



Spirit of India

Kitchen, Bar & Takeaway

NON-VEG ENTREE

FISH NUGGETS:- CRUMBED COATED FINGER LIKE PIECES OF FISH GOLDEN BROWN FRIED AND SERVED WITH SAUCE	\$19.00
FISH PAKORA:- FISH FILLET DIPPED IN MILDLY SPICED CHICKPEAS BATTER AND DEEP FRIED	\$18.00
PRAWN PAKORA:- PRAWN CUTLETS DIPPED IN MILDLY SPICED BATTER DEEP FRIED AND SERVED WITH TAMARIND SAUCE	\$17.00
PAN FRIED PRAWNS:- PEELED PRAWNS CUTLETS FRIED WITH GINGER, GARLIC, ONION AND CAPSICUM	\$18.00
CHICKEN TIKKA (4PC):- TENDER MORSELS OF BONELESS CHICKEN, MARINATED OVERNIGHT IN YOGURT AND SPICES AND ROASTED IN TANDOORI OVEN	\$13.00
CHICKEN MAJESTIC:- CHICKEN BREAST PIECES, MARINATED IN GINGER, GARLIC CASHEWS, YOGURT & CURRY LEAVES, DEEP FRIED	\$20.00
CHILLI CHICKEN:- BONELESS CHICKEN PIECES MIXED IN CORN FLOUR AND DEEP FRIED THEN FINISHED WITH FRESH CAPSICUM, ONIONS DASH OF HOT CHILLI SAUCE	\$19.00
LAMB SEEK KEBAB (4PCS) :- MINCED LAMB, FLAVORED WITH EXOTIC SPICES, PRESSED ON A SKEWER THEN COOKED IN THE TANDOOR	\$13.00
CHICKEN PAKORA :- BONELESS CHICKEN PIECES DIPPED IN SPICED CHICKPEA FLOUR BATTER AND DEEP FRIED AND SERVE WITH SAUCE.	\$12.00
CRISPY HONEY CHILLI CHICKEN :- BONELESS CHICKEN DIPPED IN CORN FLOUR BATTER AND DEEP FRIED WITH CAPSICUM, GARLIC, GINGER, ONIONS AND TOSSED WITH HONEY AND SPRINKLED WITH WHITE SESAME SEEDS	\$19.00
LAMB CHOP:- LAMB PIECES MARINATED WITH YOGURT, CHEESE CREAM, HERBS, SPICES AND FRIED	\$19.00

VEG ENTREE

MIX PAKORA:- CHOPPED VEGETABLES MILDLY SPICES, DIPPED IN BATTER & DEEP FRIED AND SERVED WITH SAUCE.	\$9.00
GOL GAPPE:- 6PCS SERVED WITH CHUTNEY, POTATOES AND DIFFERENT TYPES OF WATER	\$10.00
ONION RINGS:- ONION RINGS DIPPED IN CHICKPEA FLOUR BATTER & DEEP-FRIED AND SERVED WITH SAUCE	\$7.00
VEGGIE SAMOSA :- FLAKY PASTRY, FILLED WITH DICED POTATOES, PEAS, DRY FRUIT AND CUMIN SEEDS THEN FRIED GOLDEN BROWN AND SERVED WITH SWEET SAUCE.	\$7.00
SAMOSA CHAAT :- FLAKY PASTRY, FILLED WITH DICED POTATOES, PEAS, DRY FRUIT AND CUMIN SEEDS THEN FRIED GOLDEN BROWN AND SERVED WITH CHANA MASALA, CURD, SWEET & MINT SAUCE AND GARNISHED WITH ONIONS.	\$10.00

