

ENTREES

Samosa (2 Pcs)	14.90
Crispy pastry filled with potatoes & peas spiced with ginger, fenugreek and coriander seeds.	
Onion Bhaji (3 Pcs)	14.90
Onions dipped in split pea batter & gently fried until golden brown.	
Dahi Puri (4 Pcs)	14.90
Round puffef puri shells filled with potatoes and three special chutney finished with fresh coriander.	
Aloo Tikki Chaat (2 pcs)	16.90
Mashed potatoes mixed with light spices and herbs deep fried and topped with boiled chickpeas, boiled potatoes, yoghurt and tamarind sauce.	
Samosa Chaat (2 Pcs)	16.90
Deep fried samosas and then topped with chick peas, tomato, onion, potatoes, sweet yoghurt, date and tamarind sauce	
Honey Chilli Cauliflower (signature dish)	17.90
Deep fried cauliflower coated with chilli sauce, honey & indian spices	
Chicken 65	20.90
Deep fried chicken, marinated in exotic spices, lemon juice, curry leaves and mustard seeds.	
Seekh Murgh Glafi (3 Pcs)	21.90
Finely minced chicken mixed with traditional spices, fresh green herbs then bar-be-qued gently in tandoor. Served with mint sauce and salad.	
Chicken Tikka (3 Pcs)	21.90
Boneless tender chicken pieces marinated overnight and cooked in tandoor.	
Prawn Pokora (3 pcs)	21.90
Chickpea batter and spice infused in yoghurt sauseand lightly fried.	
Adraki Lamb Cutlets (3 Pcs)	31.90
Lamb cutlets marinated in ginger-garlic, yoghurt, light traditional spices and herbs. Kept overnight then bar-be-qued gently in tandoor. Served with mint sauce and salad.	

Our Selection for two or more

Mixed platter for 2	38.90
Samosa, Onion Bhaji, Chicken Tikka, Adraki Lamb Cutlet. (
Mixed Vegetable platter for 2	26.90
Samosa, Onion Bhaji	

CHICKEN

Butter Chicken

Chicken pieces cooked in tandoor, spiced in rich tomato and cashewnut sauce.

27.90

Mango Chicken

Boneless chicken pieces cooked in a creamy mango sauce

27.90

Chicken Korma

Chicken pieces cooked in a mild creamy cashewnut sauce

27.90

Chicken Saag

Chicken cooked with spinach, cream, methi leaves

27.90

Chicken Tikka Masala

Chicken pieces marinated in garlic, ginger and lemon juice overnight and pan fried

27.90

Kadahi Chicken

Pieces of chicken cooked with Capsicum, onion, tomatoes and finished with fresh coriander

27.90

Chicken Do Piazza

Chicken curry cooked with an abundance of onion

27.90

Chicken Madras

Chicken cooked in spicy coconut sauce

27.90

Chilli Chicken

Tender slices of chicken stir fried with onions, capsicum and chilli

27.90

Methi Chicken

Exclusive chicken preparation cooked with fenugreek leaves

27.90

Chettinad Chicken

An authentic South-Indian pepper hot chicken curry tossed with fresh curry leaves

27.90

Chicken Vindaloo

Hot and spicy chicken curry

27.90

LAMB

Lamb Korma

Tender lamb cubes cooked in creamy cashewnut sauce, garnished with nuts

27.90

Lamb Dal Ghosht

Tender pieces of boneless lamb cooked in black lentils & exotic spices

27.90

Lamb Saag

Lamb cooked in spinach, cream, methi leaves and spices

27.90

Kadahi Lamb

Pieces of lamb cooked with capsicum, onions, tomatoes and finished with fresh coriander

27.90

Lamb Do Piazza

Lamb curry cooked with an abundance of onion

27.90

Bhuna Lamb (Medium)

Hot and spicy lamb cooked with capsicum, onion and tomatoes

27.90

Lamb Madras (Medium)

Lamb cooked in spicy coconut sauce

27.90

Lamb Vindaloo (Medium)

Hot and Spicy lamb curry

27.90

Lamb Rogan Josh

Tender pieces of boneless lamb cooked in traditional. Kashmiri spices, saffron & fresh coriander

27.90

GOAT

Oh! My Goat

Goat prepared in special sauce & spices and top with coriander

27.90

BEEF

Beef Korma

Tender Beef cubes cooked in a mild creamy cashewnut sauce.

27.90

Kadahi Beef

Pieces of beef cooked with capsicum, onions, tomatoes and finished with fresh coriander

27.90

Beef Aloo

Diced beef cooked with potatoes

27.90

Beef Madras (Medium)

Beef cooked in spicy, coconut sauce

27.90

Beef Vindaloo (Medium)

Hot and spicy beef curry

27.90

Pepper Masala Beef

South Indian style preparation tempered with curry leaves and crushed pepper. Cooked with chopped fresh onion & fresh coriander

27.90

SEAFOOD

Fish Korma

Tender fish cubes cooked in a mild creamy cashewnut sauce.

