

## SOUP

<b>Man-chow soup veg/chicken</b>	<b>\$12.00</b>
<b>Hot &amp; sour soup veg/chicken</b>	<b>\$12.00</b>
<b>Sweet corn soup veg/chicken</b>	<b>\$12.00</b>

## SALAD

<b>Green Salad</b>	<b>\$10.00</b>
Fresh cucumber, fresh lemon, carrot,tamato, onion slice.	
<b>Punjabi Salad</b>	<b>\$8.00</b>
seasonal vegetable fresh lemon chef special ingredients.	
<b>Kachumber salad</b>	<b>\$8.00</b>
Mix vegetable lemon juice chaat masala.	

## ENTREE-VEG

<b>Masala Poppadoms (4pcs)</b>	<b>\$12.00</b>
Poppadom filled with diced Tomatoes, cucumbers. Onion, Green Chillies. Coriander & Lemon	
<b>Samosa veg (2pcs)</b>	<b>\$7.00</b>
Triangular pastry filled with seasoned potatoes, deep fried till golden brown.	
<b>Onion Bhaji (4 pcs)</b>	<b>\$8.00</b>
Chopped onion mixed with Chickpea flour and spices and deep fried.	

<b>Veg spring roll</b>	<b>\$14.00</b>
crispy deep fried snacks filled with a delicious stuffing of lightly spiced and crunchy vegetables.	

<b>Hara bhara kabab</b>	<b>\$15.99</b>
Hara Bhara Kabab is a very popular snack of North Indian peas, potatoes, deep-fried patties, spinach, green , and mixed spices.served with chutney.	

<b>Paneer Spinach fry</b>	<b>\$18.00</b>
chopped spinach deep fried paneer chef special spices served with chutney.	

<b>Mix Veg Pakora</b>	<b>\$14.99</b>
Potato, seasonal vegetable cauliflower mixed with Chickpea flour and spices, deep Fried.	

<b>Paneer Pakora (6 pcs)</b>	<b>\$15.99</b>
Cottage cheese mixed with chickpea flour and spices. deep fried	

<b>Paneer pudina tikka</b>	<b>\$19.99</b>
Cottage chesse marinated with curd mint and a variety of spices, then grilled.chilli peppers.	

<b>Paneer tikka</b>	<b>\$19.99</b>
Cottage Cheese marinated in roasted Curd and spices, roasted over Charcoal along with capsicum,tomatoes and onion.	

<b>Paneer Malai tikka</b>	<b>\$19.99</b>
Cottage Cheese marinated in roasted,cashew nut Curd and spices, roasted over Charcoal along with capsicum,tomatoes and onion.	

<b>Stuffed Mushrooms</b>	<b>\$19.99</b>
Mushroom stuffed with cheese & spices, rolled in bread crumbs and deep fried	

<b>Tandoori Mushrooms</b>	<b>\$19.00</b>
Fresh Mushrooms marinated in Tandoori Paste and	

roasted over Charcoal,

<b>Afghani Mushrooms</b>	<b>\$19.00</b>
Fresh Mushrooms marinated in Cashew Nut Based Marinated and roasted over charcoal,	

<b>Afghani soya chaap</b>	<b>\$19.99</b>
Charcoal Roasted Soyabeen Chaap marinated in curd special spices.	

<b>Tandoori Malai Chaap</b>	<b>\$19.99</b>
Charcoal Roasted Soyabeen Chaap marinated in curd,cheese, cashew nut and special spices.	

<b>Tandoori Achari Chaap</b>	<b>\$19.99</b>
Charcoal Roasted Soyabeen Chaap marinated in curd,cheese, pickle.and special spices	

<b>Mix veg Platter</b>	<b>\$21.99</b>
Onion Bhaji (2 Pcs), Samosa (2Pcs), Harabhara (3pcs.) vegetable pakora	

<b>Paneer Pakora (per kg)</b>	<b>\$35.00</b>
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<b>Mix Pakora (per kg)</b>	<b>\$25.00</b>
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<b>Tanduri Aloo</b>	<b>\$18.99</b>
Potato Marinated in Roasted Curd and Spices, Rosted Over Charcoal along with Capsicum, Tomatoes and onion.	

