



# naturally desi



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## VEG INDIAN STREET STARTERS

### SAMOSA (2PCS).....\$6

A small triangular pastry filled with spiced potato & peas filling & fried in oil. Served with tangy tamarind & spicy coriander chutney.

### VADA PAV (2PCS).....\$8

Mumbai special Deep-fried chickpea flour-coated potato balls served inside a slider bun.

### PAV BHAJI.....\$8

Mumbai special spiced mixture of mashed vegetables in thick tangy & semi-spicy gravy. Served with buttery pav.

### SPRING ROLL (6PCS).....\$7

Vegetables, rolled in thin wonton wrappers & deep-fried to give a scrumptious crunchy coating.

### GOBI MANCHURIAN.....\$13

Fried Cauliflower bites coated with sweet, tangy & spice indo-chinese style sauce.

### CHILLI POTATO/BABY CORN.....\$13

Potato/babycorn coated with a flavourful batter & deep fried. Tossed with onion n pepper & spice indo-chinese style sauce.

### ONION PAKORA.....\$8

Onions coated in chickpea batter and fried till crispy.

### MIRCHI BHAJJI (2PCS).....\$7

Green Chili fritters stuffed with spiced onions, cilantro in chickpea batter.\*JAIN OPTION

### CHINESE BHEL.....\$8

Crispy noodles tossed with cucumber, onion, tomato n sauces.

### PANI PURI (6PCS).....\$8

Crispy semolina balls stuffed with potato filling and served with sweet n spicy water \*JAIN OPTION

### PANEER TIKKA KEBAB (6PCS).....\$16

Paneer cube marinated with yogurt along with herbs & spices and cooked to perfection in hot clay oven.

### MALAI PANEER (6PCS).....\$16

### TIKKA KEBAB

Cottage cheese marinated with cashew nuts, cheese & cream, Cooked in tandoor.

### TANDOORI PLATTER.....\$22

Paneer tikka, Soya Chaap, Tandoori broccoli, Tandoori potato, onion salad, mint Chutney n Butter Naan

## NON VEGETARIAN INDIAN STREET STARTER

### CHILLI CHICKEN.....\$14

It's a sweet, spicy & slightly sour crispy appetizer made with chicken with added bell peppers, garlic, chili sauce & soya sauce.

### CHICKEN LOLLIPOP (5PCS).....\$16

Boneless chicken pieces marinated in yoghurt and Indian spices cooked to perfection in clay oven.

### CHICKEN 65.....\$14

A popular spicy chicken appetizer that's made by marinating & frying chicken bites coated with flour & spices.

### TANDOORI CHICKEN (4PCS).....\$16

Chicken with Bone marinated in yogurt and aromatic indian spices, roasted to perfection in tandoor.

### TANDOORI PLATTER.....\$24

Seekh kabab, tandoori salmon, jumbo shrimp, tandoori broccoli, Tandoori potato served with onion salad n mint sauce & Butter Naan

### MURG MALAI KEBAB (7PCS).....\$16

Boneless chicken marinated with cheese, cream and aromatic spices roasted in clay oven in skewers.

### LAMB SEEKH KEBAB.....\$17

Spiced mince lamb kabab cooked in clay oven and, served with mint cilantro chutney

### CHICKEN SEEKH KEBAB.....\$16

Spiced mince chicken kabab cooked in clay oven and, served with mint cilantro chutney

### CHICKEN TIKKA KEBAB (7PCS).....\$16

Boneless chicken pieces marinated in yoghurt and Indian spices cooked to perfection in clay oven.



Vegan



Gluten Free

\*A service fee of 20% of pre-tax check will be added to group of six or more.







## AIYO SOUPS

### VEG MANCHOW SOUP.....\$6

Indo-Chinese style hot soy soup with chopped vegetables , garlic & onion. Served with Fried Noodles.

### CHICKEN MANCHOW SOUP.....\$7

Indo-chinese style hot soy soup with chopped vegetables, garlic & onion.served with Fried Noodles.

### RASAM (TOMATO).....\$6

An appetizing aromatic South Indian soup made with ripe tomatoes, spices & curry leaves.

## KIDS CORNER

### FRENCH FRIES.....\$5

### MAC 'N' CHEESE.....\$5

### APPLE JUICE.....\$3

## VEGETARIAN MAINS

(SERVED WITH RICE)

### PANEER BUTTER MASALA .....\$16

Rich & creamy curry made with cottage cheese cubes added in thick dainty gravy made with spices, onion, tomato & butter.

