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Vatan se

food from home

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Shuruat Se

Tomato Shorba
 Sweet Corn Soup

\$12.50
 \$13.50

Bagh Se

Kachumbar

Desi chopped green salad, sprinkled with chaat masala & lime juice.

Sprouts Salad

Paneer Tikka & Chana Salad

Millet, Broccoli & Peanut Salad

Salad

\$7.75

\$7.75

\$9.00

\$9.00

Jaldi Se

A quick snack!

Vegetarian

Masala Peanuts

Papdi Chaat

Crispy fried flour crackers topped with chickpeas, potatoes, chatni & yoghurt.

Veg Samosa (2 pcs)

Samosa Chole Chaat

Dahi Kebab (6pcs)

Tangy pan-fried kebabs made with hung curd & cottage cheese.

Galouti Kebab (6pcs)

Vegan kebabs, made from kidney beans, roasted chana powder, spices & herbs.

Hara Bhara Millet Kebab (6pcs)

Healthy, gluten free & vegan millet kebabs, loaded with spinach, green peas & spices.

Chilli Paneer (dry)

Paneer Roomali Roll

Paneer 65

Batter coated fried cottage cheese cubes, tempered with spices & herbs.

\$9.00

\$12.00

\$7.25

\$12.00

\$19.75

\$19.75

\$19.75

\$21.50

\$19.75

\$19.75

Non Vegetarian

Chilli Chicken (dry)

Egg Roomali Roll

Chicken Tikka Roomali Roll

\$21.50

\$17.50

\$19.75

Tandoor Se

From the Tandoor, a cylindrical clay oven

Vegetarian

Kebab Platter

Malai Broccoli

Broccoli florets marinated in fresh cream, cashew nut paste & grilled in a tandoor.

Bharwan Aaloo

Potatoes stuffed with cottage cheese, spices, raisins & grilled in a tandoor.

Sesame Seekh Kebab

Kebabs made with mix veggies, cottage cheese, topped with sesame seeds.

Tandoori Stuffed Mushrooms

Achari Paneer Tikka

Cottage cheese marinated in thick yoghurt, pickles & grilled in a tandoor.

Kali Mirch Paneer Tikka

Cottage cheese marinated in thick yoghurt, black pepper & grilled in a tandoor.

Vatan Se Special Paneer Tikka

Cottage cheese marinated in thick yoghurt, chef's secret spices & grilled in a tandoor.

\$27.50

\$20.50

\$20.50

\$19.75

\$17.25

\$23.50

\$23.50

\$23.50

Non Vegetarian

Kebab Platter

Tandoori Prawns

Amritsari Fish Tikka

Fish marinated in mustard oil, ginger garlic paste, ajwain & garam masala.

Mutton Seekh Kebab

Kebabs made with minced goat mutton, ginger garlic & chillies.

Malai Chicken Tikka

Fresh boneless chicken marinated in thick yoghurt, fresh cream & grilled in a tandoor.

Kali Mirch Chicken Tikka

Fresh boneless chicken marinated in thick yoghurt, black pepper & grilled in a tandoor.

Vatan Se Special Chicken Tikka

Fresh boneless chicken marinated in thick yoghurt, chef's secret spices & grilled in a tandoor.

Bhatti Tandoori Chicken (4pcs - half)

Tandoori chicken, marinated in thick yoghurt, mustard oil & ginger garlic paste.

Jungli Tandoori Chicken (4pcs - half)

A tandoori chicken "with a difference", marinated in ginger garlic paste, lemon & chillies.

\$29.50

\$26.50

\$25.50

\$29.50

\$24.00

\$24.00

\$24.00

\$24.50

\$24.50

China Se

A fusion of Chinese & Indian cuisine

Vegetarian

Veg Fried Rice

Veg Hakka Noodles

Veg Manchurian

Fried veggie balls in a tangy sauce topped with green onions.

\$16.00

\$16.00

\$19.75

Non Vegetarian

Chicken Fried Rice

Chicken Hakka Noodles

Chilli Chicken (with gravy)

Dragon Chicken

Fried boneless chicken sauteed with bell peppers, ginger & garlic.

Szechuan Fish

\$17.50

\$17.50

\$21.50

\$23.00

\$23.75

Dahi Handi Se

Yoghurt

Mix Veg Raita

Thick & creamy yoghurt combined with chopped veggies & seasonings.

\$9.50

Vatan Se Sizzler

Sizzling sizzlers!

Paneer Shashlik Sizzler

Tandoori Paneer tikka & veggies served on a 'sizzling hot plate' with fried rice.

Chicken Shashlik Sizzler

Tandoori Chicken tikka & veggies served on a 'sizzling hot plate' with fried rice.

