

INDIAWAAALE

INDIAN STREET KITCHEN

APPETIZERS

Papad ki Tokri 5

An assortment of yummy hand-picked Poppadums

IndiaWaale Special Peanut Masala 4

Medium spicy, tangy, crunchy and tasty peanuts mixed with onion, tomatoes and various spices

Masala Papad 4

Delicious roasted or fried poppadum topped with a tangy and spicy onion & tomato mix

VEG STARTERS

Punjabi Samosa (Lamb/ Chicken/ Veg) 6

2 Samosas filled with spiced vegetable, potato, green peas, deep fried to golden perfection served with tamarind and mint chutney. Available in Veg/ Lamb/ Chicken.

Punjabi Samosa Chaat 8

Lip-smacking crispy chaat made with samosa, chickpea curry, various chutneys and spices.

Galli ki PaniPuri 6

Round hollow crispy & zesty fried puri elegantly stuffed with potatoes & chickpeas meticulously served with flavored tangy water.

Chandni Chowk ki Papdi Chaat 8

King of Chaats! Vibrant, melt-in-your-mouth Indian street food snack combining crunchy crackers, vegetables, and tangy chutneys.

Gujrati Methi Gota 8

Sumptuous Pakora made with Fenugreek leaves and Chickpeas Flour

BeetRoot Chaat 9

Fresh bites of onions, tomatoes in a spice mixture, dolloped over a slice of green chutney slathered slice of beetroot; street food delight in a healthy bite

Nukkad ka Chilli Paneer 9

Cubes of fried crispy paneer, tossed in a medium spicy sauce made with soy sauce, vinegar, garlic, capsicum, onion and chilli

Plain Mogo 8

Pieces of crispy cassava tossed in an mild sauce

Chilli Garlic Mogo 9

Pieces of crispy cassava tossed in an incredibly flavourful & herby sauce

Mari Mogo 9

Pieces of crispy cassava tossed in herby sauce

Chilli Garlic Tofu 9

Sticky, crispy, chewy tofu in luscious chilli garlic sauce

Mumbai Chowpatti Pav Bhaji 10

Medium spicy mashed vegetable dish, served piping hot with a dollop of butter, diced red onions & a squeeze of lime. Served with a soft bread roll.

Amritsari Chhola Kulcha 12

Chickpeas cooked in our signature "chhole masala" paired with buttered stuffed kulcha (bread) and onions

IndiaWaale Special Veg Pakoda Platter 14

A beautiful, sumptuous and sinful spread of a tray of home made Pakoras of Onion, Cauliflower, Potato, Spinach & Green Chilli served with sauces.

NON-VEG STARTERS

Sharaabi Kukkad 10

Boneless Chicken, roasted in tandoor, marinated in tandoori spices, yogurt and liquor.

Mizoram ka Chilli Chicken 10

Medium spicy chunks of boneless chicken mixed with dry red chillies, pepper, finely chopped ginger & garlic, onions & Indo Chinese spices

Nainital ka Chicken LolliPop 10.5

Medium spicy chicken drumettes whisked together with soy sauce, vinegar, tomato ketchup, red chilli powder & garlic paste

Amritsar ki Machhi 11.5

Crispy, flaky Telapia fish fillets succulent and juicy on the inside spiced with gram flour & Indian flavours of garlic, ginger, cumin & chaat masala

South Special Chicken 65	10
Medium spicy South Indian style marinated chicken, deep fried and cooked in our Chef's special yogurt sauce and infused with flavors of indian spices	
Chilli Garlic Fish	11.5
Medium spicy deep-fried fish sauteed with garlic, green chilli, sliced onion, capsicum and chef's special sauce	
Salt and Pepper Prawn	15.5
Prawns fried to a crispy texture and served with an aromatic seasoning along with Salt and Pepper	

NON-VEG TANDOORI

Murg Tikka Angari	10
A street food classic ! Grilled boneless chicken with onion, tomato, yoghurt-mint chutney	
Murg Tikka Malai	10
Tender pieces of boneless chicken marinated in a unique blend of yogurt, cream, cheese and spices and cooked in our oven.	
Murg Tikka Hariyali	10
Juicy chicken breasts marinated in the blended mixture of mint leaves, coriander leaves, yogurt in Indian spices	
Bhatti ka Kukkad (Tandoori Chicken Full/ Half)	15/9
Classic Chicken! Chicken-on-the-bone marinated in yogurt, ginger, garlic, vinegar, lime juice, & spices then cooked in a charcoal clay oven	
Tandoori Pankhuri (Chicken Wings)	10.5
Mouthwatering chicken wings tossed in yogurt, ginger, garlic and indian spices	
Lakhnawi Lamb Chops	14
Super tender grilled lamb chops marinated in indian spices, yogurt, garlic, ginger and lemon juice	
Goa ke Maharaja Prawns	17
Grilled prawn skewers loaded with the bold Indian flavors and mélange of spices, dressed with lemon juice	

