.90
Dosa coated with spiced tomato paste.
- 22. MYSORE MASALA DOSA /** 13.90
Mysore dosa with mildly spiced potato masala stuffing.
- 23. PANEER DOSA** 13.90
Dosa layered with home made cottage cheese
- 24. PANEER MASALA DOSA** 14.90
Paneer dosa stuffed with mildly spiced potato filling.
- 25. CHILLI DOSA** 13.90
Dosa glazed with chilli paste.
- 26. CHILLI MASALA DOSA** 14.90
Chilli dosa stuffed with spicy potato masala filling.

NON-VEGETARIAN

- 27. EGG DOSA** 13.90
Dosa coated with mildly spiced beaten egg.
- 28. EGG MASALA DOSA** 14.90
Egg dosa stuffed with mildly spiced potato filling.

- 29. CHICKEN MASALA DOSA** 17.90
Dosa stuffed with spiced chicken and potato masala.

- 30. BEEF MASALA DOSA** 17.90
Dosa stuffed with spiced beef and potato masala.

- 31. LAMB MASALA DOSA** 17.90
Dosa stuffed with spiced lamb and potato masala.

KERALA SPECIAL

- 32. KALLAPPAM(3 Pcs)** 7.00
Soft flat pancake made from rice flour coconut and mild spices.

- 33. PARATHA (1 Pc)** 3.00
Kerala style layered, flaky bread.

- 34. IDLI (3 Pcs)** 10.00
Steam cooked rice and lentil cakes.

UTTHAPPAM

Thick and soft pancake made with rice and lentil batter.

VEGETARIAN

- 35. ONION UTTHAPPAM** 12.00
Utthappam layered with onion.

- 36. MIXED UTTHAPPAM** 14.90
Utthappam layered with mixed vegetables and cheese.

- 37. CHEESE UTTHAPPAM** 13.90
Utthappam glazed with shredded cheese.

NON-VEGETARIAN

- 38. CHICKEN UTTHAPPAM** 15.90
Utthappam layered with spicy flavourful chicken

- 39. BEEF UTTHAPPAM** 15.90
Utthappam layered with spicy flavourful beef

- 40. LAMB UTTHAPPAM** 15.90
Utthappam layered with spicy flavourful lamb

CURRIES - VEGETARIAN

- 41. VEG KORMA** 14.90
Mild delicately fragrant and rich creamy curry cooked with vegetables and cashew paste.

- 42. KADAI VEG PANEER** 14.90
Vegetables and paneer cooked in spiced onion - tomato gravy.

- 43. PANEER BUTTER MASALA** 14.90
Delicious creamy curry of cottage cheese with butter, spices and cashew paste.

- 44. CHICKPEA CURRY** 13.90
Chickpea cooked with spices, tomato, onion, ginger and garlic paste.

- 45. DHAL CURRY** 13.90
Mild spiced lentil curry tempered with curry leaves and mustard seeds.

- 46. MATAR (PEAS) PANEER** 14.90
Cottage cheese cooked with green peas and spices in onion-tomato gravy.

- 47. SAAG (SPINACH) PANEER** 14.90
Cottage cheese cooked with spinach, spices, ginger and garlic paste.

- 48. ALOO (POTATO) MATAR (PEAS)** 14.90
Potato and green peas sautéed with ginger garlic paste and spices and cooked in onion-tomato gravy.

NON-VEGETARIAN

- 49. EGG CURRY (KERALA)** 14.90
Farm fresh eggs cooked in mildly spiced coconut sauce.

- 50. GOAT CURRY (KERALA)** 16.90
Goat cooked with onion, tomato and mild spices.

CHICKEN

- 51. KERALA CHICKEN CURRY** 17.90
Chicken cooked in delicious gravy of Kerala spices.

- 52. PEPPER CHICKEN** 16.90
Chicken cooked with pepper, onion and other spices.

- 53. BUTTER CHICKEN** 16.90
Marinated chicken cooked with mild curry sauce of butter, spices and cashew nuts.

- 54. MANGO CHICKEN** 16.90
Delicious cream curry of chicken made with mango puree.

- 55. CHICKEN KORMA** 16.90
Mild delicately fragrant and rich creamy curry cooked with chicken and cashew paste.

56. CHICKEN VINDALOO 16.90
Tangy and spicy curry made with chicken marinated in vinegar and spices.

57. CHICKEN TIKKA MASALA 16.90
Chicken cooked with capsicum, onion in tomato – cashew gravy

58. CHICKEN CHETTINAD 16.90
Chicken cooked with special spices and tempered with mustard seeds, curry leaves and garnished with coriander.