### PANEER KHURCHAN .....\$16

A typical Punjabi style vegetable prepared with grated cottage cheese, onion, tomato, capsicum and few spices.

### SAAG PANEER .....\$16

Indian recipe made with cottage cheese cubes gently simmered in a creamy spinach sauce infused with fragrant Indian Spices.

### BHINDI MASALA .....\$14

North Indian curried comfort dish made with tender Okra pods, onions, tangy tomatoes, bold spices & delectable herbs.

### KADAI PANEER .....\$16

Paneer in special Kadai masala with onion-tomato based gravy.

### MALAI KOFTA.....\$17

Balls (kofta) made of potato and paneer are simmered in a creamy and spiced tomato-based curry

### ALOO GOBHI .....\$14

Made with potatoes, cauliflower and delectable Indian Spices. Giving it an aromatic smell & appetizing flavour.

### METHI MALAI MATAR .....\$16

Fenugreek leaves, cottage cheese and Peas in cashew based creamy curry.

### DAL TADKA .....\$14

A delicious scrumptious bowl of health & taste made with yellow lentils, tempered with ghee, fried spices ,onion & tomato.

### DAL MAKHNI .....\$14

A combination of lentils flavored in butter, spices and cream

### VEG KURMA .....\$16

A rich preparation of fresh vegetables cooked with mouthwatering cashew creamy sauce

### EGGPLANT BHARTA .....\$13

Smoked Eggplant mashed with spices, into an Indian traditional dish

### CHETTINAD VEG CURRY .....\$15

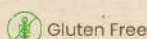
A spicy preparation of southern style vegetable curry with coconut n chettinad masala.

### PINDI CHOLE .....\$14

Chef Special Punjabi style chickpea curry with special spice blends



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## CHICKEN MAINS

(SERVED WITH RICE)

### CHICKEN TIKKA MASALA .....\$16

Boneless chicken pieces marinated in spiced yogurt mixture, traditionally cooked then simmered with subtle tomato & cream curry with onion and bell peppers.

### BUTTER CHICKEN .....\$16

Boneless chicken are simmered & slow-cooked in a spiced tomato & cream-based gravy.

### CHICKEN COCONUT CURRY ..\$16

Southern style recipe with seasoned salt & pepper chicken morsels is cooked with tender spices, gravy & coconut milk.

### CHICKEN CURRY .....\$16

Chicken stewed in an onion & tomato-based sauce flavored with ginger, garlic & dainty Indian spices.

### SAAG CHICKEN .....\$16

Tender Indian chicken morsels simmered & slow cooked with spinach n cream-based sauce. with succulent Indian spices.

### CHICKEN VINDAHU (SPICY) .....\$16

Tender Indian chicken morsels simmered & slow cooked with spinach n cream-based sauce. with succulent Indian spices.

### CHICKEN CHETTINAD .....\$16

Authentic devilled chicken cooked in black pepper & smooth coconut gravy.

### KADAI CHICKEN .....\$16

Chicken in special Kadai masala with onion-tomato based gravy.

### CHICKEN GHEE ROAST (DRY).....\$17

Spicy pepper coated chicken in curry leaves and blend of masala.

### EGG CURRY (2PCS).....\$14

Boiled eggs cooked in tomato based Spiced curry.

### EGG PEPPER FRY.....\$16

Spicy pepper coated egg in curry leaves and blend of masala.

## LAMB & GOAT CORNER

(SERVED WITH RICE)

### LAMB CURRY .....\$18

Mughlai special slow-cooked lamb cooked with tomatoes, garlic & strong spices.

### LAMB SAAG .....\$18

Juicy lamb meat infused with herbs & cooked with tomato, garlic & intense spices gravy.

### LAMB VINDAHU .....\$18

Juicy lamb cooked in spicy tangy tomato gravy & potato.

### LAMB ROGAN JOSH .....\$18

Lamb cooked in Indian style with Kashmiri spices to perfection with gravy.

### GOAT CURRY .....\$20

Spicy goat dish with juicy goat pieces with bones made with aromatic rich spices & slow cooked with tangy gravy until tender.

### GOAT PEPPER FRY .....\$21

Pan-fried goat meat coated in a thick & flavourful pepper masala & cooked until soft & tender.



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## SEA FOOD CORNER

(SERVED WITH RICE)

### FISH CURRY .....\$17

Fish chunks blended in an aromatic curry of spices, garlic, ginger & onion along with fresh tomatoes & coconut.