29.90

Goa Fish Curry

Fish fillets cooked in a spicy curry sauce finished with a touch of coconut cream

29.90

Prawn Vindaloo (medium)

Prawn cooked in hot and spicy vindaloo sauce. An all time favourite.

29.90

Prawn Malai

Prawns cooked in a creamy and cashewnut sauce on a low fire

29.90

Kerala Prawn

A popular south Indian dish from Kerala cooked with coconut cream flavoured with spices and mustard seeds

29.90

VEGETABLES

Yellow Dal	22.90
Split peas cooked on slow fire with spices.	
Dal Makhani	22.90
Whole black lentil cooked on slow fire for six hours finished with coriander and ginger	
Chefs Special Dal (Mixed lentils)	22.90
Dal-E-Phulkari	22.90
Chef's speciality, mixture of dal made home style	
Vegetable Korma	24.90
Seasonal mixed vegetables cooked in a smooth creamy sauce	
Vegetable Curry	24.90
A fine selection of hard vegetables cooked in a curry sauce	
Chana Masala	24.90
Chickpeas cooked with blend of selected spices north indian style, garnished with fresh coriander	
Aloo Matter	24.90
Peas and Potatoes cooked in a fresh curry sauce	
Saag Aloo	24.90
Spinach and potatoes cooked in a fresh curry sauce	
Palak Paneer	24.90
Fresh leafy spinach puree with home made cottage cheese	
Malai Kofta	24.90
Home made cottage cheese with mashed potato deep fried and cooked with our Chefs special sauce	
Punjabi Baingan (egg plant)	24.90
Egg plant, potatoes tossed with onion masala sauce and tomatoes, finished with fresh coriander	
Chilli Paneer	24.90
Home made cottage cheese stir fried with onion capsicum and chilli	
Bhindi-Do-Piazza	24.90
Okra stir fry with onions and tangy spices & herbs	
Aloo Gobhi Masala	24.90
A combination of cauliflower & potatoes with exotic masalas.	
Paneer Lababdar	24.90
Cottage cheese cubes cooked in rich gravy of onions and tomatoes	
Aloo Jeera	24.90
Boiled potatoes tossed in simple masala's and plenty of coarsely crushed roasted cumin seeds.	

TANDOORI BREADS

Roti	5.00
Wholemeal bread from our clay oven	
Garlic Roti	5.50
Fresh garlic spread on wholemeal bread	
Tandoori Parantha	5.90
Wholemeal flour with butter, baked in Tandoor	
Plain Naan	5.00
Plain flour bread topped with butter	
Garlic Naan	5.50
Fresh garlic spread on naan bread	
Keema Naan	7.50
Naan bread stuffed with minced meat	
Cheese Naan	7.50
Naan bread stuffed with home made cheese	
Cheese & Garlic Naan	7.90
Garlic naan stuffed with cheese	
Peshwari Naan	7.50
Naan stuffed with sultanas and cashew nuts	
Cheese & Spinach Naan	7.90
stuffed with cheese & spinach Layered Indian bread (wholemeal) with butter	

BIRYANIS

Vegetable	25.90
Chicken, Lamb or Beef	27.90

RICE

Saffron Rice	5.50
Pulao Rice	7.90

SIDE DISHES

Chicken Nuggets & Chips	9.90
Chips	6.90
Pappadums (4)	3.90
Mixed Pickles	3.90
Cucumber and Yoghurt	3.90
Tomato and Onion	3.90
Mango Chutney	3.90
Mint Sauce	3.90

BANQUET

Minimum for 4 or more

Phulkari's Banquet (pp) 48.90

ENTREE: Chicken Tikka, Sheek Kebab, Samosa

MAIN: Choose any 4 curries (lamb, beef, chicken & vegie)

SIDES: Rice & Nann

DESSERT: Gulab Jamun

Seafood Banquet (pp) 52.90

ENTREE: Chicken Tikka, Lamb Cutlets & Prawns Pokora

MAIN: Choose any 3 curries plus 1 seafood curry

SIDES: Rice, Nann, Pappadum and Mango Chutney

DESSERT: Choice of Ice Cream or Gulab Jamun

DRINKS

Soft Drinks (Cans)

Coke, Diet Coke, Coke Zero, Sprite, Fanta, Lift

5.90

Lemon Lime Bitter

7.90

Sparkling Water 750ml

9.00

Ginger Beer

7.90

JUICE

Orange, Apple

5.90

Mocktail

Virgin Mojito

8.90

LASSI

Mango Lassi

8.90

Salty Lassi

8.90

Sweet Lassi

8.90

TEA

Green Tea

4.50

Peppermint Tea

4.50

DESSERT

Gulab Jamun (2 Pcs)

Milk balls in rose flavoured sugar syrup

6.90

Pista Kulfi

7.90

Mango Kulfi

7.90