DAHI PAPDI CHAAT :- CRISPY FLOUR CRACKERS DIPPED IN SWEET YOGURT WITH POTATOES, INDIAN SPICES, SWEET & MINT SAUCE, GARNISHED WITH CORIANDER	\$11.00
MUSHROOM CHILLI:- NEW ZEALAND MUSHROOM DIPPED IN CORN FLOUR BATTER AND HALF DEEP FRIED THEN FINISHED WITH FRESH CAPSICUM, ONIONS, AND DASH OF HOT CHILLI SAUCE	\$18.00
CHEESE CHILLI:- CUBED COTTAGE CHEESE DIPPED IN CORN FLOUR BATTER AND HALF DEEP FRIED THEN FINISHED WITH FRESH CAPSICUM, ONIONS, AND DASH OF HOT CHILLI SAUCE	\$18.00
CRISPY HONEY CHILLI POTATOES :- POTATOES DIPPED IN CORN FLOUR BATTER AND DEEP FRIED WITH CAPSICUM, ONIONS AND TOSSED WITH HONEY AND SPRINKLED WITH WHITE SESAME SEEDS	\$18.00
CRISPY HONEY CHILLI CAULIFLOWER :- CAULIFLOWER DIPPED IN CORN FLOUR BATTER AND DEEP FRIED WITH CAPSICUM, ONIONS AND TOSSED WITH HONEY AND SPRINKLED WITH WHITE SESAME SEEDS	\$18.00
TANDOORI SOYA CHAAP (DRY) :- SOYA CHAAP MARINATED WITH YOGURT CHEESE CREAM, HERBS, SPICES AND COOKED IN TANDOOR.	\$18.00

TANDOORI PLATTERS

TANDOORI PLATTER FOR 2 :- A COMBINATION OF THE ABOVE CONSISTS OF -2 VEGE SAMOSA, 2 MIX PAKORAS, 2 CHICKEN TIKKA, LAMB SEEKH KEBAB, SERVED ON A SIZZLING HOT PLATE WITH MINT & TAMARIND SAUCE	\$20.00
SEAFOOD PLATTER FOR 2 :- A COMBINATION OF THE ABOVE CONSISTS OF -6 PAN PRAWNS FRIED, 2 FISH PAKORA, 2 CHICKEN TIKKA, 2 LAMB SEEKH KEBAB, SERVED ON A SIZZLING HOT PLATE WITH MINT & TAMARIND SAUCE	\$23.00
VEG PLATTER FOR 2 :- VEGE SAMOSA, VEG PAKORE, AND ONION RINGS, SERVED ON A SIZZLING HOT PLATE WITH TAMARIND SAUCE	\$19.00
TANDOORI CHICKEN :- TENDER MORSELS OF BONELESS CHICKEN, MARINATED OVERNIGHT IN YOGURT AND SPICES AND ROASTED IN TANDOORI OVEN	\$25.00
CHICKEN TIKKA :- THIS ITEM IS MARINATED IN SPICES WITH YOGURT AND COOKED IN TANDOOR OVEN, SERVED ON SIZZLING HOT PLATE	\$24.00

TASTING OF INDIA

BANQUETS FOR 2 CHEF SPECIAL NON VEG :- ENTREE: CHICKEN TIKKA, LAMB SEEKH KEBAB AND MIXED PAKORAS. MAIN ANY 3 CURRIES WITH 2 NAANS AND RICE AND 2 PC GULAB JAMUN	\$75.00
BANQUETS FOR 2 CHEF SPECIAL VEG :- ENTREE: SAMOSA, MIXED PAKORAS SERVED WITH DELICIOUS SAUCE MAIN ANY 3 VEG CURRIES WITH 2 NAANS AND RICE AND 2 PC GULAB JAMUN	\$65.00

BEEF SECTION

SPIRIT OF INDIA BEEF BUTTER :- BEEF COOKED IN CREAMY TOMATO GRAVY & GARNISHED WITH CREAM	\$21.00
BEEF KORMA:- BEEF COOKED IN DELICIOUS CASHEW NUT GRAVY & GARNISHED WITH ALMONDS	\$21.00
BEEF MADRAS:- DELICIOUS MEDIUM HOT BEEF CURRY, COOKED WITH ONIONS, TOMATO, CASHEW NUT GRAVY GARNISHED WITH COCONUT POWDER (SOUTH INDIAN STYLE)	\$21.00
BEEF VINDALOO:- SPICY BEEF CURRY STRAIGHT FROM THE EXOTIC BEACHES OF GOA (MUST BE SERVED SPICY HOT)	\$21.00
BEEF MASALA:- BEEF COOKED IN A SPICY TOMATO GRAVY AND INDIAN MASALA	\$21.00

