

ENTREES / STARTERS

1. **CHILLI CHICKEN** \$20.00
Chicken sauteed with onion and capsicum and finished with a touch of soya and chilli sauce.
2. **CHICKEN TIKKA** \$20.00
Tender boneless chicken cubes marinated in yoghurt, garlic n herbs n cooked in clay oven
3. **TANDOORI CHICKEN HALF \$20.00 FULL \$30.00**
Tender chicken marinated in yoghurt, ginger, garlic & a combination of spices and roasted to perfection in clay oven.
4. **SEEKH KABAB** \$20.00
Lamb mince fully spiced with herbs then rolled on skewers n cooked in clay oven
5. **PRAWN TIKKA** \$25.00
Prawns mildly marinated in yoghurt, garlic, ginger, spices and herbs and cooked in the clay oven
6. **PANEER TIKKA** \$20.00
Pieces of Cottage Cheese marinated in yoghurt and then skewered and roasted in the Tandoori oven
7. **VEGETABLE SAMOSA (2 PC)** \$10.00
Flaky deep fried pastry filled with potato and peas flavored with aromatic spices and herbs
8. **VEGETABLE PAKORA(4 PC)** \$10.00
Mixed vegetables spiced with herbs dipped in chick peas flour batter n deep fried
9. **CRISPY ONION RINGS** \$10.00
Onion rings dipped in chick peas flour batter, herbs, deep fried
10. **KAPOOR'S TANDOORI COMBO FOR TWO** \$30.00
Combination of vegetable samosa, vegetable pakora, chicken tikka n seekh kabab
11. **CHICKEN MALAI TIKKA** \$25.00
Tender Chicken pieces marinated in aromatic spices, smoke roasted in tandoor in a traditional way.

MAINS

All curries served with Basmati rice

SPECIALITIES

12. **AUTHENTIC INDIAN BUTTER CHICKEN** \$23.00
Tandoori Chicken cooked in traditional Indian style with tomatoes, cream, spices and nuts. Served in a large box. Most popular dish of India.
13. **GOAT CURRY** \$23.00
Meat of goat with bone cooked in special spices n herbs with onion, tomatoes n garlic sauce
14. **LAMB DHANSAK** \$23.00
Lamb cubes cooked with lentils, onion, tomato, spices with a touch of spinach n cream

CHICKEN DELICACIES (MILD/MEDIUM/HOT)

15. **KAPOOR'S SPECIAL CHICKEN** \$20.00
Tender chicken cubes cooked in Mirchi's chef's own recipe
16. **BUTTER CHICKEN** \$20.00
Tender chicken cubes first cooked in oven then in creamy flavoured butter sauce. The most popular dish.
17. **CHICKEN KORMA** \$20.00
Tender chicken cubes cooked in selected spices n creamy cashewnut gravy
18. **CHICKEN TIKKA MASALA** \$20.00
Marinated tender chicken cubes roasted in Tandoor and then cooked with onions, capsicum & spices.
19. **CHICKEN SAAGWALA** \$20.00
Boneless chicken simmered in a gravy of pureed spinach, Delicacy of Punjab.
20. **CHICKEN MADRAS** \$20.00
Tender chicken cubes cooked in coconut cream and herbs from South India
21. **CHICKEN MASALA** \$20.00
Tender chicken cubes cooked in tomato, onion, spices n herbs
22. **CHICKEN JALFRAEZI** \$20.00
Tender chicken cubes cooked with onion, capsicum, tomato, spices n herbs
23. **CHICKEN VINDALOO (MEDIUM)** \$20.00
Tender chicken cubes cooked in hot n spicy curry from exotic beaches of Goa
24. **CHICKEN MUSHROOM** \$20.00
Tender chicken cubes and mushroom cooked with onion, tomato, spices n herbs
25. **CHICKEN MALABARI** \$20.00
Tender chicken cubes cooked with onions, capsicum n coconut cream with herbs
26. **MANGO CHICKEN** \$20.00
Chicken cooked in delicious mango pulp, creamy and lightly spiced sauce
27. **KADAI CHICKEN** \$20.00
Chicken pieces cooked with ginger, garlic, coriander, onion, tomato and dice capsicum using great spice grind spices.

LAMB OR BEEF DELICACIES (MILD/MEDIUM/HOT)

28. **KORMA** \$23.00
Lamb/Beef cubes cooked in selected spices n creamy cashewnut gravy
29. **SAAGWALA** \$23.00
Lamb/Beef pieces in a puree of spinach blended with our own herbs and spices.
30. **MASALA** \$23.00
Lamb/Beef cubes cooked in tomato, onion, spices n herbs

31. **NAWABI** \$23.00
Lamb/Beef cubes cooked in capsicum, onions, nuts n chef's special sauce
32. **ROGAN JOSH** \$23.00
Lamb/Beef cubes cooked in special spices n herbs from northern India
33. **DO-PIAZA** \$23.00
Lamb/Beef cubes sauteed in sliced onion n selection of spices n herbs
34. **MALABARI** \$23.00
Lamb/Beef cubes cooked with onions, capsicum n coconut cream with herbs
35. **MADRAS** \$23.00
Lamb/Beef cubes cooked in coconut cream and herbs from South India
36. **VINDALOO (MEDIUM)** \$23.00
Lamb/Beef cubes cooked in hot n spicy herbs n sauces from exotic beaches of Goa
37. **KADAI** \$23.00
Lamb/Beef pieces cooked with ginger, garlic, coriander, onion, tomato and dice capsicum using great spice grind spices.

