

entrée.

Murgh malai

Boneless creamy chicken, beetroot & chilli chutney 18 (GF) (FR)

Murgh tikka

Spicy tandoori chicken, baby spinach, coriander infused oil 18 (GF) (FR)

Seekh kebab

Tender lamb mince rolls, mint & beetroot chutney, garlic & coriander infused butter 19 (GF)

Barrah kebab

Lamb chops, black chick peas, date & tamarind chutney, coriander foam 20 (GF)

Sikandari Raan

Braised leg of lamb, sous vide dutch carrots, herb potatoes, mint chutney 24 (GF)

Khasta Machi

Crispy skinned salmon, confit tomatoes, mustard infused coconut sauce, watercress, lemon foam 25 (GF)

Tandoori Jhinga

Carom seed marinated prawns, Bengali tomato chutney, kachumber 23 (GF)

Tandoori Paneer

Cottage cheese, char grilled vegetables, sous vide dutch carrots, coriander infused oil 17 (V) (GF)

Tandoori Aloo

Spice infused stuffed potatoes, pumpkin cumin puree, chilli chutney 18 (V) (GF)

main.

Murgh makhani (Butter Chicken)

Succulent tandoori chicken, spices, tomato gravy 23 (GF)

Murgh khurchan

Succulent tandoori chicken, sautéed vegetables, tempered fenugreek & mustard seeds gravy 25 (GF)

Murgh methi malai

Tender chicken, whole garam masala, onion & fenugreek gravy 23 (GF)

Lamb do piazza

Diced lamb, tossed vegetables, onion & tomato gravy 25 (GF)

Lamb bhoona

Parched lamb, spring onions, tomato gravy 24 (GF)

Lamb korma

Braised lamb, roasted dry fruits, cashew gravy 26 (GF)

Beef mircha

Tender beef, tempered mustard & sun dried chilli, onion and tomato gravy 24 (GF)

Beef kashmiri

Tender beef, sautéed dry fruits, cashew gravy 26 (GF)

Jhinga coco

King prawns, tempered mustard & sun dried chillies, coconut gravy 27 (GF)

Tandoori machi

Barramundi fillets, sautéed ginger & garlic, tomato gravy 25 (GF)

main.

Nargeshi Kofta

Cottage cheese & seasonal vegetable loafs, tomato, onion & cashew gravy 22 (V)

Dal Bukhara

Slow cooked black lentils, infused aromatic spices, coriander butter & cream 20 (V) (GF)

Paneer Khurchan

Cottage cheese, sautéed vegetables, tempered fenugreek & mustard seeds 23 (V) (GF)

Palak Paneer

Cottage cheese, English spinach, tempered garlic & green chilli, confit tomatoes 23 (V) (GF)

Atta kadhai

Sautéed seasonal vegetables, onion gravy 21 (V) (GF)

Breads

All our tandoori dishes are perfect with the below breads - enjoy passing them around the table.

Tandoori roti *Whole meal baked bread* 5

Tandoori naan *Plain flour baked bread, onion seeds* 5

Tandoori butter naan *Plain flour baked bread, onion seeds, coriander & garlic infused butter* 6

Garlic naan *Plain flour baked bread, roasted garlic infused butter* 6

Kashmiri kulcha *Plain flour baked bread, stuffed dry fruits, saffron & honey infused butter* 7

Rice

We use 'India Gate classic' premium basmati rice for all our rice dishes.

Steamed rice

Basmati rice, fresh coriander 6

Saffron rice

Aromatic saffron basmati rice 8

Jeera rice

Basmati rice, tempered whole cumin seeds 7

Murgh / Lamb biryani

Tender chicken/lamb, steamed rice, mint, dry fruits, spices, saffron 21 (GF)

Accompaniments

Pappadums

Crispy lentil flour wafers, mint chutney 5

Cucumber / Onion tomato raita

Natural yogurt, cucumber /onion & tomato 5

Fresh garden salad

Mesclun leaves, cheese, tomatoes, red onion, olives, house dressing 10

Mango / Mixed hot pickles 4

dessert.

Saffron pannacotta

Blackberry coulis, saffron honey syrup 16 (GF)

Gulab juman

Milk dumplings, cardamom syrup, raspberry rose water gel, vanilla ice cream 14

Ras-malai

Cottage cheese dumplings, saffron & pistachio chhana, freeze dried raspberry tuiles 18

Kulfi

Homemade ice cream, pistachio, honey, freeze dried strawberry 16 (GF)

Dark chocolate torte

70.5% dark chocolate, chocolate mousse, brick pastry, strawberry gels 20

atta

modern indian cuisine

159 - 161 Victoria Avenue, Albert Park