

## Rices & Biryanis

<b>42. Plain Rice</b>	\$2.50
<b>43. Saffron Rice</b> Aromatic plain basmati rice sautéed with saffron.	\$3.90
<b>44. Vegetable rice</b> Basmati rice enhanced with the flavours of cumin, garam masala, mixed vegetables and onions.	\$3.50
<b>45. Chicken Biryani</b> Aromatic basmati rice cooked with chicken & nuts in a special blend of spices and herbs.	\$12.90
<b>46. Lamb Biryani</b> Aromatic basmati rice cooked with tender lamb & nuts in a special blend of spices and herbs.	\$12.90

## Breads

<b>47. Garlic Naan</b>	\$3.00
<b>48. Plain Naan</b>	\$2.50
<b>49. Tandoori Roti</b>	\$2.00
<b>50. Kashmiri Naan</b>	\$3.00

## Accompaniments

<b>51. Raita</b> Yogurt with tomato, cumin seeds, crushed cucumber and mint leaves.	\$2.50
<b>52. Kachumer salad</b> Fresh vegetables, onions with squeezed lemon sprinkled with rock salt & black pepper.	\$2.50
<b>53. Tamarind Sauce</b>	\$2.50
<b>54. Tartar Sauce</b>	\$0.50
<b>55. Mint Sauce</b>	\$1.00
<b>56. Achar (Mixed pickles)</b>	\$3.00

### Picnic Special (for 10 people) - \$199

1. Lamb or Chicken Biryani
2. Dal Makhani
3. Karahi Chicken
4. Coke 1.5 litre (2 bottles)
5. Naan
6. Disposable plates & cutlery

### Family Tak-a-Tak Treat for (4 people) - \$75

1. Lamb or Chicken Tak-a-Tak
2. Naan
3. Raita and Kachumer salad
4. Coke 1.5 litre
5. Disposable plates & cutlery

## Sweets

<b>57. Kheer</b> Traditional Rice Pudding topped with pistachios and almonds.	\$3.00
<b>58. Gulab Jaman</b> Deep fried milk balls dipped in rose flavoured honey syrup.	\$2.00
<b>59. Kulfi</b> Traditional rich creamy ice-cream made with fresh milk & pistachio with touch of rosewater flavouring.	\$3.00
<b>60. Kulfi Falooda</b> Traditional creamy kulfi ice-cream with thin spaghetti topped with fresh tapioca seeds and rose syrup.	\$4.50
<b>61. Kalakand</b> Prepared from milk, sugar, ricotta cheese, almonds and cashew nuts.	\$2.50
<b>62. Baklava</b> Sweet crunchy pastry of thin layers of dough & butter soaked in honey with generous coating of pistachio & almonds.	\$2.50

## Beverages

<b>63. Mango Lassi</b> Traditional Punjabi sweet yogurt blended with milk and mango puree. (300 ml)	\$3.50
<b>64. Strawberry Lassi</b> Traditional Punjabi sweet yogurt blended with milk and fresh strawberries. (300 ml)	\$3.50
<b>65. Plain Lassi</b> Traditional Punjabi sweet yogurt drink. (300ml)	\$3.00

Soft Drinks		Mineral Water		Juices	
66. 375 ml	\$2.20	70. 400ml	\$2.25	73. 250ml	\$2.45
67. 390ml	\$2.75	71. 600ml	\$2.50	74. 350ml	\$2.95
68. 600ml	\$3.00	72. 1.5 Litre	\$4.00		
69. 1.5 Litre	\$4.00				

## Coffees & Teas

	Small	Medium	Large
<b>75. Lahori Chai</b> - Traditional Lahori tea	\$2.20	\$3.20	---
<b>76. Tea</b> - Using finest blend of Ceylon tea	\$2.50	---	---
<b>77. Chai Tea</b> - Special tea made in a traditional style	\$2.20	\$3.20	\$4.20
<b>78. Mint Tea</b> - With fresh Mint leaves and cardamom	\$2.50	---	---
<b>79. Turkish Coffee</b> - Coffee Ottoman style	\$2.50	---	---
<b>80. Capuccino</b> - Espresso coffee topped with frothed milk with a generous dusting of cocoa	\$2.20	\$3.20	\$4.20
<b>81. Espresso</b> - Strong eye-opener cup of black	\$2.50	---	---
<b>82. Caffe Latte</b> - Smooth & milky espresso topped with Velvety steamed milk	\$2.20	\$3.20	\$4.20
<b>83. Flat White</b> - Smooth espresso coffee in hot water served with milk	\$2.20	\$3.20	\$4.20