## ENTREE -SEAFOOD

<b>Tandoori Prawns</b>	<b>\$21.99</b>
Big juicy prawns marinated in tandoori paste, roasted in Tandoori.	

<b>Garlic Butter Pepper Prawns</b>	<b>\$21.99</b>
Big juicy prawns tossed in Garlic. butter ,Cream flavoured cooked in charcoal	

<b>Prawns Pakora</b>	<b>\$19.99</b>
prawns marinated in ginger, garlic, chilli and lemon juice.batter is made with gram flour, cumin and coriander seeds and deep fried.delicious and great served with chutney.	

<b>Fish Amritsari Pakora</b>	<b>\$18.99</b>
Fish cubes marinated in lemon, herbs & gram flour, and deep fried.	

<b>Tandoori Fish Tikka</b>	<b>\$21.99</b>
The street style Fish Cubes marinated ginger, garlic and roasted on Charcoal.	

<b>Grace of india Seafood Platter</b>	<b>\$26.99</b>
Prawn Pakora (4 pcs) Tandoori Prawn (4 Pieces) Fish Tikka (4 Pes) Fish Pakora (4pcs) Served with Mint Sauce.	

<b>Fish Finger</b>	<b>\$18.00</b>
Fish Fingers: Perfectly ,golden and crunchy, deep fried ,secret method to make them super crispy Clean fingers served with Tatar sauce.	

<b>Chilli Mango Scallops</b>	<b>\$21.99</b>
Scallops Fried and cooked in mango chilli sauce served with mango.	

<b>Fish Pakora- per kg</b>	<b>\$40.00</b>
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## ENTREE NON-VEG

<b>Tandoori Chicken</b>	<b>Half (4 Pcs) \$14.99</b>	<b>Full (8Pcs) \$25.00</b>
Tender spring chicken marinated in yoghurt spices and gently roasted over Charcoal.		

<b>Chicken Angara Kebab</b>	<b>Half \$14.99</b>	<b>Full \$21.50</b>
Chicken thigh pieces marinated in Ginger, Cheese and Secret Sauce and roasted over Charcoal.		

<b>Chicken Malai Tikka</b>	<b>Half \$14.99</b>	<b>Full \$21.50</b>
Chicken pieces in Cream & Cheese Marinade,cashew nut, elaichi Flavoured.Lightly Spiced roasted over Charcoal.		

<b>Chicken Tikka</b>	<b>Half \$14.99</b>	<b>Full \$21.50</b>
Boneless thigh pieces marinated overnight in ginger, garlic, Lemon, Curd and roasted over Charcoal.		

<b>Chicken Lasooni Tikka</b>	<b>Half \$14.99</b>	<b>Full \$21.50</b>
Boneless thigh pieces roasted over Charcoal & Garlic Flavoured chef special spices.		

<b>Afghani Chicken Tikka</b>	<b>Half \$14.99</b>	<b>Full \$21.50</b>
Tender pieces of chicken, marinated in Cheese,Secret Sauce and Roasted over charcoal.		

<b>Chicken Chilli Tikka</b>	<b>Half \$14.99</b>	<b>Full \$21.50</b>
Tender pieces of chicken. marinated in a variety of hot chillies and roasted over charcoal.		

<b>Pahadi Chicken Tikka</b>	<b>Half \$14.99</b>	<b>Full \$21.50</b>
Tender pieces of chicken. Pahadi Chicken Tikka is a classic North Indian starter where chicken is flavoured with fresh green herbs - mint and coriander leaves along with spices,		

<b>Hazari kabab</b>	<b>Half \$14.99</b>	<b>Full \$21.50</b>
Tender pieces of chicken. Marinated cheese, garlic,cream,green chilli and Ajwani. mace powder and nutmeg powder and mix spices.		

<b>Chicken Whisky Tikka</b>	<b>Half \$14.99</b>	<b>Full \$21.50</b>
Tender pieces of chicken. marinted ginger, garlic paste, whisky flavoured chef special spices.		

