



ENTREES

Samosa (2 Pcs)	12.90
Crispy pastry filled with potatoes & peas spiced with ginger, fenugreek and coriander seeds.	
Onion Bhaji (4 Pcs)	12.90
Onions dipped in split pea batter & gently fried until golden brown.	
Vegetable Pakoras (4 Pcs)	12.90
Potatoes, cauliflower, onions, spinach mixed in gram and rice flour with fresh herbs and traditional spices. Deep fried and served with tamarind sauce.	
Aloo Tikki Chaat (2 pcs)	14.90
Mashed potatoes mixed with light spices and herbs deep fried and topped with boiled chickpeas, boiled potatoes, yoghurt and tamarind sauce.	
Chilli Paneer Dry	16.90
Home made cottage cheese stir fried with onion capsicum and chilli	
Dahi Puri	16.90
Round puffet puri shells filled with potatoes and three special chutney finished with fresh coriander.	
Samosa Chaat (2 Pcs)	16.90
Deep fried samosas and then topped with chick peas, tomato, onion, potatoes, sweet yoghurt, date and tamarind sauce	
Seekh Murgh Glafi (4 Pcs)	19.90
Finely minced lamb mixed with traditional spices, fresh green herbs then bar-be-qued gently in tandoor. Served with mint sauce and salad.	
Chilli Chicken Dry	19.90
Cottage cheese in special Indo-Chinese sauce. Finished with Hara Pyaz	
Chicken 65	19.90
Deep fried chicken, marinated in exotic spices, lemon juice, curry leaves and mustard seeds.	
Chicken Tikka (4 Pcs)	20.90
Boneless tender chicken pieces marinated overnight and cooked in tandoor.	
Prawns Tandoori (4 Pcs)	20.90
Prawns marinated with aromatic spices baked in tandoor	
Adraki Lamb Cutlets (4 Pcs)	33.90
Lamb cutlets marinated in ginger-garlic, yoghurt, light traditional spices and herbs. Kept overnight then bar-be-qued gently in tandoor. Served with mint sauce and salad.	
Our Selection for two or more	
Mixed Vegetable Platter for 2	21.90
Samosa, Onion Bhaji and Vegetable Pakora.	
Mixed platter for 2	34.90
Samosa, Vegetable Pakora, Chicken Tikka, Adraki Lamb Cutlet.	



CHICKEN

Butter Chicken

Chicken pieces cooked in tandoor, spiced in rich tomato and cashewnut sauce.

25.90

Mango Chicken

Boneless chicken pieces cooked in a creamy mango sauce

25.90

Chicken Korma

Chicken pieces cooked in a mild creamy cashewnut sauce

25.90

Chicken Saag

Chicken cooked with spinach, cream, methi leaves

25.90

Chicken Tikka Masala

Chicken pieces marinated in garlic, ginger and lemon juice overnight and pan fried

25.90

Kadahi Chicken

Pieces of chicken cooked with Capsicum, onion, tomatoes and finished with fresh coriander

25.90

Chicken Do Piazza

Chicken curry cooked with an abundance of onion

25.90

Chicken Madras

Chicken cooked in spicy coconut sauce

25.90

Chilli Chicken

Tender slices of chicken stir fried with onions, capsicum and chilli

25.90

Methi Chicken

Exclusive chicken preparation cooked with fenugreek leaves

25.90

Chettinad Chicken

An authentic South-Indian pepper hot chicken curry tossed with fresh curry leaves

25.90

Chicken Vindaloo

Hot and spicy chicken curry

25.90



SEAFOOD

Fish Curry

Raw fish cooked in onion curry Coity herbs and spices

28.90

Prawn Curry

Raw prawn cooked in onion curry Coity herbs and spices

28.90

Fish Malabari

Raw fish cooked in creamy sauce with coconut cream, herbs and spices

28.90

Prawn Malabari

Raw prawn cooked in creamy sauce with coconut cream, herbs and spices

28.90





LAMB

Lamb Korma

Tender lamb cubes cooked in creamy cashewnut sauce, garnished with nuts

26.90

Lamb Dal Ghosht

Tender pieces of boneless lamb cooked in black lentils & exotic spices

26.90

Lamb Saag

Lamb cooked in spinach, cream, methi leaves and spices

26.90

Kadahi Lamb

Pieces of lamb cooked with capsicum, onions, tomatoes and finished with fresh coriander

26.90

Lamb Do Piazza

Lamb curry cooked with an abundance of onion

26.90

Bhuna Lamb (Medium)

Hot and spicy lamb cooked with capsicum, onion and tomatoes

26.90

Lamb Madras (Medium)

Lamb cooked in spicy coconut sauce

26.90

Lamb Vindaloo (Medium)

Hot and Spicy lamb curry

26.90

Lamb Rogan Josh

Tender pieces of boneless lamb cooked in traditional. Kashmiri spices, saffron & fresh coriander

26.90

GOAT

Goat Curry

Goat prepared in special sauce & spices and top with coriander

26.90





BEEF

Beef Korma

Tender Beef cubes cooked in a mild creamy cashewnut sauce.

