

\$4.00

# **APPETIZERS (VEG)**

### SAMOSA (2 PIECES)

Perfectly spiced potatoes in a crispy pastry wrapper. Served with mint and tamarind chutneys.

### PAKORA (8 PIECES) \$5.00

A delicious spiced combination of assorted vegetables fried to perfection and served with mint and tamarind chutney.

### ALOO TIKKI (2 PIECES) \$3.50

Spicy aloo tikki with crispy outside and soft inside made out of boiled potatoes and served with mint and tamarind chutney.

#### HARA BHARA KABAB \$6.50

A healthy and delicious Indian vegetarian snack made with spinach, potatoes and green peas.

#### PANEER TIKKA \$11.95

Paneer tikka is an Indian dish made from chunks of paneer marinated in spices and grilled in a tandoor with green pepper and onion.

#### PAPPADAM \$2.95

#### VEG PLATTER \$10.95

Pakora (4pc), hara bhara kabab (4pc), paneer tikka (2pc) and aloo tikki (2pc) with tamarind chutney.

# **APPETIZERS (NON VEG)**

#### **FISH AMRITSARI**

\$8.95

Chunky white fish marinated in lime, ginger and garlic, coated in a spiced graham flour batter with mint chutney.

#### CHICKEN PAKORA

Boneless chicken marinated in lime, ginger and garlic, coated in a spiced graham flour batter with mint chutney.

#### CHICKEN TIKKA

\$10.95

\$10.95

Charbroiled chunks of boneless chicken marinated in lemon juice and our chef's special spice blend.

## **TANDOORI WINGS (10 PIECES) \$9.95**

Chicken wings in tandoor with monsoon blend of spices.

#### SEEKH KEBAB \$12.95

Spiced ground chicken mixed with fresh herbs and grilled in tandoor.

#### TANDOORI CHICKEN \$11.95

Half chicken marinated in yogurt and blend of unique spices.

#### NON-VEG PLATTER \$12.95

Tandoori wings (2pc), kabab (4pc), chicken tikka (2pc) and chicken pakora (4pc) with dhaba Chutney.

<sup>\*</sup> Applicable taxes are extra.

# SIDE ORDERS

### BUTTER SAUCE \$2.95

Rich tomato cream gravy.

### RICE \$2.95

Traditional long grain basmati rice with cumin (without cumin available upon request).

### RAITA \$4.00

Indian condiment made with yogurt and seasoned with spices and herbs.

#### INDIAN STYLE SALAD \$4.00

Sliced tomatoes, cucumber, onion and carrots with monsoon spice and lemon dressing.

### CHUTNEY \$1.75

A perfect mixture of spices, vegetables and fruits. (Choose Dhaba, Tamarind, mint, coconut).

#### PUNJABI PICKLE \$1.00

A variety of vegetables finely chopped and marinated in edible oil with various spices.

# **BREADS**

### NAAN \$2.00

This flatbread from north of India is pillowy with dark charred bubbles and a crispy bottom made in a traditional clay oven.

#### GARLIC NAAN

Garnished naan with garlic and herbs is the perfect start to your Indian-inspired feast.

\$2.50

### LACHA PARANTHA \$2.50

Multi-layered oven-baked north Indian flat bread. Tricky to make but very delicious.

#### TAWA ROTI \$1.25

Traditional flat bread originating from South Asia. Normally eaten with cooked vegetable or curry.

#### TANDOORI ROTI \$1.50

Traditional flat bread made in clay oven and garnished with butter on top.

#### NAAN PLATTER \$ 5.50

1 lacha parantha , 2 naan slice, 2 garlic naan slice, 1 tandoori roti

<sup>\*</sup> Applicable taxes are extra.

# **CHICKEN**

#### **CHICKEN BIRYANI**

\$13.95

Classic steam-cooked. Mughal influenced ,dish of fragant herbs and perfectly speiced basmati rice.

#### **BUTTER CHICKEN**

\$14.95

A Monsoon speciality. Chicken and creamy curry recipe combined with ethnic spices.

#### **KARHAI CHICKEN**

\$14.95

Boneless chicken noted for its spicy taste and use of bell peppers cooked with tomatoes and spices.

