

## STARTERS **Readyprint.biz**

1. **TULSI MIXED GRILL** ₹  
Chicken Tikka, Tandoori Chicken, Seekh kebab, Masala Chicken Tikka & King Prawn butterfly ..... **₹13.50**
2. **VEGETABLE PAKORA** ₹  
Battered fried vegetable fritters ..... **₹5.95**
3. **BOMBAY CHOWPATTY CHAT** ₹  
A tongue tingling mix of potatoes, chick peas and four crispies topped with chutney and yogurt ..... **₹6.25**
4. **VEGETABLE SAMOSA** ₹  
Authentic home made deep fried crispy spiced coned patties stuffed with potatoes, peas and cumin seeds ..... **₹5.95**
5. **FISH TIKKA NAZAKAT** ₹  
Monk Fish marinated in Indian Spices and herbs cooked in tandoor ..... **₹7.25**
6. **SHEEKH KEBAB** ₹  
Minced Lamb pungently spiced with ginger, garlic, mint, coriander and green chillies ..... **₹6.25**
7. **ASSORTED VEGETABLE PLATTER** ₹  
Homemade mix of onion bhajji, vegetable pakora & vegetable samosa ..... **₹5.95**
8. **CHICKEN TIKKA** ₹  
World renowned classic starter which does not need any description. .... **₹5.95**
9. **ONION BHAJEE** ₹  
Deep fried thin slices of onions mixed with gram flour and spices ..... **₹5.95**
10. **CHICKEN PAKORA** ₹  
Deep fried battered chicken fritters with Indian spices and herbs ..... **₹6.50**
11. **CHEF SPECIAL - MURG CHAT** ₹  
Tandoori grilled chicken tossed with tangy tamarind chutney, cucumber, tomato and pineapple ..... **₹6.50**

## CHEF'S SPECIALS

12. **MALABAR KING PRAWN CURRY** ₹  
A sweet, spicy, tangy and aromatic Kerala curry made with coconut milk, curry leaves and tamarind ..... **₹13.50**
13. **GOAN FISH CURRY** ₹  
A classic goan dish. Monk fish cooked with roasted cumin, coriander seeds, whole red chillies and coconut milk ..... **₹13.50**
14. **KADAI PRAWNS** ₹  
Richly textured tangy and spicy flavoured gravy with sharp hints of fenugreek, peppers, coarse powder of coriander seeds and red chillies which gives kadai gravy its exclusive flavour ..... **₹13.50**
15. **MONK FISH BALTI** ₹  
Cooked in a thin metal dish (balti) flavoured with garam masala originates from Baltistan ..... **₹14.50**
16. **CHICKEN METHI MALAI** ₹  
A combination of cream and methi (fenugreek leaves) and yogurt ..... **₹12.50**
17. **MURG MAKHANI** ₹  
Also called butter chicken all over India. Satin smooth tomato gravy flavoured with dried fenugreek, butter, spices and cream ..... **₹12.50**
18. **CHICKEN PASANDA** ₹  
Creamy mild spiced curry with yogurt sugar and almonds ..... **₹12.50**
19. **ACHARI MURG KI KURCHAN** ₹  
Succulent pieces of chicken pan cooked with pickled spices ..... **₹12.50**
20. **CHICKEN SHAHI KORMA** ₹  
A classic sweet dish made with yogurt, cashew nut paste and herbs ..... **₹12.50**
21. **KABULI GOSHT** ₹  
Chicken and lamb mixed together with Spices ..... **₹13.50**
22. **KASHMIRI LAMB ROGAN JOSH** ₹  
A classic favourite and intensely aromatic lamb curry with Kashmiri red chillies, whole spices and yogurt ..... **₹13.00**

23. **BLACK BEAN GARLIC CHICKEN** ₹  
Stir fried chicken with black bean and peppers cooked with curry sauce ..... **₹12.50**
24. **RAARA GOSHT** ₹  
A combination of lamb chunks and mince, slow cooked with masala ..... **₹13.00**
25. **HYDERABAADI LAMB BHUNA GOSHT** ₹  
Bhuna - The cooking of lamb in a delicious blend of spices in its own juices with dry herbs makes this dish special ..... **₹13.00**
26. **LAMB VINDALOO** ₹  
A fiery hot delicacy of lamb spiced with red chillies, vinegar and tomatoes ..... **₹13.00**
27. **CHICKEN TIKKA MASALA** ₹  
Chicken tikka cooked with almond, coconut and sweet cream sauce ..... **₹12.50**
28. **SAAG PANEER** ₹  
Perfect combination of spinach and homemade cottage cheese, tempered with royal cumin ..... **₹11.00**
29. **CHILLI PANEER** ₹  
Cottage cheese mixed peppers onions and chillies with spices ..... **₹11.00**
30. **CHANA SAAG BALTI** ₹  
Chickpeas and spinach mixed together with Balti sauce ..... **₹11.00**
31. **DAAL TADKE WAALI** ₹  
Yellow lentil tempered with cumin seeds and tomato ..... **₹11.00**
32. **VEGETABLE KOLHAPURI** ₹  
Mixed vegetables in a thick spiced sauce originally from Kolhapur (Mumbai) India ..... **₹11.00**
33. **PUNJABI CHOLE (CHICK PEAS)** ₹  
A typical tangy preparation of chick peas from the north west frontier cuisine ..... **₹11.00**
34. **SAAG ALOO** ₹  
A combination of spinach and potatoes ..... **₹11.00**
35. **MUTTER PANEER** ₹  
The very famous curry of Indian cottage cheese & green peas ..... **₹11.00**
36. **MUSHROOM DOPIAZA** ₹  
Mushroom cooked with chunks of red onion ..... **₹11.00**
37. **BAIGAN KI BHAAR** ₹  
A combination of aubergine with ground spices ..... **₹11.00**
38. **BHINDI MASALA** ₹  
Crispy okra with onions & spices ..... **₹11.00**

