

Aja

INDIAN STREET FOOD



ENJOY THE TASTE OF INDIAN STREET FOOD

TRADING HOURS

MONDAY - SUNDAY
11:30 AM - 2:30 PM | 5 PM - 10 PM

ORDER ONLINE AT WWW.AJA.CO.NZ

DELIVERY PARTNERS



Follow us on

Aja Indian Street Food

034214221

**SHOP 1 225 LINWOOD AVENUE
 LINWOOD 8011**



**CATERING
 SERVICES
 AVAILABLE**

LUNCH SPECIAL COMBO \$15.99
 ANY CHICKEN/ LAMB OR VEGETARIAN CURRY COMES WITH RICE AND NAAN

INDIAN STREET FOOD

PANI PURI

PANI PURI IS AN IMMENSELY POPULAR INDIAN STREET FOOD OF CRISPY, HOLLOW, FRIED DOUGH BALLS (PURI) STUFFED WITH BOILED POTATOES OR STEAMED MOONG SPROUTS OR BOILED CHICKPEAS OR WHITE PEAS TOGETHER WITH SPICY TANGY WATER AND A SWEET CHUTNEY.

\$9.99

DAHI PURI

ENJOY THIS TASTY DAHI PURI WITH AN ARRAY OF SWEET, SOUR, TANGY AND SPICY FLAVORS! THIS POPULAR CHAAT SNACK IS CRISPY ON THE OUTSIDE AND SOFT ON THE INSIDE. IT IS FILLED WITH BOILED POTATO CUBES, SPICY RED CHILI CHUTNEY, SWEET TAMARIND CHUTNEY AND GREEN CILANTRO CHUTNEY.

\$11.99

BHEL PURI

IT IS A POPULAR INDIAN STREET FOOD MADE WITH PUFFED RICE, PEANUTS, CHAAT CHUTNEYS, ONIONS, TOMATOES & SEV.

\$9.99

BHALLA PAPDI CHAAT

DAHI BHALLA PAPDI CHAAT IS A YUMMY INDIAN SNACK. IT IS IN FACT A COMBINATION OF TWO POPULAR INDIAN DISHES - THE DAHI BHALLA (DAHI VADA) AND PAPDI CHAAT. IN THIS RECIPE THE SOFT BHALLAS MADE FROM URAD AND MOONG DAL ARE COMBINED WITH THE CRUNCHY PAPDI AND TOPPED WITH SWEET AND TANGY YOGURT AND VARIOUS CHUTNEYS.

\$12.99

DAHI BHALLA

POPULAR AND TASTY NORTH INDIAN SNACK MADE WITH LENTILS AND TOPPED UP WITH TAMARIND AND MINT CHUTNEY.

\$11.99

SAMOSA CHAAT

SMASHED TWO SAMOSAS TOPPED WITH LAYERS OF YOGURT, MINT CHUTNEY, TAMARIND CHUTNEY, SEV, AND FRESH CORIANDER.

\$12.99

SAMOSE CHOLLE

SMASHED TWO SAMOSAS TOPPED WITH LAYERS OF CHICKPEAS CURRY, MINT CHUTNEY, TAMARIND CHUTNEY, SEV, AND FRESH CORIANDER AND ONIONS.

\$13.99

ALLOO TIKKI CHAAT

ALLOO TIKKI TOPPED WITH YOGHURT, TAMARIND SAUCE AND MINT SAUCE.

\$12.99

ALLOO TIKKI CHOLLE

ALLOO TIKKI TOPPED WITH CHICKPEA CURRY, TAMARIND SAUCE, MINT SAUCE, FRESH CORIANDER AND ONIONS.

\$13.99

CHOLLE BHATURE

SPICY CHICKPEAS, FRIED BREAD. SERVED WITH ONIONS, CILANTRO, AND LEMON. A FILLING AND FLAVORFUL INDIAN DISH.

\$18.99

AMRITSARI KULCHE CHOLLE

STUFFED NAAN WITH SPICED POTATOES AND SPICES SERVED WITH CHICKPEAS CURRY.

