

CHICKEN GARLIC	\$17.50
<i>Boneless chicken pieces cooked with chopped onions and crushed garlic.</i>	
CHICKEN/ FISH CHILLI	\$17.50
<i>(Dry/ Gravy)</i>	
<i>Boneless pieces of chicken / fish cooked with chillies and capsicums in Chinese style.</i>	
CHICKEN MANCHURIAN	\$17.50
<i>(Dry/ Gravy)</i>	
<i>Boneless pieces of chicken cooked with finely chopped vegetables in soya sauce.</i>	
HONEY CAULIFLOWER	\$17.50
<i>Crispy cauliflower cooked with chillies and honey in Chinese style.</i>	
NOODLES	\$17.50
<i>(Chicken/ Vegetarian)</i>	
<i>Cooked in Chinese style.</i>	
FRIED RICE (NEW)	\$17.50
<i>Rice cooked with chicken or vegetables in Chinese style.</i>	
VEGETERIAN MOMOS (NEW)	\$16.50
<i>Veg momos steamed dumplings stuffed with a lightly spiced vegetable filling.</i>	
CHICKEN MOMOS (NEW)	\$16.50
<i>Chicken Momos Recipe is a delicious and simple momos recipe filled with juicy minced chicken.</i>	
AVAILABILITY OF SOUP ON REQUEST	\$12.00

SIDES

GARDEN SALAD	\$6.00
KUCHUMBER SALAD	\$6.00
ONION SALAD	\$4.00

BIRYANI

VEGETABLE BIRYANI	\$15.00
<i>Vegetables cooked with basmati rice, coriander, onions and spices.</i>	
CHICKEN BIRYANI	\$16.50
<i>Chicken cooked with basmati rice, coriander, onions and spices.</i>	
LAMB/ GOAT BIRYANI	\$16.50
<i>Lamb cooked with basmati rice, coriander, onions and spices.</i>	
FISH/ PRAWN BIRYANI	\$17.50
<i>Boneless pieces of fish/prawn cooked with basmati rice, coriander, onions and spices.</i>	

BREADS

BUTTER NAAN	\$3.50
<i>Made with white flour.</i>	
ROTI	\$3.50
<i>Made with whole wheat flour.</i>	

GARLIC NAAN	\$4.50
CHEESE NAAN	\$4.50
KEEMA NAAN	\$4.50
<i>Lamb mince naan.</i>	
KASHMIRI NAAN	\$4.50
<i>Stuffed with dry fruit and nuts.</i>	
PANEER KULCHA	\$5.00
<i>Stuffed with Indian cottage cheese.</i>	
LACCHA PARANTHA	\$4.50
<i>Stuffed with butter.</i>	
ALOO PARANTHA	\$4.50
<i>Stuffed with boiled potatoes.</i>	
ONION KULCHA	\$5.00
<i>Stuffed with onions and coriander.</i>	
KALONJI NAAN	\$5.00
CHAAHAT SPECIAL NAAN	\$6.00
<i>Stuffed with chopped onions and chicken.</i>	

ACCOMPANIMENTS

RAITA	\$3.00
<i>Cucumber, carrots and yoghurt.</i>	
SWEET MANGO CHUTNEY	\$3.00
TAMARIND CHUTNEY	\$3.00
MINT CHUTNEY	\$3.00
MIXED PICKLE	\$3.00
SIDE DISH PLATTER	\$8.50
<i>Comprises of raita, sweet mango chutney, mint chutney, mixed pickle and tamarind chutney.</i>	

SET MENU (MINIMUM 2 PEOPLE)

CHAAHAT VEGETARIAN BANQUET FOR TWO	\$60.00
<i>Entrée – samosa, vegetable pakora and paneer tikka</i>	
<i>Mains – vegetable korma, palak paneer, dal and rice, naan and condiments.</i>	
MAHARAJA BANQET FOR TWO	\$70.00
<i>Entrée – samosa, chicken tikka, seekh kebab & onion bhaji</i>	
<i>Mains – butter chicken, lamb roganjosh, lamb madras, vegetable korma and rice, naan and condiments.</i>	

KIDS MENU

KIDS BUTTER CHICKEN & RICE	\$14.00
KIDS CHICKEN KORMA & RICE	\$14.00
FRIES SERVED WITH DIP	\$8.00
WEDGES SERVED WITH DIP	\$8.00
CHICKEN NUGGETS & CHIPS	\$10.00
HOTDOG & CHIPS	\$10.00

Chaahat

Indian Cuisine

Dine-In Menu

APPETISERS

(Choice of your dips peri-peri sauce, chilly garlic, tamarind and mint yogurt) (any one)

FINGER FISH \$14.00

Fish fingers is a popular appetizer that has a crunchy texture & a soft inside and is best enjoyed with chilly garlic sauce.