<b>Chicken Andra Tikka</b>	<b>Half \$14.99</b>	<b>Full 21.50</b>
Chicken pieces marinated ginger, garlic paste overnight, indo chinese sauce, spices		

<b>Chicken Pakora</b>	<b>\$16.00</b>
Chicken marinated ginger,garlic paste mixed with chickpea flour and spices. deep fried	

<b>Lamb Seekh Kebab</b>	<b>Half \$14.99</b>	<b>Full \$21.50</b>
Lamb mince mixed with special spices & cooked on skewers to tingle our		

<b>Barrah Kebab (4 Pcs)</b>	<b>\$27.99</b>
Lamb chops marinated overnight in Indian Spices, cooked in the tandoor.	

<b>Boti Kebab</b>	<b>\$21.99</b>
Cube lamb(gosht) marinated ginger, garlic paste overnight, chef special,spices mix ,always be all the more tastier on the palate.	

<b>Mixed Platter</b>	<b>\$23.99</b>
Samosa(2pcs) Malai Tikka (3pcs) chicken tikka (3pcs) lamb seekh kebab (3pcs)	

<b>Grace of India Platter</b>	<b>\$24.99</b>
Chicken tikka (2pcs) Malai tikka (2pcs) Chicken Afghani Tikka (2pcs) Lamb seekh kebab (3pcs) fish tikka (3pcs)	

## All curries served with complimentary basmati rice MAIN - SEAFOOD

<b>Fish Curry</b>	<b>\$21.50</b>
Marineted fish cooked in authentic and traditional dhaba style curry fresh coriander	

<b>Fish Goan Curry</b>	<b>\$21.50</b>
Fresh fillets of fish cooked in a rich creamy gravy with a subtle hint of coconut cream mustard seeds.	

<b>Fish Methi Masala</b>	<b>\$21.50</b>
Fresh fillets of fish cooked with onion, tomatoes, herbs and spices garnished with fenugreek flavoured indian style.	
<b>Fish Malabari Curry</b>	<b>\$21.50</b>
Fresh fillets of fish cooked in a rich creamy gravy with a subtle hint of coconut cream .	

<b>Mango Fish</b>	<b>\$21.50</b>
Fish Pieces cooked in mango, coconut sauce and sweet chilli sauce.	
<b>Orange Scallops</b>	<b>\$22.50</b>
Scallops cooked in orange juice, Fresh lime, coconut sauce.	

<b>Green Fish Curry</b>	<b>\$21.50</b>
Fish Pieces cooked in mint chilli sauce and coconut milk spinach paste.	

<b>Dolma Prawns</b>	<b>\$21.50</b>
Prawns cooked in a rich gravy with mushrooms, tomatoes garnished with coriander.	

<b>Prawns Malabari curry</b>	<b>\$21.50</b>
Prawns cooked in a rich creamy gravy with a subtle hint of coconut cream .	

<b>Prawns Masala</b>	<b>\$21.50</b>
Prawns cooked in a rich creamy onion / tomato gravy with a subtle hint of cream .	
<b>Prawns Butter Masala</b>	<b>\$21.50</b>
Prawns cooked in a rich creamy butter sauce with cream .	

<b>Prawns Jalfrezi</b>	<b>\$21.50</b>
Prawns cooked with a ginger garlic tomato, onion, green capsicum and Coriander.	

## STREET- FOOD

<b>Chole Bhature</b>	<b>\$14.00</b>	<b>Idli</b>	<b>\$14.00</b>
<b>Pav Bhaji (4 buns)</b>	<b>\$14.00</b>	<b>Plain Dosa/Ghee</b>	<b>\$12.00</b>
<b>Puri Bhaji</b>	<b>\$14.00</b>	<b>Masala Dosa</b>	<b>\$16.00</b>
<b>Momos vegetable</b>	<b>\$16.00</b>	<b>Paneer Dosa</b>	<b>\$17.00</b>
<b>Chilly Momos Veg</b>	<b>\$16.50</b>	<b>Schezwan masala Dosa</b>	<b>\$16.50</b>
<b>Chicken Momos</b>	<b>\$18.00</b>	<b>Mysore Masala Dosa</b>	<b>\$16.50</b>
<b>Chilly Momos Chicken</b>	<b>\$18.50</b>	<b>Chicken Dosa</b>	<b>\$17.50</b>
<b>Aloo Tikki chaat</b>	<b>\$14.00</b>	<b>Lamb Dosa</b>	<b>\$17.50</b>
<b>Papadi Bhalla chaat</b>	<b>\$14.00</b>	<b>Mendu Vada</b>	<b>\$12.00</b>
<b>Panipuri (6pcs)</b>	<b>\$12.99</b>	<b>Uttapam Onion-tomato</b>	<b>\$14.00</b>
<b>Dahi Puri</b>	<b>\$12.99</b>		
<b>Amritsari Kulcha</b>	<b>\$15.00</b>		
<b>Amritsari Paneer Kulcha</b>	<b>\$15.99</b>		
<b>Samosa Chaat</b>	<b>\$12.00</b>		
<b>Papdi Chaat</b>	<b>\$12.50</b>		
<b>Bada Pav</b>	<b>\$10.00</b>		
<b>Bhelpuri</b>	<b>\$12.99</b>		