\$19.99

STARTERS

VEGETABLE SAMOSA

A DEEP-FRIED FLAKY PASTRY STUFFED WITH SPICED POTATOES AND PEAS. TWO PIECES PER PORTION.

\$7.99

ONION BHAJI

CRISPY ONION FRITTERS, FRESH HERBS MIXED WITH CHICKPEA FLOUR AND THEN DEEP FRIED. SIX PIECES PER PORTION.

\$9.99

PANEER PAKODA

HOMEMADE INDIAN COTTAGE CHEESE STUFFED WITH HERBS, DIPPED IN A SPICED CHICKPEA BATTER AND FINISHED IN HOT OIL. FIVE PIECES PER PORTION.

\$16.99

ALOO TIKKI

CRISPY MADE FROM MASHED POTATOES, GROUND SPICES, HERBS, AND FINISHED IN HOT OIL. SIX PIECES PER PORTION.

\$14.99

VEGETABLE PAKODA

SELECTION OF FRESH VEGETABLES AND ONION DIPPED IN A CHICKPEA BATTER AND DEEP FRIED. SIX PIECES PER PORTION

\$9.99

PANEER TIKKA

HOMEMADE INDIAN COTTAGE CHEESE MARINATED IN YOGHURT AND SPICES, SKEWERED WITH GREEN PEPPER AND ONION. ROASTED IN CHARCOAL TANDOOR. EIGHT PIECES PER PORTION.

\$18.99

PANEER 65

A SOUTH INDIAN DISH WITH CRISPY PANEER, TOSSED WITH CURRY LEAVES AND MUSTARD SEEDS.

\$18.99

HONEY CAULIFLOWER

CRISPY AND CRUNCHY CAULIFLOWER, FRIED AND TOSSED IN TANGY SAUCE.

\$18.99

TANDOORI SOYA CHAAP

SOYA CHUNKS MARINATED IN SPICES AND YOGHURT, THEN ROASTED IN CHARCOAL TANDOOR. EIGHT PIECES PER PORTION.

\$16.99

SOYA MALAI CHAAP

SOYA CHUNKS MARINATED IN HERBS, SPICES, GINGER, GARLIC AND CREAM, THEN ROASTED IN CHARCOAL TANDOOR. EIGHT PIECES PER PORTION.

\$16.99

CHICKEN 65

BONELESS CHICKEN BATTERED AND DEEP FRIED SAUTÉED WITH YOGHURT, SPICES, MUSTARD SEEDS AND CURRY LEAVES.

\$18.99

CHICKEN LOLLIPOP

DELICIOUSLY SEASONED AND CRISPY CHICKEN WINGS IN HOT GARLIC SAUCE.

\$16.99

CRISPY CHICKEN PAKODA

BONELESS CHUNKS OF CHICKEN COATED IN CRUNCHY BATTER AND FRIED TILL CRISPY.

\$16.99

TANDOORI CHICKEN

TENDER SPRING CHICKEN MARINATED WITH FRESH HERBS AND SPICES, THEN SKEWERED, AND COOKED TO PERFECTION IN CHARCOAL TANDOOR.

\$16.99
 HALF

\$25.99
 FULL

CHICKEN TIKKA

FILLETS OF CHICKEN MARINATED IN SPICES AND YOGHURT, THEN ROASTED IN CHARCOAL TANDOOR. FIVE PIECES PER PORTION

\$17.99

MALAI CHICKEN TIKKA

CHEF SPECIAL CHICKEN MARINATED WITH YOGHURT, SPICES, CASHEW, AND FRESH GROUND SPICES. COOKED IN CHARCOAL TANDOOR. FIVE PIECES PER PORTION

\$17.99

LAMB SHEEKH KEBAB

LAMB MINCE MARINATED IN SPICES AND COOKED ON A SKEWER IN THE CHARCOAL TANDOOR. EIGHT PIECES PER PORTION.