CHICKEN SECTION

SPIRIT OF INDIA BUTTER CHICKEN:- TENDER PIECES OF BONELESS CHICKEN THIGH HALF COOKED IN TANDOOR AND FINISHED IN A CREAMY TOMATO GRAVY	\$20.00
MASALA CHICKEN TIKKA :- SUCCULENT BONELESS TANDOORI CHICKEN (THIGH) MEESS COOKED IN A SPICY TOMATO AND ONION GRAVY WITH GREEN PEPPERS	\$20.00
TANGI CHICKEN MANGO:- AN EXOTIC CURRY WITH TENDER BONELESS CHICKEN BREAST PIECES COOKED IN A SUBTLE MANGO SAUCE	\$20.00
KARAHI CHICKEN:- BONELESS CHICKEN BREAST COOKED IN GINGER, GARLIC AND SPICED WITH TOMATO AND ONION GRAVY	\$20.00
CHICKEN METHI:- BONELESS CHICKEN BREAST COOKED IN CREAMY CASHEW NUT GRAVY AND WITH FENUGREEK LEAVES WITH A SELECTION OF SPICES AND GARNISHED WITH CORIANDER	\$20.00
CHICKEN KORMA:- NORTH INDIA STYLE GRAVY BONELESS CHICKEN BREAST COOKED IN CASHEW NUT GRAVY AND GARNISHED WITH ALMOND	\$20.00
HARABHARA SAAG CHICKEN:- BONELESS CHICKEN BREAST COOKED WITH IN SPINACH PUREE WITH INDIAN HERBS AND SPICES	\$20.00
PUNJABI CHICKEN:- BONELESS CHICKEN BREAST COOKED IN SPICES, THIN ONION TOMATO GRAVY	\$20.00
CHICKEN VINDALOO:- SPICY CHICKEN CURRY STRAIGHT FROM THE BEACHES OF GOA (MUST BE SERVED HOT)	\$20.00

LAMB SECTION

ROGAN JOSH:-	\$20.00
DICED LAMB COOKED WITH GINGER, GARLIC, ONIONS AND SPICES IN A TRADITION NORTH INDIAN STYLE	
HARYALI SAAG GOSHT:-	\$22.00
DICED LAMB COOKED IN TOMATOES IN FINE SPANICH PUREE WITH INDIANS SPICES (A PUNJABI LAMB CURRY)	
LAMB MADRAS:-	\$22.00
LAMB SAUTEED WITH ONIONS TOMATOS, CASHEW NUT GRAVY AND COOKED IN CREAM AND GARNISHED WITH COCONUT CREAM	
LAMB BALTI:-	\$22.00
BONELESS LAMB COOKED WITH ONION, CAPSICUM AND A SELECTION OF SPICES AND GARNISHED WITH SLICED ALMONDS	
LAMB KORMA:-	\$22.00
DICED LAMB COOKED WITH CASHEW NUT GRAVY AND INDIAN HERBS AND GARNISHED WITH SLICED ALMONDS	
KARAH LAMB:-	\$22.00
BONLESS LAMB COOKED IN THICK SPICY TOMATO GRAVY AND STIR FRIED WITH CAPSICUM AND ONIONS	
SPIRIT OF INDIA LAMB BUTTER:-	\$22.00
TENDER PIECES OF BONELESS LAMB COOKED IN CREAMY TOMATO GRAVY & GARNISHED WITH CREAM	

