

FOOD MENU



PROUDLY SERVING WELLINGTON SINCE 2024

SPICE LEVELS

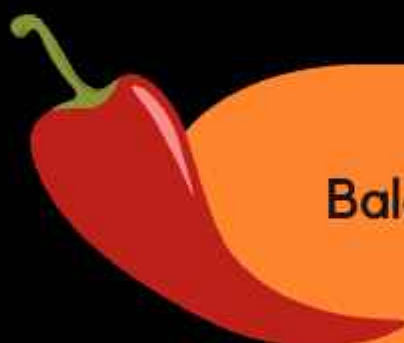
Makhan Maar Ke (Mild)

Creamy, buttery, very little spice.
Perfect for kids & light eaters.



Punjabi Tadka (Medium)

Balanced masala with a gentle kick.
Most popular choice!



Oye Hoye! (Hot)

Tangy, bold, and tongue-tingling.
For proper spice lovers.



Balle Balle Burn (Extra Hot)

Full fire, full flavour.
Not for the faint-hearted!





VEG ENTREE

ONION BHAJI

Crispy onion fritters.

\$9

VEG SAMOSA

Crispy pastry filled with spiced potatoes, peas and served with chutney.

\$10

HARA BHARA KEBAB

Crispy patties made with spinach, peas and potatoes.

\$18

PANEER TIKKA

Cubes of cottage cheese marinated in spices and grilled in a tandoor oven.

\$20

VEG SEEKH KEBAB

Vegetable Kebabs served with Mint Chutney.

\$20

VEG PLATTER

A combination of vegetable samosa, onion bhaji, paneer tikka, tandoori chaap served with chutney.

\$30

MIX PLATTER

A combination of samosa, onion bhaji, chicken tikka, lamb seekh kebab served with chutney.

\$32

CHAAP CORNER

ACHARI CHAAP

Tender soy pieces marinated with achari spices & cooked on mild coal ambers.

\$20

MALAI CHAAP

Tender soy pieces marinated in a velvety blend of fresh cream, yoghurt, aromatic spices & cooked on mild coal ambers.

\$20

TANDOORI CHAAP

Tender soy pieces marinated with yoghurt, spices & cooked on mild coal ambers.

\$20

NON VEG ENTREE

PUNJABI RASOI CHICKEN TIKKA

4 pieces of boneless chicken, marinated with spices and yoghurt.

\$22

CHICKEN MALAI TIKKA

4 pieces of tender and juicy chicken coated with yoghurt and fresh herbs.

\$22

TANDOORI CHICKEN

Roasted chicken dish marinated in yoghurt and cooked in a tandoor oven.

(HALF)

\$22

(FULL)

\$34

SHARABI CHICKEN TIKKA

Boneless chicken made with indian spices and hint of bourbon whiskey (Chef Special)

\$26

MURG SEEKH KEBAB

4 pieces of minced chicken, marinated in spices and tandoor-grilled for a rich, smoky flavour.

\$21

LAMB SEEKH KEBAB

Tender minced lamb marinated with traditional spices, finished with a rich smoky aroma in tandoor.

\$22

AMRITSARI FISH PAKORA

6 pieces of crispy batter fried fish in Indian spices, ginger, garlic and gram flour.

\$21

NON VEG PLATTER

A combination of malai tikka, chicken tikka, amritsari fish pakora, lamb seekh kebab served with salad and mint chutney.

\$34



VEGETARIAN MAINS

PUNJABI RASOI DAL MAKHANI

Chef special blend of black lentils and kidney beans, simmered with aromatic Indian spices enriched with cream & butter.

\$24

CHANNA MASALA

Chickpeas cooked with onions and tomatoes.

\$22

ALOO GOBHI

Mixture of potatoes and cauliflower cooked with onions.

\$22

BHINDI MASALA

Okra cooked with onion and tomato based gravy.

\$22

BAINGAN KA BHARTA

Indulge in the smoky velvet of charred eggplant, kissed with zesty tomatoes, garlic, and ginger, and ignited by bold spices for an unforgettable flavor explosion.

\$22

BUTTER CHAAP MASALA

Tender soya chaap cooked in creamy tomatoes and onion sauce with a blend of spices.

\$22

MALAI KOFTA

Dumplings made up of grated paneer, potatoes and nuts, deep fried and cooked with cashew gravy and cream.