## ACCOMPANIMENTS

<b>Plain Yoghurt</b>	<b>\$5.00</b>
<b>Cucumber Raita</b>	<b>\$5.00</b>
<b>Pineapple Raita</b>	<b>\$6.00</b>
<b>Poppadoms</b>	<b>\$3.00</b>
<b>Mixed Pickle</b>	<b>\$3.00</b>
<b>Mango Chutney</b>	<b>\$3.00</b>
<b>Mint / Tamarind Chutney</b>	<b>\$3.00</b>

## DESSERT- MENU ICE

<b>Ice Cream</b>	<b>\$5.00</b>	<b>Plain Naan</b>	<b>\$3.50</b>
<b>Gulab Jamun ( 2 pcs )</b>	<b>\$5.00</b>	<b>Butter Naan</b>	<b>\$4.00</b>
Cottage cheese dumplings in a hot sweet cardamom flavoured syrup.		<b>Butter Roti</b>	<b>\$3.50</b>
<b>Mango Kulfi</b>	<b>\$7.00</b>	<b>Garlic Naan</b>	<b>\$4.00</b>
<b>Pistachio Kulfi</b>	<b>\$7.00</b>	<b>Garlic Chilli Naan</b>	<b>\$6.00</b>
<b>Amritsari Kulfi</b>	<b>\$7.00</b>	<b>Cheese Naan</b>	<b>\$6.00</b>
<b>Paan Kulfi</b>	<b>\$7.00</b>	<b>Garlic Cheese Naan</b>	<b>\$6.50</b>
<b>Kulfi Falooda</b>	<b>\$10.00</b>	<b>Onion Kulcha</b>	<b>\$6.00</b>
<b>Gulab Jamun with Ice Cream</b>	<b>\$7.50</b>	<b>Keema Naan</b>	<b>\$10.00</b>
<b>Moong Dal Halwa</b>	<b>\$7.50</b>	<b>Rumali Roti</b>	<b>\$7.00</b>
popular classic dessert from North Indian cuisine made with moong dal (lentils), sugar, milk and ghee. Delicious.		<b>Reshmi Paratha</b>	<b>\$7.00</b>
<b>Gajar Halwa</b>	<b>\$7.50</b>	<b>Puri</b>	<b>\$3.00</b>
Very popular just grated carrots,whole milk,ghee, sugar and some nuts.rich sweet for special.		<b>Bhatura</b>	<b>\$4.00</b>
<b>Gajar Halwa with ice cream</b>	<b>\$8.50</b>	<b>Chicken Cheese Naan</b>	<b>\$8.00</b>
		<b>Aloo Paratha</b>	<b>\$8.50</b>
		<b>Mix Paratha</b>	<b>\$8.50</b>
		<b>Paneer Paratha</b>	<b>\$8.50</b>
		<b>Peshawari Naan</b>	<b>\$7.00</b>
		<b>Chilli Naan</b>	<b>\$4.00</b>
		<b>Laccha Paratha</b>	<b>\$5.50</b>
		<b>Garlic plain Roti</b>	<b>\$4.00</b>
		<b>Chilli Garlic Cheese Naan</b>	<b>\$7.50</b>

## KIDS MENU

<b>Kids Butter Chicken</b>	<b>\$15.99</b>
<b>Fish Nuggets with Fries</b>	<b>\$9.00</b>
<b>Fries</b>	<b>\$7.50</b>
<b>Onion Rings with Fries</b>	<b>\$6.50</b>

