

CALL US

08 9335 1366

STRIKERS

- Beer Battered Onion Bhajji**, favourite delicacy of northern India, carom seed, black salt, sweet tamarind sauce, chickpea flour **16** (v/gf/df/nf)
- Cheese Chilli Milli**, cottage cheese, spices, capsicum, onion, sweet chilli & tangy sauce **17** (nf)
- Honey Chilli Cauliflower**, fenu greek, honey, spices mixed with sweet & sour tangy sauce **15** (v/df/nf)
- Traditional Samosas (2pcs)**, street food, favourite among all ages, spiced potato, green peas, spices, flour sheet, tamarind sauce, mint sauce **9**
- Veg Manchurian**, Indian street food, balls stuffed with carrot, cabbage, cauliflower, spring onion, fried & tossed in Indo Chinese sauce of soya, chillis, sweet chilli, black pepper, served with sour cream and corn chips **16** (v/df/nf)
- Veggie Fritters**, a favourite all over India, every household a must, chickpea flour, herb & tomato chutney **16** (v/df/gf/nf)
- Mushroom Bread**, Anglo Indian dish, influenced from British colonial era, mushroom, olives, herbs and cheese **8**
- Chowk Ki Tikki**, Indian street food, potato patties with herbs & spices tossed in pan **15** (df/nf)
- Chilli Chicken**, Indo Chinese dish, influenced by the Chinese region, chicken Inda Chinese spices tangy sauce **17** (df/nf)

SLOW ROAST IN CHARCOAL CLAY POT OVEN/TANDOOR

- Smoky Mushroom**, herbs, mushroom, butter, yoghurt, lime **16** (gf)
- Mango Caramelized Paner Tikka**, blanketed cottage cheese, sundried mango plum chutney, chick pea dip **18**
- Lamb Cigar Roll**, lamb mince smeared with green chilli, garlic, ginger, fenugreek, skewered on tandoori rod & in charcoal oven **18** (gf)
- Lamb Chops (3pcs)**, mint, yoghurt, mustard, lime & spices, Indian state mashed potato **29** (gf)
- Coconut Prawn**, yoghurt, coconut, chilli, lime **19** (gf)
- Tandoori Chicken Tikka**, yoghurt, chilli, cumin, fenugreek, ginger, garlic, lemon **18** (gf)



ਸਰੂਰ
SAROOR

Indian Street Food | Vegan Friendly | Tapas Style | Cafe | Bar

SALADS

- Indian Salad**, cucumber, onions, tomatoes, green chillies, lime juice, salt & pepper **9** (gf)
- Garden**, mix salad leaves, mustard, balsamic vinegar, cucumber & tomatoes **9** (gf)
- Kachumber Salad**, a chilled salad of cucumbers and tomatoes tossed in our sweet and tangy dressing **8** (gf)
- Charcoal Tandoori Chicken**, mix lettuce, onion, capsicum, orange, black chickpea, pommogranate, molasses & ricotta **24**
- Pumkin Salad**, wood fired butternut pumpkin, spinach, feta, beetroot, pinenuts, honey, pomegranates balasemic glaze **22**

RICE DISHES

- White Rice 7 – Coconut Rice 9** (gf)
- Veggie Fried Rice**, rice, soya, green peas, corn, sesame, egg **14** (v/gf/nf)
- Royal Chicken Biryani**, aromatic rice, saffron, yoghurt, herbs, spices, chicken & finished in sealed pot on slow fire **20** (gf/n)

BREAD /ROTI

All bread contains gluten

- Kashmiri Naan**, honey glazed nutty, cherries, coconut **8**
- Butter Naan 4 – Tandoori Roti 4 – Garlic Naan 4.5**
- Cheese Naan 6 – Chilli Garlic Naan 5**
- Flaky Bread 4.5 – Vegan Naan 5**

KIDS MENU

- Honey Chicken Popcorn 14 – Cheese Bites 12**
- Mango Chicken 14**

DESSERT

- Tiamisu 9 – Carrot Pudding 10** (gf,n)
- Mango Lassi 6** (gf) – **Gulab Jamun 7** (gf)
- Rice Pudding**, fragrant basmati rice, cooked in reduced milk, cardamom, saffron, nuts and essence **10**

CONDIMENTS & SIDES

- French Fries 8 – Papadum (3) 3**
- Mint/Mango Chutney 4** (gf) – **Yoghurt Sauce 4** (gf)
- Pickles 4** (gf) – **Fresh Chillies 4** (gf)

LOCAL FAVOURITE/MAINS

- Spinach Cheese**, fresh ground spinach, onions, tomatoes, fresh green herbs & cheese **22** (gf)
- Lahori Aaloo**, baby potatoes cooked in Punjabi and Mughlai gravy, comprising of dry chilli, peppercorn, fennel, coconut, onion, garlic and finished with herbs **21** (gf)
- Kofta**, cheese, green peas, herbs, spices nuts, **23**
- Tadka Daal**, mixture of five lentils slow cooked & tempered with burnt chilli, garlic cumin & clarified butter **20** (v/nf/df/gf)
- Daal Makhni**, black lentil, red kidney beans slow cooked overnight in creamy tomato sauce **20** (gf)
- Mix Vegetables Curry**, vegetables tossed with semi dry creamy, nuts, tomato sauce & spices **21** (v/nf/df/gf)
- Chatpate Baingan**, whole eggplant slit marinated with spices & cooked in onion, tomato based gravy, seasoned with dry mango powder **24** (v/nf/df/gf)
- Woodfired Pumpkin Curry**, butternut pumpkin slow cooked with onion, tomato, coconut, chilli, coriander & finish with aromatic fresh coriander **21** (v)
- Mughlai Paneer**, a delicacy of the Royal King's kitchen, cottage cheese smothered & simmered in rich, tangy, creamy, nutty gravy and seasoned with herbs & spices, honey, fenugreek and garam masala **25**
- Goat Curry**, speciality from Tajmahal King's cook kitchen slow braised goat cooked spices & herbs **30** (gf/nf)
- Goan Seafood**, speciality from western India, prawns & fish, creamy, tangy & nutty sauce, coconut, spices **30** (gf/n/s)
- Butter Chicken**, worldly famous north Indian dish, chicken, yoghurt, tomato, lime, spices, cream, butter **25** (gf/n)
- Beef Vindaloo**, potatoes, tomato, vinegar, black pepper, herbs, spices **25** (gf)
- Meat Balls Curry**, mince lamb smeared with ginger, garlic, chilli, pine-nuts, fenugreek made into balls & cooked in wood fire oven, simmered in tangy tomato sauce **26**
- Chicken Tikka Masala**, tandoor roasted chicken simmered in tomato, onion & creamy sauce **25** (gf/n)
- Homestyle Chicken Curry**, hearty Punjabi chicken curry layers up earthy spices, including cardamom and turmeric with zingy root ginger and fresh coriander leaves **25**
- Lamb Rogan Josh**, speciality from India's paradise Kashmir, onion tomato, yoghurt, fresh herbs, spices, saffron **26** (gf)
- Methi Butter Prawns**, combination of prawns & fenugreek in onion tomato base finished with fresh cream **28** (gf/s)

Dietary codes: gf – gluten free, nf – nuts free, df – dairy free
n – contains nuts, s – seafood, v – vegan,