All of our ingredients are selected to enhance and complement our extensive menu selections.

We only use fresh vegetables and greens, top greens, top grade lean meats, a blend of local and imported spices and cholesterol free oil.

All dishes are cooked a-la-carte.

## SUPER VALUE FAMILY PACK

Feeds a family of four
Papadams & Chutney
Butter Chicken
Beef Madras
Mixed Vegetable Curry
2x Saffron Rice
3 Naan
Raita
for only \$57.00
(No changes permitted)
VALUED OVER \$70

Proud branch of Saffron Cottage www.saffroncottage.com.au Tecoma 9754 8388



We recommend all leftover food to be refridgerated & consumed within 24 hours

We request that customers must advise of any dietary requirements at the time of placing order, with specific mention of allergies as many of our items may contain traces of nuts.



Rowville's first Authentic Indian Puisine

TAKE AWAY MENU Tel: (03) 97534355

www.saffronrowville.com.au

Open for Lunch Wed Thur Fri 11:30am - 2:00pm Dinner 5:00pm Till 10:00pm Seven nights a week Delivery Available Wed - Sun 6:00 - 9:00pm

> All prices include G.S.T and are subject to change without prior notice Valid from Nov 2016

Dine in or Take Away & Home Delivery Telephone Ahead For Quick Pick Up

SHOP 8, NO 150, KELLETTS RD ROWVILLE, VIC 3178



## Whet Your Appetite

VEGETABLE SAMOSA 2 PCS 6.00

Pyramid shaped homemade pastry with lightly spiced peas, potato and cashews

MEAT SAMOSA 2 PCS 7.00

Homemade pyramid shaped pastry with a spicy mince meat and green pea filling

VEGETABLE PAKORA 2 PCS 6.00

lightly spiced vegetable patties dipped in chickpea batter

ALOO BONDA 4 PCS 6.00

Blend of lightly spiced mash potato patties dipped in chickpea batter and shallow fried.

ONION BHAJI 6.00

Mildly spiced sliced onion dipped in chickpea batter

CHICKEN PAKORA 2 PCS 9,00

Marinated tandoori fillet of chicken rolled in fresh spinach, dipped in a light chickpea batter

FISH PAKORA 2 PCS 12.00

Fillets of rockling marinated in light spices and herbs dipped in a light chickpea batter



## Tandoori Entrée

WOODLAND MUSHROOMS 9.50 Marinated juicy mushrooms cooked in the tandoor CHICKEN TIKKA 2 PCS 10.00 Boneless chicken marinated in yoghurt, herbs and light spices, cooked in the tandoor TANDOORI CHICKEN (4 PCS HALF 15.00) 8 PCS FULL 25.00 Tender chicken marinated with yaghurt and light spice PEPPERED LAMB CUTLETS 3 PCS 1200 Lamb cutlets marinated with spices SEEKH KEBAB 3 PCS 10.00 Minced lamb lightly spiced with ginger; garlic, fresh coriander and freshly ground spices skewered & cooked in the tandoor MIXED GRILL 25.00 A mouth-watering selection of Tandoori Specialities 1200 KASTOORI KEBAB 2 PCS Chicken breast marinated in dried fenugreek leaves, patted in chickpea flour and pan seared before finshing in

## From The Barn

tandoor (contains egg)

CHICKEN JALFREZI 16.00

Julienned chicken, capsicum and onion tossed together in a tangy tomato sauce

BUTTER CHICKEN 16.00

Char grilled boneless chicken cooked with light spices and crushed cashew nuts in a tomato based creamy sauce



Succilent chicken cooked with light spices, mango and a hint of yoghurt

CHICKEN, CASHEW & MUSHROOM

16.00

Boneless chicken cooked with whole cashews and mushrooms,

served in creamy gravy

SAFFRANI CHICKEN SIGNATURE DISH

19.00

16.00

16.00

16.00

16.50

Saffron flavoured chicken breast filled with cottage cheese, sundried tomato, dry fruit and nuts cooked in a rich

creamy almond sauce

BALTI CHICKEN

Boneless chicken slow cooked with seasonal vegetables

TIKKA MASALA 1600

Char grilled marinated boneless chicken tossed with red and green capsicum, spring onion and tomato

CHILLI CHICKEN

Strips of succulent chicken marinated in soya sauce, ground fresh chillies and pan fried in fragrant spices, cooked medium or hot

Chicken curry cooked in khadahi spices

(blend of chef's special spices)