\$18.99

LAMB CHOPS

DIPPED IN A SPICY MARINADE, SKEWERED, AND COOKED IN THE CHARCOAL TANDOOR. FOUR PIECES PER PORTION.

\$23.99

GARLIC PRAWNS

MARINATED WITH FRESH HERBS AND SPICES, COOKED DELICATELY IN CHARCOAL TANDOOR. EIGHT PIECES PER PORTION.

\$22.99

AMRITSARI FISH

FILLETED FISH MARINATED OVERNIGHT IN GARLIC GINGER PASTE, DIPPED IN CHICKPEA FLOUR WITH HERBS AND SPICES, THEN DEEP FRIED. EIGHT PIECES PER PORTION.

\$22.99

PLATTERS

MIX PLATTER FOR TWO

CONSISTS OF CHICKEN TIKKA, SHEEKH KEBAB, VEG SAMOSA, ONION BHAJI

\$30

VEG PLATTER FOR TWO

CONSISTS OF SAMOSA, ONION BHAJI, ALOO TIKKI, MIX PAKODA

\$24

NON-VEG PLATTER FOR TWO

CONSISTS OF CHICKEN TIKKA, MALAI TIKKA, SHEEKH KEBAB, LAMB CHOPS

\$33

INDO-CHINESE

MANCHURIAN (DRY/ SEMI GRAVY/ GRAVY)

FIRST DIPPED IN A BATTER AND THEN DEEP FRIED UNTIL CRISPY SAUTÉED WITH GARLIC, CHILI, AND SPICES.

VEGETARIAN \$17.99 | GOBI \$16.99 | CHICKEN \$18.99

CHILLI CHICKEN (DRY/SEMI GRAVY/GRAVY)

PIECES OF CHICKEN COOKED WITH ONION, CAPSICUM, AND GREEN CHILIES IN SOY SAUCE.

\$18.99

CHILLI PANEER (DRY/SEMI GRAVY/GRAVY)

PIECES OF HOMEMADE COTTAGE CHEESE COOKED WITH ONION, CAPSICUM, AND GREEN CHILIES IN SOY SAUCE.

\$18.99

NOODLES

IT IS A POPULAR INDO-CHINESE DISH OF STIR-FRIED NOODLES, VEGGIES, AND SAUCES.

VEGETARIAN \$16.99 | CHICKEN \$17.99

FRIED RICE

THIS CLASSIC INDO-CHINESE STYLE RICE IS MIXED WITH AROMATICS, FRAGRANT SPICES, AND SEASONINGS FOR AN INCREDIBLY HEARTY, FLAVOURFUL FRIED RICE.

VEGETARIAN \$16.99 | CHICKEN \$17.99

MAINS

CHICKEN DISHES (DAIRY-FREE OPTIONS AVAILABLE PLEASE ASK)

BUTTER CHICKEN

DELICACY OF BARBECUED CHICKEN COOKED IN A CREAMY TOMATO SAUCE.

\$20.99

INDIAN BUTTER CHICKEN

DELICACY OF BARBECUED CHICKEN COOKED IN A CREAMY TOMATO SAUCE. A LITTLE SPICY

\$22.99

CHICKEN TIKKA MASALA

MARINATED CHICKEN COOKED IN THE CHARCOAL TANDOOR THEN PREPARED IN A SECRET RECIPE OF YOGHURT, SPICE, AND CREAM.

\$20.99

MANGO CHICKEN

CHICKEN COOKED IN AN AROMATIC MANGO SAUCE AND TEMPERED WITH CREAM, HERBS AND SPICES.

\$20.99

CHICKEN KORMA

BONELESS CHICKEN PIECES COOKED IN A RICH CREAMY SAUCE MADE OF ALMONDS, CREAM AND SPICES.

\$20.99

CHICKEN SAAGWALA

SUCCULENT PIECES OF CHICKEN COOKED IN SPINACH GRAVY WITH FRESH TOMATOES, GINGER, GARLIC, AND SPICES.

\$20.99

CHICKEN MADRAS

A TRADITIONAL SOUTH INDIAN DISH COOKED WITH CURRY LEAVES, COCONUT MILK AND TOMATOES.