\$24

NAWABI VEG KOFTA

Soft vegetable dumplings simmered in a rich, creamy cashew-tomato gravy.

\$25

PANEER MATAR MUSHROOM

Mixture of cottage cheese, mushroom and green peas cooked with onion, tomatoes and spices garnished with coriander.

\$24

MATAR PANEER

Cubes of cottage cheese cooked along with green peas, onion and cream.

\$25

SHAHI PANEER

Cubes of cottage cheese cooked with cashew, gravy and cream.

\$25

KADHAI PANEER

Cubes of cottage cheese cooked with onions, capsicum, tomatoes and ginger garlic.

\$25

PANEER TIKKA MASALA

Cubes of cottage cheese cooked in mildly spiced, rich creamy tomato sauce.

\$25



BHUNA PANEER

A must-try dish with cubes of cottage cheese cooked with onions, tomatoes, and aromatic Indian spices, finished with a smoky flavour.

\$25

PANEER KASTOORI

Soft cubes of cottage cheese simmered in a rich, creamy cashew gravy.

\$25

PALAK PANEER

Cubes of cottage cheese cooked in creamy spinach gravy.

\$25

MOST AUTHENTIC
INDIAN TASTE
IN THE TOWN



NON VEGETARIAN MAINS

CHICKEN MAINS

KUKKAD CHICKEN MASALA \$29

Slow-cooked chicken in a rich onion-tomato masala with a smoky touch. (Chef Special)

PUNJABI RASOI BUTTER CHICKEN \$28

Chef special authentic North Indian style boneless butter chicken.

BUTTER CHICKEN \$27

World famous dish, cooked with cream, butter and tomato gravy.

MANGO CHICKEN \$27

Boneless chicken cooked in tandoor and finished with mango sauce & cashew gravy.

BHUNA CHICKEN \$27

A must-try dish with chicken pieces cooked in a rich, aromatic gravy with spices, garlic and ginger.

RARA CHICKEN \$27

Boneless chicken cooked in a rich, flavorful gravy with aromatic spices and minced chicken.

CHICKEN TIKKA MASALA \$27

Boneless chicken cooked in onion and tomato gravy.

KADHAI CHICKEN \$27

Boneless chicken cooked with onions, capsicum and tomatoes.

CHICKEN SAAGWALA \$27

Boneless chicken cooked with spinach in ginger and garlic gravy.

BALTI CHICKEN \$27

Boneless chicken pieces cooked with garlic, onions, tomatoes and a blend of spices.

CHICKEN JALFREZI \$27

Boneless chicken cooked with onions, tomato, capsicum and onion sauce.

CHICKEN KORMA \$27

Boneless chicken cooked with cashew, cream and spices.

O bolo tara ra ra.. tara ra ra

LAMB/GOAT MAINS

PUNJABI RASOI GOAT CURRY \$29

Slow-cooked goat on the bone with bold Indian spices, garlic, ginger, onions & tomatoes (a must try).

MUTTON ROGAN JOSH \$29

Goat pieces on the bone cooked with ginger, garlic and onion grav finished with yoghurt and spices.

LAMB ROGAN JOSH \$28

Lamb pieces cooked with ginger, garlic and onion gravy finished with yoghurt, fresh herbs and spices.

LAMB BHUNA \$28

Lamb pieces cooked with an aromatic combination of ginger, garlic, coriander and spices.

LAMB SAAGWALA \$28

Lamb pieces cooked with spinach in special ginger and garlic gravy.

LAMB KORMA \$28

A mild lamb dish cooked with cashew, cream, and spices.

SEAFOOD MAINS

FISH/PRAWNS MASALA \$28

Fresh fish cooked with onions, tomatoes and freshly ground spices.

PRAWN SAAGWALA \$28

Prawn pieces cooked with spinach in ginger and garlic gravy.

BUTTER PRAWNS \$28

Prawns marinated with yoghurt, cooked with onions, tomatoes and spices.