IndiaWaale Special Mixed Grilled Platter	27.5
Mixed grill is one of life's joys!! Chicken Tikka, Seekh kabab, Prawns, Lamb Chops, Hariyali Tikka marinated with bold Indian spices and cooked in our tandoor oven.	
Soya Chaap	11.5
Succulent soya chunks marinated in Indian spices and tossed in masala giving it extra spicy and soft feel.	
Doon Valley Mushroom Bhuna	8.5
Tender, succulent mushrooms grilled to perfection marinated in indian spices, ginger and garlic	

VEG TANDOORI

Masoori ka Paneer Tikka	10
Paneer chunks marinated with fiery yogurt mixture authentically grilled in tandoor with pepper and onion	
Doon Valley Mushroom Bhuna	8.5
Tender, succulent mushrooms grilled to perfection marinated in indian spices, ginger and garlic	
Tandoori Broccoli	8
Healthy and Mild! Broccoli marinated with yoghurt, cheese & cashew and grilled in Tandoor	

MAIN COURSE NON-VEG

Chef special Butter Chicken Aromatic golden boneless grilled chicken pieces in an incredibly creamy and rich tomato curry sauce	12	Kashmiri Lamb Rogan Josh Soft and tender yoghurt-marinated lamb in a boldly flavoured and medium spicy sauce.	14
Chicken Tikka Masala Marinated boneless chicken pieces traditionally cooked in a tandoor served in a thick spicy tomato and onion creamy sauce	12	Jaipuri Laal Maas Spicy Rajasthani Lamb dish cooked in a variety of masalas with a burst of red chillies.	14
Chicken Jalfrezi Flavorsome & delicious boneless chicken with pepper, onion and plenty of spices in a thick sauce	12	Keema Mutter Flavoursome, nicely spiced thick curry of peas and minced lamb	13
Murg Methi Chaman Delicious and mildly spiced chicken in a sauce made with fresh fenugreek leaves, yogurt and spices	12	Lamb Madraasi A classic hot south Indian Lamb dish in a deep rich sauce with a blend of coriander, mustard and curry leaves, chilli and other authentic indian spices in coconut milk	14
Rajnikant special Chicken Chettinad Succulent chicken in coconut milk, spices, chili and curry leaves in a South Indian sauce rich in flavours that hit all the right notes	13	Saag Lamb Pieces of slow cooked lamb in a spiced sauce of spinach, onions and authentic indian spices	14
Amritsari Chicken Kadhai Delicious chicken simmered with ghee, plenty of tomatoes, ginger, garlic, onion, pepper & coarsely crushed Indian spices	12	Lamb Dhansak Indian lamb dish cooked with creamy sauce made hot, sweet, and sour with lentils.	14
Lucknow ka Chicken Korma A rich and creamy mild curry dish consisting of pieces of chicken breast, braised in a rich, creamy sauce made of yoghurt, spices and cashew with a delicate hint of cardamom and saffron.	12	Lamb Bhuna Succulent lamb gently stewed in aromatic spices in a rich and flavorful thick sauce.	14
Murthal ka Dhaba Chicken Medium spicy, tangy, on-the-bone fresh chicken in a rustic Indian curry with a perfect blend of spices.	12	Nagpur Saoji Chicken/ Mutton Saoji Chicken Nagpuri Style is a hot and spicy chicken curry made with a special Saoji masala, a true delicacy of Nagpur, Maharashtra.	13/15

