




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.	

little
India
lunch

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 (Butter Chicken)	18
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).