











SMALL BITES






- Vege Platter**   **14.5**
Consists of one piece of Samosa, Paneer Aloo Tikki, Onion Bhaji and Paneer Pakora served with mint chutney, tamarind sauce and poppadoms.
- Mixed Platter**  **17.5**
Consists of one piece of Samosa, Paneer Aloo Tikki, Achaari Tikka and Tandoori Chicken served with mint chutney, tamarind sauce and poppadoms.
- Side Dish Platter**  **15**
Raita, mint chutney, kechumber, banana and coconut, Little India chilli chutney and mango chutney served with 10 poppadoms.
- Tandoori Kebabs** **20.5**
Consists of one piece of Chooza Tikka, Malai Tikka, Achaari Tikka and Barra Kebab served with mint chutney, mixed pickle and poppadoms.
- Onion Bhaji**   **9**
Three onion rings dipped in a spiced chick pea batter and finished in hot oil.
- Paneer Aloo Tikki**   **14**
Six potato, paneer, onion and fresh coriander patties finished in hot oil.
- Aloo Paranthas**   **15**
Two Aloo paranthas served with yoghurt and mixed pickle.

SALADS

- Tender strips of tandoori chicken or paneer tossed with lettuce, tomatoes, cucumber and red onions dressed with lemon juice, chaat masala and chopped coriander served with mint chutney.
- Tandoori Paneer Salad**  **16**
- Tandoori Chicken Salad** **18**


BATHURAS

Bhatura is a wonderfully soft bread made from flour mixed with semolina and yoghurt, then finished in hot oil. Bhatura is a speciality from the Punjab and is enjoyed on the street corners at any time of the day. Two pieces of bhatura breads with a choice of chole (chickpea), lamb or chicken and served with Mixed Pickle (Achar) and red onions.

- Chole Bhatura**   **16**
- Chicken Bhatura**  **18**
- Lamb Bhatura**  **20**
- Prawn Bhatura**  **22**





BIRYANIS

Basmati rice cooked with whole spices with a choice of vegetables, chicken, lamb or prawns and served with poppadom, raita and pickle.

- Vegetable Biryani**  **16**
- Chicken Biryani** **18**
- Lamb Biryani** **19**
- Prawn Biryani** **20**

THALIS









A traditional lunch thali containing two dishes of chef's choice served with basmati rice, salad, pickle, raita and a naan bread or roti.

- Vegetarian Thali**   **20**
Two vegetarian dishes.
- Mixed Thali**  **22**
One non-vegetarian and one vegetarian dish.
- Non-Vegetarian Thali**  **24**
One chicken dish one lamb dish.

LUNCH COMBO MEAL

All Combo Meals served with basmati rice and naan bread.

- Daal Makhani**   **14**
Black lentils and kidney beans cooked with ghee and spices.
- Khumb Mattar**  **16**
Mushrooms and green peas cooked with garlic, cream and spices.
- Ganga Jamuna Subzi**  **16**
Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.
- Aloo Gobi**   **16**
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.
- Shahi Paneer**  **16**
Home made Indian cottage cheese cut in cubes and cooked with cream, tomatoes and crushed almonds.
- Palak Paneer** **16**
Cubes of home made Indian cottage cheese cooked with spinach and spices.
- Murg Mumtaz** **18**
(Butter Chicken)
A world famous Indian delicacy. Also known as butter chicken. Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices.
- Chicken Tikka Masala** **18**
An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.
- Mango Chicken** **18**
Due to popular demand Little India has created its own unique recipe for Mango Chicken. Succulent chicken cooked in the tandoor and finished in our mouthwatering fragrant mango sauce.
- Chicken Korma** **18**
Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Kashmiri Pulao is a real compliment with this dish.
- Rogan Josh**  **20**
The master chefs of the Royal Mughal kitchens boasted about perfecting this dish. Lean lamb cooked with roasted and crushed spices.
- Lamb Vindaloo**  **20**
A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.
- Lamb Korma** **20**
Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Kashmiri Pulao is a real compliment with this dish.
- Lamb Pasanda** **20**
Diced lamb lightly sauteed with onions, garlic, ginger, coriander and tomatoes. Then cooked with spices, yoghurt and cream.
- Bhuna Gosht**  **20**
Diced lamb cooked with ginger, garlic, onions and spices.
- Bengali Fish** **21**
A popular East Indian fish dish. Cooked with ginger, garlic, onions, tomatoes and freshly ground spices.
- Fish Malabari** **21**
- Prawn Malabari** **21**
A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.

-  VEGETARIAN  CONTAINS GLUTEN
-  VEGAN  VEGAN ON REQUEST
-  DAIRY FREE  DAIRY FREE ON REQUEST
-  CONTAINS EGG  LITTLE INDIA FAVOURITE

Good things take time, if you are in a hurry please let our friendly staff know. Fully licensed BYO wine only (corkage applies).