

| | |
|---|----------------|
| Coconut Chicken Curry | \$21.50 |
| Boneless chicken cooked with ginger garlic fresh coconut cream and crushed coconut. | |
| Chicken Sagwala | \$21.50 |
| Tender chicken pieces cooked with spinach gravy and spiced to taste. | |
| Mango Chicken | \$21.50 |
| Boneless tender chicken pieces cooked in delicious mango sauce. | |
| Chicken Methi | \$21.50 |
| Chicken cooked in onion sauce, ginger, garlic, and rich creamy sauce, flavored with fenugreek leaves. | |
| Kope Special Chicken | \$21.50 |
| Boneless chicken cooked with gravy and mixed vegetables, flavored with mint leaves. | |
| Chicken Lababdar | \$21.50 |
| Chicken cooked with chopped tomatoes, capsicum, fresh cream & cottage cheese. | |
| Chicken Tawa | \$21.50 |
| Finely chopped and diced chicken cooked with butter sauce, onion gravy flavored with garlic. | |
| Chicken Vindaloo | \$21.50 |
| Chicken cooked in hot & tangy sauce, a specialty of goan curry. | |
| Balti Chicken | \$21.50 |
| Medium spiced chicken cooked with pepper and fresh cur beans. | |
| Chilly Chicken (dry or gravy) | \$21.50 |
| Battered boneless stir-fried chicken cooked with diced onion, capsicum & garlic. | |
| Gharwali Chicken Curry | \$21.50 |
| Fresh chicken cooked with chef's home-style special ingredients from mother's kitchen. | |
| Chicken Kadai | \$21.50 |
| Boneless chicken cooked with crushed tomatoes, julienne capsicum onion gravy, and coriander seeds. | |
| Chicken Mushroom Masala | \$21.50 |
| Mushrooms, tender pieces, and chicken are perfectly made in garlic, tomato, and onion gravy. | |
| Egg Curry | \$21.50 |
| Boiled egg pieces simmered in garlic, ginger, onion gravy, potato, capsicum, and ground spices. | |

LAMB / BEEF (MILD, MED, HOT)

(All the dishes comes with rice. Please order breads and sides separately)

| | |
|--|----------------|
| Lamb/Beef Korma | \$22.50 |
| Tender boneless lamb cubes cooked with cashew nuts and fresh creamy sauce. | |
| Lamb/Beef Rogan Josh | \$22.50 |
| North Indian curry cooked with onion base flavored with Indian herbs. | |
| Lamb/Beef Sagwala | \$22.50 |
| Tender lamb pieces cooked with spinach, ginger, garlic, and spices. | |
| Lamb/Beef Vindaloo | \$22.50 |
| Lamb/Beef cooked in hot & tangy sauce, a specialty of goan curry. | |
| Lamb/Beef Madras | \$22.50 |
| South Indian lamb curry is tempered with mustard seeds and coconut. | |
| Shai Ghost Lamb & Beef | \$22.50 |
| Lamb/ Beef cooked with cashew nuts & tomato gravy, simmered with cream. | |
| Lamb/Beef Kadai | \$22.50 |
| Tender Lamb/ Beef pieces cooked with crushed tomatoes, julienne capsicum, onion gravy, cream, and coriander seeds. | |



NON-VEG BANQUET FOR TWO

Entree: Mix Platter for 2

Menu: Any 2 Mains (except Seafood)
Served With Plain Naan,
Garlic Naan, Papadum Dips.

\$70

VEG BANQUET FOR TWO

Entree: Veg Platter for 2

Menu: Any 2 Curry
Served with Garlic Naan,
Papadum Dips

\$70



Chef's Special

| | |
|--|----------------|
| Manchurian Veg dry | \$20.00 |
| Vegetables cooked in a tangy sauce | |
| Chicken 65 dry | \$20.00 |
| Spicy and crispy bite-sized chicken pieces seasoned with various spices and deep-fried till crispy | |
| Fried Rice (Veg or Egg or Chicken) | \$20.00 |
| Rice is cooked by stir-frying while being seasoned with soy sauce & various spices. | |
| Chicken Chow Mein | \$20.00 |
| Stir-fired noodles with chicken cooked in a savory sauce. | |
| Masala Pasta | \$20.00 |
| Pasta tossed in spicy masala sauce and seasoned with various spice | |
| Goat Curry | \$22.50 |
| Boneless goat cooked with an onion-based gravy. | |
| Dosa (Veg or Cheese or Chicken or Lamb) | \$20.00 |
| Thin and crispy South Indian pancake made from fermented rice & lentil batter. | |
| Available at Lunch Only | |

VEGETABLES (MILD, MED, HOT)