KHADAHI CHICKEN

HYDRABADI CHICKEN\* CONTAINS PEANUTS

Chicken cooked South Indian style with coconut milk,

peanuts and sesame

CHICKEN AND LENTIL CURRY

16.00

Chicken and yellow lentils cooked together

From the Meadows		Vegetable Alsle		Your Choice	
ROGAN JOSH	1770	BAIGAN ALOO	13.00	SAAG	
Tender Lamb cooked with onion, garlic, ginger &		Eggplant, potatoes and green peas cooked in light spice		STATE OF THE PARTY	
				Tender meat cooked in a fresh samuch gray with light so	
LAMB KOORA	1770	MALAI KOFTAS	13.50	OHOGN JA BEEF 166 LAM	B 1770
Medium to hot dish, cooked with mint, poppy se	ed.coconut	Cottage cheese, ruts & minced fresh vegetable dumpling	s cooked to	PASANDA	
thread in South Indian spices		perfection in a creamy sauce		A harmonius blend of pistashio, almond, cashew, fennel an	d cream
LAMB BHUNA	1770	THADKHA DHAL	3.00	CHICKEN 16 BEEF 16.6 LAM	B 1770
A dry dish of pot roasted lamb, onton and silvers	of red and green	Yellow lentils tempered with spices, mustard seeds and a	rry leaves	VINDALOO	
capsiam		SAAG PANEER	1400	The famous vinegar based curry cooked medium or hot	
GOAT CURRY	15.50	Fresh spinach and homemade cottage cheese cooked w	ith light	CHICKEN 16 BEEF 166 LAM	8 17.70
Slow cooked, very tender meat in a rich, robust s	gravy with a base	spices		MADRAS	
of onion, garlic,ginger and tomato. We cook this		ALOO GOBI	13.50	Coconut based South Indian curry, cooked with coconut m	dk.
way on the bone, best ordered medium to hot.		Cauliflower and potatoes tossed in Indian spices and roa	sted	and airry powder	
way on the bare, bear ordered median to hor.		cumin seeds		CHICKEN 16 BEEF 166 LAM	B 1770
From The Pastures		MIXED VEGETABLE CURRY	13.50	ACHARI	B 1770
BEEF MASALA	16.60	Seasonal vegetables tossed with garlic, ginger, coriande	r and	Traditional Indian piddle in a slightly tangy gravy	
A dry dish, cooked with onion, tomato, capsicum	and coriander	light spices		OHOXEN 16 BEEF 166 LAM	8 1//0
SWEET & SOUR	1660	VEGETABLE MAXHANI	3.50	KORMA	
Our own take on this classic - a mix of cashew an	nd tamarind works	Seasonal vegetables cooked in a mild butter aream sauc		Tender meat cooked in a puree of cashew and almond	
beautifully to create a wonderful taste explosion of	on your palate	CASHEW & MUSHROOM	1350	CHICKEN 16 BEEF 166 LAM	B 1770
CHILLI BEEF	1660	Whole cashews and mushroom cooked with Indian spice	i, in	Tandoori Breads	
Chef's specialty, for those who like & half		a geony saxoe			
BEEF AND POTATO	16.60	DRAL MAKHANI	13.50	ROTI	290
Tender beef curry with cubes of p	2002	Suney beans and black lentils slow cooked in a butter or	eam sauce	Wholemeal flat tandoori bread	
		MUSTARD PUMPKIN	13.00	NAAN	290
From the Blue Octeon		Botternut pumpkin cooked with our own blend of fragran	f spices	Plain flour tandoori bread	
		OMEGETABLE KORMA	1300	PARATHA	3.50
CORIANDER PRAWNS	1800	asonal vegetables cooked in a ground coshew and alr	nond source	Layered flaky wholemeal bread	
Julcy prowns cooked with mild special and Iresh o	wiander	PANEER BUTTER MASALA	1400	GARLIC NAAN	3.10
simmered with fresh cream		; Subes of cottage cheese tossed with spices and vegetab		Plain flour bread with garlic butter	
BUTTER PRAWNS	18.00	VEGETABLE VINDALOO	13.00	ALOO PARATHA	450
Fresh prawns cooked in creamy tomate butter so.	uco de la companya de	The famous vinegar based curry, cooked medium or hot.	5.00	Wholemeal bread filled with spicy potatoes and green per	as
		<ul> <li>the famous vinegar based curry, cooked medium or hot.</li> </ul>			
GARLIC CHILLI PRAWNS	18.00		1460	KEEMA NAAN	450
GARLIC CHILLI PRAWNS  Succelent tiger prowns str fried with hot sambol.	fresh chili.	HYDERBADI BAIGAN **CONTAINS PEANUTS	1450	KEEMA NAAN  Bread filed with spicy minced meat, contander and onions	450
	resh chil	HYDERBADI BAIGAN **CONTAINS PEANUTS Eggplant cooked South Indian style with coconut milk, per			
Succident tiger prowns stir fried with hot sambal.	18000 fresh chill.	HYDERBADI BAICAN **CONTAINS PEANUTS Eggplant cooked South Indian style with coconut milk, per sesance	anuts and	Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN	450 450
Succellent tiger prowns stir fried with hot sambol, ginger and gark:	18.00	HYDERBADI BAIGAN **CONTAINS PEANUTS Eggplant cooked South Indian style with coconut mik, per sesame MUTTER PANEER		Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN Bread filled with nuts and sultanas	450
Succelent tiger prowns stir fried with hot sambol, ginger and garlic PRAWN VINDALOO	18.00	HYDERBADI BAIGAN **CONTAINS PEANUTS Eggplant cooked South Indian style with coconut mik, per sesance MUTTER PANEER Cubes of cartage cheese cooked with green peas	anuts and	Bread filled with spicy minced meat, contander and anions KASHMIRI NAAN Bread filled with nuts and sultanas CHEESE & CHIVE NAAN SIGNATURE BREAD	