DEEP SEA DELIGHTS (MILD/MEDIUM/HOT)

38. **BUTTER PRAWNS** \$25.00
Prawns cooked in butter, tomato n creamy sauce with herbs
39. **PRAWN MALABARI** \$25.00
Prawns cooked with onions, capsicum n coconut cream with herbs
40. **PRAWN MASALA** \$25.00
Prawns cooked in thick gravy with sliced onion, tomato n herbs
41. **PRAWN VINDALOO (MEDIUM)** \$25.00
Prawns cooked in hot n spicy herbs n sauces from exotic beaches from Goa
42. **KADAI PRAWNS** \$25.00
Prawns cooked with ginger, garlic, coriander, onion, tomato and dice capsicum using great spice grind spices.

VEGETABLE WONDERS (MILD/MEDIUM/HOT)

43. **MIXED VEGETABLE** \$20.00
Seasonal mixed veges chopped n cooked in spices n herbs
44. **NAVRATTAN KORMA** \$20.00
Seasonal mixed vegetables cooked in selected spices n creamy nuts gravy
45. **PALAK PANEER** \$20.00
Spiced cottage cheese cooked with spinach, herbs n a hint of cream
46. **KADAI PANEER** \$20.00
Paneer cooked with ginger, garlic, coriander, onion, tomato and dice capsicum using great spice grind spices.

- 47. SHAHI PANEER** \$20.00
Cottage cheese cooked in cashewnut gravy n spices
- 48. MUTTER PANEER** \$20.00
Cottage cheese and green peas cooked with onion, tomato and creamy nuts gravy
- 49. TARKA DAAL** \$20.00
Yellow lentils cooked with garlic, ginger, onion, tomato and selection of spices
- 50. PANEER TIKKA MASALA** \$20.00
Cottage cheese cooked with onion, capsicum, tomato n creamy sauce
- 51. PANEER MASALA** \$20.00
Paneer cubes cooked in tomato, onion, spices n herbs
- 52. BOMBAY POTATO** \$20.00
Diced dry potatoes cooked with cumin seeds n herbs
- 53. DAL MAKHANI** \$20.00
Lentil delicacy tossed with onion, tomato, garlic, ginger, cream, spices n herbs
- 54. SAAG DHINGARI** \$20.00
Button mushroom cooked in a lightly spiced mild puree n spinach
- 55. SAAG AALOO** \$20.00
Potatoes cooked with Spinach Puree.
- 56. MALAI KOFTA** \$20.00
Cottage cheese and mashed potato balls deep fried n tastily cooked in rich creamy sauce

RICE CREATIONS

- 57. NAWABI BIRYANI (CHICKEN/BEEF)** \$25.00
Basmati rice cooked together with meat of your choice, spices n herbs
- 58. LAMB BIRYANI** \$25.00
Basmati rice cooked together with lamb, aromatic spices n herbs
- 59. PRAWN BIRYANI** \$25.00
Basmati rice cooked together with prawns, dry fruits n herbs
- 60. VEGETABLE BIRYANI** \$22.00
Basmati rice cooked together with vegetables spices n herbs

BREAD FROM TANDOOR

- 61. PLAIN NAAN** \$4.00
- 62. BUTTER NAAN** Plain flour bread garnished with butter \$5.00
- 63. GARLIC NAAN** Flour bread with garlic \$5.50
- 64. ONION NAAN** Flour bread with onions and spices \$6.00
- 65. PESHWAARI / CHOCOLATE NAAN** \$6.00
Flour bread with cashew, sultana and coconut
- 66. CHEESE NAAN** Flour bread stuffed with cheese \$6.00
- 67. CHEESE AND GARLIC NAAN** \$6.50
Flour bread stuffed with garlic and cheese
- 68. CHICKEN NAAN** stuffed with cooked chicken \$6.00

- 69. KEEMA NAAN** stuffed with cooked lamb mince \$6.50
- 70. ALOO NAAN** stuffed with potatoes, spices n herbs \$6.50
- 71. LACHCHA PRANTHA** \$6.50
Wholemeal flour bread stuffed with butter n rolled in layers - a tongue teaser
- 72. ROTI** Plain bread made with wholemeal flour \$5.00

CHILDREN'S SPECIALITY

A treat for young Prince & Princess n Patrons

- 73. BUTTER CHICKEN N RICE (SMALL PORTION)** \$15.00
- 74. CHICKEN NUGGETS N CHIPS** \$10.00

SIDE DISHES

- 75. SWEET MANGO CHUTNEY** \$5.00
Sweetened mango pieces diced in mango syrup
- 76. PICKLE** \$5.00
Raw mango n vegetable pieces diced in spices n mustard oil
- 77. SALAD** \$8.00
Cucumber, tomato, carrot with dressing
- 78. POPPADUM (5 PCS)** \$5.00
Crisp spicy lentil treats
- 79. RAITA** \$5.00
Yoghurt flavoured with cucumber, carrot n cumin seeds
- 80. PUDINA CHUTNEY** \$5.00
Yoghurt blended with mint n spices
- 81. IMLI KI CHUTNEY** \$5.00
Special sauce made of spices n tamarind

DESSERTS

- 82. GULAB JAMUN** \$10.00
Milk powder dumplings soaked in flavored sugar syrup
- 83. MANGO LASSI** \$10.00
Delicious drink made with yoghurt, mango and sugar

- *We do Indoor and Outdoor Catering**
- *Arrangements For Parties & Functions**
- *Banquet Available For Parties & Functions**



Kapoor's

INDIAN CUISINE

Dine-In

Menu