



Cooking IS LOVE made VISIBLE!

MAYA DA DHABA

STARTERS: VEGETARIAN

VEGETABLE SAMOSA \$7.90

Lightly spiced potatoes and peas filling wrapped in homemade pastry and served crisp

PADI CHAT \$13.90

Crisp fried dough wafers, along with boiled chickpeas, yoghurt and tamarind chutney and topped with chat masala, onion and cor

ALOO TIKKI CHAT \$13.90

Crisp fried potatoes, along with boiled chickpeas, yoghurt and tamarind chutney and topped with chat masala, onion and coriander

ONION BHAJI \$9.90

Sliced onion coated with spiced besan batter and served crisp.

TANDORI PANEER SHASHLIQ \$15.90

Cottage cheese (Paneer) marinated with herbs, spices, capsicum and onion skewered and chargrilled in tandoor.

VEGETABLE CUTLET \$9.90

Seasoned mashed vegetables with Paneer (cottage cheese) coated with semolina and deep-fried

KAJU KEBAB (6 PCS) \$9.90

Seasoned pureed potato kebab, mixed with Paneer, coated with crushed cashew nuts and fried.

MIXED PAKODAS \$13.90

Seasonal vegetables rubbed with turmeric, chili, dipped in chickpeas batter and fried crisp.

VEGETARIAN PLATTER FOR 2 \$15.90

Onion Bhaji, Kaju Kebab, Vegetable Samosa

CHEF SPECIAL: HONEY CHILLI GOBI \$17.90

Cauliflower in corn flour batter, stir-fried with capsicum and white onion with sweet and spicy sauce.



maya da dhaba

FINE INDIAN DINING

STARTERS: NON-VEGETARIAN

<p>CHOOZA TIKKA \$15.90</p> <p>Tender chicken fillets marinated in yoghurt with dry herbs and spices, chargrilled in tandoor.</p>	<p>MALAI TIKKA \$16.90</p> <p>Tender Chicken fillets marinated with cardamom, mace, cream, cheese, white pepper, garlic, black salt and chargrilled in tandoor.</p>
<p>ADRARI LAMB CHOPS \$20.90</p> <p>Lamb cutlets marinated overnight with Kashmiri spices, garlic and ginger-skewered and grilled in tandoor.</p>	<p>AMRITSARI FISH \$16.90</p> <p>Fish fillets marinated in special blend of spices coated with chickpeas flour and served crisp.</p>
<p>SEEKH KEBAB \$15.90</p> <p>Minced meat, infused with chopped chillies, ginger, garlic and coriander then skewered and cooked in tandoor.</p>	<p>TANDOORI CHICKEN H \$9.90 / F \$18.90</p> <p>Chicken on the bone, marinated in yoghurt and traditional spices and cooked in tandoor.</p>
<p>FISH TIKKA \$18.90</p> <p>Fish fillets marinated in mild spices and grilled in tandoor.</p>	<p>DHABA PLATTER FOR 2 \$22.90</p> <p>Lamb Chops, Chicken Malai Tikka, Fish Tikka, and Vegetable Samosa</p>
<p>TANDORI PRAWN \$24.90</p> <p>King Prawns marinated with spices, herbs, yoghurt, skewered and chargrilled in tandoor.</p>	<p>CHEF'S SPECIAL: CHICKEN 65 \$19.90</p> <p>Chargrilled Chicken strips cooked in south Indian style with curry leaves and coconut sauce with fresh chillies and coriander.</p>
<p>PRAWN GULNAR \$24.90</p> <p>Succulent king Prawns, coated in garlic, dipped in spiced batter and fried crisp.</p>	



MAINS: VEGETARIAN

DAL TADKA \$13.90

Yellow lentils cooked with a touch of red chili and cumin seeds in ghee.

DAL MAKHANI \$13.90

Black lentils slow cooked with butter and cream in Punjabi style.

CHANA JOR GARAM \$13.90

Kashmiri style hot and spicy chickpeas prepared with fresh herbs and spices with garlic, onion and tomato tossed in spicy sauce with lemon juice and green chili

PANEER MAKHANI \$14.90

Cottage cheese cubes cooked in a butter sauce with capsicum, onions, tomatoes and spices.

PANEER KA SALAN

Minced Paneer (cottage cheese) sautéed with capsicum, onion, tomatoes, spices and finished with fresh coriander.

KADAI PANEER \$14.90

Cottage cheese cubes cooked with capsicum, onions, tomatoes, spices and finished with fresh coriander.

NAJUK KOFTA \$14.90

Croquettes of cottage cheese, potatoes, cashew nuts and spices, simmered in sauce of crushed tomatoes, almonds and cream sauce.

NAVRATTAN KORMA \$13.90

Cooked in korma sauce with milk cream and cashew nut sauce.

ALOO MATAR \$13.90

Peas and potatoes slow cooked in a savory sauce of tomatoes, onion, and herbs and tempered with roasted cumin seeds and fenugreek.

ALOO GOBI MASALA

Potatoes and cauliflower sautéed with onions, tomatoes and herbs.

KHUMB PALAK \$14.90

Sautéed mushrooms, onions, tomatoes and ginger with aromatic spices and finished with spinach.

