

TANDOORI BREADS

Roti	• Whole wheat flour	3.50
Naan	• Plain	3.50
	• Garlic	4.00
	• Cheese / Cheese and Chilli / Cheese and Garlic	5.00
	• Keema (Lamb Mince) / Chicken	5.00
	• Kashmiri (Raisins, coconut, almonds and nuts)	5.00
Aloo Parantha		5.00
Onion Kulcha		5.00
Chocolate Naan		5.00
Bread Basket (Choice of any three breads)		12.00

APPETIZERS

Papadoms (6 Pieces)	6.00
Classic Indian cracker made from lentil flour, served with mango chutney.	
Vegetable Samosa (2 Pieces)	8.00
Flaky pastry stuffed with cumin flavored potatoes and peas, served with tamarind sauce.	
Aloo Pakoras (10 Pieces)	8.00
Sliced potatoes battered with chickpea flour and deep fried, served with tamarind chutney.	
Onion Bhaji (5 Pieces)	8.00
Slices of onions mixed in chickpea flour batter and deep fried, served with mint chutney.	
Nepalese Dumpling [momo] (6 Pieces)	12.00
A very popular Nepalese delicacy. Available chicken or Vegan. Served fried with home made chutney.	
Tandoori Mushroom (8 Pieces)	15.00
Whole button mushrooms dipped in tandoori marination and cooked in tandoor, served with mint dip.	
Grilled Prawns (6 Pieces)	16.00
Pan grilled prawns with mixed peppercorns, garlic and served with mint chutney.	
Chicken Tikka (5 Pieces)	16.00
Succulent marinated chicken barbecued to perfection and served with mint chutney.	
Kasthuri Kebab (5 Pieces)	16.00
Chicken breast pieces marinated with yogurt, fenugreek leaf, ginger, garlic, cream cheese, and green cardamom powder. Cooked in tandoor. Served with home made sauce.	
Seekh Kebab (5 Pieces)	16.00
Minced lamb meat with exotic herbs and spices, cooked on skewer served on salad with mint chutney.	
Chicken Chilli Dry (6 Pieces)	16.00
Stir fried chicken with garlic saute onion, capsicum and finish with ginger, lemon juice, soy sauce.	
Tandoori Prawns (8 Pieces)	16.00
Prawns marinated with yogurt and tandoori spices cooked to perfection in tandoor.	
Tandoori Chicken	Half 15.00 Full 25.00
Tender on bone chicken marinated with fresh curd, herbs, spices and cooked in tandoor.	
Mix Platter for 2	25.00
Two Pieces of following items. Onion bhajis, samosas, kasthuri kebab, tandoori chicken and seekh kebab.	
Kebab Platter for sharing	28.00
Two Pieces of tandoori chicken, seekh kebab, chicken tikka, tandoori prawn and kasthuri kebab.	
Vegetable Platter	19.00
Combination of samosa, onion bhaji, Aloo Pakora, and Vegan Dumpling (momo). 2 pieces each.	

ORIGINAL AND SALADS

Tandoori Prawn Salad	16.00
Prawn, sun dried tomatoes, onion, green pepper, mesclun with olive vinaigrette dressing.	
Sesame Chicken Salad or Chicken Tikka Salad	15.00
Boneless chicken kebab, cucumber, olives, tomato, mixed green salad with honey mustard dressing.	
Tandoori Mushroom Salad	15.00
Mushroom, green pepper, onion, green salad, Kalamata olives, with mint dressing.	

SEAFOOD CLASSICS

Prawn Saagwala	22.00
Cooked in garlic sauteed spinach puree with fresh tomatoes and ginger.	
Prawn Malabari	22.00
Prawns sauteed with onions, capsicum. Cooked in coconut milk sauce.	
Prawn Masala	22.00
Prawns cooked with capsicum, spices, tomatoes and garnished with coriander.	
Goan Fish Curry (Fish Tarakihi)	22.00
Chunky pieces of fish simmered to a perfect texture along with spices, herbs and coconut milk.	
Butter Prawns	22.00
Prawns cooked in creamy tomato based sauce.	

OUR SIGNATURE CURRIES

All our signature Curries are served with special rice preparation, a naan bread and a side salad.	
Badam Nalli (Lamb Shank)	25.00
Lamb shank cooked in a spiced yoghurt curry. A deliciously thick curry with ground spices, yoghurt and fresh coriander, tomato and ginger. Served with cumin rice.	
Chicken Chettinaad	25.00
A distinct curry from Chettinaad region of southern India made with coconut, red chillies, mustard seeds, ground spices and curry leaves. Served with peanut rice.	
Bengali Fish Curry	25.00
A delicious tender fish cooked in a curry with diced potato and aroma of mustard in each bite. Served with cumin rice. <i>Fish Snapper, Tarakihi, or Gurnard please ask your server for availability.</i>	
Paneer Tikka Masala	25.00
Marinated paneer tikka cooked to perfection in tandoor, finish with tomatoes, capsicum, onion with tikka sauce. Served with cumin rice or plain rice.	