59. SAAG CHICKEN 17.90
Chicken cooked with spinach and home made spices.

BEEF

60. BEEF PERALAN (KERALA) 18.90
Tender beef cooked with tomato, onions and mixture of spices in thick gravy.

61. BEEF KORMA 16.90
Mild delicately fragrant and rich creamy curry cooked with beef and cashew paste.

62. BOMBAY BEEF CURRY 16.90
Beef cooked with potato, fenugreek leaves & spices & tempered with mustard seeds.

63. SAAG BEEF 17.90
Beef cooked with spinach & home made spices

64. BEEF VINDALOO 16.90
Tangy and spicy curry made with beef marinated in vinegar and spices.

LAMB

65. LAMB KORMA 16.90
Mild delicately fragrant and rich creamy curry cooked with lamb.

66. MADRAS LAMB CURRY 16.90
Lamb cooked with herbs, spices and coconut cream

67. LAMB VINDALOO 16.90
Tangy and spicy curry made with lamb marinated in vinegar and spices.

68. SAAG LAMB 17.90
Lamb cooked with spinach and home made spices.

69. LAMB ROGANJOSH 16.90
Marinated lamb slowly cooked with onion, tomato and aromatic spices

SEAFOOD

70. KERALA FISH CURRY 18.90
Authentic Kerala style fish curry. Fish pieces cooked in rich spicy tamarind and coconut sauce.

71. KERALA PRAWN CURRY 18.90
Authentic Kerala style prawn curry. Prawns cooked in rich spicy tamarind and coconut sauce.

72. FISH MALABAR 18.90
Fish pieces cooked in flavourful gravy of spices, cashew paste and coconut milk.

73. PRAWN MALABAR 18.90
Prawns cooked in flavourful gravy of spices, cashew paste and coconut milk

RICE

74. BASMATI RICE 2.90
75. COCONUT RICE 4.90
Stir-fried rice cooked with coconut, mustard seeds and curry leaves.

76. MATAR (GREEN PEAS) PULAV 4.90
Rice sautéed with green peas.

77. JEERA (CUMIN) PULAV 4.90
Rice sautéed with cumin seeds.

78. KASHMIRI PULAV 4.90
Rice sautéed with coconut, cashew nuts and raisins

BIRIYANI

Vegetables or choice of meat cooked in fragrant basmati rice along with a blend of spices, nuts, raisins and herbs.

79. VEGETABLE BIRIYANI 13.90
80. CHICKEN BIRIYANI 15.90
81. BEEF BIRIYANI 15.90
82. LAMB BIRIYANI 15.90

ROTTI

Indian style flat bread cooked in hot plate.

83. PLAIN ROTTI 2.50

84. CHEESE ROTTI 3.90

85. CHEESE & GARLIC ROTTI 4.50

86. BUTTER ROTTI 2.90

87. GARLIC ROTTI 2.90

88. KASHMIRI ROTTI 4.90
Rotti stuffed with coconut, raisins and cashew nuts.

89. EGG ROTTI 3.90

90. CHAPATI 2.50

Indian flat bread made of wholemeal flour and cooked on a hot plate

SIDE DISHES

91. PAPPADAM 3.00
Thin and crispy snack.

92. RAITA 2.50
Yogurt flavoured with onion, tomato and coriander leaves.

93. MINT SAUCE 2.50

94. MANGO CHUTNEY 3.00

95. LEMON PICKLE 2.50

96. COCONUT CHUTNEY 2.50

97. TOMATO CHUTNEY 2.50

DESSERTS

98. GULAB JAMUN with ICE CREAM 5.90
Milk based solid sweetened flavourful fluffy balls and ice cream.

99. MANGO KULFI 5.99
Indian style mango flavoured ice cream

100. PISTA KULFI 5.99

Indian style pistachio flavoured ice cream

101. ICE CREAM 4.00
Vanilla / Chocolate

HOT DRINKS

102. MASALA TEA 3.90

103. MILK TEA 3.00

104. BLACK TEA 2.50

105. ASALA COFFEE 3.90

106. ILK COFFEE 3.00

107. BLACK COFFEE 2.50

COLD DRINKS

108. MANGO LASSI 4.00

109. SWEET LASSI 3.00

110. SALT LASSI 3.00

111. ROSE MILK 3.50

112. BUTTER MILK 4.00

(Kerala Style)(SPICY)
113. COCA COLA 2.50

114. DIET COKE 2.50

115. COKE ZERO 2.50

116. SPRITE 2.50

117. LEMONADE 2.50

118. SOLO 2.50

119. SUNKIST 2.50

120. FANTA 2.50

121. PASSIONA 2.50

122. APPLE JUICE 3.00

123. PINE APPLE JUICE 3.00

124. ORANGE JUICE 3.00

125. SCHWEPES LEMON LIME BITTERS 3.00

126. BUNDABERG GINGER BEER 3.00

MENU

Delicious

NOWRA

RESTAURANT