#### **CHICKEN CURRY**

\$12.95

A rustic and authentic Indian dish cooked in traditional spices and fragrant coriander.

#### DHABA CHICKEN CURRY \$12.95

Full bone-in legs and thigh cooked in Punjabi masala.

#### CHICKEN VINDALOO

\$13.25

Chicken and potatoes simmered in a coconut curry sauce with rare spices.

#### **CHILLY CHICKEN**

\$13.95

A spicy, tasty, stir-fried chicken dish with vegetables and light gravy full of flavour.

#### CHICKEN TIKKA MASALA \$14.95

Chicken generously marinated in onion, ginger and tomato sauce slowly cooked in our clay oven.



## MONSOON PAPA CHICKEN \$13.95

Our century-old family secret recipe blend of perfection of secret spices with chicken.

#### **MUGHLAI CHICKEN**

\$14.95

A very famous royal tastes chicken. Developed in medieval India by the people of Mughal.

<sup>\*</sup> Applicable taxes are extra.



# **VEGETABLE**

### **DAL TADKA**

\$8.95

Lentils cooked with generous amount of fried onion, tomato and spices.

#### **ALOO GOBHI**

\$8.95

Delicious pure vegetarian dish made with potatoes, cauliflower and a blend of spices.

## CHANNA MASALA \$8.95

Chickpeas and tomatoes simmered with a mixture of garlic, ginger, onion, chillies and exotic spices.

#### **MIXED VEG**

\$8.95

Various vegetables stir-fried with spices.

# MALAI KOFTA \$10.25

Grated Indian potato and vegetable dumplings in a rich and creamy tomato gravy.

## PALAK PANEER \$11.95

Famous vegetarian North Indian dish consisting of spinach and paneer in a thick sauce made from pureed spinach and seasoned with spices.

## **BUTTER PANEER** \$11.95

Paneer with perfect combination of spiciness and creaminess of its gravy makes it simply irresistible and versatile.

## KARAHI PANEER \$12.95

It's a mouthwatering combination of paneer, capsicum, tomato, onion and traditional Indian spices.

# SHAHI PANEER \$12.95

Delicious North Indian curry made with paneer and tomato based rich gravy with spices.

# CHILLI PANEER \$12.95

It's a melt in your mouth starter flavoured with all the ethnic Indian flavours.

<sup>\*</sup> Applicable taxes are extra.

# LAMB

### LAMB ROGAN JOSH \$17.95

Hot and spicy slow cooked curry lamb with loads of flavour.

#### LAMB VINDALOO \$17.95

Lamb and potatoes simmered in a spicy tangy curry with coconut and rare spices.

# FISH

#### FISH JALFREZI

\$15.95

One of the most popular Indian style dishes in the UK. A thick, spicy curry with coconut, onions, green chillies and tomato.

#### FISH CURRY

\$13.95

A rustic and authentic Indian dish cooked in traditional spices and fragrant coriander.

# BEEF

#### **BEEF CURRY**

\$12.95

A rich, fragrant curry made with a tender cut of beef sirloin, is fragrant with ginger and coriander.

# **MONSOON THALI COMBOS**

#### **VEGETARIAN PLATE**

\$11.00

Pick any two vegetarian choices from the menu. Comes with a full naan and rice.

#### **MEAT PLATE**

\$13.00

\$2.50

Pick any two meat choices from the menu. Comes with a full naan and rice. (Lamb or fish dishes are \$1.00 extra).

Both plates includes kheer as dessert.



# DRINKS

BOTTLED WATER	•
PREMIUM DRINKS	
MANGO LASSI or SWEET LASSI	\$3.50
INDIAN SPICE TEA (2 CUPS)	\$3.50
INDIAN COLD COFFEE	\$3.00
MILK, CHOCOLATE MILK	\$2.50

COKE, DIET COKE, SPRITE

# **DESSERT**

KHEER	\$3.50
RASMALAI	\$3.50
GALAB JUMAN (2 PIECES)	\$3.50
With vanilla ice cream.	
RASGULLA (2 PIECES)	\$3.50
With vanilla ice cream.	

<sup>\*</sup> Applicable taxes are extra.