SEAFOOD SECTION

FISH MASALA CURRY:-	\$25.00
FISH FILLETS COOKED IN A FINE THICK TOMATO & ONION GRAVY AND INDIAN MASALAS	
PRAWN MALABARI:-	\$25.00
PEELED PRAWNS COOKED IN SPICY TOMATO GRAVY AND FRESH COCONUT MILK	
PRAWN MASALA:-	\$25.00
SUCCULENT PRAWNS COOKED IN SPICY TOMATO GRAVY WITH GREEN PEPPERS	
BUTTER PRAWNS:-	\$25.00
PEELED PRAWNS COOKED IN CREAMY TOMATO FLAVOURED SAUCE	

VEGETABLES SECTION

DAL MAKHANI :-	\$18.00
BLACK LENTILS STEWED ON A SLOW FIRE OVER NIGHT AND FINISHED WITH ONION, TOMATOES AND A SELECTION OF SPICES AND GARNISHED WITH CORIANDER	
DAL TADKA :-	\$18.00
YELLOW LENTILS COOKED WITH ONION, TOMATO AND A SELECTION OF SPICE	
VEGETABLE JALFREZI :-	\$18.00
FRESH SEASONAL VEGETABLES AND COTTAGE CHEESE COOKED IN A SPICY GRAVY	
MIX VEGETABLES :-	\$18.00
FRESH SEASONAL VEGETABLES AND COTTAGE CHEESE COOKED IN AROMATIV INDIAN SPICES(DRY)	
KARAH PANEEER :-	\$19.00
CUBED COTTAGE CHEESE, COOKED IN THICK SPICY TOMATO GRAVY AND STIR FRIED WITH CAPSICUM AND ONIONS	
SAAG PANEEER :-	\$19.00
COTTAGE CHEESE COOKED IN FINE MILD PUREE OF SPANICH AND LIGHT SPICES.	
MALAI KOFTA:-	\$19.00
MASHED POTATOS AND COTTAGE CHEESE BALLS WITH DRY FRUIT, DEEP FRIED AND COOKED TOMATO AND CASHEW NUT GRAVY	
SAAG ALOO :-	\$19.00
POTATOES COOKED IN A FINE MILD PUREE OF SPINACH AND WITH LIGHT SPICES	

ALOO GOBHI:-	\$18.00
CAULIFLOWER, POTATOES AND SPECIAL SPICES COOKED TOGETHER AND GARNISHED WITH FRESH CORIANDER	
BOMBAY ALOO :-	\$18.00
DICED FRIED POTATOES COOKED WITH CUMIN SEEDS AND HERBS.	
CHANA MASALA :-	\$18.00
CHICKPEAS COOKED WITH ONION AND SPICED GRAVY AND GARNISHED WITH CORIANDER.	
VEG KORMA:-	\$18.00
DRY FRESH VEGETABLES AND DRY FRUITS COOKED IN RICH INDIAN GRAVY	
PANEER MATTAR :-	\$18.00
COTTAGE CHEESE AND GREEN PEAS COOKED TOGETHER WITH SPICES, TOMATOES AND HERBS.	
PANEER MAKHANI :-	\$19.00
CUBES OF PANEER COOKED IN CREAMY TOMATO FLAVOURED SAUCE	
PANEER METHI:-	\$19.00
COTTAGE CHEESE COOKED IN CASHEW GRAVY AND FENUGREEK LEAVES	
SHAHI PANEER:-	\$19.00
COTTAGE CHEESE COOKED IN CASHEW NUT AND ONION GRAVY GARNISHED WITH ALMOND SLICES	
PANEER BUTTER MASALA:-	\$19.00
COTTAGE CHEESE COOKED IN CASHEW AND ONION GRAVY, GARNISHED WITH CREAM	

