(FROM THE SEA)

Macchi Masala \$25.50
Tender fish cooked in a spicy, tangy masala gravy.

Macchi Madras \$25.50

Coastal-style fish curry simmered in a bold, spicy South Indian gravy.

Jheenga Makhani \$25.50

Juicy prawns in a buttery, creamy tomato gravy with North Indian soul.

Jheenga Masala \$25.50

Succulent prawns tossed in a tomato-onion masala gravy.

(BIRYANI)

Vegetable Biryani \$21.50

Aromatic rice and spiced veggies come together in one flavourful, feel-good feast.

Chicken Biryani \$22.50

A timeless dish of marinated chicken and basmati rice slow cooked with fried onions and whole spices.

Lamb Biryani \$25.50

Tender marinated lamb layered with fragrant basmati rice, infused with warm spices and caramelized onions.

(TANDOORI BREADS)

Naan (Plain/Butter)	\$4.50
Tandoori Roti (Plain/Butter)	\$4.50
Garlic Naan	\$5.00
Cheese Naan	\$6.00
Cheese Garlic Naan	\$6.50
Peshawari Naan	\$6.50
Stuffed Naan	\$6.50
Keema Naan	\$7.50

(TIDBITS)

Mixed Pickles	\$4.00
Mango Chutney	\$4.00
Plain Rice	\$4.00
Sirka Onion	\$4.50
Fresh Salad	\$5.00
Papadums	\$5.00
Plain Yogurt	\$5.00
Raita	\$6.00

(DESSERTS)

Gulab Jamun Delight \$8.00

Soft, syrup-soaked milk dumplings served warm and sweet.

Gajar Halwa \$12.00

A rich and comforting dessert made with slow-cooked grated carrots, milk, ghee and sugar, topped with nuts. Warm, sweet and full of nostalgia.



We also do on site catering for all the parties, functions and occasions. We have Gluten free alternatives.

All Prices include GST.
We accept eftpos and all credit cards.





Take Away

Gluten free food alternatives available.

Fully Licensed and BYO
Open All Seven Days
Timing: 12 Noon to 10 PM

Address : 41B Williams Road, Paihia

Ph no: 09-4028400

Delivery charges Apply Minimum Order \$60 Limited Area Only

TO START (VEGETARIAN)

Onion Bhaji \$9.00

Crispy, golden onion fritters that bring the crunch with every bite! Lightly spiced, deep-fried and dangerously snackable.

Vegetable Samosa (2 Pieces) \$9.00

Golden, crispy triangles of joy! Stuffed with spiced potatoes, peas, and good vibes. Comes with tamarind chutney.

Samosa Chaat (Single Piece) \$10.00

We took a samosa, smashed it lovingly, topped it with tangy tamarind, cool yogurt, curried chickpea, spicy chutneys and a crunchy party of sev and onions.

Aloo Tikki Chaat (2 Pieces) \$14.50

Crispy potato patties topped with seasoned yogurt, tangy chutneys and a crunchy sprinkle of magic (a.k.a. Sev).

Paneer Tikka \$16.50

Fire-kissed cubes of juicy paneer, marinated in a zesty yogurt-spice mix and grilled to smoky perfection. Served hot, with a little mint chutney.

(NON-VEGETARIAN)

Murgh Tikka \$17.00

Tender, juicy chicken chunks soaked in a zesty spiced yogurt, grilled till they're smoky.

Murgh Malai Tikka \$17.00

Creamy, dreamy chicken bites marinated in a luscious blend of cream, yogurt and mild spices, then grilled.

Tandoori Murgh Half 17.50 Full 28.50

Smoky, spice-crusted chicken on the bone—juicy, tender and totally finger-lickin'!

Seekh Kebab \$17.50

Spiced, juicy minced lamb grilled on skewers till smoky and sizzling.

TO FOLLOW

Ask for mild, medium and hot flavor options

(VEGETARIAN)

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Pav Bhaaji Boss of the street snacks! This fiery, buttery veggie smash is packed with masala punch and served with soft, butter-soaked pav.	\$18.00
Dal Makhani Slow-cooked black lentils in a rich, buttery tomato gravy— creamy, comforting.	\$19.50
Dal Tadka Yellow lentils tempered with ghee, garlic and spices—simple & soulful.	\$19.50
Pindi Chana Bold and rustic chickpeas cooked in smoky spices, Punjabi-style!	\$19.50
Aloo Gobi A zesty mix of potatoes and cauliflower, stir-fried with spices. Simple, spicy and totally satisfying.	\$19.50
Paneer Butter Masala Soft paneer cubes in a rich, creamy tomato and butter gravy.	\$20.50
Palak Paneer	\$20.50
Smoky, spiced spinach stirred with soft paneer—straight from the Dhaba, full of earthy flavours.	
Kadai Paneer Tender paneer cubes cooked with bell peppers, onions	\$20.50

\$20.50

\$20.50

and tomatoes in a spicy, aromatic gravy

Mixed veggies simmered in a rich, creamy, mildly

spiced curry. Comfort food with a royal twist!

Crumbled paneer tossed with onions, tomatoes

and spices— desi-style scramble paneer.

Vegetable Korma

Paneer Bhurji

(CHICKEN)

\$22.50
\$22.50
\$22.50
\$22.50
\$22.50

(LAMB/BEEF/GOAT)

Gosht Rogan Josh Tender meat cooked in a fragrant, spiced gravy	\$24.50
with bold Kashmiri flavors.	
Gosht Korma	\$24.50
Slow-cooked meat in a creamy, mildly spiced gravy. Rich, tender and delicious.	
Gosht Curry	\$24.50
Tender meat cooked in a flavourful, spiced gravy.	
Classic and comforting!	
Gosht Saag Wala	\$24.50
Tender meat cooked with fresh spinach in a	
flavourful, spiced gravy.	