MAIN COURSE VEG

Delhi Waale Special Chhole Bhathure	15	Punjabi Chana	9
Delicious, spiced tangy chickpea curry and Bhatura (Deep fried puffed and succulent Indian Bread)		Soaked chickpeas blended with spices full of wholesome, hearty and healthy protein in a spicy and tangy gravy.	
IndiaWaale Special Najuk Kofta	11.5	Awadh ki Daal Makhani	12
Sumptuous potato and paneer balls served with a flavorful, creamy and delicious curry made with cashew nuts and fresh coriander.		Comforting and creamy daal infused with a smokey flavour made with black lentils cooked with spiced, tomatoes and cream & butter.	
Paneer Makhani Lababdaar	11	Desi waali Tadka Daal	10
Succulent pieces of paneer tossed in a rich, decadent and mildly spiced creamy tomato and cashew based sauce		Cooked lentils tempered with oil or ghee, fried spices & herbs with cumin, ginger and tomatoes.	
Veg Kolhapur	12	Methi Corn Malai	11
Aromatic, delicious, spicy, mixed flavourful vegetables from Kolhapur		Rich creamy curry made using fresh corn and enugreek	
Bhindi Bazaar ki Bhindi	9.5	Uttarakhand ka Baigan Bharta	10.5
Stir-fried Indian okra dish cooked with crispy onions, tangy tomatoes & aromatic spices		A very popular north Indian dish of fire roasted eggplant mashed and cooked with spices	
Palak Paneer	11		
Indian cottage cheese mixed with a creamy spinach sauce infused with spices			
Kadhai Paneer	11		
Medium spicy, warming, flavorful and super delicious Paneer Curry with pepper and onions in a fragrant, fresh ground spice powder			
Aloo Gobhi	9		
Sautéed cauliflower and potato, with tomatoes and Indian spices			

SEA FOOD

Goa Ki Machhi Curry	14
Medium spiced curry with aromatic flavours of freshly grated coconut & mustard carefully cooked through with Telapia fish fillets	
Kerala ka Jhinga Masala	15
Medium spiced thick sauce of king prawns, cooked in mild spices with cream and a touch of butter with onions, tomatoes & indian spices	

BREAD

Tandoori Roti 3

Flatbreads made with whole wheat flour and cooked in a tandoor

Haryana/ Rohtak ki Missi Roti 3

Savory and nutty flavored flatbread made with a mix of whole wheat flour, gram flour and spices

Pudina Parantha 4

Crispy, flaky, layered, mint flavored whole wheat flatbreads

Laccha Parantha 4

Crispy flaky layered whole wheat flatbreads made with a simple unleavened dough consisting of whole wheat flour, salt & ghee or oil

Plain Naan 3

Leavened bread baked in clay-oven

Garlic/ Butter/ Chilli Garlic Naan 4

Leavened bread topped with garlic/ butter/ chilli baked in clay-oven

Peshawari Naan 5

Leavened bread, filled with desiccated coconut, sultanas (or raisins), and almonds baked in clay-oven

Keema Naan 5

Leavened bread, filled with spicy ground meat baked in clay-oven

Amritsar ka Kulcha 5

Crispy and soft leavened bread stuffed with boiled and mashed potatoes and spices

Bread Potli 15

RICE/BIRYANI

Veg Biryani 10.5

Aromatic rice dish made with basmati rice, full of fresh Indian-inspired flavours, spices & mixed veggies. Served with Raita.

Lamb Biryani 14.5

Classic Indian dish made with deliciously moist lamb with paneer, rice and spinach, all spiced to perfection.

Hyderabad ki Chicken Dum Biryani 13

Aromatic, mouth-watering and authentic Indian rice dish with succulent chicken cooked under pressure to infuse the aromas mixed in spices such as cardamom, clove and cinnamon.

Jhinga Biryani 16

Delicate layers of fragrant, long-grained Basmati rice and prawns cooked in a delicious blend of whole and powdered spices, cooked to perfection.

Katahal (Jackfruit) Biryani 13

Aromatic rice dish made with Jackfruit and basmati rice, full of fresh Indian-inspired flavours, spices & mixed veggies. Served with Raita.

Plain/ Jeera/ Pulao Rice 5

RAITA

Mixed Raita 4

Indian yogurt with cucumbers, onion & seasoning

Boondi Raita 4

Flavourful Indian yogurt made with boondi (crisp fried gram flour balls)

**Ask staff for Today's special dish of the day*

SALAD

Punjabi Salad

5

Sliced salad vegetables including Onions, Green Chillies & Tomatoes

Kachumbar salad

5

Chopped salad vegetables including Onions, Green Chillies & Tomatoes

TEA/COFFEE

Masala Chai

4

Coffee

4

DESSERTS

Gajar Halwa (with ice-cream)

7

A classic and rich, decadent melt-in-mouth Indian pudding dessert made of slow-cooked carrots packed with dry fruits and nuts. Can be served with ice-cream.

Gulab Jaamun Flambe (with ice-cream)

7

Soft, melt-in-your-mouth, fried dumplings soaked in rose-flavoured syrup. Can be served with ice-cream.

Rasmalai Cake

7

Spongy cake soaked in flavored milk, and topped with rasmalai, and whipped cream.

Banarasi Sweet Paan

7

Traditional indian preparation made from betel leaves with various fillings

Brownie Sizzler/ Hot Chocoloate Brownie (with ice-cream)

7

**Please make your server aware of any allergies. Most of our items contain Dairy and nuts.*