Succident tiger prowns stir fried with hot sambol, ginger and garic.  PRAWN VINDALOO  The famous vinegar based curry, cooked medium PRAWN MALAI	18.00 n or hot 18.00	HYDERBADI BAIGAN **CONTAINS PEANUTS Eggplant cooked South Indian style with coconut mik, per sesame MUTTER PANEER	anuts and	Bread filled with spicy minced meat, contander and anions KASHMIRI NAAN Bread filled with nuts and sultanas. CHEESE & CHIVE NAAN SIGNATURE BREAD Naan filled with stredded tasty cheese and chives	450 480
Succident tiger prowns stir fried with hot sambol, ginger and gark: PRAWN VINDALOO The famous vinegar based curry, cooked medium PRAWN MALA! Jucy prowns cooked in a fusion of coconut, green	18.00 n or hot 18.00	HYDERBADI BAIGAN **CONTAINS PEANUTS Eggplant cooked South Indian style with coconut mik, per sesance MUTTER PANEER Cubes of cartage cheese cooked with green peas	1400 1300	Bread filled with spicy minced meat, cortander and arions KASHMIRI NAAN Bread filled with ruts and sultanas CHEESE & CHIVE NAAN SIGNATURE BREAD Naan filled with shredded tasty cheese and chives ONION KULCHA	450 480 400
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Succident tiger prowns strifted with hot sambol, ginger and garks PRAWN VINDALOO The famous vinegar based curry, cooked medium PRAWN MALAI Juscy prowns cooked in a fusion of coconut, green tropical spices PRAWN JALFREZI Prawns pan roasted with julienned capticum and tangy tomato souce COAN FISH CURRY Rocking files prepared with our own special spic with a dash of coconut mix SAFFRON FISH Rocking files cooked in a creamy saffron atmond	18:00 n or hot 18:00 n chili and 18:00 orion in a 17:00 ces, finished 17:00	HYDERBADI BAICAN **CONTAINS PEANUTS  Eggplant cooked South Indian style with coconut milk, persecutive  MUTTER PANEER  Cubes of cartage cheese cooked with green peos  ALOO JEERA  Potato pan roasted with auminin seeds, a drier style dish of fragrant spices  CHICKPEA MASALA  Chickpeas cooked with onion, mustard seeds and curry le  MUSHROOM, CREEN PEA & BABY SPINACH MEDLET  Into al vegies cooked together with a touch of cashew so  From the Harvest  SAFFRON RICE  Rice cooked with softron and currin seeds  COCONUT RICE	1400 1300 with 1300 soves y 1350	Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN Bread filled with nuts and sultanas. CHEESE & CHIVE NAAN SIGNATURE BREAD Naan filled with streadted tasty cheese and chives ONION KULCHA Naan filled with freshly chapped orions; green chilles option MASALA KULCHA Cottage cheese, potato, cortander in a wholemeal bread CHICKEN NAAN Naan filled with marinated diaed chicken  Sidle Orders CACHUMBAR SALAD Diaed torsato, onion, countriber, fresh cortander mixed	450 480 400 onal 450 450
Succident tiger prowns stir fried with hot sambol, ginger and gark;  PRAWN VINDALOO  The famous vinegar based curry, cooked medium PRAWN MALA!  Jucy prowns cooked in a fusion of coconut, green tropical spices  PRAWN JALFREZI  Prawns pan roasted with julienned capsicum and tangy tomato souces  COAN FISH CURRY  Rocking filets prepared with our own special spic with a dash of coconut mik.  SAFFRON FISH  Rocking filets cooked in a creamy saffron almond VINDALOO FISH CURRY	18:00 n or hot 18:00 n chili and 18:00 orion in a 17:00 ces, finished 17:00	HYDERBADI BAICAN **CONTAINS PEANUTS  Eggplant cooked South Indian style with coconut milk, persecutive  MUTTER PANEER  Cubes of cartage cheese cooked with green peas  ALOO JEERA  Potato pan roasted with auminin seeds, a drier style dish of fragrant spices  CHICKPEA MASALA  Chickpeas cooked with anion, mustard seeds and curry letter and vegles cooked with anion, mustard seeds and curry letter and vegles cooked together with a touch of cookew so  FROM THE Harvest  SAFFRON RICE  Rice cooked with saffron and curry leaves	1400 1300 with 1300 soves Y 1350 uce 500	Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN Bread filled with nuts and sultanas CHEESE & CHIVE NAAN SIGNATURE BREAD Naan filled with shreaded tasty cheese and chives ONION KULCHA Naan filled with freshly chapped orions; green chilies option MASALA KULCHA Cottage cheese, potato, cortander in a wholemeal bread CHICKEN NAAN Naan filled with marinated diced chicken  SIGIE COTCIERS CACHUMBAR SALAD Diced tomato, onion, countiber, fresh cortander mixed with femon juice, salf and masala	450 480 400 onal 450 450
