



**188 Pacific Hwy, Hornsby NSW 2077, Australia.**

**+61 2 9446 6267**



## Veg Starters

- Samosa(3 Pieces)** \$ 10.00  
Spicy potato and peas wrapped in a light pastry.
- Samosa Chat** \$ 10.90  
Samosa served with chickpeas, fresh coriander, tangy tamarind sauce.
- Papri Chat** \$ 10.90  
Crispy fried dough wafers made from refined white flour and oil (papis), papis are served with boiled potatoes, boiled chick peas, chillis, yoghurt and tamarind chutney and topped with chaat masala and "sev"
- Mirapakaya Bajji(5 pieces)** \$ 10.90  
Whole chillies stuffed with tamarind and peanut paste and coated with chick peas flour and deepfried till golden brown served with red onion.
- Paneer 65 / Gobi 65** \$ 12.90  
Homemade cottage cheese / cauliflower deepfried with flour and tossed with yogurt, lemon juice and curryleaves and spices
- Chilli Paneer** \$ 12.90  
Homemade cottage cheese marinated indian spices, stair fried to crispy with fresh ginger and garlic and tossed with chilli sauce.
- Crispy Baby Corn** \$ 12.90  
Crispy, deep fried baby corn is tossed with aromatics, onions, cashew nuts, dry spices.

## Non-Veg Starters

- Chicken 65** \$ 14.90  
Famous south indian bar food made from diced chicken marinated with ginger, garlic and fresh lemon juice overnight and deep fried with chick pea flour finished with a touch of curry leaves and garnished with red onion.
- Pepper Chicken** \$ 14.90  
Diced chicken marinated with chick pea flour and spices and deep fried till golden brown served with sauce.
- Chicken Lollipops** \$ 14.90  
Chicken wings shaved into lollipop wrapped with spicy chef special flour and deepfried served with sauce.
- Chicken Majestics** \$ 14.90  
Chicken strips marinated with all indian spices and deep fried and tossed with curry leaves and yoghurt
- Tandoori Half/Full** \$ 12(Half) \$ 20(Full)  
Chicken with bones marinated in yoghurt, indian spices and cooked in tandoori served with mint sauce.
- Malai Tikka** \$ 14.90  
Succulelt fillets of chicken marinated in spices and grilled in tandoori.
- Lamb Fry** \$ 15.90  
Diced lamb cubes nicely cooked and tossed with curry leaves chillies and spices

## Sea Food Starters

- Apollo Fish** \$ 14.90  
Pieces of ling fish marinated in ajwain, chillies, ginger, garlic, coriander and cumin powder and fried to golden brown.
- Fish Tikka** \$ 14.90  
Fillets of ling fish marinated in saffron, indian spices and grilled in tandoor.
- Royyala Vepudu(Prawns)** \$ 15.90  
Tiger prawns stir fry in a pan with special spicy masala and nut finishing with chillies and curry leaves.
- Royyala(Prawns) 65** \$ 15.90  
Tiger prawns with ginger, garlic, chillies and garnished with curry leaves.

## Mains Vegetarian

- Guthi Vankaya (Our Speciality)** \$ 16.90  
Whole baby eggplant (brinjal), stuffed with ground paste of cashew nuts, peanuts and sesame seeds and coconuts, cooked to perfection in hyderabadi style
- Masala Dal** \$ 15.90  
Yellow lentils cooked with onion, tomato, ginger and garlic and finished with a touch of curry leaves and mustard seeds
- Palak Paneer** \$ 16.90  
Cubes of homemade cottage cheese cooked in spinach with indian spices.
- Paneer Butter Masala** \$ 16.90  
Cubes of homemade cottage cheese cooked with tomato and thickened cream to perfection.
- Kadai Paneer** \$ 16.90  
Cubes of homemade cottage cheese cooked with capsicum, onion, tomato gravy and thickened cream to perfection.
- Mix Veg Kurma** \$ 16.90  
Seasonal vegetables cooked with tomato, onion and indian spices in south indian style
- Malai Kofta** \$ 16.90  
Balls of mixed potatoes, peas, paneer and tossed in garam masala and served in creamy cashew nut sauce

## Mains Chicken

- Chicken Chukka** \$ 16.90  
Tender chicken pieces coated with curry leaves, turmeric and indian spices and served medium dry.
- Butter Chicken** \$ 16.90  
Tandoori chicken fillets in a tomato and creamy sauce.
- Chicken Saag** \$ 16.90  
Turmeric flavoured thigh fillets with spinach and spiced with coriander, fenugreek and ginger.
- Chicken Tikka Masala** \$ 16.90  
Half cooked tandoori chicken cooked with onion, capsicum, ginger, garlic and stir fried with indian garam masala.
- Gongura chicken** \$ 17.90  
South indian roselle green sour leaves and boneless chicken with touch tomato onion and spices cook to perfection.
- Kodi Kura (with bone)** \$ 16.90  
Traditional south indian chicken curry with bones, cooked with tomato, onion, ginger and garlic paste, fresh chillies and finished with coriander and mint.
- Chicken Vindaloo** \$ 17.90  
Boneless chicken pieces cooked in hot vindaloo sauce and hint of vinegar and assorted spices.

## Main Lamb

Lamb Curry \$ 18.90

Traditional hot dice lamb curry cooked with onion, tomato, garlic and fresh coriander cooked to perfection

Lamb Saag \$ 18.90

Diced lamd with spinach and flavoured with fenugreek.