All curries served with complimentary  
Basmati Rice  
**MAIN-VEGETARIAN**

<b>Dal Tadka</b>	<b>\$18.50</b>
Yellow lentils cooked on slow heat. seasoned with sauteed onion, ginger, garlic, tomatoes & Cumins Indian spices.	
<b>Dal Makhani</b>	<b>\$18.50</b>
Black lentils stewed. seasoned with butter, cream and spices, punjabi region of india.	
<b>Dal Amritsari (Punjabi)</b>	<b>\$18.50</b>
Black lentils, chick peas. Seasoned with butter, cream and spices	
<b>Matka Dal</b>	<b>\$18.50</b>
Mix dal Onion, Tomato chopped Green Chilli, chopped Ginger, Cumin seeds butter, cream and spices punjabi style.	
<b>Aloo Jeera</b>	<b>\$18.50</b>
Potatoes sauteed in special Indian spices. Bombay style.	
<b>Aloo Matter</b>	<b>\$18.50</b>
Potato cubes, Indian spice, onion/tomato gravy, fresh coriander Punjabi style.	
<b>Aloo Gobhi Masala</b>	<b>\$18.50</b>
Pieces of cauliflower cooked on the hot plate with special masala Spices.	
<b>Chana Masala</b>	<b>\$18.50</b>
Chick Peas cooked in thick gravy Indian spices.	
<b>Bhindi Masala</b>	<b>\$18.50</b>
Lady Finger shallow fried and tossed in dry Masala flavoured with Coriander	
<b>Baigan-Ka-Salan</b>	<b>\$19.50</b>
Baingan Ka Salan is a popular Hyderabadi curry, peanuts, dried coconut, sesame seeds, ginger, and garlic paste, tamarind juice, onion gravy mix spices.	
<b>Baingan Bharta ( Eggplant)</b>	<b>\$19.50</b>
Eggplant roasted in Tandoor and mixed with Onion & Tomato masala.	
<b>Malai Kofta</b>	<b>\$19.00</b>
Fried Balls of cottage cheese and potatoes, cooked in smooth rich gravy.	
<b>Paneer mushroom</b>	<b>\$19.50</b>
Mushroom and peas cooked in Onion, Tomatoes & Cashew gravy cream, cheese.	
<b>Paneer Butter masala</b>	<b>\$19.50</b>
Cubes of cottage cheese cooked creamy tomato gravy & Honey.	
<b>Paneer Makhani</b>	<b>\$19.50</b>
Cubes of cottage cheese cooked in authentic Indian Butter Gravy Honey.	
<b>Palak Paneer</b>	<b>\$19.50</b>
Cottage Cheese in spinach gravy.	
<b>Karahi Paneer</b>	<b>\$19.50</b>
Cottage cheese, Diced onion and capsicum, seasoned with spices and cooked in onion gravy	
<b>Shahi Paneer</b>	<b>\$19.50</b>
Cottage cheese cooked in rich Cashew gravy, exotic spices flavoured.	
<b>Mix Veg Korma</b>	<b>\$19.50</b>
Mixed vegetables cooked in an exotic curry variation using cashew nut base.	
<b>Paneer Lababdar</b>	<b>\$19.50</b>
Paneer diced, gravy Onions, tomatoes, cashews and spices, rich sauce with flavoured.	
<b>Tawa Paneer</b>	<b>\$19.50</b>
Paneer cube comes with onion, tomatoes, capsicum and spices, this semi-dry paneer tawa masala indian style.	
<b>Paneer Tikka Masala</b>	<b>\$19.50</b>
spiced and creamy tomato onion gravy/sauce and delightfully marinated grilled cottage cheese. Mix spice.	
<b>Paneer Methi (Fenugreek) Masala</b>	<b>\$19.50</b>
Cottage cheese cooked in white gravy flavoured with methi	
<b>Paneer Bhurji</b>	<b>\$19.50</b>
Cottage cheese cooked on chopped onion, tomato and spices punjabi style.	
<b>Matar Paneer</b>	<b>\$19.50</b>
Cubes paneer, green peas onion/tomato gravy mix spices	
<b>Soya Chaap Masala</b>	<b>\$19.50</b>
Soyabean Chap Cooked in creamy sauce and onion gravy	
<b>Bhuna Chaap</b>	<b>\$19.50</b>
Roasted soya chaap, onion/tomato gravy chopped ginger, garlic fresh coriander All curries served with complimentary basmati rice	
<b>Aloo Saag</b>	<b>\$19.50</b>
Saag Aloo is Classic indian style side dish potatoes fried in spice	