\$27.00

\$27.00

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Dhaba Se

Lentils

Tadka Daal Fry <i>Tadka is tempering the yellow moong daal with ghee & spices in a pan.</i>	\$16.00
Panchratan Daal <i>Gluten free protein-packed daal made with five different lentils & flavoured with spices.</i>	\$17.50
Daal Makhni <i>Lentils cooked slowly overnight on top of a tandoor to give a rich, creamy texture.</i>	\$18.50
Rajma Curry <i>Lightly spiced vegan & gluten free curry made with kidney beans & onion tomato masala.</i>	\$16.00

Rasoi Se

Main Course

Vegetarian

Bhindi Do Pyaza <i>Stir fried chopped ladyfinger with sliced onions & mild spices.</i>	\$14.75
Baingan Bharta <i>A smoky flavoured dish made with roasted eggplant, onions, tomatoes & spices.</i>	\$18.25
Tandoori Gobhi Masala <i>Cauliflower florets marinated in spices, yoghurt & tossed in onion tomato masala.</i>	\$17.50
Tawa Veggies <i>Assorted veggies, cooked on a 'Tawa (skillet)' with aromatic spices.</i>	\$17.75
Zeera Aaloo	\$14.75
Pindi Chana <i>Soft chickpeas, cooked to perfection with onion tomato masala & spices.</i>	\$16.75
Punjabi Kadhi <i>Gram flour balls with potato & cauliflower, cooked in a tangy yoghurt curry.</i>	\$17.50
Makhane ki Sabzi <i>A mildly spiced unique gravy dish made with puffed lotus seeds & green peas.</i>	\$22.50
Balti Paneer	\$24.50
Palak Paneer	\$24.50
Paneer Makhni	\$24.50
Methi Malai Paneer <i>Cottage cheese cubes cooked in a creamy gravy with fenugreek leaves.</i>	\$24.50
Paneer Tikka Masala	\$24.50
Veg Kofta Curry <i>Mix veggie balls cooked in a medium spiced tomato onion masala gravy.</i>	\$23.50

Non Vegetarian

Butter Chicken	\$25.50
Chicken Tikka Masala	\$25.50
Chicken Saagwala <i>Fresh boneless chicken, cooked in a creamy spinach gravy with onions & spices.</i>	\$25.50
Ghee Roast Chicken <i>Chicken roast dish cooked in a semi dry masala, spices & roasted in ghee.</i>	\$26.50
Railway Chicken Curry <i>An iconic Indian curry dish made with fresh chicken (with bone) & spices.</i>	\$24.50
Egg Curry <i>Mildly spiced, hard boiled eggs, cooked in an onion tomato masala gravy.</i>	\$19.00
Rogan Josh <i>A traditional & spicy goat mutton dish.</i>	\$29.50
Mysore Mutton <i>Boneless goat mutton cooked with aromatic spices, curry leaves & dried red chilli.</i>	\$29.50
Chettinad Prawns	\$27.50
Paturi Maach <i>Boneless 'basa' fish marinated in mustard seeds, coconut & wrapped in banana leaves.</i>	\$27.50

Angithi Se

Breads

Bajre Ki Roti	\$5.25
Tandoori Roti	Plain \$4.75
Tandoori Roti	With Ghee \$5.25
Roomali Roti	\$7.00
Naan	Plain \$5.50
Naan	Butter / Butter Garlic \$6.00
Naan	Cheese \$7.75
Laccha Parantha	Plain / Pudina / Mirchi \$7.25
Kulcha	Aaloo / Paneer \$8.00

Dum Se

Rice

Vegetarian

Steamed Basmati Rice	\$7.50
Zeera Rice	\$9.00
Matar Pulao	\$9.00
Khichdi <i>One pot dish made with rice & moong daal.</i>	\$14.75
Veg Biryani ...served with raita	\$19.50
Millet Pulao ...served with raita <i>Healthy & gluten free one pot dish made with foxtail millet, veggies & spices.</i>	\$19.50

Non Vegetarian

Chicken Dum Biryani ...served with raita	\$24.75
Mutton Dum Biryani ...served with raita	\$29.50

Meethe Se

Desserts

Paan <i>Betel leaf served with traditional condiments. Don't think, just try it!</i>	\$3.85
Malai Rabri <i>A mildly sweet dessert made with thickened milk, cardamon, saffron & nuts to garnish.</i>	\$7.10
Ras Malai (2pcs) <i>'Cheese cake without a crust'; served chilled, dipped in saffron milk.</i>	\$7.10
Gulab Jamun (2pcs)	\$6.00
Moong Daal Halwa <i>Dessert made with moong daal (yellow lentils), ghee, milk, sugar, cardamom & nuts.</i>	\$8.20