

## VEGETARIAN

### ALOO GOBI \$14.90

Cauliflower and potatoes cooked with ginger, tomato, herbs and green chillies.

### ALOO MUTTER \$14.90

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

### BAIGAN BHARTHA \$15.90

Eggplant roasted in charcoal oven, mashed and then cooked in special Kashmiri spices with onions and tomatoes.

### BHINDI MASALA \$15.90

Okra tossed with sliced onions, garlic, ginger and cooked with dry spices.

### BUTTER PANEER \$15.90

Cottage cheese cubes cooked in a rich creamy tomato sauce with fragrant spices and finished with a drizzle of cream.

### CHANA MASALA \$14.90

Chickpeas done with tangy twist and North Indian flavours.

### DAAL MAKHNI \$14.90

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

### DAAL TADKA \$14.90

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

### KADAI PANEER \$15.90

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

### MALAI KOFTA \$14.90

Croquettes of cottage cheese, potatoes, cashew & spices simmered in crushed tomatoes and cashew sauce.

### MUTTER MUSHROOMS \$15.90

Mushrooms cooked with peas in onion tomato gravy.

### MUTTER PANEER \$15.90

Fried cottage cheese cubes cooked with peas in spiced sauce.

### NAVRATTAN KORMA \$14.90

A selection of garden vegetables cooked in a nutty and creamy korma sauce.

### PALAK PANEER \$15.90

Classic Indian dish of cooked spinach stuffed with cubes of cottage cheese and thickened cream.

### PANEER TIKKA MASALA \$15.90

Cubes of cottage cheese tossed with diced tomatoes, capsicum and crushed ginger in a mild spiced tikka masala sauce.

### SAAG ALOO \$14.90

Potatoes tossed in fried onions, ginger, garlic & spices and cooked in pureed spinach.

### SHAHI PANEER \$15.90

Cottage cheese cooked in creamy cashew gravy.

## URBAN CHINESE MENU

A BLEND OF INDIAN AND CHINESE

### CHILLI CHICKEN \$16.90

Tender pieces of chicken cooked with onion, capsicum, green chilli and tossed in special garlic and chilli sauce.

### CHICKEN FRIED RICE / EGG FRIED RICE \$16.90

Chicken or Egg tossed in garlic & chilli sauce mixed with rice and cooked on a hot wok.

### GARLIC CHICKEN \$16.90

Chicken pieces cooked in garlic and pepper sauce.

### CHILLI PANEER (DRY/GRAVY) \$16.90

Cottage cheese cooked with onion, capsicum, green chilli & tossed in special garlic and chilli sauce.

### VEGETABLE MANCHURIAN (DRY/GRAVY) \$14.90

Seasonal vegetables cooked in special Manchurian sauce.

### VEGETABLE FRIED RICE \$14.90

Vegetables tossed in chilli & garlic sauce mixed with rice and cooked on a hot wok.

## URBAN BIRYANI

BASMATI RICE COOKED WITH MEAT OR VEGETABLES WITH WHOLE SPICES, SAFFRON AND MINT LEAVES

### CHICKEN BIRYANI \$16.90

### LAMB BIRYANI \$17.90

### VEGETABLE BIRYANI \$14.90

### STEAMED BASMATI RICE \$4.00

## BREADS FROM OUR TANDOOR

### TANDOORI ROTI (WHOLEMEAL) \$3.50

### PLAIN NAAN \$3.50

### BUTTER NAAN \$4.00

### GARLIC NAAN \$4.50

### CHEESE NAAN \$4.50

### CHEESE & GARLIC NAAN \$4.90

### CHILLI NAAN \$4.50

### KHEEMA NAAN \$4.90

### PANEER KULCHA \$4.00

### PUNJABI PARATHA \$4.50

### SWEET NAAN \$4.50

## ACCOMPANIMENTS

### PAPADOMS (6 pcs) \$3.50

### MIXED PICKLE \$3.50

### CUCUMBER RAITA \$4.00

### GREEN SALAD \$7.50

### FRESH MINT CHUTNEY \$3.50

### TAMARIND SAUCE \$3.50

### SWEET MANGO CHUTNEY \$3.50

### SIDE PLATTER \$9.90

Papadoms, mixed pickle, mango chutney and cucumber raita.

## DESSERTS

### GULAB JAMUN \$5.90

### ICE CREAM \$5.90

### MANGO KULFI \$5.90

### RAS MALAI \$6.90

### CHOCOLATE BROWNIE \$6.90





Urban BANQUET

SHAHI BANQUET

\$27.90 pp (minimum 2 persons)

ENTREE

Samosa | Onion Bhaji | Kofta Balls | Paneer Pakora  
served with tamarind & mint sauce

MAIN COURSE

Butter Paneer | Daal Makhni | Navrattan Korma  
Butter Naan & Basmati Rice

NAWABI BANQUET

\$30.00 pp (minimum 2 persons)

ENTREE

Chicken Tikka | Samosa | Onion Bhaji | Seekh Kebab  
served with tamarind & mint sauce