ALL MAINS <i>All mains are served with Basmati rice.</i>	
Butter Chicken	20.00
Tender boneless chicken partially grilled and cooked in creamy masala butter sauce.	
Korma (Goat, Lamb or Chicken)	20.00
Cooked in a sumptuously creamy sauce which has a delicate blend of spices with grated coconut flakes.	
Mango Chicken	20.00
Refreshing Mango Flavors, cream and spices make this meal simply the best of all.	
Pasanda (Goat, Lamb or Chicken)	20.00
Cooked in a lovely mild curry with a deliciously nutty and creamy sauce made with cashews paste and finished with dry mint leaf.	
Lemon Chicken	20.00
Tender chicken cooked with onion tomato paste, fresh lemon juice and mild spices.	
Madras (Goat, Lamb or Chicken)	20.00
Simmered with coconut cream, mustard seeds and curry leaf.	
Bhoona Chicken	20.00
Chicken tikka pieces cooked with tomatoes, onions, ginger and garlic in thick sauce.	
Vindaloo (Goat, Lamb or Chicken)	20.00
Cooked in a hot curry with ground chilli, garam masala and fresh tomatoes - A famous dish from Goa.	
Chicken Tikka Masala	20.00
Chicken tikka pieces cooked in tomato based gravy finished with chopped ginger and coriander.	
Dhansak (Goat, Lamb or Chicken)	20.00
Slowly cooked with yellow lentils, chopped onions, tomatoes and coriander.	
Chicken Dopyaja	20.00
Aromatic dish cooked with onions, tomatoes tossed with fresh ginger and garlic.	
Kadhai (Goat, Lamb or Chicken)	20.00
Cooked with an abundance of ginger, tomatoes, coriander and onions.	
Lamb Roganjosh	20.00
One of the signature dish of Kashmiri cuisine, rich and flavor some with a medium spiciness.	
Jalfrezi (Goat, Lamb or Chicken)	20.00
Cooked with peppers and onions with coriander. A sweet and sour flavour.	
Chili Chicken	20.00
Chicken dices fried with batter of corn flour, eggs and then cooked with garlic,sauteed capsicum, onions, ginger and soya sauce, oriental style.	
Lamb Anari Gosht	20.00
Tender Lamb cooked with onions, tomatoes and finished with pomegranate spices and coriander.	
Saagwala (Goat, Lamb or Chicken)	20.00
Cooked in garlic sauteed spinach puree with fresh tomatoes and ginger.	
Mutton Handi (Goat curry)	20.00
Boneless goat cooked with an exotic blend of Indian herbs and spices.	

VEGETARIAN DELIGHTS

Aloo Gobhi	17.00
Salted boiled potato and steamed cauliflower tempered with cumin seeds in a masala sauce.	
Dal Makhani	17.00
Black Lentils stewed, seasoned with butter and spices and finish with a dash of cream.	
Malai Kofta	17.50
Delicious ball of grated homemade cottage cheese, potato, spices and stuffed with nuts then simmered in delicate cashew sauce.	
Palak Paneer	17.50
Homemade cheese cooked with garlic sauteed fresh spinach puree and spices.	

VEGETARIAN DELIGHTS

Mushroom Matar	17.00
Fresh mushroom and peas cooked with garlic, ginger, tomatoes and spices.	
Matar Paneer	17.50
Home made cottage cheese, green peas cooked with Indian style tomato concasse sauce, finished with touch of cream.	
Chana Masala	17.00
Chickpeas cooked with tomatoes, ginger, garlic and chopped coriander.	
Shahi Paneer	17.50
Cottage cheese cooked in a creamy sauce with almond paste and spices.	
Kadhai Paneer	17.50
Cottage cheese cooked with tomatoes, capsicum, onions in a tomato based sauce.	
Jeera Aloo	17.00
Boiled potato dices tempered with cumin and cooked tomatoes, ginger and fenugreek leaves.	
Vegetable Korma	17.00
Mixed vegetables cooked in korma sauce.	
Yellow Dal Tadka	16.00
Yellow lentils cooked on slow heat with ginger, tomatoes and onions.	

BIRYANIS

A very popular rice preparation cooked with your choice of meat or vegetable, wholesome flavours garnished with roasted nuts and Served with cucumber raita.

Vegetable Biryani	17.00
Chicken Biryani	18.00
Lamb Biryani / Goat Biryani	19.00
Prawn Biryani	20.00

ACCOMPANIMENTS

Raita (Cucumber in yogurt)		4.00
Mango chutney	4.00	Mint chutney 4.00
Mixed pickles	4.00	Steamed Rice 4.00

SIDE DISHES

Jeera Rice	6.00	Pea pulao Rice	6.00
Green salad	6.00	Garlic Tossed Vegetables	6.00

DESSERTS

Gulab Jamun	6.00
Mango Kulfi	5.00
Chocolate Naan	5.00
Ice Cream	6.00

SPECIAL SET MENUS

The order is given for a minimum of 2 persons.

VEGETARIAN BANQUET

Per person 30.00

Entrees: Samosa, Aloo Pakora, Vegan Dumpling (momo) and Onion Bhaji
Mains: Choose any 3 vegetarian curries from the menu
Side / Bread: Plain Rice / Naan Breads

INDIAN OCEAN BANQUET

Per person 40.00

Entrees: Samosa, Onion Bhaji, Chicken Tikka, Seekh Kebab
Mains: Choose any 3 curries from the menu
Side / Bread: Plain Rice / Naan Breads

INDIAN OCEAN SPECIAL BANQUET

Per person 50.00

Entrees: Samosa, Onion Bhaji, Chicken Tikka, Seekh Kebab
Mains: Choose any 3 curries from the menu
Side / Bread: Plain Rice / Naan Breads
Dessert: Mango Kulfi or Gulab Jamun
Tea: Masala Tea, Darjeeling Tea or Green Tea

All mains and starters are gluten free (Except malai kofta, Momo and samosa)
Please speak to your server regarding any allergy concerns.

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since 2005



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