(All the dishes comes with rice. Please order breads and sides separately)

| | |
|--|----------------|
| Butter Paneer or Butter Vegetables | \$21.00 |
| Homemade cottage cheese or mixed vegetables cooked with delicious creamy butter sauce. | |
| Vegetable Korma | \$21.00 |
| Vegetables (Carrots, cauliflower, beans, potatoes) cooked with onion gravy and creamy sauce. | |
| Kadai Paneer or Kadai Vegetables | \$21.00 |
| Homemade cottage cheese cooked in onion, tomato, capsicum, and coriander seeds. | |
| Paneer Korma | \$21.00 |
| Paneer cubes cooked with onion gravy and creamy sauce | |
| Malai Kofta or Vegetable Kofta | \$21.00 |
| Vegetable balls made up of cottage cheese, nuts, and potatoes, deep fried and served with creamy sauce | |
| Dal Makhani | \$21.00 |
| Lentils and kidney beans are delicately flavored with butter and cream. | |
| Aloo Matar | \$21.00 |
| Green peas and fried potatoes cooked with onion and tomato-based gravy flavored with ginger and garlic. | |
| Aloo Gobhi | \$21.00 |
| Cauliflower & boiled diced potatoes cooked together with chopped masala. | |
| Dal Majedar | \$21.00 |
| Yellow lentils tempered with cumin seeds, and garlic and cooked in the most traditional way of cooking. | |
| Palak Paneer or Potatoes | \$21.00 |
| Home-made cottage cheese or potatoes cooked with mildly spiced spinach | |
| Butter Paneer or Vegetable | \$21.00 |
| Homemade cottage cheese or mixed vegetables cooked with delicious creamy butter sauce | |
| Channa Masala | \$21.00 |
| Boiled chickpeas cooked with ginger, garlic, chopped onion masala, and selected Indian spices | |
| Mushroom Masala | \$21.00 |
| Mushroom cooked in garlic with vegetable gravy. | |
| Methi Matar Malai | \$21.00 |
| Green peas cooked with fenugreek leaves in mildly spiced creamy gravy. | |
| Veg Saagwala | \$21.00 |
| All mixed vegetables cooked with ginger garlic & gine mild pure spinach. | |
| Chilli Paneer (Gravy) | \$21.00 |
| Battered cubes of homemade cottage cheese cooked with fresh capsicum, green chilies touch of soya, and tomato sauce. | |



Breads

| | |
|------------------------------|--------|
| Tandoori Roti | \$3.50 |
| Butter Naan | \$3.50 |
| Garlic Naan | \$4.00 |
| Cheese Naan | \$6.00 |
| Cheese & Garlic Naan | \$7.00 |
| Peshwari Naan | \$7.00 |
| Cheese & Chicken Naan | \$7.00 |
| Cheese Spinach Naan | \$7.00 |
| Keema Naan (Chicken or Lamb) | \$7.00 |
| Rumali Roti | \$7.00 |

Rice

| | |
|------------------|---------|
| Basmati Rice | \$6.00 |
| Green Peas Pulao | \$15.00 |

Biryani (Served With Raita)

| | |
|---------------------------------------|---------|
| Vegetable or Chicken or Lamb or Prawn | \$21.00 |
|---------------------------------------|---------|

Kids Menu

| | |
|-------------------------|---------|
| Potato Chips | \$8.00 |
| Chicken Nuggets & Chips | \$12.00 |
| Fish Fingers & Chips | \$12.00 |

Drinks

| | |
|---------------------------------|--------|
| Mango Lassi or Strawberry Lassi | \$6.00 |
|---------------------------------|--------|

Desserts

| | |
|--------------|--------|
| Rice Pudding | \$6.00 |
| Mango Kulfi | \$6.00 |
| Gulab Jamun | \$6.00 |
| Rasgulla | \$6.00 |

Side Dishes

| | |
|----------------|--------|
| Raita | \$6.00 |
| Mint Chutney | \$2.50 |
| Tamarind Sauce | \$2.50 |
| Mint Chutney | \$2.50 |
| Tamarind Sauce | \$2.50 |



