

# MENU

*Haris*  
CURRY HOUSE

# ENTRÉE

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## NON-VEGETARIAN

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**CHICKEN TIKKA** 15.90

Tandoor roasted chicken with a light dash of cream sauce

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**SEEK KABAB** 15.90

Spiced minced meat, roasted in the tandoor on a skewer

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**CHILLI CHICKEN** 16.90

Marinated chicken that's stir-fried with onions, peppers, and chillies.

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## SEA-FOOD

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**FISH JAIPURI** 16.90

Morsels of fish dipped in spiced batter and cooked until golden

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**GARLIC PRAWN TANDOORI** 16.90

Succulent prawns marinated in a flavourful mixture of garlic, spices, and tandoori paste,

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## KIDS MENU

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**FRENCH FRIES** S/5.00 L/8.00

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**CHICKEN NUGGETS (5PCS)** 5.00

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We prepare our main course dishes mild, but we're happy to adjust the spice level to your taste, please let the staff know your preferred spice level.

Note that Vindaloo dishes are not mild, and all curries are gluten-free except Malai kofta. We're committed to ensuring your dining experience is enjoyable, so please don't hesitate to let us know how we can make it more memorable.

# ENTRÉE

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## VEGETARIAN

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### SAMOSA (2 PCS)

7.00

Crisp, flaky pastry stuffed with spiced potatoes and peas

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### SAMOSA CHAAT

13.90

Tangy Chat Served With Mint Chutney, Tamarind Chutney, Chick Peas, Yoghurt and Diced Onions

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### ALOO TIKKI CHAAT

13.90

Potato patties are topped with yogurt, chutneys, chopped onions, and spices

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### DAHI PAPDI CHAAT

13.90

Deep fried lentil fritters dunked in creamy yogurt, topped with different kinds of sweet spicy chutneys and then garnished with spice powder

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### DAHI BHALLA/PAPDDI

13.90

Deep fried lentil fritters dunked in creamy yogurt, topped with different kinds of sweet spicy chutneys and then garnished with spice powders

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### CHOLE BHATURE

14.90

A combination of chana masala (spicy white chickpeas) and bhaturr, a fried bread made from maida

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### VEG MANCHURIAN

14.90

Fresh fine chopped vegetable dumplings cooked in a cornflour mixture, chinese sauces and garlic finished with chopped spring onions

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### HONEY CHILLI CAULIFLOWER

14.90

Crispy cauliflower florets tossed in a sticky honey chilli sauce

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### CHILLI PANEER

15.90

Cubes of soft paneer stir-fried with onions, peppers, and green chillies

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# MAINS

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## CHICKEN

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**BUTTER CHICKEN** 17.90

Boneless chicken pieces cooked until tender in the tandoor, then simmered in a rich tomato based sauce, finished with cream

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**CHICKEN TIKKA MASALA** 17.90

Tandoor roasted chicken pieces, topped with caramelized cream sauce, served with onion & capsicum

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**CHICKEN VINDALOO (HOT)** 17.90

Chicken in a hot and tangy sauce

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**CHICKEN CURRY** 17.90

Traditional curried chicken with home-made spices

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**CHICKEN KORMA** 17.90

Pieces of chicken simmered in our traditional creamed curry paste

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**CHICKEN SPINACH** 17.90

Tender, boneless chicken tossed in pureed spinach and cream to make a perfect match

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**KARHI CHICKEN** 17.90

Chicken cooked in our signature curry with capsicum and onion chunks

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**CHICKEN MADRAS** 17.90

Diced pieces of chicken in a rich, coconut gravy

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**CHICKEN BIRYANI** 17.90

Chunky chicken pieces cooked with long grained basmati rice and exotic spices

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**MANGO CHICKEN** 18.90

Chicken cooked with mango pulp, coconut milk and spices

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# MAINS

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## BEEF

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**BEEF MADRAS** 18.90

Diced pieces of beef in a rich south indian coconut gravy

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**BEEF VINDALOO (HOT)** 18.90

Beef in a hot and tangy sauce

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**BEEF CURRY** 18.90

Traditional curried beef with home-made spices

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**BEEF KORMA** 18.90

Pieces of beef simmered in traditional creamed curry paste

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**BEEF SPINACH** 18.90

Tender, boneless beef tossed in pureed spinach & cream

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## SEA-FOOD

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**PRAWN MALIA** 20.90

Prawns sautéed and served with a rich gravy

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**PRAWN MASALA** 20.90

Sautéed prawns in a medium hot sambal sauce

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**PRAWN VINDALOO (HOT)** 20.90