\$20.99

CHICKEN VINDALOO

A CHILLY HOT DISH FROM GOA COOKED WITH VINEGAR, SPICES AND CORIANDER WHICH WE RECOMMEND FOR THE ADVENTURES.

\$20.99

CHICKEN DOPIAZA

BONELESS CHICKEN TOSSED WITH CHUNKS OF ONION IN A VEGETABLE GRAVY ALONG WITH HERBS, SPICES.

\$20.99

CHICKEN KADAI

CHICKEN COOKED WITH CRUSHED TOMATOES, ONIONS, CAPSICUM, CREAM AND FRESH CORIANDER. IT HAS A THICK GRAVY AND GOES WELL WITH GARLIC NAAN.

\$20.99

CHICKEN JALFREZI

THIS DISH COMES FROM AMRITSAR-PUNJAB. THIS DISH IS TANGY, SPICY, FLAVORFUL AND GOES WELL WITH BUTTER NAAN.

\$20.99

METHI CHICKEN

CHICKEN COOKED WITH DRY FENUGREEK LEAVES, GARLIC AND TOMATOES.

\$20.99

HANDI CHICKEN

BONELESS CHICKEN COOKED IN A RICH, SPICY, ONION AND TOMATO BASED SAUCE, FINISHED WITH A TOUCH OF CREAM.

\$20.99

CHICKEN BHUNA

BONELESS SPRING CHICKEN STIR FRIED WITH ONION, GINGER, GARLIC, HERBS AND SPICES, FRESH CORIANDER AND GARAM MASALA.

\$22.99

LAMB DISHES (DAIRY-FREE OPTIONS AVAILABLE PLEASE ASK)

LAMB BUTTER

INDULGE IN THE EPITOME OF NORTH INDIAN FLAVOURS WITH OUR DELECTABLE LAMB BUTTER MASALA. LOVINGLY SIMMERED IN A RICH, VELVETY TOMATO-BASED GRAVY, ENHANCED WITH AROMATIC SPICES AND A HINT OF CREAM, TO CREATE A HARMONIOUS FUSION OF TASTE AND TEXTURE.

\$22.99

LAMB TIKKA MASALA

TENDER LAMB PREPARED IN A SECRET RECIPE OF YOGHURT, SPICE, AND CREAM.

\$22.99

LAMB ROGAN JOSH

LEAN LAMB COOKED WITH AN EXOTIC BLEND OF ROASTED AND CRUSHED SPICES. SPECIAL DISH OF KASHMIR.

\$22.99

LAMB BHUNA

LAMB CHUNKS STIR FRIED WITH ONION, GINGER, GARLIC, HERBS AND SPICES, CAPSICUM, FRESH CORIANDER AND GARAM MASALA.

\$22.99

LAMB VINDALOO

A CHILLY HOT DISH FROM GOA COOKED WITH VINEGAR, SPICES AND CORIANDER WHICH WE RECOMMEND FOR THE ADVENTURES.

\$22.99

LAMB MADARS

A TRADITIONAL SOUTH INDIAN DISH COOKED WITH CURRY LEAVES, COCONUT MILK AND TOMATOES.

\$22.99

LAMB DOPIAZA

TENDER DICED LAMB TOSSED WITH CHUNKS OF ONION IN A VEGETABLE GRAVY ALONG WITH HERBS, SPICES.

\$22.99

LAMB KADAI

LAMB COOKED WITH CRUSHED TOMATOES, ONIONS, CAPSICUM, CREAM AND FRESH CORIANDER. IT HAS A THICK GRAVY AND GOES REALLY WELL WITH CHEESE AND GARLIC NAAN.

\$22.99

LAMB KORMA

TENDER DICED LAMB COOKED IN A RICH CREAMY SAUCE MADE OF ALMONDS, CREAM AND SPICES.

\$22.99

LAMB SAAGWALA

TENDER PIECES OF LAMB COOKED IN SPINACH GRAVY WITH FRESH TOMATOES, GINGER, GARLIC, AND SPICES.