Appetisers

| | |
|---|----------------|
| Onion Baji (GF) Julienne cut onions mixed with chickpea flour batter and spices. | \$8.00 |
| Veg Samosa Deep-fried triangular pastries filled with potatoes, green peas, and spices. | \$8.00 |
| Veg Pakora (GF) Seasonal vegetables dipped in finely spiced chickpea flour and flash-fired. | \$8.00 |
| Cashew Nut Cheese Roll Cashew potato and cheese mixed with Indian spices and deep-fried in oil | \$15.00 |
| Veg or Chicken Spring Roll Wheat, flour, pastry stuffed with cabbage, carrot, onion, and potato or chicken. | \$15.00 |
| Paneer Tikka (GF) Paneer (cottage cheese), green pepper, and onion are skewered and grilled until golden and served with chutney. | \$18.00 |
| Chicken Tikka (GF) Boneless chicken marinated with lemon, yogurt, and spices grilled in a tandoor oven. | \$15.00 |
| Malai Tikka (GF) Chicken fillets marinated with yogurt, cheese, white pepper, and cardamom powder grilled in a tandoor oven. | \$15.00 |
| Tanoodri Chicken (half) (GF) Chicken marinated with a mixture of lemon, yogurt, and selected spices and grilled in a tandoor. | \$15.00 |
| Garlic Mushroom Hot dish made by tossing mushrooms in a freshly made spicy chili garlic sauce. | \$18.00 |
| Tawa Fish Seasoned fish appetizer grilled on a hot plate until crispy, and served with mint chutney. | \$18.00 |
| Garlic Prawns Prawns cooked with garlic-infused butter or oil. | \$18.00 |
| Golden Fried Prawns Prawns marinated in egg and chickpea batter golden fried in soya oil. | \$15.00 |
| Pan Scallops Scallops, pan-cooked with Indian spices and coconut cream | \$17.00 |
| Veg Platter A selection of onion bhaji, samosa, and spring rolls. | \$20.00 |
| Non Veg Platter A Selection of chicken tikka, mlai tikka, seekh kabab | \$21.00 |

Mains

| | |
|--|----------------|
| CHICKEN (MILD, MED, HOT) <i>(All the dishes comes with rice. Please order breads and sides separately)</i> | |
| Butter Chicken Boneless roasted chicken cooked with butter sauce and spices. | \$21.50 |
| Chicken Korma Tender boneless chicken cooked with cashew nuts and fresh cream. | \$21.50 |
| Chicken Tikka Masala Chicken pieces cooked with onion gravy, diced onion capsicum, and thick masala-based sauce. | \$21.50 |
| Chicken Madras South Indian chicken curry tempered with mustard seeds, curry leaves, and coconut. | \$21.50 |



| | |
|---|----------------|
| Kope Special Lamb/Beef | \$22.50 |
| Boneless tender Lamb/ Beef cooked with gravy and mixed vegetables, flavored with mint leaves. | |
| Lamb Kofta | \$22.50 |
| Minced lamb balls, cooked in a cashew curry. | |
| Lamb/ Beef Methi | \$22.50 |
| Finely chopped and diced Lamb/ Beef cooked with rich creamy sauce, onion gravy, and flavored with garlic and fenugreek leaves | |
| Lamb Mushroom Masala | \$22.50 |
| Mushrooms, tender pieces, and lamb are perfectly made in garlic, tomato, and onion gravy. | |

SEAFOOD (MILD, MED, HOT)

(All the dishes comes with rice. Please order breads and sides separately)

| | |
|---|----------------|
| Butter Prawns or Scallops or Fish | \$23.50 |
| Cooked with butter sauce, cream, and spices. | |
| Malabari Prawns or Scallops or Fish | \$23.50 |
| Cooked with brown onion gravy and flavored with coconut cream. | |
| Vindaloo Prawns or Scallops or Fish | \$23.50 |
| Cooked in hot & tangy sauce, a specialty of goan curry. | |
| Masala Prawns or Scallops or Fish | \$23.50 |
| Blue nose fish prawns or scallops cooked with onion, garlic, and tomatoes in a thick masala-based sauce. | |
| Kadai Prawns or Scallops or Fish | \$23.50 |
| Prawns or Scallops Fish with thick cut pieces of onion, and capsicum and cooked in an onion and tomato-based gravy. | |
| Madras Prawns or Scallops or Fish | \$23.50 |
| Cooked with onion gravy, mustard seeds, curry leaves, and coconut cream. | |
| Kope special Prawns or Scallops or Fish | \$23.50 |
| Cooked with onion and tomato gravy, mix vegetables, flavor coconut, & mint. | |
| Prawns or Scallops or Fish Korma | \$23.50 |
| Seafood cooked with cashew nuts and fresh creamy sauce. | |
| Seafood Tawa | \$23.50 |
| Combination of prawns, fish, mussels, squid, shrimps, and scallops cooked with brown onion gravy. | |

PORK (MILD, MED, HOT)

(All the dishes comes with rice. Please order breads and sides separately)

| | |
|---|----------------|
| Pork Kumara & Spinach | \$23.00 |
| Fresh pork rib simmered with cumin seed, bay leaves and fenugreek Rich gravy. | |
| Pork Vindaloo | \$23.00 |
| Fresh pork cooked in hot & tangy sauce, a specialty of Goan curry. | |
| Pork Korma | \$23.00 |
| Pork cooked with cashew nuts and fresh cream. | |