**MAIN NON-VEG**

<b>Butter Chicken (kiwi Style)</b>	<b>\$20.50</b>
The ever popular tandoori chicken cooked pieces of cooked with fragrant spices and a creamy	
<b>Butter Chicken (Indian style)</b>	<b>\$20.50</b>
Tender pieces of chicken cooked in creamy, cashew nut tomato gravy & honey flavoured.	
<b>Chicken Korma</b>	<b>\$20.50</b>
Boneless cubed pieces of chicken cooked in delicately spiced creamy gravy of cashew nuts garnished.	
<b>Chicken Tikka Masala</b>	<b>\$20.50</b>
Grilled pieces of chicken cooked in an onion, tomato, capsicum gravy garnished with coriander.	
<b>Chicken Saagwala</b>	<b>\$20.50</b>
Boneless tender chicken pieces cooked in fresh spinach gravy with fresh spices and herbs garnished	
<b>Mango Chicken</b>	<b>\$20.50</b>
Tender fresh diced chicken cooked in onion and cashew nut gravy with a mango puree.	
<b>Chicken Jalfrezi</b>	<b>\$20.50</b>
Chicken cooked with ginger, garlic, tomatoes, onion, green capsicum and coriander.	
<b>Kadai Chicken</b>	<b>\$20.50</b>
Chicken cooked with capsicum, onion and tomato base sauce and garnished with coriander, ginger.	
<b>Chicken Bhuna</b>	<b>\$20.50</b>
Tender chicken cooked in a dry onion and tomato gravy served with a hint of caramelised garlic.	
<b>Chicken Madras</b>	<b>\$20.50</b>
Chicken cooked in south Indian style curry, prepared with coconut & mustard seeds.	
<b>Chicken Vindaloo</b>	<b>\$20.50</b>
cubed pieces of chicken Tasty, hot & spicy curry to come out of Goa on the west coast of India.	
<b>Roasted Chicken Masala</b>	<b>\$21.99</b>
Tender pieces of bone Tandoori chicken cooked in Pure Indian Style Butter Gravy spicy.	
<b>Chicken Do-Pyaza</b>	<b>\$20.50</b>
Tender chicken cooked in a dry diced onion and tomato gravy served with onion fried garnished.	
<b>Chicken Rara Masala</b>	<b>\$20.50</b>
Chicken cooked with onion, lamb minced, tomatoes and spiced gravy.	
<b>Chicken Lababdar</b>	<b>\$20.50</b>
Tender pieces of chicken cooked in creamy, cashew nut tomato gravy & honey flavoured.	
<b>Chicken Kali Mirch</b>	<b>\$20.50</b>
Boneless cubed pieces of chicken cooked in a delicately spiced creamy gravy of cashew nuts black pepper garnished.	
<b>Punjabi Chicken Curry</b>	<b>\$25.99</b>
Tender pieces of bone Tandoori chicken cooked in Pure Indian Punjabi Style Butter Gravy.	
<b>Tawa Chicken</b>	<b>\$20.50</b>
Grilled pieces of chicken cooked in an onion, tomato, capsicum gravy garnished with coriander.	
<b>Chicken Methi (Fenugreek) Masala</b>	<b>\$20.50</b>
Chicken cooked in white gravy flavoured with Methi.	
<b>Chicken Masala</b>	<b>\$20.50</b>
special gravy chicken with bone in home style curry fresh coriander.	
<b>Chicken Dhansak</b>	<b>\$20.50</b>
Boneless meat cooked with lentils in onion and cashew gravy, fresh coriander.	
<b>Badami Chicken</b>	<b>\$20.50</b>
Chef's special gravy almond flavoured.	
<b>Lemon Chicken</b>	<b>\$20.50</b>
Chef's special gravy and Lemon flavored	