Succident tiger prowns stir fried with hot sambol, ginger and gark.  PRAWN VINDALOO  The famous vinegar based curry, cooked medium PRAWN MALA!  Jucy prowns cooked in a fusion of coconut, green tropical spices  PRAWN JALFREZI  Prawns pan roasted with julienned capsicum and tangy tomato sauce  COAN FISH CURRY  Rocking files prepared with our own special spic with a dash of coconut mix  SAFFRON FISH  Rocking files cooked in a creamy saffron almond VINDALOO FISH CURRY  The famous vinegar based curry, cooked medium	1800 In or hot 1800 In chilli and 1800 In chilli and 1800 In chilli and 1700 Ites, finished 1700 I souce 1700 I or hot 1900	HYDERBADI BAICAN **CONTAINS PEANUTS Eggplant cooked South Indian style with coconut milk, persessance MUTTER PANEER Cubes of cartage cheese cooked with green peos ALOO JEERA Phato pan roasted with auminin seeds, a drier style dish of fragrant spices CHICKPEA MASALA Chickpeas cooked with onion, mustard seeds and curry le MUSHROOM, GREEN PEA & BABY SPINACH MEDLE* Trio of vegres cooked together with a touch of cashew so FROM: The High vest SAFFRON RICE Rice cooked with saffron and currin seeds COCONUT RICE Rice cooked with coconut milk and curry leaves LEMON RICE	1400 1300 with 1300 eoves Y 1350 uce	Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN Bread filled with nuts and sultanas CHEESE & CHIVE NAAN SIGNATURE BREAD Naan filled with shreaded tasty cheese and chives ONION KULCHA Naan filled with freshly chapped orions; green chilies optio MASALA KULCHA Cottage cheese, potato, cortander in a wholemeal bread CHICKEN NAAN Naan filled with mannated diced chicken  SIGNE Circless CACHUMBAR SALAD Diced torsato, onion, cucumber, fresh contander mixed with lemon juice, salt and masala RAITA	450 480 400 onal 450 450
Succilent tiger prowns strifted with hot sambol, ginger and gark.  PRAWN VINDALOO  The famous vinegar based curry, cooked medium PRAWN MALAI  Juicy prowns cooked in a fusion of coconut, green tropical spices  PRAWN JALFREZI  Prawns pan roasted with julienned capsicum and tangy tomato souce  GOAN FISH CURRY  Rockling filets prepared with our own special spic with a dash of coconut mik.  SAFFRON FISH  Rockling filets cooked in a creamy saffron almond VINDALOO FISH CURRY  The famous vinegar based curry, cooked medium KERALA SEAFOOD CURRY	1800 In or hot 1800 In chilli and 1800 In chilli and 1800 In chilli and 1700 Ites, finished 1700 I souce 1700 I or hot 1900	HYDERBADI BAICAN **CONTAINS PEANUTS Eggplant cooked South Indian style with account milk, persenance MUTTER PANEER Cubes of cattage cheese cooked with green peas ALOO JEERA Potato pan roasted with auminin seeds, a drier style dish of fragrant spices CHICKPEA MASALA Chickpeas cooked with onion, mustard seeds and aurry le MUSHROOM, CREEN PEA & BABY SPINACH MEDLET Trip of vegies cooked together with a touch of cashew so From the Harvest SAFFRON RICE Rice cooked with soliton and currin seeds COCONUT RICE Rice cooked with occonut milk and curry leaves LEMON RICE Rice cooked with mustard seeds, curry leaves, coconut	1400 1300 with 1300 soves Y 1350 uce 500	Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN Bread filled with nuts and sultanas CHEESE & CHIVE NAAN SICNATURE BREAD Naan filled with shreaded tasty cheese and chives ONION KULCHA Naan filled with freshly chapped onions; green chilies optio MASALA KULCHA Cottage cheese, potato, cortander in a wholemeal bread CHICKEN NAAN Naan filled with morinated diced chicken  Sidle Circlers CACHUMBAR SALAD Diaed torsato, onion, countiber, fresh contander mixed with lemon juice, salt and masala RAITA  Whipped yoghurt with ascumber and roasted currin seeds	450 480 400 onal 450 450
Succellent tiger prowns strifted with hot sambol, ginger and gark.  PRAWN VINDALOO  The formous vinegar based curry, cooked medium PRAWN MALAI  Jucy prowns cooked in a fusion of coconut, green tropical spices  PRAWN JALFREZI  Prawns pan roasted with julienned capticum and tangy tomato souce  COAN FISH CURRY  Rockling filets prepared with our own special spic with a dash of coconut milk.  SAFFRON FISH  Rockling filets cooked in a creamy saffron almond VINDALOO FISH CURRY  The lamous vinegar based curry, cooked medium KERALA SEAFOOD CURRY  Mixed seafood cooked Southern Indian style, using	1800 In or hot 1800 In chilli and 1800 In chilli and 1800 In chilli and 1700 Ites, finished 1700 I souce 1700 I or hot 1900	HYDERBADI BAIGAN **CONTAINS PEANUTS Eggplant cooked South Indian style with occanut milk, persente MUTTER PANEER Cubes of cattage cheese cooked with green peas ALOO JEERA Poxato pan roasted with cuminin seeds, a drier style dish of fragrant spices CHICKPEA MASALA Chickpeas cooked with onion, mustard seeds and curry le MUSHROOM, GREEN PEA & BABY SPINACH MEDLET Trip of vegies cooked together with a touch of cashew so FROM THE High Vest SAFFRON RICE Rice cooked with softron and cumin seeds COCONUT RICE Rice cooked with coconut milk and curry leaves LEMON RICE Rice cooked with mustard seeds, curry leaves, coconut and a zest of lemon	1400 1300 with 1300 soves Y 1350 uce 500	Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN Bread filled with nuts and sultanas CHEESE & CHIVE NAAN SIGNATURE BREAD Naan filled with shreaded tasty cheese and chives ONION KULCHA Naan filled with freshly chapped orions; green chilies option MASALA KULCHA Cottage cheese, potato, cortander in a wholemeal bread CHICKEN NAAN Naan filled with marinated diced chicken  Side Circlers CACHUMBAR SALAD Diced tomato, onion, countber, fresh cortander mixed with lemon juice, salt and masala RAITA Whipped yoghurt with ascumber and roasted currin seeds MIXED PICKLE	450 480 400 onal 450 450 450 300