SHABNAM CURRY \$14.90

Fresh mushrooms and peas simmered in cashews and almond milk sauce and topped up with a touch of cream.

BOMBAY ALOO \$14.90

Kashmiri style hot and spicy chickpeas prepared with fresh herbs and spices with garlic, onion and tomato tossed in spicy sauce with lemon juice and green chili

KADAI CHICKEN \$16.90

Chicken cooked with capsicum, onions, and tomatoes, special and finished with fresh coriander.

BUTTER CHICKEN \$16.90

Chicken cooked in a rich creamy, tomato based sauce with fragrant spices and finished with a drizzle of cream.



MAINS: NON-VEGETARIAN

TIKKA MASALA DISHES

A dish cooked with capsicum, onions and sautéed with crushed tomatoes, fenugreek and black pepper.

PANEER TIKKA MASALA

· \$14.90

CHICKEN TIKKA MASALA

\$16.90

FISH TIKKA MASALA

\$17.90

BHUNA DISHES

A medium hot dish cooked with tomatoes and onion in thick sauce.

CHICKEN BHUNA

· \$16.90

LAMB BHUNA

\$17.90

PRAWN BHUNA

\$24.90

ROGAN JOSH DISHES

A medium spiced North Indian style dish cooked with fresh spices and garnished with tomatoes, onion and coriander.

CHICKEN ROGAN JOSH

· \$16.90

LAMB ROGAN JOSH

\$17.90

PRAWN ROGAN JOSH

\$24.90

JALFREZI DISHES

A mild dish cooked with tomatoes, onion and mixed vegetables, finished with lemon juice.

CHICKEN ROGAN JOSH

· \$16.90

LAMB ROGAN JOSH

\$17.90

PRAWN ROGAN JOSH

\$24.90

KORMA DISHES

A mild dish with ground cashew nuts and fresh cream sauce.

CHICKEN KORMA

\$16.90

LAMB KORMA

\$17.90

MADRAS DISHES

Meat cooked in rich sour medium hot gravy with a delicate blend of aromatic spices. A sensational dish from the coast of India with unique coconut flavor.

CHICKEN MADRAS

· \$16.90

LAMB MADRAS

\$17.90

PRAWN MADRAS

\$24.90

SAAG DISHES

A medium hot dish cooked with fresh English spinach, fenugreek, onion and garlic.

CHICKEN SAAGWALA

· \$16.90

LAMB SAAGWALA

\$17.90

PRAWN SAAGWALA

\$24.90

VINDALOO DISHES

A very spicy dish with vinegar and chillies

CHICKEN VAINDLOO

· \$16.90

LAMB VAINDLOO

\$17.90

PRAWN VAINDLOO

\$24.90

MALABAR DISHES

CHICKEN MALABAR

· \$16.90

LAMB MALABAR

\$17.90

PRAWN MALABAR

\$24.90



MAYA DA DHABA SPECIALTIES

EGG CURRY \$ 16.90

Boiled egg gravy in onion and tomato sauce with a touch of ginger and garlic slices finished with fresh coriander.

CHICKEN CHETINAD \$ 16.90

Boneless chicken fillets cooked in south Indian style with a touch of coconut cream, mustard seeds and curry leaves.

GOAN FISH CURRY \$ 18.90

Fish fillets cooked in Goan style with a touch of coconut milk.

GOAT MASALA \$ 18.90

On the bone Goat cooked in traditional Punjabi style with whole spices, tomatoes, onion and coriander.

TAWA GOAT \$ 24.90

Goat cooked in authentic Indian style with freshly grounded spices crushed garlic, ginger roots, covered in light tomatoes and onion paste.

RICE

Pulao
\$2.90

Jeera Pulao
\$5.90

Kashmiri Pulao
\$8.90

BREAD

Roti
\$2.90

Naan
\$2.90

Garlic Naan
\$3.50

Kashmiri Naan
\$4.90

Laccha Paratha
\$4.50

Butter Naan
\$3.90

Keema Naan
\$4.50

Cheese Naan
\$4.50

Cheese and garlic Naan
\$4.90

Onion Kulcha
\$4.50

Aloo Kulcha
\$4.50

Aloo Paratha
\$4.50

Pudina Paratha
\$4.50

Assorted bread Basket
(Roti, Garlic Naan, Aloo Paratha, Cheese Naan and Kashmiri Naan)
\$16.90

BIRYANI

Rice cooked with meat or vegetables with whole spices, saffron and Mint leaves

Dum Vegetable biryani
\$14.90

Dum Chicken Biryani
\$16.90

Dum Lamb Biryani
\$17.90

Dum Goat Biryani
\$18.90

Prawn Biryani
\$24.90

SIDE DISHES

Diced Cucumber, tomato and onion salad
\$3.50

Onion Salad
\$4.90

Sliced cucumber, onion and tomato salad
\$6.90

Cucumber Raita
\$3.90

Mango Chutney
\$3.90

Mixed Pickle
\$3.90

Pappadums with Dip
\$2.50

Mixed Side Platter
Mixed pickle, Mango Chutney, Cucumber Raita, Diced Salad
\$9.90