Lamb Vindaloo \$ 18.90

Lamb diced cooked in hot vindaloo sauce and hint of vinegar and assorted spices.

Lamb Kurma \$ 18.90

Succulent dice lamd cooked in a mild cashew nut sauce flavoured with garam masala spices.

Gongura Mutton \$ 19.90

South indian sour green leaves and dice lamb with a touch of tomato, onion and traditional south indian spices cooked to perfection.

## Mains Sea Food

Nellore Fish Curry \$ 19.90

Famous south indian fish curry rich in tamrind, spices and mustard seeds cooked in slow heat.

Fish Malabar \$ 19.90

Fish cooked in fresh garlic, onion, tomatoes,

Kerala Prawns Curry \$ 19.90

Prawn tossed with musted seed and curry leaves and fresh onion tomato finished with fresh grounded spices and coconut cream.

## Indo Chinese

Chicken 65 / Paneer 65 \$ 14.90

Diced chicken / Cottage cheese cubes marinated with ginger, garlic and fresh lemon juice and deep fried with chick pea flour finished with a touch of curry leaves and garnished with red onion.

Chicken Manchuria / Gobi Manchuria \$ 14.90 / \$ 13.90

Chicken cubes/cauliflower coated with plain flour and corn flour and tossed with capsicum, onion, chilli garlic sauce and garnished with coriander and shallots.

Pepper Chicken \$ 14.90

Chicken cubes marinated with chick peas flour and spices and deep fried till golden brown served with sauce.

Chicken Majestics \$ 14.90

Chicken stripes marinated with all indian spices and deep fried and tossed with curry leaves and yoghurt.

Crispy Baby Corn \$ 12.90

Crispy, deep fired baby corn tossed with aromatics, onions, cashwe nuts and dry spices.

Fried Rice Veg \$ 15.90

Stir fried rice with diced carrots, onion and peas.

Fried Rice Egg \$ 16.90

Stir fried rice with egg, carrots, onion and peas and tossed with pepper and spices.

Fried Rice Egg & Chicken \$ 17.90

stir fired rice with egg and chicken cubes and tossed with pepper and spices.

## Tandoori Breads

Plain Naan \$ 4.50

Garlic Naan \$ 5.00

Butter Naan \$ 5.00

Cheese Naan \$ 5.00

Cheese and Garlic Naan \$ 5.50

Whole Meal Rote \$ 4.50

## Main Biryani Dishes

Restuarant Specials Chicken/Mutton Biryani \$ 26.90

Famous from Hyderabad chicken/mutton marinated overnight with chefs special ingredients, served with whole egg and any special chicken item.

Dumka Chicken Biryani \$ 16.90

Famous from the nizami region of south india, chicken with bone marinated overnight in fresh indian spices, lemon juice and yoghurt, cooked in handi (vessel) sealed with a layer of dough and is cooked on dum, served with mirchi ka salan and raita.

Dumka Mutton Biryani \$ 17.90

Basmati rice cooked with pieces of mutton in a traditional dum method, served with mirchi ka salan and raita.

Veg Biryani \$ 15.90

Traditional dum biryani served with seasonal vegetables, served with mirchi ka salan and raita.

Gongura Chicken/Gongura Mutton Biryani \$ 17.90/\$18.90

Sour green roselle leaves with chicken/mutton pieces cooked with biryani rice served with mirchi ka salan and raita.

Chicken Fry Piece/Mutton Fry Piece Biryani \$ 17.90

Chicken 65 Biryani \$ 17.90

Cooked dum basmati rice tossed with chicken 65 served with mirchi ka salan and raita.

Egg Biryani \$ 16.90

Cooked dum basmati rice stired with egg omelette and served with egg masala, mirchi ka salan and raita.

Paneer Biryani \$ 17.90

Basmati rice cooked with paneer in traditional dum ka method served with mirchi ka salan and raita.

## Thali Range(Only on Lunch)

Vegetarian Thali \$ 17.00

Two veg curries, sambar/rasam, sweet of the day, pickle served with papadam, rice and naan with soft drink

Non Vegetarian Thali \$ 19.00

One chikcen, one lamb curry, sambar/rasam, sweet of the day, pickle served with papadam, rice and naan with soft drink

# We do caterings for all occasions

## Rice

	small	large
Steam Rice	\$ 5.00	\$ 8.00
Saffron Rice	\$ 6.00	\$ 9.00
Jeera Rice	\$ 6.00	\$ 9.00
Curd Rice	\$ 10.90	

## Extras

Papad	\$ 3.90
Mixed Ritha	\$ 3.90
Pickle	\$ 3.90
Mint Chutney	\$ 3.90
Salad	\$ 3.90

## Sweet Corner

Gulab Jamun (2 Pcs)	\$ 7.90
Rasamalai (2 Pcs)	\$ 7.90
Double Ka Meetha	\$ 7.90
Pista / Mango Kulfi	\$ 7.90

## Soft Drinks

Plain Lassi	\$ 3.90
Mango Lassi	\$ 3.90
Sweet Lassi	\$ 3.90
Soft Drinks	\$ 2.90
Masala Chai	\$ 4.90

## Kids Menu

Chicken Nuggets & Chips	\$ 5.90
Potato Chips	\$ 4.90
Spring Rolls (4 Pcs)	\$ 5.90