Succellent tiger prowns strifted with hot sambol, ginger and gark.  PRAWN VINDALOO  The formous vinegar based curry, cooked medium PRAWN MALAI  Jucy prowns cooked in a fusion of coconut, green tropical spices  PRAWN JALFREZI  Prawns pan roasted with julienned capticum and tangy tomato souce  COAN FISH CURRY  Rockling filets prepared with our own special spic with a dash of coconut milk.  SAFFRON FISH  Rockling filets cooked in a creamy saffron almond VINDALOO FISH CURRY  The lamous vinegar based curry, cooked medium KERALA SEAFOOD CURRY  Mixed seafood cooked Southern Indian style, using	1800 In or hot 1800 In chilli and 1800 In chilli and 1800 In chilli and 1700 Ites, finished 1700 I souce 1700 I or hot 1900	HYDERBADI BAICAN **CONTAINS PEANUTS Eggplant cooked South Indian style with account milk, persenance MUTTER PANEER Cubes of cattage cheese cooked with green peas ALOO JEERA Potato pan roasted with auminin seeds, a drier style dish of fragrant spices CHICKPEA MASALA Chickpeas cooked with onion, mustard seeds and aurry le MUSHROOM, CREEN PEA & BABY SPINACH MEDLET Trip of vegies cooked together with a touch of cashew so From the Harvest SAFFRON RICE Rice cooked with soliton and currin seeds COCONUT RICE Rice cooked with occonut milk and curry leaves LEMON RICE Rice cooked with mustard seeds, curry leaves, coconut	1400 1300 with 1300 soves Y 1350 uce 500	Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN Bread filled with ruts and sultanas CHEESE & CHIVE NAAN SIGNATURE BREAD Naan filled with shredded tasty cheese and chives ONION KULCHA Naan filled with freshly chapped orions; green chilles option MASALA KULCHA Cottage cheese, potato, cortander in a wholemeal bread CHICKEN NAAN Naan filled with marinated diaed chicken  Sidle Orders CACHUMBAR SALAD Diaed torrato, orion, cuanriber, fresh cortander mixed with lemon juice, saft and masala RAITA Whipped yoghurt with aucumber and roasted currin seeds MIXED PICKLE MANGO CHUTNEY	450 480 400 onal 450 450 450 300 300
Succilent tiger prowns strifted with hot sambol, ginger and gark.  PRAWN VINDALOO  The famous vinegar based curry, cooked medium PRAWN MALAI  Jucy prowns cooked in a fusion of coconut, green tropical spices  PRAWN JALFREZI  Prawns pan roasted with julienned capticum and tangy tomato souce  GOAN FISH CURRY  Rockling filets prepared with our own special spic with a dash of coconut milk.  SAFFRON FISH  Rockling filets cooked in a creamy saffron almond VINDALOO FISH CURRY  The famous vinegar based curry, cooked medium KERALA SEAFOOD CURRY  Mixed seafood cooked Southern Indian style, using	1800 In or hot 1800 In chilli and 1800 In chilli and 1800 In chilli and 1700 Ites, finished 1700 I souce 1700 I or hot 1900	HYDERBADI BAIGAN **CONTAINS PEANUTS Eggplant cooked South Indian style with occanut milk, persente MUTTER PANEER Cubes of cattage cheese cooked with green peas ALOO JEERA Poxato pan roasted with cuminin seeds, a drier style dish of fragrant spices CHICKPEA MASALA Chickpeas cooked with onion, mustard seeds and curry le MUSHROOM, GREEN PEA & BABY SPINACH MEDLET Trip of vegies cooked together with a touch of cashew so FROM THE High Vest SAFFRON RICE Rice cooked with softron and cumin seeds COCONUT RICE Rice cooked with coconut milk and curry leaves LEMON RICE Rice cooked with mustard seeds, curry leaves, coconut and a zest of lemon	1400 1300 with 1300 eaves Y 1350 uce 500 650	Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN Bread filled with ruts and sultanas CHEESE & CHIVE NAAN SIGNATURE BREAD Naan filled with shredded tasty cheese and chives ONION KULCHA Naan filled with freshly chapped orions; green chilles option MASALA KULCHA Cottage cheese, potato, cortander in a wholemeal bread CHICKEN NAAN Naan filled with marinated diaed chicken  Sidle Orders CACHUMBAR SALAD Diaed torrato, orion, cuanriber, fresh cortander mixed with lemon juice, saft and masala RAITA Whipped yoghurt with aucumber and roasted currin seeds MIXED PICKLE MANGO CHUTNEY	450 480 400 onal 450 450 450 300 300
