



## APPETISER

HANDMADE POPUDUMS AND CHUTNEY TRAY 4.95

## CAFÉ'S PAKORAS



Indian patties, spiced and coated in gram flour and fried until golden and crispy and served with mint, coriander and tamarind chutney.

PUNJABI VEGETABLE PAKORAS 6.95

POTATO BHAJIA 5.95

CAULIFLOWER PAKORAS 5.95

AUBERGINE PAKORAS 5.95

PUNJABI CHICKEN PAKORAS 7.95

CAFÉ'S FISH PAKORAS 8.95

CAFÉ'S MIX PAKORAS 8.95

Vegetable, Chicken, Aubergine, Cauliflower and Aloo (Potato) Bhajia

## POPULAR RECIPES IN INDO-PUNJABI



Corn flour or batter coated fried cubes tossed in a spicy, salty, tangy and sweet sauce made with green and red bell peppers, mild onions, garlic, ginger, green chillies, soy sauce and more seasonings.

CHILLI PANNER 8.95

CHILLI CALAMARI 8.95

CHILLI CHICKEN 8.95



## CAFÉ'S SPECIAL PUNJABI CHAATS



Chaat is an umbrella term for a wide range of roadside foods that usually feature some kind of fried dough with various ingredients that typically creates a spicy, tangy or salty flavour, though some chaats are sweet.

SAMOSA CHAAT 7.95

CRISPY PAPRI SEV CHAAT 7.95

ALOO TIKKI CHAAT 7.95

A spicy, tangy and superdelicious snack of crispy fried potato patties topped with chutneys, yogurt and radish

CHICKEN MOMOS (DUMPLING) 7.95

PUNJABI PAANI POORI 7.95

Indian spiced water bombs

PUNJABI CHOLE POORI 7.95

## CAFÉ'S NON-VEG CURRIES

### CAFÉ'S HOUSE CURRY

(Chicken, Lamb or King Prawns)

### PUNJABI SAAG MALAI WALA

Saag is a classic Punjabi combination of meat in creamy spinach and fresh mustard leaves sauce. A favourite from Punjab.

(Chicken, Lamb or King Prawns)

### CAFÉ'S SPECIAL METHI WALA

Curry cooked with fresh fenugreek leaves with ginger garlic and double cream, touch of butter and Indian Spices.

(Chicken, Lamb or King Prawns)

### CAFÉ'S RAILWAY CURRY

Curry cooked with chickpeas in a traditional Punjabi style dish.

(Chicken, Lamb or King Prawns)

### CAFÉ'S SPECIAL ROGAN JOSH

A rich tomato, onions & capsicums based sauce with a blend of exotic herbs and spices. (Chicken, Lamb or King Prawns)

### PUNJABI GARLIC CHILLI CHICKEN CURRY

Fiery hot and full of garlic flavour chicken, cooked with mixed peppers and onions. A must try dish.

### CAFÉ'S SPECIAL KARAHI

Curry cooked with mix bell peppers, onion, tomato, fresh green chillies and Indian spices (Chicken, Lamb or King Prawns)

Chicken 13.95 / Lamb 14.95 / King Prawns 16.95

### PUNJABI SPECIAL MURGH DAAL

Chicken in blend of flour mix and lentils. They are a good source of B vitamins, folate, iron, and potassium. They also contain high levels of protein and fibre.

### CHICKEN SPECIAL MOLLY

Molly is a rich, creamy, and mildly spiced and prepared with pure coconut milk, tamarind paste, tomatoes, fresh double cream, mustard seeds, curry leaves and Indian spices.

### CAFÉ'S HEALTHY HOT CURRIES

We use fresh green chillies instead of red chilli powder in our curries. (Chicken, Lamb or King Prawns)

### BUTTER CHICKEN DELHI WALA

Boneless chicken cooked in a clay oven then simmered in butter and cream sauce. flavoured with fenugreek and coriander.

### CAFÉ'S SPECIAL TANDOORI SEA BREAM MOLLY

Smoky, barbecue boneless fish fillets in Rich coconut sauce. Molly is a rich, creamy, and mildly spiced and prepared with coconut milk, tamarind paste, tomatoes, fresh double cream, fresh green chillies, mustard seeds, curry leaves and Indian spices.