**Note: All curry gluten free.**

All Curries Served with  
Complimentary Basmati rice  
**MAIN - LAMB/GOAT**

<b>Lamb Rogan Josh</b>	<b>\$21.50</b>
Mildly spiced lamb curry. cooked in the traditional North Indian style.	
<b>Lamb Korma</b>	<b>\$21.50</b>
Lamb cooked in a delicately spiced creamy gravy of cashew nuts garnished coriander.	
<b>Lamb Saagwala</b>	<b>\$21.50</b>
Lamb in a fresh spinach gravy with fresh herbs and spices garnished with julienne ginger.	
<b>Lamb Vindaloo</b>	<b>\$21.50</b>
Lamb cooked in spices and vinegar and left to vindaloo paste overnight garnished with ginger tasty.	
<b>Lamb Butter Masala</b>	<b>\$21.50</b>
Lamb cooked in an onion, tomato gravy, Indian spices garnished with cream.	
<b>Lamb Kadai</b>	<b>\$21.50</b>
Lamb cooked with capsicum, onion and tomato base sauce and garnished with coriander and ginger.	
<b>Lamb Jalfrezi</b>	<b>\$21.50</b>
Lamb cooked with ginger, garlic, tomatoes, onion, green capsicum, tomatoes and coriander.	
<b>Lamb Boti Masala</b>	<b>\$21.50</b>
Lamb cooked with onions, tomatoes, and spiced cashew nut gravy, fresh coriander.	
<b>Lamb Madras</b>	<b>\$21.50</b>
Lamb cooked in south Indian style curry, prepared with coconut & mustard seeds.	
<b>Lamb Bhuna</b>	<b>\$21.50</b>
Lamb cooked in a dry onion and tomato gravy served with a hint of caramelised garlic. Fresh coriander.	
<b>Lamb Do Pyaza</b>	<b>\$21.50</b>
Lamb cooked with diced onion with a hint of cumin served with whole red chillies.	
<b>Lamb Dhansak</b>	<b>\$21.50</b>
Diced Lamb cooked with lentils in onion and cashew gravy, fresh coriander.	
<b>Goat curry</b>	<b>\$21.50</b>
Goat with bone North indian favourite meat dish. fresh coriander.	
<b>Goat Kali Mirch</b>	<b>\$21.50</b>
Goat with bone cooked in spiced creamy gravy black pepper of cashew nuts garnished coriander.	
<b>Goat Saagwala</b>	<b>\$21.50</b>
Goat in a fresh spinach gravy with fresh herbs and spices garnished with julienne ginger.	

**INDO- CHINESE -VEG**

<b>Veg Hakka Noodles</b>	<b>\$18.00</b>
Hugely Popular Stir fried noodles veggies and sauce indian style	
<b>Veg Schezwan Noodles</b>	<b>\$18.00</b>
Hugely Popular Stir fried noodles veggies and sauce indian style	
<b>Paneer Schezwan Noodles</b>	<b>\$18.00</b>
Hugely Popular Stir fried noodles veggies and Schezwan sauce spices indian style	
<b>Veg Manchurian dry/gravy</b>	<b>\$19.00</b>
Veg manchurian sauce or gravy in which the fried veggies balls are tossed and dunked	
<b>Paneer Chilly dry/gravy</b>	<b>\$20.00</b>
cubes paneer deep fried indo chinese sauce sour and spicy chilli sauce.	
<b>Paneer Schezwan dry/gravy</b>	<b>\$20.00</b>
cubes paneer deep fried indo chinese schezwan sauce sour and spicy chilli sauce.	
<b>Paneer 65/dry</b>	<b>\$20.00</b>
crispy paneer cubes tossed with a savoury spiced and yoghurt mix herbs,	
<b>Crispy Paneer/dry</b>	<b>\$20.00</b>
Diced paneer deep fried with breadcrumbs indo chinese sauces spice garnished spring onion.	
<b>Gobi Chilly dry/gravy</b>	<b>\$20.00</b>
Crispy cauliflower florist are batter coated deep fried.	
<b>Honey Cauliflower dry/gravy</b>	<b>\$20.00</b>
Crispy cauliflower florist are batter coated deep fried honey flavoured.	
<b>Mushroom Chilly /dry</b>	<b>\$20.00</b>
Mushroom cottage deep frying spicy chilly sauce.	
<b>Veg Fried Rice</b>	<b>\$18.00</b>
Chopped vegetable soya sauce bombay style.	
<b>Veg Schezwan Fried Rice</b>	<b>\$18.00</b>
Chopped vegetable soya sauce bombay style spicy Schezwan.	
<b>Soya Chilly gravy/dry</b>	<b>\$20.00</b>
Soya pieces coatin	