Succellent tiger prowns strifted with hot sambol, ginger and gark.  PRAWN VINDALOO  The formous vinegar based curry, cooked medium PRAWN MALAI  Jucy prowns cooked in a fusion of coconut, green tropical spices  PRAWN JALFREZI  Prawns pan roasted with julienned capticum and tangy tomato souce  COAN FISH CURRY  Rockling filets prepared with our own special spic with a dash of coconut milk.  SAFFRON FISH  Rockling filets cooked in a creamy saffron almond VINDALOO FISH CURRY  The lamous vinegar based curry, cooked medium KERALA SEAFOOD CURRY  Mixed seafood cooked Southern Indian style, using	1800 In or hot 1800 In chilli and 1800 In chilli and 1800 In chilli and 1700 Ites, finished 1700 I souce 1700 I or hot 1900	HYDERBADI BAICAN **CONTAINS PEANUTS Eggplant cooked South Indian style with occurut milk, persenance MUTTER PANEER Cubes of cattage cheese cooked with green peas ALOO JEERA Patato pan roasted with cuminin seeds, a drier style dish of fragrant spices CHICKPEA MASALA Chickpeas cooked with onion, mustard seeds and curry le MUSHROOM, GREEN PEA & BABY SPINACH MEDLET Into of vegies cooked together with a touch of cashew so FIOM: The 'Harvest' SAFFRON RICE Rice cooked with softron and cumin seeds. COCONUT RICE Rice cooked with coconut milk and curry leaves LEMON RICE Rice tempered with mustard seeds, curry leaves, coconut and a zest of lemon PEA PILAU	1400 1300 with 1300 eaves Y 1350 uce 500 650	Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN Bread filled with nuts and sultanas CHEESE & CHIVE NAAN SIGNATURE BREAD Naan filled with streadded tasty cheese and chives ONION KULCHA Naan filled with freshly chapped onions; green chilies option MASALA KULCHA Cottage chresie, potato, cortander in a wholemeal bread CHICKEN NAAN Naan filled with marinated diced chicken  SIGNE Circlers CACHUMBAR SALAD Diced tomato, onion, cocumber, fresh cortander mixed with lemon juice, salt and masala RAITA Whipped yoghurt with ascumber and roasted cumin seeds MIXED PICKLE MANGO CHUTNEY PAPADAMS & CHUTNEY	450 480 400 conal 450 450 450 300 300 380
Succellent tiger prowns strifted with hot sambol, ginger and gark.  PRAWN VINDALOO  The formous vinegar based curry, cooked medium PRAWN MALAI  Jucy prowns cooked in a fusion of coconut, green tropical spices  PRAWN JALFREZI  Prawns pan roasted with julienned capticum and tangy tomato souce  COAN FISH CURRY  Rockling filets prepared with our own special spic with a dash of coconut milk.  SAFFRON FISH  Rockling filets cooked in a creamy saffron almond VINDALOO FISH CURRY  The lamous vinegar based curry, cooked medium KERALA SEAFOOD CURRY  Mixed seafood cooked Southern Indian style, using	1800 In or hot 1800 In chilli and 1800 In chilli and 1800 In chilli and 1700 Ites, finished 1700 I souce 1700 I or hot 1900	HYDERBADI BAICAN **CONTAINS PEANUTS  Eggplant cooked South Indian style with coconut milk, persecutive  MUTTER PANEER  Cubes of cartage cheese cooked with green peos.  ALOO JEERA  Potato pan roasted with auminin seeds, a drier style dish of fragrant spices.  CHICKPEA MASALA  Chickpeas cooked with onion, mustard seeds and curry let must be a seed of carry let carry let must be a seed of let must be a seed	1400 13.00 with 13.00 soves Y 13.50 ouce 5.50 6.50 6.50 9.00	Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN Bread filled with nuts and sultanes CHEESE & CHIVE NAAN SIGNATURE BREAD Naan filled with shredded tasty cheese and chives ONION KULCHA Naan filled with freshly chapped onions; green chilies option MASALA KULCHA Cottage cheese, potato, cortander in a wholemeal bread CHICKEN NAAN Naan filled with mannated diced chicken  Side Circlers CACHUMBAR SALAD Diced torsato, onion, cocumber, fresh contander mixed with lemon juice, salt and masala RAITA Whoped yoghurt with aucumber and roasted currin seeds MIXED PICKLE MANGO CHUTNEY PAPADAMS & CHUTNEY  Desserts GULAB JAMUN	450 480 400 onal 450 450 450 300 300 380
Succellent tiger prowns strifted with hot sambol, ginger and gark.  PRAWN VINDALOO  The formous vinegar based curry, cooked medium PRAWN MALAI  Jucy prowns cooked in a fusion of coconut, green tropical spices  PRAWN JALFREZI  Prawns pan roasted with julienned capticum and tangy tomato souce  COAN FISH CURRY  Rockling filets prepared with our own special spic with a dash of coconut milk.  SAFFRON FISH  Rockling filets cooked in a creamy saffron almond VINDALOO FISH CURRY  The lamous vinegar based curry, cooked medium KERALA SEAFOOD CURRY  Mixed seafood cooked Southern Indian style, using	1800 In or hot 1800 In chilli and 1800 In chilli and 1800 In chilli and 1700 Ites, finished 1700 I souce 1700 I or hot 1900	HYDERBADI BAIGAN **CONTAINS PEANUTS  Eggplant cooked South Indian style with coconut milk, persessance  MUTTER PANEER  Cubes of cartage cheese cooked with green peos  ALOO JEERA  Potato pan roasted with auntrin seeds, a drier style dish of fragrant spices  CHICKPEA MASALA  Chickpeas cooked with onion, mustard seeds and curry let  MUSHROOM, GREEN PEA & BABY SPINACH MEDLE*  Trio of vegies cooked together with a touch of coshew so  FROM THE Highwest  SAFFRON RICE  Rice cooked with coconut milk and curry leaves  LEMON RICE  Rice tempered with mustard seeds, curry leaves  LEMON RICE  Rice tempered with mustard seeds, curry leaves, coconut and a zest of lemon  PEA PILAU  Saffron rice strifted with green peas and cumb  KASHMIRI PILAU	1400 13.00 with 13.00 soves Y 13.50 ouce 5.50 6.50 6.50 9.00	Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN Bread filled with nuts and sultanas CHEESE & CHIVE NAAN SIGNATURE BREAD Naan filled with streadded tasty cheese and chives ONION KULCHA Naan filled with freshly chapped onions; green chilies option MASALA KULCHA Cottage chresie, potato, cortander in a wholemeal bread CHICKEN NAAN Naan filled with marinated diced chicken  SIGNE Circlers CACHUMBAR SALAD Diced tomato, onion, cocumber, fresh cortander mixed with lemon juice, salt and masala RAITA Whipped yoghurt with ascumber and roasted cumin seeds MIXED PICKLE MANGO CHUTNEY PAPADAMS & CHUTNEY	450 480 400 conal 450 450 450 300 300 380