\$22.99

LAMB JALFREZI

THIS DISH COMES FROM AMRITSAR-PUNJAB. THIS DISH IS TANGY, SPICY, FLAVOURFUL AND GOES WELL WITH BUTTER NAAN.

\$22.99

LAMB HANDI

LEAN LAMB COOKED IN A RICH, SPICY, ONION AND TOMATO-BASED SAUCE, FINISHED WITH A TOUCH OF CREAM.

\$22.99

GOAT CURRY

CHUNKS OF GOAT COOKED WITH EXOTIC HERBS IN THE TRADITIONAL NORTH INDIAN STYLE.

\$24.99

SEAFOOD DISHES (DAIRY-FREE OPTIONS AVAILABLE PLEASE ASK)

PRAWN BUTTER

INDULGE IN THE EPITOME OF NORTH INDIAN FLAVOURS WITH OUR DELECTABLE PRAWN BUTTER MASALA. LOVINGLY SIMMERED IN A RICH, VELVETY TOMATO-BASED GRAVY, ENHANCED WITH AROMATIC SPICES AND A HINT OF CREAM, TO CREATE A HARMONIOUS FUSION OF TASTE AND TEXTURE.

\$24.99

PRAWN VINDALOO

A CHILLY HOT DISH FROM GOA COOKED WITH VINEGAR, SPICES AND CORIANDER WHICH WE RECOMMEND FOR THE ADVENTURES.

\$24.99

PRAWN SAAGWALA

A DELIGHTFUL COMBINATION OF PRAWNS COOKED IN SPINACH GRAVY WITH FRESH TOMATOES, GINGER, GARLIC, AND SPICES.

\$24.99

PRAWN KADAI

COOKED WITH CRUSHED TOMATOES, ONIONS, CAPSICUM, CREAM AND FRESH CORIANDER. IT HAS A THICK GRAVY AND GOES WELL WITH CHEESE AND GARLIC NAAN.

\$24.99

PRAWN JALFREZI

THIS DISH COMES FROM AMRITSAR-PUNJAB. THIS DISH IS TANGY, SPICY, FLAVOURFUL AND GOES WELL WITH BUTTER NAAN.

\$24.99

FISH TIKKA MASALA

FISH PREPARED IN A SECRET RECIPE OF YOGHURT, SPICE, AND CREAM.

\$24.99

FISH MADRAS

A TRADITIONAL SOUTH INDIAN DISH COOKED WITH CURRY LEAVES, COCONUT MILK AND TOMATOES.

\$24.99

FISH KORMA

FISH COOKED IN A RICH CREAMY SAUCE MADE OF ALMONDS, CREAM, AND SPICES.

\$24.99

FISH VINDALOO

A CHILLY HOT DISH FROM GOA COOKED WITH VINEGAR, SPICES AND CORIANDER WHICH WE RECOMMEND FOR THE ADVENTURES.

\$24.99

VEGETARIAN DISHES (DAIRY-FREE OPTIONS AVAILABLE PLEASE ASK)

DAL MAKHANI

Black lentils and kidney beans cooked over a low heat with spices, ghee and cream.

\$18.99

DAL TADKA

Yellow split lentils cooked with ginger, garlic, tomatoes, cumin seeds and turmeric, goes well with Tandoori Roti.

\$18.99

CHANNA MASALA

Chickpeas cooked with ginger, garlic, onions & tomatoes, finished with freshly ground spices and amchur.

\$18.99

VEGETABLE JALFREZI

THIS DISH COMES FROM AMRITSAR-PUNJAB. THIS DISH IS TANGY, SPICY, FLAVOURFUL AND GOES WELL WITH BUTTER NAAN.

\$18.99

ALOO JEERA

DICED POTATOS COOKED WITH CUMIN SEEDS AND SPICES.

\$18.99

ALOO GOBHI

POTATOES AND FLORETS OF CAULIFLOWER COOKED WITH CUMIN SEEDS, TURMERIC, CORIANDER, AND SPICES.