SAMOSA (2pcs) \$7.50

Pastry stuffed with spicy potatoes and peas.

ONION BHAJI (hand full) \$7.50

Sliced onions dipped in chickpea batter and deep fried.

PAKORA (4pcs) \$7.50

Fresh vegetables smothered in chickpea batter and deep fried.

HARA BHARA KEBAB (4pcs) \$7.50

Mashed potatoes, seasonal vegetables and spinach

flavoured with spices, cashew and deep fried.

VEGETARIAN PLATTER \$16.00

Paneer tikka, samosa, pakora served with salad and two dips.

PANEER PAKORA \$14.50

Deep fried cottage cheese mixed in chickpea flour.

CHICKEN PAKORA \$14.50

Deep fried chicken cubes mixed in chickpea flour.

SIZZLER PLATTER FOR TWO \$20.00

Selection of 4 entrees (samosa, onion bhaji, chicken tikka and seekh kebab).

PRAWN PAKORA \$14.50

King prawns dipped in chickpea batter and deep fried.

CALAMARI \$14.50

Crispy calamari with black pepper lemon and mixed salad.

GARLIC PRAWNS \$15.00

King prawns cooked in garlic and butter, served with leaf salad.

FISH PAKORA \$15.00

Fresh fish wrapped in herbs and spices, then dipped in chickpea batter and deep fried.

TANDOORI

SEEKH KEBAB Half \$14.00 Full \$20.00

Lamb mince rolled on a skewer and roasted in tandoori oven and served with dip.

CHICKEN LOLLIPOP \$18.00

Chicken lollipops are marinated in a spicy yogurt mixture and then coated in a mixture of breadcrumbs and spices.

CHICKEN TIKKA Half \$14.00 Full \$22.00

Boneless pieces of chicken marinated with Indian spices and grilled in tandoor.

TANDOORI CHICKEN Half \$14.50 Full \$24.00

Marinated chicken chargrilled in tandoori oven and served with mint yoghurt sauce.

MALAI CHICKEN Half \$13.50 Full \$20.00

Boneless chicken pieces marinated in cashews, cheese, yoghurt and grilled in tandoori oven.

PANEER TIKKA \$14.00

Homemade cottage cheese dipped in chickpea batter and roasted in tandoori oven.

TANDOORI PRAWNS/ FISH TIKKA \$20.00

Fish/ prawns marinated in yoghurt and spices cooked in tandoori oven.

CHICKEN TANDOORI

PLATTER FOR TWO \$20.00

Sizzling platter served with chicken tikka, malai chicken and afgani chicken tikka with mint yoghurt sauce.

ALL MAINS

All curries are available as mild, medium or hot and served with basmati rice.

Chicken/ lamb / seafood are available in different style.

Most of the curries can be made without cream on request.

CHICKEN - \$18.99 & LAMB - \$18.99

CHICKEN/ LAMB

BUTTER CHICKEN

Marinated chicken fillets roasted in tandoori oven and cooked in creamy tomato gravy.

MANGO CHICKEN

Boneless chicken cooked in delicious mango flavoured sauce.

CHICKEN/ LAMB TIKKA MASALA (NEW)

Tender chicken fillets roasted in tandoori oven and cooked with onions, capsicums and spices.

CHICKEN/ LAMB IN BLACK PEPPER SAUCE

Exotic blend of chicken cooked in spices with black pepper sauce.

CHICKEN/ LAMB METHI (NEW)

Curry cooked in spices with fenugreek and creamy sauce.

CHICKEN/ LAMB KARAHI

Meat cooked with diced onions, capsicums and tomatoes and made into thick curry.

CHICKEN/ LAMB TAWA

Boneless pieces f meat cooked with onions, tomatoes, ginger, coriander and made into dry curry.

CHICKEN/ LAMB TAKATAK

Chaahat chef's special recipe.

CHICKEN/ LAMB BHUNA

Tender meat cooked with sweet mango chutney, garam masala, ginger, garlic and spices.