INDO CHINESE CORNER

HONEY CHILLI POTATO	\$20
VEG MANCHURIAN	\$21
CHILLI CHICKEN	\$22
CHILLI PANEER	\$20
VEG FRIED RICE	\$19
CHICKEN FRIED RICE	\$20
VEG NOODLES	\$19
CHICKEN NOODLES	\$20
CHICKEN MOMO	\$22
VEG MOMO	\$20

NORTH INDIANS KA FAVOURITE

AMRITSARI KULCHA & CHOLEY	\$24
Stuffed crispy bread served with chickpea curry and raita.	
MAKKE KI ROTI & SARSON DA SAAG	\$22
Traditional sarson ka saag paired with makke ki roti, finished with butter.	
CHOLE BHATURE	\$22
2 pieces of fried bread served with chickpeas, pickle and onions	
RAJMA CHAWAL	\$20
Kidney bean curry cooked with spices, onion, ginger and tomatoes served with rice.	



TANDOORI BREADS

PLAIN NAAN	\$5
Bread made of refined flour baked in tandoor.	
GARLIC NAAN	\$6
Bread sprinkled with crushed garlic and baked in tandoor.	
BUTTER NAAN	\$6
Bread sprinkled with butter and baked in tandoor.	
KHAMEERI NAAN (Chef Special)	\$8
Soft and fluffy fermented indian flatbread.	
CHEESE NAAN	\$7
Bread stuffed with cheese and baked in tandoor.	
PESHWARI NAAN	\$8
Bread stuffed with dried fruits.	
CHEESE & GARLIC NAAN	\$8
Bread stuffed with cheese and crushed garlic, baked in tandoor.	
CHICKEN NAAN	\$8
Bread stuffed with chicken and spices, baked in tandoor.	
ALOO KULCHA	\$7
Bread stuffed with mashed potatoes and spices, baked in tandoor.	
ONION KULCHA	\$7
Bread stuffed with chopped onions and spices, baked in tandoor.	
PANEER KULCHA	\$9
Bread stuffed with cottage cheese and spices, baked in tandoor.	

LACHHA PARATHA	\$8
Bread layered with lashings of ghee, baked in tandoor.	
MIRCH LACHHA PARANTHA	\$8
Bread layered with fine chopped green chillies and baked in tandoor.	
TANDOORI ROTI	\$5
Whole meal flour bread baked in tandoor.	
BUTTER ROTI	\$6
GHRAR KI ROTI (2 PLAIN TAWA ROTI)	\$8

STREET FOOD CORNER

DAHI PURI	\$16
Crisp puris filled with spiced potatoes, chutneys, and chilled yogurt. Sweet, tangy, and creamy in every bite.	
PANIPURI	\$15
Round crisp puris with mild spiced potato mix and tangy & savoury water on side.	
PAPRI CHAAT	\$15
Crispy papri topped with spiced potatoes, chickpeas, yogurt & chutneys	
SAMOSA CHAAT	\$15
Crushed crispy samosas topped with mild spiced chole, chutneys, & yoghurt for perfect mix of crunchy & spice flavours.	
MASALA CHAI	\$5

BIRYANI

VEGETABLE BIRYANI

Rice cooked with mix vegetables and spices, served with raita.

\$22

CHICKEN BIRYANI

Rice cooked with chicken pieces and spices, served with raita.

\$24

LAMB BIRYANI

Rice cooked with marinated lamb pieces and spices, served with raita.

\$26

GOAT BIRYANI

Rice cooked with marinated goat pieces and spices, served with raita.

\$26

PRAWNS BIRYANI

Rice cooked with marinated prawn pieces and spices, served with raita.

\$26

SIDES

PLAIN BASMATI RICE

\$5

POPPADUM [4 PCS]

\$5

MASALA POPPADUM [4 PCS]

Papadom with diced onions, tomatoes, coriander and green chilies.

\$8

RAITA

Salted rich yoghurt with spices

\$6

MINT CHUTNEY

Chutney made with fresh mint leaves.

\$3

TAMARIND CHUTNEY

Made from tamarind paste, it's sweet and tangy.

\$3

ONION SALAD

Sliced onions with hint of lemon juice.

\$6

MASALA ONION SALAD

Spiced sliced onions with hint of lemon juice.

\$8



DESSERTS

MALAI KULFI

Traditional Indian creamy milk kulfi topped with pistachios.

\$10

MANGO KULFI

Mango flavoured ice-cream, milk based with mango puree.

\$10

PISTA KULFI

Pista flavored ice cream, milk based with cardamom and pistachio.

\$10

GULAB JAMUN

Soft, warm fried dough balls soaked in fragrant sugar syrup.

\$9

GULAB JAMUN ICE CREAM

Gulab Jamun served with a scoop of vanilla ice cream.

\$10

Thank
you

