



DELIVERY - MAINS (VEG)

PALAK PANEER	\$17.50
Deep a perfect combination of cottage cheese & spinach	
PANEER MAKHANI	\$17.50
Cottage cheese cooked in buttery, creamy tomato gravy	
SHAHI PANEER	\$17.50
Cottage cheese cooked in cashew, onion & tomato gravy	
KADHAI PANEER	\$17.50
Cottage cheese cooked in gravy w/diced capsicum and onion	
PANEER BUTTER MASALA	\$17.50
Cottage cheese cooked in veg gravy, creamy & butter sauce	
MUTTER PANEER	\$17.50
Cottage cheese, peas cooked together in onion and tomato base gravy	
PANEER BHURJI	\$16.50
Minced cottage cheese sauted w/ onion, capsicum, tomato, Cori & Indian spices	
MALAI KOFTA	\$17.50
Veg & cottage cheese dumpling cooked in creamy sauce	
ALOO GOBI	\$15.50
Mixture of potato & cauliflower tossed in diced onion tomato	
GOBI DUM MASALA	\$15.50
Cauliflower cooked in onion tomato gravy	
SABZ MIRCH MASALA	\$15.50
Mix veg tossed in onion, tomato, ginger & garlic	
VEG KORMA	\$17.50
Vegetables cooked in cashew, onion & flavoured w/ clove & cardamom	
MUTTER MUSHROOM	\$15.50
Peas, mushroom cooked in onion tomato gravy	
SARSOIN KA SAAG	\$17.00
Mixture of green leafy veg & spinach finished w/ cream & butter	
SOYA CHAMP MASALA	\$15.50
Soya champ cooked cashew-based gravy	
ARBI MASALA	\$15.50
Taro roots cooked in fresh onion, tomato, ginger, garlic & green chilli	
BHINDI MASALA	\$15.50
Lady finger cooked with crunchy onion	

CHANNA MASALA	\$17.50
Chick peas cooked in onion, tomato, ginger, garlic & coriander	
DAL MAKHANI	\$15.50
Lentils cooked in Indian spices finished w/ cream & butter	
DAL TADKA	\$15.50
Lentils cooked w/ginger, garlic, onion & tomato base	



DELIVERY - MAINS (NON-VEG CHICKEN)

BUTTER CHICKEN	\$19.00
Oven grilled chicken cooked in tomato gravy, butter& cream	
CHICKEN BUTTER MASALA	\$19.50
Marinated tandoor chicken finished in butter, cream onion &tomato gravy with Kasturi fenugreek leaves & other spices	
KADHAI CHICKEN	\$19.50
Chicken cooked in gravy w/diced capsicum & onion	
CHICKEN KORMA	\$19.50
Boneless meat cooked w/ almond, brown onion & cashew gravy	
MANGO CHICKEN	\$19.00
Sautéed chicken & cooked in onion gravy & mango sauce	
CHICKEN CHANGEZI	\$19.50
Chicken made in Indian spices, cashew, yoghurt, onion, fenugreek leaves	
BALTI CHICKEN	\$19.50
Boneless meat marinated w/ spices cooked in cashew, onion & tomato gravy	
CHICKEN BHUNA MASALA	\$19.50
Chicken made in dry curry w/ whole spices & powdered spices	
PALAK CHICKEN	\$19.00
Marinated meat in creamy spinach gravy	
CHICKEN SAAG WALA	\$19.00
Marinated meat in creamy leafy veg gravy	
CHICKEN VINDALOO	\$19.50
Meat cooked in special hot goan curry consist of Vinegar, sugar, ginger, spices, chili peppers	
CHICKEN DESI PATIALA	\$19.00
Chicken cooked in basic gravy made w/ ginger, garlic, citrus onion, tomato	
CHICKEN CURRY	\$19.00
Home style chicken curry	
CHICKEN CHETTINAD	\$19.50
Meat marinated in yogurt, turmeric & paste of red chillies, coconut, poppy seeds, coriander seeds, cumin seeds, fennel seeds, black pepper, ground nuts, onions, garlic and ginger oil	
CHEF SPECIAL CHAJAN MASALA CHICKEN	\$19.50
Gravy based on onion, tomato, eggs, chilli, spices, coriander	
CHICKEN DILRUBA	\$19.00
Gravy based on onion, cashew, tomato, chicken liver, Indian spices	



DELIVERY - MAINS (NON-VEG LAMB)

LAMB KORMA Boneless meat cooked w/ almond, brown onion & cashew gravy	\$21.00
BALTI LAMB Boneless meat marinated w/ spices cooked in cashew, onion & tomato gravy	\$21.00
LAMB BHUNA MASALA LAMB made in dry curry w/ whole spices & powdered spices	\$21.00
PALAK LAMB Marinated meat in creamy spinach gravy	\$22.00
LAMB SAAG WALA Marinated meat in creamy leafy veg gravy	\$21.00
LAMB VINDALOO Meat cooked in special hot goan curry consist of Vinegar, sugar, ginger, spices, chili peppers	\$21.00
LAMB CHETTINAD Meat marinated in yogurt, turmeric & paste of red chillies, coconut, poppy seeds, coriander seeds, cumin seeds, fennel seeds, black pepper, ground nuts, onions, garlic and ginger oil	\$21.00
CHEF SPECIAL CHAJAN MASALA LAMB Gravy based on onion, tomato, eggs, chilli, spices, coriander	\$21.00
GOAT CURRY Mutton cooked in onion, garlic, ginger, tomato w/ Indian spices garnishes w/ coriander	\$22.00
DALCHA GOSHT Meat is been parboiled w/ garam masala spices & add it to sambar made of Chana dal	\$22.00
LAMB ROGAN JOSH Mutton braised in gravy flavoured with garlic, ginger and aromatic spices, onions or yogurt, Kashmiri chilies	\$21.00
LAMB RARA Dry curry made w/mutton pieces& mutton keema or Gosht mince basically cooked in Indian spices, curd, onion, gg, tomato	\$22.00
KEEMA MUTTER Minced mutton with peas flavoured w/ Indian spices	\$21.00
KEEMA KALEJI Minced meat & liver cooked w/ Indian masala	\$22.00



DELIVERY - MAINS (NON-VEG BEEF)

BEEF KORMA	\$21.00
Boneless meat cooked w/ almond, brown onion & cashew gravy	
BALTI BEEF	\$21.00
Boneless meat marinated w/ spices cooked in cashew, onion & tomato gravy	
BEEF BHUNA MASALA	\$21.00
BEEF made in dry curry w/ whole spices & powdered spices	
PALAK BEEF	\$22.00
Marinated meat in creamy spinach gravy	
BEEF SAAG WALA	\$21.00
Marinated meat in creamy leafy veg gravy	
BEEF VINDALOO	\$21.00
Meat cooked in special hot goan curry consist of Vinegar, sugar, ginger, spices, chili peppers	
BEEF CHETTINAD	\$21.00
Meat marinated in yogurt, turmeric & paste of red chillies, coconut, poppy seeds, coriander seeds, cumin seeds, fennel seeds, black pepper, ground nuts, onions, garlic and ginger oil	