CHICKEN/ LAMB SAAGWALA

Selection of your choice of meat cooked in cream with spinach puree and spices.

CHICKEN/ LAMB KORMA

Selection of your choice of meat cooked with gravy of cashews cream and mild spices.

CHICKEN/ LAMB MADRAS

Selection of your choice of meat cooked with coconut and South Indian spices.

CHICKEN/ LAMB JHALFREZI

Curry cooked with vegetables.

CHICKEN/ LAMB DO PIAZA

Selection of your choice of meat tasted with onions in spicy gravy.

CHICKEN/ LAMB VINDALOO

Red hot curry from goa, not for the faint at heart.

HANDI CHICKEN/LAMB

A thick chicken/ lamb curry cooked with tomatoes, onions, ginger, coriander and spices.

LAMB/CHICKEN ROGANJOSH

Lamb coated with exotic blend of herbs and spices in thick gravy

SEAFOOD - \$19.99

PRAWN SAAGWALA

King prawns cooked with spinach puree.

KING PRAWN MASALA

Prawns cooked with onions, capsicums, herbs and spices.

PRAWN/ FISH MALABARI

Curry cooked with onions, capsicum, coconut cream and spices.

PRAWN/ FISH MADRAS

Prawn/ fish cooked with coconut cream in a South Indian style.

PRAWN/ FISH MASALA

Boneless fish pieces cooked with tomato, onions and capsicums.

PRAWN/ FISH VINDALOO

Curry cooked in vindaloo sauce with onion gravy medium to hot sauce (Famous in Goa)

GOAT

GOAT MASALA \$20.00

Goat meat on the bone in a rich curry sauce with a wide range of spices. This is our chef's special recipe.

GOAT KADAI \$20.00

Goat cooked with capsicum, onion & herbs.

GOAT BHUNA \$20.00

Goat Bhuna is a Classic North Indian dish of chicken stir fried & slow cooked in a spicy & fragrant Bhuna Masala.

VEGETARIAN DELIGHTS

BOMBAY ALOO \$15.00

Spring potatoes sauteed with fenugreek, cumin and spices.

VEGETABLE KORMA \$15.00

A variety of vegetables cooked with mild spices and cashews.

DAL MAKHNI \$15.00

Lentils cooked with ginger, onions, tomatoes and coriander leaves.

ALOO GOBI \$15.00

Potatoes and cauliflower cooked with mild spices.

CHANNA MASALA \$15.00

Chick peas cooked with blended onions, ginger and tomatoes.

SHAHI PANEER \$16.50

Indian cottage cheese cooked in a cashew nut and creamy sauce.

KARAHI PANEER \$16.50

Indian cottage cheese cooked with diced onions, capsicum and tomatoes.

PALAK PANEER/ ALOO \$16.50

Choice of potatoes or Indian cottage cheese cooked in mild spices spinach puree.

MATAR PANEER/ ALOO \$16.50

Paneer/ potatoes and peas cooked in a spicy curry.

PANEER MAKHNI \$16.50

Indian cottage cheese cooked in mild creamy tomato gravy.

MALAI KOFTA \$16.50

Succulent vegetable balls made with dry fruit, nuts and cheese cooked in cashew gravy.

PANEER MALAI METHI \$16.50

Indian cottage cheese cooked with fenugreek in a cashew gravy.

PUNJABI RAJHAM \$15.00

Fresh mushrooms and peas cooked in North Indian Style.

MUSHROOM DO PIAZA \$15.00

Fresh mushrooms cooked with diced onions in a thick gravy.

TARKA DAL \$15.00

VEGETABLE KARAHI \$15.00

A variety of vegetables and cottage cheese cooked with spices.

BHINDI MASALA \$15.00

Bhindi masala is a delicious North Indian dish made with okra simmered in a spiced onion-tomato gravy.

INDO-CHINESE DISHES

Any Indo-Chinese dishes can be made to order that are not on the menu. Please ask staff.

VEGETABLE MANCHURIAN \$16.50

(Dry/ Gravy)

Vegetable balls cooked with finely chopped vegetables in soya sauce.

GOBI MANCHURIAN \$16.50

(Dry/ Gravy)

Cauliflower cooked in Chinese style.

CHILLI PANEER \$16.50

(Dry/ Gravy)

Indian cottage cheese cooked with capsicums in Chinese style.