

ENTREE

BUKHARA PLATTER FOR TWO - 29

2 Pieces of each following item:

Vegetable Samosa, Onion Spinach Bhaji, Chicken Tikka And Tandoori Lamb Cutlets

VEGETERIAN

SAMOSA (2PC) 10

Pastry pockets stuffed with potatoes

ONION BHAJI (4PC) 10

Chopped spinach and onion mixed into a thick spiced chickpea flour batter, fried small patties

ALOO TIKKI CHAT (4PC) 10

Potatoes, onions and special spices combined into a croquette and deep fried, served with mint chutney

BHINDI PAKORA (4PC) 12

Lightly battered okra, deep fried and served with a spicy mint yoghurt sauce

BAINGAN PAKORA (4PC) 12

Lightly battered eggplant, deep fried and served with a spicy mint yoghurt sauce

NON VEGETARIAN

CHICKEN TIKKA (4PC) 18

Boneless chicken thigh fillet marinated in yogurt and special spices, cooked in the clay oven and served with mint yoghurt sauce

MASALA DUCK FARATA (4PC) 16

Thin slices of duck marinated with exotic herbs in a mini pancake

TANDOORI LAMB CUTLETS (3PC) 18

Spicy lean lamb cutlets marinated in spices and aromatic herbs, coriander and cumin and roasted in the tandoor. Served with mint yoghurt sauce

LAMB SHEEK KEBAB (4PC) 14

Barbecued lamb mince mixed with green chillies, onion and perfectly blended spices served mint sauce

TANDOORI MINT FISH (4PC) 18

Fish fillets marinated in a special blend of spices, coated with yoghurt, ginger and roasted in the tandoor

TANDOORI GARLIC PRAWNS 18

Marinated in yogurt and special spices, cooked in the clay oven and served with mint yoghurt sauce

BABY SQUID CHANA PINDI (4PC) 18

Grilled baby squid with pan fried chickpeas, dry chilli, curry leaves and virgin olive oil

SPICY TAMARIND PRAWN CHAAT 18

Pan fried prawns mixed with tamarind, onion, fresh tomato, shallots, ginger, coriander with a side of mini puri

SCALLOPS VIJAY STYLE 18

Scallop on a mini farata serves with a rougaille sauce

BUKHARA BANQUET

45 pp (minimum 4 persons)

ENTRÉE - Lamb cutlets, chicken tikka, samosa, sheek kebab

MAIN - Choice of 4 curries on the menu

Rice, naan, condiments of tomato, onion, cucumber, riata, sweet mango chutney

\$3 additional per seafood dish

MAIN COURSE

TANDOORI

CHICKEN TIKKA (6PC) 25

Thigh fillets of chicken marinated in spices and grilled in the tandoor

TANDOORI CHICKEN ON THE BONE 24

Tandoori chicken on the bone marinated in spices and grilled in the tandoor

LAMB CUTLETS (4PC) 24

Succulent lamb cutlets marinated in yoghurt, spices and grilled in the tandoor

TANDOORI FISH 29

Perch fillet marinated in yoghurt, spices, cashew-nut paste and grilled in the tandoor

5 SPICE GARLIC PRAWNS 29

Prawns roasted in the tandoor with garlic, coriander, cloves & cinnamon

VEGETERIAN

PALAK PANEER 18

Spinach and cottage cheese sautéed with cracked cumin, garlic, red chili and tomatoes

PANEER BUTTER MASALA 18

Indian cottage cheese cooked in a tomato and onion based aromatic sauce, garnished with fresh coriander

VEGETABLE KORMA 18

Mixed vegetable creamy curry of cumin, fenugreek, tumeric, cardamons, garam masala and cashewnut

MIXED VEGETABLE CURRY 18

Mixed vegetable curry of cumin, fenugreek, tumeric, cardamons, garam masala

MALAI KOFTA 18

Cottage cheese, mashed potato and apricot balls deep fried until golden brown then cooked in rich creamy sauce

ALOO GOBI 18

Cauliflower and potatoes sauteed with onion, ginger, garlic, Green Chilly and cashew nut

ALOO EGGPLANT 18

Potatoes with sliced eggplant, toasted cumin, mustard seeds and curry leaves

ALOO MATTAR 18

Potatoes and peas with toasted cumin, mustard seeds and curry leaves

DAL BUKHARA (YELLOW LENTILS) 18

A rich, creamy yellow lentil Dal slow cooked with ginger, onion, garlic, cumin and cream. Must have accompaniment to every meal

BOMBAY PATOTOES 18

Dry curry dish of cubed potatoes, mustard seeds, turmeric, cumin and chilli

OKRA DO PYAZA 20

North Indian dry dish of sliced Okra, onions, garam masala, coriander, cumin and chilli

