

LUNCH MENU



GF: Gluten Free
DF: Dairy Free
VEG: Vegetarian
V: Vegen

WRAPS

- Tandoor Chicken Wrap** 9.9
Succulent tandoor chicken tikka flavoured with mild spices and yoghurt, wrapped with salad & mint sauce
- Tandoor Lamb Wrap** 9.9
Succulent diced lamb and herbs flavoured with black pepper & wrapped with salad & mint sauce
- Tandoor Fish Wrap** 12.9
Light flavorsome fried fish with salad and fresh mint sauce

SALADS

- Tandoor Chicken Salad** 9.9
Tandoor cooked chicken tikka with capsicum, tomato dressed with tangy lemon dressing
- Prawn Salad** 13.9
Tandoor grilled prawns flavoured with white pepper and mustard, with fresh salad vegetables & finished with fresh mango dressing

SIDES

- Naan (VEG)** 2.5
Leavened bread cooked in Tandoor and buttered
- Roti (VEG)** 3.0
Round, unleavened wholemeal bread
- Garlic Naan (VEG)** 3.0
Naan jewelled with garlic flakes
- Raita (VEG)** 4.0
Yoghurt, cucumber and red onions with chaat masala
- Eggplant Raita (VEG)** 4.5
Chargrilled eggplant with onion, fresh coriander and yoghurt

TANDOORI

- Chicken Tikka(dry) (GF)** 8.5
Tender pieces of boneless chicken marinated in mild spices and yoghurt overnight & grilled in Tandoor

CURRIES

- Butter Chicken (GF)** 10.9
Tender boneless chicken pieces Tandoor cooked, then pan fried in a rich creamy tomato sauce
- Chicken/Lamb Korma (GF)** 10.9
Tender chunks of chicken coated in a flavoured creamy sauce of ground cashew nuts
- Chicken/Beef Vindaloo (Hot) (GF) (DF)** 10.9
Boneless chicken pieces or beef dices cooked in hot traditional Vindaloo sauce
- Chicken/Beef Madras (Hot) (GF) (DF)** 10.9
Succulent pieces of chicken/beef coated in the chef's special madras sauce flavoured with five spices
- Prawn Malabar (GF)** 14.9
King prawns cooked with sautéed onion, tomato and coconut milk & garnished with cream and fresh herbs
- Saag Paneer (GF) (VEG)** 10.9
Cottage cheese cooked in a lightly spiced spinach puree
- Navratan Korma (GF) (VEG)** 10.9
A medley of vegetables cooked in an almond and light cream sauce
- Aloo Gobi (GF) (DF) (V)** 9.9
Potato, cauliflower & peas cooked in turmeric and mild spices
- Daal Makhni (GF)** 8.9
A selection of lentils simmered on a slow fire & finished with cream & coriander

All lunchtime curries served with rice