26.90

Kadahi Beef

Pieces of beef cooked with capsicum, onions, tomatoes and finished with fresh coriander

26.90

Beef Aloo

Diced beef cooked with potatoes

26.90

Beef Madras (Medium)

Beef cooked in spicy, coconut sauce

26.90

Beef Vindaloo (Medium)

Hot and spicy beef curry

26.90

Pepper Masala Beef

South Indian style preparation tempered with curry leaves and crushed pepper.
Cooked with chopped fresh onion & fresh coriander


26.90





VEGETABLES

Yellow Dal Split peas cooked on slow fire with spices.	19.90
Dal Makhani Whole black lentil cooked on slow fire for six hours finished with coriander and ginger	19.90
Vegetable Korma Seasonal mixed vegetables cooked in a smooth creamy sauce	21.90
Vegetable Curry A fine selection of hard vegetables cooked in a curry sauce	21.90
Chana Masala Chickpeas cooked with blend of selected spices north indian style, garnished with fresh coriander	21.90
Bombay Potato Potato pieces cooked in a smooth curry sauce	21.90
Aloo Matter Peas and Potatoes cooked in a fresh curry sauce	21.90
Saag Aloo Spinach and potatoes cooked in a fresh curry sauce	21.90
Palak Paneer Fresh leafy spinach puree with home made cottage cheese	21.90
Malai Kofta Home made cottage cheese with mashed potato deep fried and cooked with our Chefs special sauce	21.90
Punjabi Baingan (egg plant) Egg plant, potatoes tossed with onion masala sauce and tomatoes, finished with fresh coriander	21.90
Chilli Paneer Cottage cheese in special Indo-Chinese sauce. Finished with Hara Pyaz	21.90
Bhindi-Do-Piazza Okra stir fry with onions and tangy spices & herbs	21.90
Aloo Gobhi Masala A combination of cauliflower & potatoes with exotic masalas.	21.90
Aloo Jeera Boiled potatoes tossed in simple masala's and plenty of coarsely crushed roasted cumin seeds.	21.90





BIRYANIS

Vegetable	23.90
Chicken, Lamb or Beef	27.90

RICE

Saffron Rice	5.00
Pulao Rice	8.00

SIDE DISHES

Pappadums	4.00
Mixed Pickles	4.00
Cucumber and Yoghurt	4.00
Tomato and Onion	4.00
Mango Chutney	4.00
Mint Sauce	4.00





TANDOORI BREADS

Roti Wholemeal bread from our clay oven	4.50
Garlic Roti Fresh garlic spread on wholemeal bread	5.00
Tandoori Parantha Wholemeal flour with butter, baked in Tandoor	4.50
Plain Naan Plain flour bread topped with butter	4.00
Garlic Naan Fresh garlic spread on naan bread	4.50
Keema Naan Naan bread stuffed with minced meat	8.00
Cheese Naan Naan bread stuffed with home made cheese	7.00
Cheese & Garlic Naan Garlic naan stuffed with cheese	8.00
Nawabi Naam Naan stuffed with sultanas and cashew nuts	8.00
Cheese & Spinach Naan stuffed with cheese & spinach Layered Indian bread (wholemeal) with butter	8.00





Banquet

Minimum for 4 or more

Phulkari's Banquet (per person) 47.90

Entree:

Chicken Tikka, Sheek Kebab, Samosa

Main:

Choose any 4 curries (chicken, lamb, beef & vegie)

Sides:

Rice & Nann

Dessert:

Gulab Jamun

Seafood Banquet (per person) 53.90

Entree:

Chicken Tikka, Lamb Cutlets & Tandoori prawns

Main:

Choose any 3 curries plus 1 seafood curry

Sides:

Rice, Nann, Pappadum and Mango Chutney

Dessert:

Choose of dine in



