



DINEIN MENU

VEG ENTREE (INDIAN STREET FOOD)

STUFFED BUN KULCHA	7.99
Spiced and mashed aloo with paneer, stuffed inside kulcha bread	
VEGETABLE SAMOSA 2 pc NF/DFP	9.99
Triangle pastry stuffed with potato & peas	
VEGETABLE PAKORA NF/GF/DFP	9.99
Crispy bite size vegetable fritters with a mint & Tamarind chutney	
BREAD PAKODA 2 pc NF/DF	9.99
Slice of bread fried in spiced gram flour batter and served with tamarind and green sauces	
PANEER PAKODA 4 pc NF/GF	9.99
Slice of Indian cottage cheese fried in spiced gram flour batter and served with tamarind and green sauces	
PANNI PURI (GOL GAPPE) 6pc DF	7.99
Crispy semolina parcels filled with potatoes, chickpeas & tangy sauces served with aromatic Matka pani shot	
DAHI BHALLA NFP	11.99
Lentils dumpling soaked in sweet Yoghurt and chopped with flavour chutneys	
PAPRI CHAAT (medium) NF /DFP	11.99
Traditional Indian street food snack	
ALOO TIKKI CHAAT (medium) NFP/DFP	11.99
Crispy fried potato cubes	
SAMOSA CHAAT (medium) NF/DFP	9.99
Crispy samosa topped with flvourful chutneys	
VADA PAV DFP	10.99
Deep-fried potato dumpling placed inside a bread bun (pav) sliced through the middle Topping with chutney green chili pepper.	
PAV BHAJI NF/DFP	14.99
Thick spicy vegetable curry (bhaji) served with a soft buttered bread roll (pav)	
BURGER ALLU TIKKI / NOODLES	9.99/11.99
Need Description from simar	

GF = gluten free • DF = dairy free • DFP = dairy free possible • NF = nuts free • NFP = nuts free possible

CHOLLE BHATURE 2pc (medium) NF	15.99
Spiced tangy chickpea curry served with fresh onion, lemon and puffed bread	
CHOLLE PURI 3pc NF	15.99
Chickpea curry flavored with an aromatic mix of spices (chole) and served with deep-fried bread (puri)	
PANEER TIKKA (medium) GF/NF	15.99
Paneer cubes marinated in yoghurt and spices, grilled in a tandoor	
CHARCOAL SOYA KEBAB (medium) NF	15.99
Roasted mock meat vegetarian recipe prepared with yoghurt and spices	

ENTREE (NON VEG)

AJWAINI FISH AMRITSARI NF/GF/DFP	15.99
Marinated fish with homemade Punjabi spices	
CHICKEN 65 NF/GF/DFP	15.99
Crispy spicy & flavourful South Indian fried chicken	
CHICKEN TIKKA (medium) GF/NF	15.99
Tandoori grilled chicken marinated in yoghurt and homemade spices	
CHICKEN MALAI TIKKA (mild) GF	15.99
Boneless chicken pieces marinated with herbs and spices	

INDO CHINESE

VEG MANCHURIAN (medium) GF/NF	14.99
Fried vegetable balls in a tangy and flavourful tomato sauce	
CHILLI PANEER (med-hot) NF	15.99
Crispy paneer chinese appetiser with hot & tangy chilli sauce	
CHILLI CHICKEN (med-hot) NF/DFP	15.99
Fried chicken in a spicy hot chilli sauce	
HAKKA NOODLES (mild) NF	14.99
Noodles with cabbage and mixed vegetables	
CHILLI GARLIC NOODLES (hot) NF	14.99
Noodles cooked in extra garlic and chilli	
CHICKEN NOODLES (medium) NF	15.99
Noodles with chicken and mixed vegetables	

VEG FRIED RICE (medium) GF/NF Vegetable tossed at high heat with Basmati rice	13.99
EGG FRIED RICE (mild) GF/NF Cooked rice, eggs, spring onions and soy sauce	14.99
CHICKEN FRIED RICE (medium) NF Traditional Chinese preparation of cooked rice, vegetables, chicken, soy sauce & aromatics	15.99

VEGETARIAN CURRIES Main

DAL MAKHNI (medium) NF/GF Overnight slow cooked black lentils with creamy suaces & butter	14.99
DAL TADKA (mild) GF/NF/DFP Village style yellow lentils tempered with ghee & spices	14.99
DAL PALAK (mild) GF/NF/DFP Arhar and Masoor lentils, cooked with farm fresh spinach and tempered with home made masala	14.99
RAJASTHANI ALOO GOBHI (medium) GF/NF/DFP A fiery dish with roasted cauliflower and potatoes, topped with Bikaneri sev	14.99
SEASONAL VEGETABLE CURRY (mild-medium) GF/NF/DF Mix farm fresh vegetables, cooked with homemade spices	14.99
AMRITSARI CHOLE (medium) GF/NF/DFP A tangy tribute of chickpeas cooked with spices of Punjab	14.99
CREAMY KOFTE (mild) NFP Fried dumpling mnade with mashed potato, paneer and spices, served with creamy flavourful sauce	16.99
PANEER BUTTER MASALA (medium) GF/NFP Cottage cheese cooked in tomato, butter & creamy gravy	16.99
PANEER TIKKA MASALA (medium) GF/NF/DFP Cottage Cheese cubes cooked in a creamy tomato sauce with, onions, tomatoes & capsicums	16.99
SAAG PANEER (medium) GF/NF A classic combination of creamy paneer and fresh spinach, cooked in light flavourful sauce	16.99
KADHAI PANEER (medium-hot) GF/NF Tender paneer, bell pepper, cooked in a wok with spices	17.99
SOYA KADHAI (medium-hot) NF Mock-meat tossed capsicum stir fried with coriander & chillies (vegetarian recipe)	17.99