### FISH TIKKA MASALA .....\$17

An Indian dish made by simmering grilled fish in a special spicy tikka masala.

### SHRIMP CURRY .....\$17

Shrimp stewed in an onion & tomato-based sauce flavored with ginger, garlic & dainty Indian spices.

### SHRIMP PEPPER FRY .....\$18

Spicy pepper coated shrimps in curry leaves and delicious blend of masala.

### SHRIMP TIKKA MASALA .....\$17

Fresh delectable shrimp cooked in authentic Indian-style creamy tomato sauce.

### SHRIMP COCONUT CURRY .....\$17

Flavor-filled shrimp curry with aromatic coconut curry sauce, cooked until flavored & tender.

## BAWAAL BIRYANI

### CHICKEN DUM BIRYANI .....\$17

Traditionally made authentic Biryani layered with marinated chicken, rice, boiled egg, flavourful herbs, saffron milk & ghee.

### GOAT DUM BIRYANI .....\$19

Royal Nawabi style biryani made with strong spiced marinated goat chunks, boiled egg, layered with parboiled rice, herbs & ghee.

### CHICKEN 65 BIRYANI.....\$17

Popular Indian style biryani cooked in spicy deep fried boneless chicken until soft the layered with rice & boiled egg.

### EGG BIRYANI .....\$14

Indian Mughlai style layered basmati rice, spices, mint and eggs.

### JEERA RICE.....\$7

### VEG DUM BIRYANI .....\$14

An irresistible aromatic vegetarian rice dish made with basmati rice, bold spiced veggies & herbs.

### PANEER DUM BIRYANI .....\$16

Dum cooked paneer & rice in traditional way with spices and herbs.

### VEG FRIED RICE .....\$14

Indo-chinese style cooked rice stir-fried in a wok with veggies & mild flavourful sauces.

### CHICKEN FRIED RICE.....\$15

Indo-Chinese style hot cooked rice stir-fried in a wok with egg, chicken pieces, sauces & veggies giving it an authentic flavor.

### BIRYANI RICE (NO MEAT) .....\$8

## SIDES

### CUCUMBER | ONION SALAD.....\$3

### PLAIN RAITA | PLAIN YOGURT...\$3

### ROASTED PAPAD (3).....\$3

### MIXED PICKLE.....\$2

### MINT | TAMARIND CHUTNEY.....\$0.50

### PLAIN RICE.....\$2



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## NAAN BREADS

### PLAIN NAAN.....\$3

Traditional leaved Indian bread made of plain flour baked in tandoori clay oven.

### GARLIC NAAN.....\$5

Naan flavoured with garlic, baked in tandoori oven.

### CHEESE NAAN.....\$5

Naan stuffed with cheese baked in tandoori clay oven

### GREEN CHILLI NAAN.....\$5

Naan flavoured with Green chillies , baked in tandoori oven.

### PANEER KULCHA.....\$5

Bread stuffed with Paneer baked in tandoori clay oven.

### ONION KULCHA.....\$5

Bread layered with onion baked in tandoori clay oven.

### BUTTER NAAN.....\$4

Naan flavoured with butter, baked in tandoori oven.

### AMRITSARI CHUR-CHUR NAAN.\$6

A popular crushed flat bread of delhi made with plain flour dough stuffed with paneer and spices goes well with chole.

### LACCHA PARATHA.....\$4

Multi-layered shallow fried north Indian flat bread topped with ghee.

### TANDOORI ROTI.....\$3

Whole wheat Indian bread cooked in tandoori clay oven.

### KASHMIRI NAAN.....\$5

Naan stuffed with nuts cooked in tandoori clay oven.

### BHATURA.....\$3

Fried flour flatbread

## DESSERT

### GULAB JAMUN (2PCS).....\$5

Syrupy fried dough balls with a delicate rose flavor served hot.

### RASMALAI (2 PCS).....\$5

Spongy rose flavour milk balls in milk syrup.

### CHOCO LAVA CAKE (GLUTEN FREE)..\$9

Warm Spongy chocolate filled cake served with vanilla ice cream.

### PAAN ICE-CREAM.....\$7

House made ice-cream infused with Beatle leaf, gulkand and rose

## DRINKS

### MANGO LASSI.....\$5

### LEMON MASALA SODA.....\$4

### MASALA COKE.....\$4

### CAN SODA.....\$3

### SPARKLING WATER.....\$3



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