## TANDOOR SE / CLAY OVEN SPECIALITIES

- Served with vegetable sauce and salad
39. **PANEER TIKKA NAWABI** ₹  
Cubes of paneer wrapped in yogurt, spices and griddled in tandoor ..... **₹11.95**
40. **CHICKEN TIKKA** ₹  
A classic tandoor dish ..... **₹12.50**
41. **MALAI CHICKEN TIKKA** ₹  
Chicken chunks smeared in yogurt, cheese and cream, spiced with green cardamom and white peppercorn grilled in tandoor ..... **₹12.50**
42. **TANDOORI KING PRAWNS** ₹  
Roasted king prawns in yogurt and spices ..... **₹17.95**
43. **MONK FISH SHASHLIK** ₹  
Spiced chunk of fish cooked with chunks of onions, tomatoes and green peppers ..... **₹17.95**
44. **LAMB SEEKH KEBAB** ₹  
Traditional kebab of mince lamb, with a touch of freshly ground garam masala roasted in tandoor ..... **₹12.50**
45. **CHICKEN TIKKA SHASHLIK** ₹  
Boneless chicken marinated with Indian spices, herbs and cooked in tandoor with onions, tomatoes and peppers ..... **₹12.50**

46. **TANDOORI CHICKEN MOGEWALA (ON BONE)** ₹  
Chicken on the bone marinated in yogurt with aromatic herbs and spices cooked in tandoor ..... **₹14.25**

## TRADITIONAL CLASSIC DISHES

47. **DANSAK** ₹  
A lentil based dish, originating in Parsi community in India ..... **₹10.00**
48. **KORMA** ₹  
Ground almond, cream, sugar, coconut and cashew nut paste ..... **₹10.00**
49. **ROGAN JOSH** ₹  
An aromatic tomato, onion, ginger, garlic and red chilli based dish ..... **₹10.00**
50. **BHUNA** ₹  
Finely diced onions and peppers in a thick sauce ..... **₹10.00**
51. **PATIA** ₹  
A sweet and sour sauce ..... **₹10.00**
52. **SAAG** ₹  
A fresh spinach based dish ..... **₹10.00**
53. **CURRY** ₹  
A medium based curry sauce ..... **₹10.00**
54. **JHALFREZI** ₹  
Julienne of onions, peppers, green chillies and tomatoes in sauce ..... **₹10.00**
55. **CHILLI MASALA** ₹  
Red Onions, green chillies and tomato in a hot masala sauce ..... **₹10.00**
56. **DOPIAZA** ₹  
A cooking style where onions are the main ingredient, added twice in a curry ..... **₹10.00**
57. **MADRAS** ₹  
A fairly hot curry sauce ..... **₹10.00**
58. **VINDALOO** ₹  
A fiery hot sauce with red chillies ..... **₹10.00**
59. **CHILLI GARLIC** ₹  
Pan fried garlic, green chillies, onions, coriander and chefs masala ..... **₹10.00**
60. **BALTI** ₹  
Squared green peppers and onions, pan fried in garlic, green chillies, tomatoes, coriander and baltic paste ..... **₹10.00**
61. **MAKHANI** ₹  
A satin smooth tomato gravy in fenugreek ..... **₹10.00**
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|-----------------------------|------------------|-------------|
| All the dishes available in | Prawns           | ₹3.50 extra |
| Chicken                     | Jumbo King Prawn | ₹4.50 extra |
| Chicken Tikka               | Paneer           | ₹1.00 extra |
| Lamb                        | Monkfish         | ₹4.50 extra |
|                             | Vegetable        | ₹1.00 extra |

## BASMATI KA KHAZANA / RICE DISHES

- Served with vegetable sauce
62. **TARKARI (VEGETABLE BIRYANI)** ₹  
Basmati rice with a selection of fresh market vegetables and saffron ..... **₹11.00**
63. **PRAWN BIRYANI** ₹  
A mélange of basmati rice and prawns infused with saffron and spices ..... **₹13.50**
64. **HYDRABAD GOSHT BIRIYANI** ₹  
Basmati rice with masala rich braised lamb with saffron and fried onions ..... **₹13.00**
65. **MURG BIRYANI OR CHICKEN TIKKA** ₹  
Basmati rice and chicken cooked together with spices ..... **₹12.50**
66. **TULSI KI BIRYANI** ₹  
Chefs unique blend of prawns, lamb and chicken cooked with basmati rice and spices ..... **₹13.95**

