

DID YOU KNOW ?

Indian Cuisine - Consists of a variety of regional and traditional cuisines native to India. India is the spice capital of the world. Not all Indian dishes are spicy and not everyone is vegetarian. Given the diversity in soil, climate, culture, tradition, ethnic groups and religion these cuisines vary substantially and use locally available spices, herbs, vegetables and fruits. Indian food is based on six kinds of tastes (rasas) Sweet (Madura), Salty (lavana), Sour (amala), Pungent (Katu), Bitter (tikta) and Astringent (kasya). Historical events such as invasions, spice trade relations, and colonialism have played a role in introducing certain foods. Indian food can be cooked without any preparation, starting every dish from scratch and does not entertain canned foods.

Black pepper Corn

Used for its anti inflammatory and anti bacterial properties.

Cinnamon sticks

Contributes compacts diabetes and cholesterol problems

Chili peppers

Multiple health benefits and have powerful effects against bacteria and other infections.

Saffron

Has anti-oxidant disease preventing and health promoting properties

Ajwain seeds

Helps asthma, chest infections and has anti-bacterial chemicals.

Clove

Lowers blood pressure and relieves diabetes and heart disease

Bay leaf

Fights arthritis, cancer and kidney disease through powerful anti oxidant effects

Mustard seeds

Used to relieve muscle pain, rheumatism and

Mint

remedy for minor ailments such as headaches, fatigue and stress. Also helps with digestive problems including nausea.

Cumin

Has many properties as a digestive, anti-oxidant and immune stimulant. Also boosts metabolism.

Ginger

Has strong antioxidant effects fights nausea helps with weight loss. Anti-inflammatory and useful in lowering blood sugars and menstrual pain.

Curry leaf

Has a variety of healing and medicinal properties. A natural remedy for nausea relief, indigestion and heart burn.

MENU

December 8 to December 18

Indian cuisine have a unique talent for changing the way people perceive and experience

ORANGE AND GRAMPU BELLINI \$ 9.50

ORANGE JUICE, CLOVES, SPARKLING

MUMBAI MULE \$ 9.99

BOMBAY GIN, CILANTRO, FRESH GINGER, TURMERIC, GINGER BEER

TASTE OF INDIAN STREET \$ 14.99

ANDRA STYLE SAMOSA, GOAN CAFREAL PRAWN, MUGHAL MALAI CHICKEN
SERVED ON A BANANA LEAF WITH BURNED NIMBU, TOMATO CUCUMBER SALSA, YOGURT & MINT CHUTNEY

MALAI MURGH CAESAR SALAD

NAAN CROUTONS, TURMERIC CAESAR DRESSING

\$13.99 SMALL \$16.99 BOWL

CHICKEN MARINATED WITH YOGURT, GINGER GARLIC PASTE, CHEESE

KOLKATA KATI ROLL \$8.99

MALAI CHICKEN, EGG CHAPATI, VEGETABLES, CHUTNEY

LACKNOWI STYLE YAKHNI CHICKEN PULAO \$21.99

AGED FRAGRANTLY FLAVOURED RICE BLENDS PERFECTLY WITH CHICKEN
SERVED WITH MINTED YOGURT

KERALA STYLE SALMON MOLII \$ 26.99

SALMON POUCHED IN GINGER TURMERIC COCONUT SAUCE
SERVED WITH TEMPERED MASH POTATO

SHAAPU BEEF & NARIYAL ULARTHIYATHU \$ 26.99

KERALA ICONIC BEEF FRY WITH SHALLOTS, COCONUT AND CURRY LEAF, AVAILABLE IN ALL TODAY SHOP IN KERALA
SERVED WITH INDIAN BREAD & PULAO RICE

PUNJABI GAJAR HALWA \$8.99

TRIFLE OF ICE CREAM, CARROT PUDDING, NUTS

Appetizer full

Andra style Samosa

\$ 8.99

Goan Cafreal Prawns

\$ 13.99

Mughal Malai Chicken

\$13.99

3 course menu

\$ 39.99

Choose one Appetizer

Choose one main

Dessert

2 course menu

\$ 29.99

Choose one main

Dessert

plus taxes



We Take Pride in Preparing Our Food from Scratch Every Day....

Not all ingredients are listed in the menu description. please inform your server of any dietary restrictions or allergies.
Raw or uncooked meats, poultry, fish, shellfish, egg may increase your risk of food borne illness, especially if you have certain medical conditions.
We work closely with our partners to source sustainable & responsibly harvested ingredients.
Some ingredients are cooked in a deep fryer that also been used to cook meat products.
Our menu items are not prepared in an allergen-free environment. We support local suppliers..



GRAMPU	Clove
MUMBAI	Mumbai (formerly called Bombay) is a densely populated city on India's west coast.
ANDRA	Andhra Pradesh is a state in the south-eastern coastal region of India
SAMOSAS	Samosa is a fried pastry with a savory filling, including ingredients such as spiced potatoes, onions, and peas.
GOAN	Goa is a state in western India with coastlines stretching along the Arabian Sea
CAFREAL	Cafreal is a chicken preparation consumed widely in the Indian state of Goa. nvolves green chillies, fresh coriander leaves, onion, garlic, ginger, cinnamon, pepper, chilli, mace, clove powder and lime juice or vinegar.
MUGHAL	Mughal Empire was an early-modern empire that controlled much of South Asia between the 16th and 19th centuries
MALAI	Malai is a type of clotted cream, originating from the Indian subcontinent
KERALA	Kerala, a state on India's tropical Malabar Coast, has nearly 600km of Arabian Sea shoreline.
ULARTHIYATHU	Kerala beef fry is a dish made of beef, slow-roasted in a mixture of spices, onions, curry leaves, and coconut slivers, fried in coconut oil. The dish is also popularly known in Kerala as "Beef Ullarthiyathu".
CHUTNEY	Chutney is a spread in the cuisines of the Indian subcontinent.
NAAN	Naan is a soft and pillowy Indian-style flatbread traditionally made in a tandoor, or cylindrical clay oven
TURMERIC	Turmeric is a traditional Indian spice with a powerful compound called curcumin. might reduce swelling
KOLKATA	Kolkata (formerly Calcutta) is the capital of India's West Bengal state.
KATI ROLL	kati roll is a street-food dish originating from Kolkata, West Bengal, India. Roasted kebab wrapped in a paratha bread. Kati Rolls contain coriander chutney, egg, and chicken
CHAPPATI	Chapati, also known as roti, is an unleavened flatbread originating from the Indian subcontinent
LACKNOWI	Lucknow, a large city in northern India, is the capital of the state of Uttar Pradesh.
YAKHNI	Yakhni is a class of dishes prepared in a vast area from South Asia
PULAO	Pilau is a rice dish, or in some regions, a wheat dish, whose recipe usually involves cooking in stock or broth, adding spices, and other ingredients such as vegetables or meat, and employing some technique for achieving cooked grains that do not adhere to each other.
MOLII	Creamy and Rich, Mildly Spiced Fish Stew made with Coconut Milk, Tomatoes, Green Chilies and Pepper... A Traditional Kerala Easter Dish...!
SHAAPU	Kallu shappu or local toddy shops are a very sought after and dominant part of Kerala culture. It is a place where all your taste buds will compete to absorb the pure ethnic tastes of Kerala....
NARIYAL	Coconut
PUNJABI	Punjab, a state bordering Pakistan, is the heart of India's Sikh community.
GAJAR	Carrot
HALWA	Halva is a type of confectionery