BEANS THORAN 18

Kerala style beans stir fry with coconut, garlic, green chilly and cumin

CHICKEN

BUTTER CHICKEN 24

Tender pieces of boneless chicken marinated overnight and cooked in the tandoori oven, then smothered in a creamy tomato flavoured sauce with almonds

CHICKEN TIKKA MASALA 24

Tender pieces of boneless chicken cooked in a tomato and onion based aromatic sauce, garnished with fresh coriander

CHICKEN KORMA 24

Regal princely dish of chicken simmered with saffron strands, cardamoms, cashew and yoghurt

CHICKEN SAAG 24

Gravy of pureed spinach, tender chicken, tomato and dill leaves tempered with garlic and red chillies

CHICKEN VINDALOO 24

A spicy dish from the exotic beaches of Goa made using a unique blend of hot, aromatic spices and vinegar to give it a distinctive flavour.

CHICKEN CHETINAAD 24

A distinct curry from Chettinaad region of southern India made with coconut, whole red chillies, mustard seeds & curry leaves

CHICKEN JALFREZI 24

Tender pieces of chicken cooked with ginger, garlic, onions, green peppers and spices, served in a sweet and sour curry base

MANGO CHICKEN 24

Tender marinated chicken cooked with mango pulp

DUCK

DUCK MASALA 29

Fillet of duck, homely grind spices with lemon juice, ginger & chat masala

BEEF

BEEF VINDALOO 24

A spicy dish from the exotic beaches of Goa made using a unique blend of hot, aromatic spices and vinegar to give it a distinctive flavour.

BEEF JALFREZI 24

Tender pieces of beef cooked with ginger, garlic, onions, green peppers and spices, served in a sweet and sour curry base

BEEF KORMA 24

Regal princely dish of beef simmered with saffron strands, cardamoms, cashew and yoghurt

BEEF PISTACHIO 24

Speciality from the house of Nizam, soft beef pieces, pistachio garam masala, cardamom and fresh coriander

BEEF MADRAS 24

Tender beef cubes cooked in coconut, mustard seeds n herbs from south India

BEEF BALTI 24

spicy tender beef cooked with capcicum, onion & tomato

LAMB

LAMB SAAG 25

Gravy of pureed spinach, tender diced lamb, tomato and dill leaves tempered with garlic and red chillies

LAMB ROGAN JOSH 25

A Kashmiri speciality, tender lamb, marinated in yoghurt, pot-roasted and simmered on slow fire with cloves, roasted cumin and cinnamon

LAMB KORMA 25

Regal princely dish of diced lamb simmered with saffron strands, cardamoms, cashew and yoghurt

GOAT

NEHARI GOAT CURRY 25

Goat meat curry on the bone slowly simmered in a rich sauce of tomato, ginger, garlic and coriander

SEAFOOD

GOAN FISH CURRY 29

Coconut based gravy with mustard, tamarind, lemon and sharp hot spices with fried eggplant

PRAWNS MALABARI 29

Shelled prawns, tail on, in a coconut and tomato spicy sauce from the south coast of India

MIXED SEAFOOD MASALA 29

Prawns, Calamari, perch, scallops tomato and onion based aromatic sauce, garnished with fresh coriander

PRAWN A LA MAURITIAN 29

Prawns with ground cumin, paprika, white pepper, parsley, thyme and island style spicy chunky tomato puree

BIRYANI

Rice seasoned with cinnamon, bay leaves, coriander, ginger, garlic, onion and cloves, cooked on slow fire

CHICKEN BIRYANI 23

LAMB BIRYANI 25

GOAT BIRYANI 25

BREAD

PLAIN NAAN 3.5

GARLIC AND HERB NAAN 4

Topped with garlic and coriander

WHOLEMEAL ROTI 3.5

CHEESE NAAN 5

Filling of tasty cheese

ALOO PARATHA 5.50

Stuffed with spiced potato and cumin

PESHAWARI NAAN 5

Stuffed of Almonds, Sultanas and Desiccated coconut

PANEER KULCHA 5

Stuffed with spiced grated paneer

MUSHROOM AND ONION KULCHA 5.50

Filling of mushroom and onion

RICE

BASMATI RICE 3

PESHWARI RICE 4

RICE COOKED WITH DRIED FRUITS & NUTS

PILAF RICE 4

Rice cooked with curry powder, garlic powder, cinnamon, paprika and cloves

CONDIMENTS

PAPPADUMS 3.5

MINT YOGHURT SAUCE 3.5

CUCUMBER RAITA 3.5

TOMATO ONION 3.5

PICKLED MANGO 3.5

BANANA COCONUT 3.5

SWEET MANGO CHUTNEY 3.5

SIDE DISH PLATTER 10

Mint yoghurt sauce, tomato onion, mango chutney, and pappadums