### CAFÉ'S SPECIAL PUNJABI LAMB CHOPS BHUNA

Lamb chops on the bone.



## CAFÉ'S VEGETARIAN & VEGAN CURRIES

9.95 or any 2 side portions for 13.95

### CAFÉ'S DELHI STYLE DAAL MAKHNI

A relatively modern variation of traditional lentil dishes. It is made with urad daal, black beans and other pulses, and includes pure butter and cream. Makhni is the Punjabi word for pure butter.

### PUNJABI MATTAR PANNER

Indian cottage cheese and garden peas in butter, onion, tomato and cream sauce, flavoured with fenugreek and coriander.

### PUNJABI CHANA MASALA

Chana masala is a staple Punjabi dish with white chickpea curry, originating in the North Indian sub-continent.

### PUNJABI ALOO METHI

Potatoes cooked with very fresh green fenugreek leaves, ginger, garlic and double cream.

### SMOKED AUBERGINE AND PISTACHIO

Smoky roasted eggplant with Indian spices, this Punjabi baingan is a very popular dish in North India and one of personal favorites too.

### PUNJABI SPECIAL SAAG PANNER

A Punjabi dish with plenty of flavour, saag paneer is a well-loved vegetarian dish made with Indian cottage cheese. It's rich in calcium and folate from the spinach.

### PUNJABI BHINDI BHAJI

It is a best and simple Indian dish that can be served in a lunch or dinner as a main curry. This okra curry recipe uses finely chopped tomatoes, onions, garlic, ginger and common Indian curry spices to give it a palatable texture and taste respectively.

### PUNJABI MIX VEGETABLE SABZI

It can be used in connection with any vegetables. Sabzi can be dry, wet or in curry form. Sabzi is also known as bhaji.

### PUNJABI SPECIAL TARKA DAAL

Tarka dal is one of my all-time favourite lentil recipes. It's a simple lentil curry that's made with irresistible, aromatic ingredients - like toasted spices, fried onions and garlic - which really brings the lentils to life.

### PUNJABI MUSHROOM SPINACH YELLOW LENTIL

Warm up dinner time with this mild and creamy veggie curry. It mixes meaty mushrooms and nutty red lentils with velvety spinach, coconut cream and a pinch or two of spice.

### MIX VEGETABLE MOLLY

Molly is a rich, creamy, and mildly spiced and prepared with Pure coconut milk, tamarind paste, tomatoes, fresh double cream, fresh green chillies, mustard seeds, curry leaves and Indian spices.



## PUNJABI TANDOORI WALA STARTERS AND MAIN PLATES

What does tandoori taste like? Tandoori tastes spicy and flavourful, with a slightly smoky taste due to the high heat of the tandoor. The spices used in tandoori dishes, such as cumin, coriander, garam masala, gram flour and turmeric, give them a warm, aromatic flavour.

	STARTER	MAIN		STARTER	MAIN
TANDOORI CHICKEN TIKKA	8.95	14.95	MALAI MURGH TIKKA	8.95	14.95
PUNJABI TANDOORI MIX GRILL PLATTER		29.95	Chicken breast marinated overnight with mild flavourful spices cooked in a tandoor		
Lamb Chops, Tandoori Salmon Tikka, Punjabi Chicken Tikka, Tandoori Jhinga Tikka, Chicken Pakora, Sea Bream, Malai Chicken Tikka and Seekh Kabab, served with sizzling onions and capsicums and various sauces.			SALMON TIKKA	8.95	17.95
PUNJABI TANDOORI JHINGA	8.95	18.95	Salmon pieces marinated without home-made special spices cooked in a tandoor		
King prawn			PUNJABI TANDOORI SEEKH KABAB	8.95	17.95
PUNJABI TANDOORI PANNER TIKKA	8.95	14.95	Lamb mince		
Indian cottage cheese			PUNJABI LAMB CHOPS	8.95	17.95
PUNJABI TANDOORI SEA BREAM	8.95	17.95	Our juicy, tender lamb chops are marinated with strained yogurt and a blend of spices and pickle cooked in a tandoor till perfection.		