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Paneer Bhurji (medium)	17.99
Crushed homemade cottage cheese cooked with onion and spices	
Bhindi do Payaja (medium)	16.99
Okra tossed with shallots and freshly ground spices	
SOYA MAKHANI (mild) NF	17.99
Soya chunks cooked in butter & tomato based gravy	

CHICKEN CURRIES

Main

CHICKEN KORMA (mild) GF	17.99
Mild, creamy & fragrant chicken curry enriched with nuts & cream	
BUTTER CHICKEN (mild) GF/NF	17.99
Creamy & flavourful chicken in a rich tomato based sauce	
CHICKEN TIKKA MASALA (medium) GF/NFP	17.99
Tandoori chicken cooked with onion, capsicum and tomato butter sauce	
CHICKEN SAAG (medium) GF/NF/DFP	17.99
Chicken cooked in a creamy spinach gravy in traditional Punjabi style	
RAJASTHANI MURGH CURRY (medium-hot)	17.99
GF/DF/NF A fiery and flavourful chicken curry from the heart of Rajasthan	
KALIMIRCH CHICKEN (medium) GF/NF/DFP	17.99
Chicken cooked in a black pepper creamy gravy	
CHICKEN VINDALOO (hot) GF/NF/DF	17.99
A spicy dish cooked in Vindaloo sauce with aromatic herbs and spices	

LAMB

Main

BADAMI LAMB KORMA (mild) GF	19.99
A classic Mughlai dish made with tender lamb marinated in yoghurt and cooked in a creamy almond sauce	
KASHMIRI LAMB ROGAN JOSH (medium) GF/NF/DF	19.99
A traditional dish from valley of Kashmir made with marinated lamb cooked in flavourful sauce of Kashmiri chillies	
HARE MASALA KA GOSHT (medium) GF/NF/DF	19.99
Spring lamb braised in a mint & coriander gravy	
LAMB VINDALOO (hot) GF/DF/NF	19.99
Spicy marinated lamb cooked with vinegar, fresh ginger and spices	

GOAT (ON THE BONE)

Main

GOAT CURRY (medium) GF/NF

19.99

Tender goat meat cooked in a rich and aromatic curry sauce, infused with special spices & herbs

GOAT KADHAI (medium) GF/NF

19.99

Slow cooked goat with onion, tomatoes and capsicum

BREADS FROM THE TANDOORI OVEN

TANDOORI ROTI DFP

3.49

Whole wheat flour bread

PLAIN NAAN

3.49

The traditional leavened bread from the clay oven (no butter)

BUTTER NAAN

3.99

GARLIC NAAN

3.99

CHEESE NAAN

4.99

CHEESE & GARLIC NAAN

5.99

CHICKEN TIKKA & CHEESE NAAN

5.99

KASHMIRI NAAN

5.99

Leavened bread with a stuffing of exotic nuts & raisins

CHEF SPECIAL KULCHA

1pc

2pc

ALOO KULCHA NF/DFP

8.99

14.99

Leavened bread with a stuffing of exotic mixture potatoes with spices and serve with chickpeas curry

PANEER KULCHA NFP

9.99

15.99

Leavened bread with a stuffing of exotic mixture Indian cottage cheese with spices and serve with chickpeas curry

AMRITSARI KULCHA NFP/DFP

9.99

15.99

Leavened bread with a stuffing of exotic mixture of dry fruits cottage cheese potatoes onions and serve with chickpeas curry

TAWA / TANDOORI PRANTHAS

	1pc	2pc
ALOO PRANTHA	8.99	14.99
Whole Wheat flatbread stuffed with spices & potatoes filling.		
GOBI PRANTHA	8.99	14.99
Whole Wheat flatbread stuffed with spices & cauliflower filling.		
PANEER PRANTHA	9.99	15.99
Whole Wheat flatbread stuffed with spices & cottage cheese filling.		

BIRYANIS & RICE

All biryani comes with raita

BASMATI RICE	5.00
VEG BIRYANI (mild to medium)	17.99
Basmati rice layered with fresh vegetables and aromatic spices	
CHICKEN TIKKA BIRYANI (medium)	18.99
Fragrant biryani layered tandoori chicken	
HYDERABADI CHICKEN BIRYANI (medium to hot)	18.99
Slow cooked layered rice with scrumptious spices and chicken	
GOAT BIRYANI (medium to hot)	19.99
A beautiful array of long-grain rice, tender kid goat meat, pungent spices, flavourtul nuts and orange strands of exotic saffron (with bones)	

ACCOMPANIMENTS

PAPADUMS	2.99
CUCUMBER RAITA (YOGHURT SALAD)	3.99
SPICED SLICED ONION SALAD	4.99
GARDEN GREEN SALAD	5.99

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DESSERTS

KULFI

5.99

(Traditional Indian home made ice cream) GF

Choose from: Paan (Betel Leaf)

Mango,

Apricot & Pistachio

GULAB JAMUN NFP

5.99

Sweet dumplings in a rose syrup



Cumin Club is also a Unit of
Shan Sweets and Restaurants



We trust that you will enjoy your dining experience with us.
We would be honoured if you would be so kind as to share your
views about your time at Cumin Club by leaving a favourable
review for us on Instagram, Facebook or on our Google page.