Succilent tiger prowns strifted with hot sambol, ginger and gark.  PRAWN VINDALOO  The famous vinegar based curry, cooked medium PRAWN MALAI  Jucy prowns cooked in a fusion of coconut, green tropical spices  PRAWN JALFREZI  Prawns pan roasted with julienned capticum and tangy tomato souce  GOAN FISH CURRY  Rockling filets prepared with our own special spic with a dash of coconut milk.  SAFFRON FISH  Rockling filets cooked in a creamy saffron almond VINDALOO FISH CURRY  The famous vinegar based curry, cooked medium KERALA SEAFOOD CURRY  Mixed seafood cooked Southern Indian style, using	1800 In or hot 1800 In chilli and 1800 In chilli and 1800 In chilli and 1700 Ites, finished 1700 I souce 1700 I or hot 1900	HYDERBADI BAICAN **CONTAINS PEANUTS  Eggplant cooked South Indian style with coconut milk, persessance  MUTTER PANEER  Cubes of cartage cheese cooked with green peos  ALOO JEERA  Potato pan roasted with auritrin seeds, a drier style dish of fragrant spices  CHICKPEA MASALA  Chickpeas cooked with onion, mustard seeds and curry lea  MUSHROOM, GREEN PEA & BABY SPINACH MEDLET  Trio of vegres cooked together with a touch of cashew so  FROM THE High Vest  SAFFRON RICE  Rice cooked with coconut milk and curry leaves  LEMON RICE  Rice cooked with coconut milk and curry leaves  LEMON RICE  Rice tempered with mustard seeds, curry leaves, coconut and a zest of lemon  PEA PILAU  Saffron rice sitr fried with green peas and cumin KASHMIRI PILAU  Fragrant rice sitr fried with nuts, sultanas and a tint of creen	1400 1300 with 1300 soves Y 1350 uce 550 650 650 900 cm	Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN Bread filled with nuts and sultanas CHEESE & CHIVE NAAN SIGNATURE BREAD Naan filled with shreaded tasty cheese and chives ONION KULCHA Naan filled with freshly chapped onions; green chilies option MASALA KULCHA Cottage cheese, potato, cortander in a wholemeal bread CHICKEN NAAN Naan filled with mannated diced chicken  Side Circlers CACHUMBAR SALAD Diced tornato, onion, cocumber, fresh contander mixed with lemon juice, salt and masala RAITA Whoped yoghurt with aucumber and roasted currin seeds MIXED PICKLE MANGO CHUTNEY PAPADAMS & CHUTNEY  Desserts GULAB JAMUN PISTACHIO KULFI	450 480 400 onal 450 450 450 300 300 380
Succellent tiger prowns strifted with hot sambol, ginger and gark.  PRAWN VINDALOO  The formous vinegar based curry, cooked medium PRAWN MALAI  Jucy prowns cooked in a fusion of coconut, green tropical spices  PRAWN JALFREZI  Prawns pan roasted with julienned capticum and tangy tomato souce  COAN FISH CURRY  Rockling filets prepared with our own special spic with a dash of coconut milk.  SAFFRON FISH  Rockling filets cooked in a creamy saffron almond VINDALOO FISH CURRY  The lamous vinegar based curry, cooked medium KERALA SEAFOOD CURRY  Mixed seafood cooked Southern Indian style, using	1800 In or hot 1800 In chilli and 1800 In chilli and 1800 In chilli and 1700 Ites, finished 1700 I souce 1700 I or hot 1900	HYDERBADI BAICAN **CONTAINS PEANUTS  Eggplant cooked South Indian style with coconut milk, persenance  MUTTER PANEER  Cubes of cattage cheese cooked with green peas  ALOO JEERA  Potato pan roasted with arminin seeds, a drier style dish of fragrant spices  CHICKPEA MASALA  Chickpeas cooked with onion, mustard seeds and army le MUSHROOM, GREEN PEA & BABY SPINACH MEDLET into of vegies cooked together with a touch of cashew so   From the High est  SAFFRON RICE  Rice cooked with soliton and currin seeds  COCONUT RICE  Rice cooked with coconut milk and curry leaves  LEMON RICE  Rice cooked with inustard seeds, curry leaves, coconut and a zest of lemon  PEA PILAU  Saffron rice stir fried with green peas and cumin KASHMIRI PILAU  Fragrant rice stir fried with nuts, sultanas and a hint of cree   VECETABLE BIRIYANI	1400 1300 with 1300 soves Y 1350 uce 550 650 650 900 cm	Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN Bread filled with ruts and sultanas CHEESE & CHIVE NAAN SIGNATURE BREAD Naan filled with shreaded tasty cheese and chives ONION KULCHA Naan filled with freshly chapped orions; green chilies option MASALA KULCHA Cottage cheese, potato, cortander in a wholemeal bread CHICKEN NAAN Naan filled with marinated diced chicken  Sidle Orders CACHUMBAR SALAD Diaed tomato, onion, countiber, fresh cortander mixed with lemon juice, salt and masala RAITA Whipped yoghurt with accumber and roasted cumin seeds MIXED PICKLE MANGO CHUTNEY PAPADAMS & CHUTNEY  Desserts GULAB JAMUN PISTACHIO KULFI  Drinks	450 480 400 onal 450 450 450 300 300 380 500 500