Prawn cooked in a spicy, hot tangy curry sauce

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**FISH CURRY** 20.90

Fish fillets cooked with fresh herbs, spices, lemon juice, finished with coconut sauce

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**FISH VINDALOO (HOT)** 20.90

Fish in a hot and tangy sauce

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# MAINS

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## LAMB

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**LAMB ROGAN JOSH** 18.90

Lamb cooked in our home-made curry paste

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**LAMB MYSORE** 18.90

Mouthfuls Of Lamb Cooked With Spices & Rich Sauce

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**LAMB VINDALOO (HOT)** 18.90

Lamb in a hot and tangy sauce

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**LAMB CURRY** 18.90

Traditional curried lamb with home-made spices

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**LAMB KORMA** 18.90

Pieces of lamb simmered in our traditional creamed curry

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**LAMB SPINACH** 18.90

Tender, boneless lamb tossed in pureed spinach & cream

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**BHUNA GOSHT (SMOKEY FLAVOUR)** 18.90

Diced pieces of lamb with a variety of spices

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## GOAT

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**GOAT CURRY** 20.90

Goat pieces (with bones) tossed in a spiced gravy

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# MAINS

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## VEGETARIAN

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**DAL MAKHAANI** 14.90

A combination of black lentils & kidney beans simmered on a low flame into a creamy delicacy

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**MIXED VEGETABLE CURRY** 14.90

Vegetables tossed in our signature curry paste

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**MIXED VEGETABLE** 14.90

Assorted vegetables topped with a rich gravy

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**SAAG ALOO** 14.90

Spinach with potato cooked with mild spices

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**MUSHROOM DO PYAZA** 14.90

Button mushrooms cooked lightly with caramelized onions, tomatoes and spices

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**BAINGAN BHARTA** 14.90

Grilled eggplant, peeled and blended in spices, cooked into an aromatic curry

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**JEERA ALOO** 14.90

Roasted potatoes in cumin flavoured curry paste

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**CHANA MASALA** 14.90

Whole chickpeas in a well spiced gravy

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**MALAI KOFTA** 16.90

Home-made cheese cooked in creamy spinach gravy

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**SPINACH PANEER** 16.90

Home-made cheese and potato dumplings simmered in a creamy curry sauce

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**MUTTAR PANEER** 16.90

Blend of spices, home-made cheese and peas, cooked to a yummy goodness

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# MAINS

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## VEGETARIAN

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**KARAHI PANEER.** 16.90

Cottage cheese topped with a caramelized cream

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**PANEER BUTTER MASALA** 16.90

Home-made cheese cubes simmered in a buttery, creamy tomato based sauce

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**SHAHI PANEER** 16.90

Home made cheese cooked with creamy sauce & finished with cashew nut sauce

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## DRINKS

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**SWEET LASSI** S/5.00 L/6.00 JUG/20.00

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**SALTED LASSI** S/5.00 L/6.00 JUG/20.00

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**MANGO LASSI** S/5.50 L/6.50 JUG/25.00

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## SOFT-DRINKS

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**FAMILY JUG** 15.00

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# MAINS

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## BREADS

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**PLAIN NAAN** 3.50

Classic indian bread made with white flour and baked fresh in our clay oven

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**ROTI** 3.50

Wholemeal bread gently rolled and baked in a traditional tandoor

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**GARLIC NAAN** 4.00

White flour bread with sprinkles of garlic to enhance it's flavour

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**CHEESE NAAN** 4.50

Traditional naan stuffed with cheese

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**CHEESE GARLIC NAAN** 5.00

Traditional naan stuffed with cheese to bring a burst of flavour in every bite

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**CHEESE CHILLI NAAN** 6.00

Traditional naan stuffed with cheese and chilli to bring a spicy burst of flavour in every bite

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## RICE

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**PLAIN RICE** S/5.00 L/6.00

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**PEA PILAU RICE** S/5.50 L/6.50

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**JEERA RICE** S/5.50 L/6.50

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# MAINS

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## ACCOMPANIMENTS

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MIXED PICKLE 2.00

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LIME PICKLE 2.00

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PAPPADUMS 2.00

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MANGO CHUTNEY 2.00

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MINT CHUTNEY 2.00

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ONION SALAD 4.00

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GARDEN SALAD 5.50

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RAITA 5.00

Home made natural yogurt with grated cucumber

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## DESSERT

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GULAB JAMUN (2 PCS) 6.00

Home-made cheese dumplings in rose syrup

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GAJAR KA HALWA 6.00

Made with fresh carrots, milk, sugar, ghee & nuts

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PISTACHIO/MANGO/PAN ICECREAM 5.00

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