\$18.99

ALOO MATAR

DICED POTATOES AND PEAS COOKED WITH TOMATOS, SPICES AND HERBS.

\$18.99

ALOO PALAK

POTATOES AND SPINACH GRAVY COOKED TOGETHER IN A BLEND OF HOMEMADE SPICES.

\$18.99

MATAR MALAI METHI

A RICH, CREAMY NORTH INDIAN CURRY MADE USING FRESH FENUGREEK LEAVES (METHI) AND GREEN PEAS.

\$18.99

HARA BHARA CHAMAN

MIX VEGETABLES COOKED IN A PUREE OF SPINACH AND LIGHTLY SPICED.

\$18.99

MALAI KOFTA

GRATED COTTAGE CHEESE, POTATOES AND SPICES MIXED TOGETHER AND DEEP FRIED AND SERVED WITH A CREAMY GRAVY MADE OF CRUSHED CASHEWS AND SPICES.

\$19.99

CHAAP TIKKA MASALA

SOYA CHUNKS COOKED IN ONION AND TOMATO SMOKED GRAVY.

\$19.99

CHAAP KADAI

SOYA CHUNKS COOKED WITH CAPSICUM, ONIONS, TOMATOES, AND SPICES.

\$19.99

PALAK PANEER

HOMEMADE COTTAGE CHEESE COOKED IN A PUREE OF SPINACH AND LIGHTLY SPICED.

\$19.99

SHAHI PANEER

HOMEMADE INDIAN COTTAGE CHEESE CUT IN CUBES AND COOKED WITH TOMATOES, CRUSHED ALMONDS, AND CREAM.

\$19.99

HANDI PANEER

PANEER COOKED IN A RICH, SPICY, ONION AND TOMATO BASED SAUCE, FINISHED WITH A TOUCH OF CREAM.

\$19.99

KADAI PANEER

HOMEMADE INDIAN COTTAGE CHEESE COOKED WITH CAPSICUM, ONIONS, TOMATOES, AND SPICES.

\$19.99

METHI PANEER

COTTAGE CHEESE COOKED IN FENUGREEK FLAVORED GRAVY LACED WITH CREAM.

\$19.99

VEGETABLE KORAMA

FRESH SEASONAL VEGETABLES COOKED IN A RICH CREAMY SAUCE MADE OF ALMONDS, CREAM, AND SPICES.

\$19.99

MIX VEGETABLE

FRESH SEASONAL VEGETABLES COOKED WITH CUMIN SEEDS, TURMERIC, CHOPPED TOMATOES AND SPICES.

\$19.99

BIRYANI

VEGETARIAN BIRYANI

SEASONAL GARDEN-FRESH VEGETABLES COOKED WITH BASMATI RICE, HERBS AND SPICES. THIS DELICIOUS MEAL IS SERVED WITH RAITA, AND POPPADOMS.

\$16.99

BIRYANI (CHICKEN / LAMB / PRAWN / GOAT) \$18.99/\$20.99/\$23.99/\$24.99

BASMATI RICE COOKED WITH CHICKEN/LAMB/PRAWN/GOAT. INFUSED WITH FRESH SPICES, FLAVOURED WITH SAFFRON AND GARNISHED WITH FRESH CORIANDER. A DELICIOUS WHOLESOME MEAL SERVED WITH RAITA, AND POPPADOM.

WRAPS (Serve with Chips)

BUTTER CHICKEN WRAP

\$15.99

TAWA SOYA CHAAP WRAP

\$15.99

PANEER TIKKA MASALA

\$15.99

RICE

BASMATI RICE

PLAIN STEAMED BASMATI RICE.

\$4.99

JEERA RICE

BASMATI RICE FLAVOURED WITH CUMIN SEEDS.

\$5.99

KASHMIRI PULAO

BASMATI RICE MIXED WITH CASHEWS, ALMONDS, SULTANAS, AND DESICCATED COCONUT.

\$7.99

MATAR PULAO

BASMATI RICE COOKED WITH PEAS, ONIONS, AND SPICES.