Succellent tiger prowns strifted with hot sambol, ginger and gark.  PRAWN VINDALOO  The formous vinegar based curry, cooked medium PRAWN MALAI  Jucy prowns cooked in a fusion of coconut, green tropical spices  PRAWN JALFREZI  Prawns pan roasted with julienned capticum and tangy tomato souce  COAN FISH CURRY  Rockling filets prepared with our own special spic with a dash of coconut milk.  SAFFRON FISH  Rockling filets cooked in a creamy saffron almond VINDALOO FISH CURRY  The lamous vinegar based curry, cooked medium KERALA SEAFOOD CURRY  Mixed seafood cooked Southern Indian style, using	1800 In or hot 1800 In chilli and 1800 In chilli and 1800 In chilli and 1700 Ites, finished 1700 I souce 1700 I or hot 1900	HYDERBADI BAIGAN **CONTAINS PEANUTS Eggplant cooked South Indian style with occanut milk, persente MUTTER PANEER Cubes of cattage cheese cooked with green peas ALOO JEERA Poxato pan roasted with cuminin seeds, a drier style dish of fragrant spices CHICKPEA MASALA Chickceas cooked with onion, mustard seeds and curry le MUSHROOM, GREEN PEA & BABY SPINACH MEDLET Trip of vegies cooked together with a touch of cashew so FROM TIME High Vest SAFFRON RICE Rice cooked with softron and cumin seeds COCONUT RICE Rice cooked with coconut milk and curry leaves LEMON RICE Rice cooked with mustard seeds, curry leaves, coconut and a zest of lemon PEA PILAU Saffron rice sit fried with green peas and cumin KASHMIRI PILAU Fragrant rice sit fried with nuts, sultance and a fint of cre VECETABLE BIRIYANI Spiced vegetables sit fried with soffron rice	1400 1300 1300 with 1300 soves 7 1350 uce 500 650 650 900 am 1100	Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN Bread filled with nuts and sultanas CHEESE & CHIVE NAAN SIGNATURE BREAD Naan filled with shreaded tasty cheese and chives ONION KULCHA Naan filled with frethly chapped onions; green chilies option MASALA KULCHA Cottage cheese, potato, cortander in a wholemeal bread CHICKEN NAAN Naan filled with marinated diced chicken  Sidle: Orders CACHUMBAR SALAD Diced tomato, onion, cocumber, fresh cortander mixed with femon juice, salt and masafa RAITA Whipped yoghurt with cocumber and roasted cumin seeds. MIXED PICKLE MANGO CHUTNEY PAPADAMS & CHUTNEY  DESSET'S GULAB JAMUN PISTACHIO KULFI  DRINKS LASSI	450 480 400 onal 450 450 450 300 300 300 380 500 500
Succellent tiger prowns strifted with hot sambol, ginger and gark.  PRAWN VINDALOO  The formous vinegar based curry, cooked medium PRAWN MALAI  Jucy prowns cooked in a fusion of coconut, green tropical spices  PRAWN JALFREZI  Prawns pan roasted with julienned capticum and tangy tomato souce  COAN FISH CURRY  Rockling filets prepared with our own special spic with a dash of coconut milk.  SAFFRON FISH  Rockling filets cooked in a creamy saffron almond VINDALOO FISH CURRY  The lamous vinegar based curry, cooked medium KERALA SEAFOOD CURRY  Mixed seafood cooked Southern Indian style, using	1800 In or hot 1800 In chilli and 1800 In chilli and 1800 In chilli and 1700 Ites, finished 1700 I souce 1700 I or hot 1900	HYDERBADI BAICAN **CONTAINS PEANUTS Eggplant cooked South Indian style with occanut milk, persente MUTTER PANEER Cubes of cattage cheese cooked with green peas ALOO JEERA Posto pan roasted with cuminin seeds, a drier style dish of fragrant spices CHICKPEA MASALA Chickpeas cooked with onion, mustard seeds and curry le MUSHROOM, GREEN PEA & BABY SPINACH MEDLET Into of vegies cooked together with a touch of cashew so FROM THE Highwest SAFFRON RICE Rice cooked with saffron and cumin seeds COCONUT RICE Rice cooked with action and curry leaves LEMON RICE Rice tempered with mustard seeds, curry leaves, coconut and a zest of lemon PEA PILAU Saffron rice six fried with green peas and cumin KASHMIRI PILAU Fragrant rice six fried with nuts, sultanas and a fant of cree VEGETABLE BIRIYANI Spiced vegetables six fried with saffron rice BEEF OR CHICKEN BIRIYANI	1400 1300 1300 with 1300 soves 7 1350 uce 500 650 650 900 am 1100	Bread filled with spicy minced meat, cortander and orions KASHMIRI NAAN Bread filled with ruts and sultanas CHEESE & CHIVE NAAN SIGNATURE BREAD Naan filled with shreaded tasty cheese and chives ONION KULCHA Naan filled with freshly chapped orions; green chilies option MASALA KULCHA Cottage cheese, potato, cortander in a wholemeal bread CHICKEN NAAN Naan filled with marinated diced chicken  Sidle Orders CACHUMBAR SALAD Diaed tomato, onion, countiber, fresh cortander mixed with lemon juice, salt and masala RAITA Whipped yoghurt with accumber and roasted cumin seeds MIXED PICKLE MANGO CHUTNEY PAPADAMS & CHUTNEY  Desserts GULAB JAMUN PISTACHIO KULFI  Drinks	450 480 400 onal 450 450 450 300 300 380 500 500

1.25 LITRE COKE/SPRITE/ZERO

500