RICE AND BIRYANI

CHICKEN BIRYANI:-	\$22.00
RICE COOKED WITH BONELESS CHICKEN, CAHSEW NUTS, HERBS AND SPICES	
LAMB BIRYANI:-	\$23.00
RICE COOKED WITH LAMB CAHSEW NUTS, HERBS AND SPICES	
PRAWN BIRYANI:-	\$25.00
RICE COOKED WITH PRAWNS, CASHEWS NUTS, HERBS AND SPICES	
VEGETABLE BIRYANI:-	\$19.00
RICE COOKED WITH VEGETABLES, COTTAGE CHEESE, CASHEW HERBS AND SPICES	
PULAO RICE:-	\$10.00
BASMATI RICE COOKED IN CASHEW NUTS, SULTANAS AND FRESH HERBS.	
ZEERA RICE:-	\$6.00
BASMATI RICE COOKED WITH CUMIN SEEDS	
PLAIN RICE:-	\$4.00
BOILED BASMATI RICE	
FRIED RICE:-	\$8.00
INDIAN STYLE FRIED RICE	

BREADS SECTION

PLAIN NAAN:-	\$4.00
PLAIN FLOUR BREAD COOKED IN TANDOOR OVEN.	
BUTTER NAAN:-	\$4.50
PLAIN FLOUR BREAD COOKED IN TANDOOR OVEN AND GARNISHED WITH BUTTER.	
PLAIN GARLIC NAAN:-	\$4.50
PLAIN FLOUR BREAD COOKED IN TANDOOR OVEN AND GARNISHED WITH GARLIC AND CORIANDER	
BUTTER GARLIC NAAN:-	\$5.00
PLAIN FLOUR BREAD COOKED IN TANDOOR OVEN AND GARNISHED WITH GARLIC, CORIANDER AND BUTTER	
KEEMA NAAN :-	\$6.00
NAAN STUFFED WITH SPICED LAMB MINCE MIXTURE	
CHEESE NAAN :-	\$6.00
NAAN STUFFED WITH GRATED CHEESE AND GARNISHED WITH FRESH CORIANDER LEAVES	

CHEESE GARLIC NAAN :-	\$6.50
NAAN STUFFED WITH GRATED CHEESE AND GARNISHED WITH GARLIC, CORIANDER AND BUTTER	
PARANTHA :-	\$6.00
HAND ROLLED BREAD MADE FROM WHOLEMEAL FLOUR, STUFFED WITH CLARIFIED BUTTER.	
STUFFED KULCHA :-	\$7.00
PLAIN FLOUR BREAD STUFFED WITH SPICED POTATOES AND PEAS.	
PLAIN ROTI:-	\$3.50
HAND ROLLED BREAD MADE FROM WHOLEMEAL FLOUR	
BUTTER ROTI :-	\$4.00
HAND ROLLED BREAD MADE WHOLEMEAL FLOUR AND GARNISHED WITH	
PESHAWARI NAAN:-	\$6.00
STUFFED WITH GRINDED COCONUT AND DRY FRUITS	
CHEESE AND CHILLI NAAN:-	\$6.00
STUFFED WITH CHEESE AND GREEN CHILLIES	
BREAD PLATTER (BOARD):-	\$20.00
STUFFED WITH CHEESE AND GREEN CHILLIES	

ADDITIONALS

PUNJABI MIXED PICKLE:-	\$3.00
PLAIN YOGURT:-	\$4.00
MIXED RAITA:-	\$5.00
PAPADUMS (2PIECES):-	\$2.00
MIXED SALAD:-	\$7.00
ONION SALAD:-	\$5.00
MINT & TAMARIND CHUTNEY(ANY 1):-	\$2.00

KIDS MENU

KIDS BUTTER CHICKEN WITH RICE:-	\$12.00
CHICKEN NUGGETS WITH FRIES:-	\$10.00
KIWI FISH AND FRIES:-	\$10.00
FRENCH FRIES:-	\$5.00
MASALA FRIES :-	\$6.50

DESSERTS

MANGO KULFI :-	\$5.00
GULAB JAMUN (2 PIECES):-	\$4.00
GULAB JAMUN WITH ICE CREAM:-	\$7.00
KHEER (SEASONAL):-	\$7.00

FOOD ALLERGY NOTICE

**PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY HAVE CONTAIN THESE INGREDIENTS MILK, EGG, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH
PLEASE ADVISE OUR STAFF IF YOU HAVE ANY ALLERGIES FROM ANY OF ABOVE INGREDIENTS**