**INDO- CHINESE -NON-VEG**

<b>Chicken Hakka Noodles</b>	<b>\$19.00</b>
Hugely Popular Stir fried noodles chicken boiled, veggies and sauce indian style.	
<b>Chicken Schezwan Noodles</b>	<b>\$19.00</b>
Chicken Schezwan sauce noodles is a spicy and flavorful Indo-Chinese sauce mouthwatering.	
<b>Chicken Fried Rice</b>	<b>\$19.00</b>
Fresh vegetable chooped rice and chicken to the veggie and egg mixture.	
<b>Egg Fried Rice</b>	<b>\$18.50</b>
veggie and egg mixture, soya sauce.	
<b>Chicken Lollipops (8pcs)</b>	<b>\$16.50</b>
Special cut chicken wings cooked in chef's special homemade sauce.	
<b>Chicken Chilly Gravy/dry</b>	<b>\$19.99</b>
Battered Fried Chicken tossed with onion, capsicum Vinegar & Soy Sauce.	
<b>Lamb Black Pepper /dry</b>	<b>\$21.00</b>
Deep fried battered lamb cubes, onion, capsicum, chilli sauce,	
<b>Chicken Manchurian Dry/gravy</b>	<b>\$19.99</b>
Deep fried chicken balls one word for this recipe. they are yummy	
<b>Chicken Schezwan dry/gravy</b>	<b>\$19.99</b>
Schezwan chezwan chicken is a popular Chinese tossing crisp chicken in moderately hot, spicy, sweet and flavorful Szechuan sauce.	
<b>Chicken 65 dry</b>	<b>\$19.99</b>
A simple fried chicken flavour of curd, chillies, garlic, curry leaves and the unique spice blend.	
<b>Chicken Garlic Pepper/dry</b>	<b>\$19.99</b>
Chicken fried salt and pepper. Season one side completely with garlic pepperender, juicy, buttery black	
<b>Roasted Lamb chilly</b>	<b>\$21.00</b>
Roasted lamb, deep fried, garlic and season with red pepper flakes, onion, capsicum all spice,	

**BIRYANIS/RICE**

<b>Vegetable Biryani</b>	<b>\$18.00</b>
Basmati rice, mix vegetables cooked with spices and condiments in Biryani style.	
<b>Vegetable Biryani Family Pack</b>	<b>\$55.00</b>
<b>Hyderabadi Chicken Dum Biryani</b>	<b>\$19.00</b>
Basmati rice, Chicken cooked with spices and condiments in Biryani style	
<b>Hyderabadi Chicken Dum Biryani Family Pack</b>	<b>\$60.00</b>
<b>Lamb Biryani</b>	<b>\$20.00</b>
Basmati rice and lamb cooked with spices and condiments in Biryani style.	
<b>Lamb Biryani Family Pack</b>	<b>\$65.00</b>
<b>Goat Biryani</b>	<b>\$20.00</b>
Basmati rice and Goat cooked with spices and condiments in Biryani style.	
<b>Goat Biryani Family Pack</b>	<b>\$65.00</b>
<b>Prawn Biryani</b>	<b>\$21.00</b>
Basmati rice and Prawn cooked With spices and condiments in Biryani style.	
<b>Prawn Biryani Family Pack</b>	<b>\$70.00</b>
<b>Jeera Rice</b>	<b>\$7.00</b>
Basmati Rice Flavoured with Cumin and Coriander.	
<b>Plain Basmati Rice</b>	<b>\$5.00</b>
Steamed fine flavour basmati rice.	
<b>Saffron Basmati Rice</b>	<b>\$7.00</b>
Basmati Rice Flavoured with Saffron.	
<b>Peas Pulav</b>	<b>\$7.00</b>
<b>Vegetable Pulav</b>	<b>\$8.00</b>
<b>Curd Rice</b>	<b>\$8.50</b>
<b>Coconut Rice</b>	<b>\$8.50</b>



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