\$6.99

MIX VEG PULAO

BASMATI RICE COOKED WITH VEGETABLES.

\$7.99

CAULIFLOWER RICE

CAULIFLOWER BLEND AND COOKED WITH CUMIN AND TURMERIC.

\$9.99

SIDES

RAITA

YOGHURT MIXED WITH GROUND SPICES AND CUCUMBER.

\$4.99

POPPADUMS(4PCS)

\$2.99

MINT CHUTNEY

YOGHURT MIXED WITH MINT AND SPICES.

\$2.99

TAMARIND CHUTNEY

A SWEET AND TANGY SAUCE.

\$2.99

MANGO CHUTNEY

\$3.99

KACHUMBER SALAD

DICED ONIONS, TOMATOES, CUCUMBER, CORIANDER WITH A TOUCH OF LEMON JUICE AND SPICES.

\$5.99

ONION SALAD

\$4.99

BREADS

BUTTER NAAN

LEAVENED BREAD MADE OF REFINED FLOUR BAKED IN THE TANDOOR AND LACED WITH BUTTER.

\$4.99

GARLIC NAAN

LEAVENED BREAD SPRINKLED WITH CRUSHED GARLIC, BAKED IN THE CHARCOAL TANDOOR.

\$5.99

CHEESE NAAN

NAAN STUFFED WITH MOZZARELLA CHEESE

\$5.99

CHEESE AND GARLIC NAAN

NAAN STUFFED WITH MOZZARELLA CHEESE AND SPRINKLED WITH CRUSHED GARLIC.

\$6.99

CHEESE AND CHILLI NAAN

LEAVENED BREAD SPRINKLED WITH CRUSHED GREEN CHILIES, BAKED IN THE CHARCOAL TANDOOR.

\$6.99

CHILLI GARLIC NAAN

LEAVENED BREAD SPRINKLED WITH CRUSHED GREEN CHILIES AND GARLIC, BAKED IN THE CHARCOAL TANDOOR.

\$5.99

CHICKEN NAAN

NAAN WITH A STUFFING OF SPICED CHICKEN.

\$7.99

KEEMA NAAN

NAAN BREAD STUFFED WITH MILDLY SPICED LAMB.

\$7.99

PANEER KULCHA

NAAN STUFFED WITH HOMEMADE COTTAGE CHEESE AND SPICES. BAKED IN THE CHARCOAL TANDOOR.

\$6.99

ONION KULCHA

NAAN WITH A STUFFING OF ONION AND SPICES.

\$5.99

ALOO PARANTHA

UNLEAVENED WHOLEMEAL FLOUR BREAD STUFFED WITH POTATOES, ONION AND SPICES. BAKED IN THE CHARCOAL TANDOOR.

\$5.99

LACHA PARANTHA

UNLEAVENED WHOLEMEAL FLOUR BREAD LAYERED WITH LASHINGS OF GHEE. BAKED IN THE CHARCOAL TANDOOR.

\$4.99

TANDOORI ROTI

UNLEAVENED WHOLEMEAL FLOUR BREAD BAKED IN THE CHARCOAL TANDOOR.

\$4.99

GARLIC ROTI

UNLEAVENED BREAD SPRINKLED WITH GARLIC AND BAKED IN THE CHARCOAL TANDOOR.

\$4.99

PESHWARI NAAN

SEASONED WITH NUTS AND SULTANAS.

\$6.99

CHOCOLATE NAAN

\$7.99

DESERTS

GULAB JAMUN

\$4.99

AMRITSARI KULFI

\$7.99

MANGO KULFI

\$6.99

CHOCOLATE NAAN

\$7.99

DRINKS

MANGO LASSI

\$4.99

GINGER BEER

\$4.99

SALTED LASSI

\$4.99

COKE

\$2.99

SWEET LASSI

\$4.99

COKE ZERO

\$2.99

MASALA SODA

\$4.99

SPRITE

\$2.99

LEMON LIME BITTERS

\$4.99

FANTA

\$2.99