# MENU

CONNOISSEURS OF AUTHENTIC  
INDIAN & PAKISTANI CUISINES

### OPENING HOURS:

Mon - Thu ----- 11am - 10pm  
Fri - Sun ----- 11am - 11pm

Tel: (02) 6925-2888

Fax: (02) 6925-2887

Shop T5, 345 Edward Street  
Wagga Wagga NSW 2650

**EAT-IN  
TAKEAWAY  
ADVANCE ORDERING  
CATERING FOR ALL OCCASIONS**

WE ACCEPT ALL MAJOR CARDS

## Entrees

1. **Pakora Potato & Onion (2 pcs)** \$4.90  
Deep fried potato and onion pieces coated with chick pea flour. Served with tamarind sauce.
2. **Vegetable Samosa (2 pcs)** \$4.90  
Deep fried crisp patties stuffed with spiced vegetables. Served with tamarind sauce.
3. **Chicken Samosa (2 pcs)** \$4.90  
Crisp patties stuffed with spicy chicken mince and deep fried. Served with mint and coriander sauce.
4. **Vegetable Tempura (2 pcs)** \$4.90  
Thin pieces of seasonal vegetables coated with tempura batter and deep fried. Served with special tempura sauce.
5. **Papadums (4 pcs)** \$2.00  
Crispy deep fried spicy wafers.
6. **Lamb Chops (2 pcs)** \$8.90  
Selected lamb chops marinated in yogurt sauce and cooked in oven and served with mint sauce.
7. **Chicken Tikka (3 pcs)** \$8.90  
Boneless pieces of chicken fillets marinated in yogurt sauce and served with mint sauce.
8. **Village Tandoori platter** \$32.00  
Sizzling dish of Lamb chops, Tempura fish, Chicken tikka, Tempura prawns. Served with mint and tartar sauces.
9. **Village mixed platter** \$16.00  
Chicken tikka, vegetable samosa, pakoras, vegetable tempura.
10. **Tempura prawns (6 pcs)** \$8.90  
King Prawns marinated in special sauce coated with tempura batter and deep fried. Served with special tempura sauce.

## Vegetarian Dishes

11. **Dal Turka (Mild, Medium)** \$10.90  
Lentils cooked with spices and topped with onion garnish.
12. **Dal Makhani (Mild, Medium)** \$10.90  
Red kidney beans in a butter sauce.
13. **Mixed Vegetables (Mild, Medium)** \$10.90  
Fresh seasonal vegetables cooked in traditional Punjabi style.
14. **Saag Paneer (Mild, Medium)** \$10.90  
Fresh fried cottage cheese cooked with spinach and spices.
15. **Mutter Paneer (Medium)** \$10.90  
Fresh fried cottage cheese cooked with garden peas, herb and spices.

## Seafood

16. **Fish Masala (Mild, Medium)** \$17.90  
Fish cooked with spicy sauce, fresh tomato, capsicum, green peas and special herbs.
17. **Lahori Fried Fish (Mild, Medium)** \$17.90  
Mouth watering speciality fish of renowned Lahore Food Street. Deep fried in spicy batter that will leave you wanting for more.
18. **Tempura Fish (Mild, Medium)** \$16.90  
Marinated with fresh garlic, ginger, lemon and turmeric. Deep fried until golden brown.
19. **Fish Curry (Medium, Hot)** \$17.90  
Traditional fish curry with an exotic taste. Cooked in special spices and herbs.
20. **Prawn Masala (Medium, Hot)** \$23.90  
King prawns marinated in special yogurt sauce cooked on hot pan and garnished with fresh herbs.

## Village Tandoori Specials

21. **Chicken Tikka Boti (Medium, Hot)** \$12.90  
Juicy boneless chicken pieces marinated in herbs, spices and cooked in tandoor.
22. **Malai Tikka Boti (Mild)** \$12.90  
Boneless chicken marinated in cream and light spices, grilled to perfection.
23. **Harra Barra Tikka (Mild, Medium)** \$12.90  
BBQ chicken pieces marinated in fresh green herbs. A unique taste of meat and fresh herbs to tickle your tongue.
24. **Chicken Seekh Kebab (Mild, Medium)** \$8.90  
Minced chicken mixed with special herbs and spices, rolled over skewers and cooked in clay tandoor.
25. **Beef Seekh Kebab (Mild, Medium)** \$8.90  
A unique mix of meat and nuts, grilled to perfection. Kebab that melts in your mouth.
26. **Paneer Tikka (Mild)** \$7.90  
Cottage cheese and vegetable tikka cooked in tandoor to give you that authentic taste of tikka in vegetarian style. A true vegetarian treat!
27. **Chicken Tak-a-Tak (Mild, Medium, Hot)** \$12.90  
Breast fillets simultaneously cooked and chopped vertically on flat metal plate with continuous mixing of spices, onion and tomato.
28. **Lamb Tak-a-Tak (Mild, Medium, Hot)** \$12.90  
Lamb meat simultaneously cooked and chopped vertically on flat metal plate with continuous mixing of spices, onion and tomato with turning over of masala as the lamb meat cooks slowly.

## Lamb Dishes

29. **Lamb Korma (Mild, Medium)** \$12.90  
Boneless tender lamb pieces cooked in mild curry sauce and garnished with cashew nuts.
30. **Lamb Karahi Gosht (Mild, Medium, Hot)** \$13.90  
Lamb meat cooked in traditional wok, Karahi, with spices, fresh garlic, tomato and ginger and served with hot naan bread.
31. **Lamb Vindaloo (Medium, Hot)** \$12.90  
Lamb meat cooked in traditional wok, Karahi, with spices, fresh garlic, tomato and ginger and served with hot naan bread.

## Chicken Dishes

32. **Chicken Korma (Mild, Medium)** \$12.90  
Boneless chicken cooked in mild curry sauce and garnished with cashew nuts.
33. **Karahi Chicken (Mild, Medium, Hot)** \$13.90  
Fresh chicken cooked in traditional wok, Karahi, with spices, fresh garlic, tomato and ginger and served with hot naan bread.
34. **Butter Chicken (Mild, Medium)** \$12.90  
Boneless chicken cooked with spices, herbs and butter sauce.
35. **Chicken Vindaloo (Medium, Hot)** \$12.90  
Hot and spicy curried chicken (Goa style) cooked in Vindaloo Sauce and green chillies.

## Village Tandoori Combos

- Chicken**
36. Rice, chicken curry, kachumer salad and drink. \$8.90
  37. Chicken Biryani, Kachumer salad and drink. \$8.90
  38. Chicken Paratha Roll with Drink. \$8.90
- Lamb**
39. Rice, Lamb curry, Kachumer salad and drink. \$8.90
  40. Lamb Biryani, Kachumer salad and drink. \$8.90
- Vegetable**
41. Rice, mix vegetable curry, Kachumer salad and drink. \$8.90