MAIN COURSE

Butter Chicken | Lamb Rogan Josh | Navrattan Korma | Beef Korma or Paneer Tikka Masala  
Butter Naan & Basmati Rice

KIDS SPECIAL

CHICKEN & FRIES	\$7.90
FISH NUGGETS & FRIES	\$7.90
KIDS BUTTER CHICKEN & RICE	\$7.90

URBAN STARTERS

VEGETARIAN

KOFTA BALLS (4 pcs)	\$6.90
Mashed potato and cottage cheese mixed balls cooked in light spices.	
ONION BHAJI (4 pcs)	\$7.90
Sliced onion coated with spiced besan batter and served crisp.	
PANEER PAKORA (6 pcs)	\$9.90
Cottage cheese dipped in chickpeas batter and fried crisp.	
PANEER TIKKA (6 pcs)	\$9.90
Cottage cheese marinated in yoghurt & traditional spices and cooked in tandoor.	
SAMOSA (2 pcs)	\$6.90
Lightly spiced potatoes, peas & cashew filling wrapped in a homemade pastry and served crisp with tamarind chutney.	
SAMOSA CHAAT	\$9.90
Mashed samosa along with boiled chickpeas, tamarind & mint chutney and topped with chaat masala, onion & coriander.	
TANDOORI MUSHROOMS	\$9.90
Mushrooms marinated with herbs, spices and cooked in tandoor.	
VEG PAKORA (4 pcs)	\$7.90
Seasonal vegetables coated with spiced besan batter and served crisp.	

NON-VEGETARIAN

CHICKEN 65 (6 pcs)	\$14.90
Cubes of chicken cooked in yoghurt, curry leaf and selected Hyderabadi spices.	
CHICKEN TIKKA (4 pcs)	\$10.90
Tender chicken marinated in yoghurt with herbs and spices, chargrilled in tandoor.	
FISH PAKORA	\$14.90
Fish cutlets coated with spiced besan batter and served crisp.	
LAMB CHOPS (4 pcs)	\$15.90
Lamb cutlets marinated overnight with Kashmiri spices, garlic and ginger and cooked in tandoor.	

LAMB SEEKH KEBAB (4 pcs)	\$11.90
Succulent lean minced lamb, infused with ginger, garlic and coriander then skewered and cooked in tandoor.	
TANDOORI PRAWNS	\$18.90
Succulent king prawns marinated in yoghurt & traditional spices and cooked in tandoor.	

PLATTERS

VEGETARIAN SAMPLER	\$16.90
Onion Bhaji, Samosa, Paneer Tikka & Veg Pakora.	
URBAN MIX	\$18.90
Samosa, Onion Bhaji, Chicken Tikka & Seekh Kebab.	

URBAN SIZZLERS

MARINATED MEAT/VEGETABLES COOKED IN CHEF'S SPECIAL TAWA SAUCE  
AND SERVED ON A HOT SIZZLER PLATE

VEGETARIAN

TAWA MUSHROOMS	\$19.90
Juicy mushrooms cooked in tandoor and grilled on tawa.	
TAWA PANEER	\$19.90
Cottage cheese cubes cooked in tandoor and grilled on tawa.	

NON-VEGETARIAN

TANDOORI CHICKEN	(Half) \$12.00 (Full) \$20.90
Succulent and juicy pieces of chicken on the bone marinated overnight in traditional spices and cooked in tandoor.	
TAWA CHICKEN	\$23.90
Tender boneless chicken cooked in tandoor and grilled on tawa.	
TAWA LAMB	\$24.90
Boneless diced lamb cooked in tandoor and grilled on tawa.	
TAWA PRAWNS	\$26.90
Succulent & juicy prawns cooked in tandoor and grilled on tawa.	

URBAN MAINS

ALL CURRIES ARE GLUTEN FREE AND ARE SERVED WITH BASMATI RICE

CHICKEN

BALTI CHICKEN (Chef's special)	\$18.90
Boneless chicken marinated in selected spices and cooked in Balti sauce.	
BUTTER CHICKEN	\$17.50
Chicken cooked in a rich creamy tomato sauce with fragrant spices and finished with a drizzle of cream.	
CHICKEN DOPIAZA	\$17.50
Boneless chicken cooked in thick onion gravy along with fried onions & flavoured with mild spices.	
CHICKEN JALFREZI	\$18.90
A mild dish cooked with tomatoes, onion & mixed vegetables garnished with coriander.	
CHICKEN KORMA	\$17.50
A mild dish with ground cashew and fresh cream sauce.	
CHICKEN TIKKA MASALA	\$17.50
Chicken cooked with capsicum, onions and sautéed with crushed tomatoes and fenugreek leaves.	

MANGO CHICKEN	\$18.50
Chicken cooked in mango puree and spices.	
TIKKA MADRAS	\$17.50
Chicken cooked in spicy coconut based Madras sauce.	
TIKKA SAWADEE	\$17.50
Chicken tikka pieces cooked in almond & cashew sauce.	
TIKKA VINDALOO	\$17.50
Chicken tikka pieces cooked in hot and tangy vindaloo sauce.	

LAMB

LAMB DOPIAZA	\$18.90
Boneless lamb cooked in thick onion gravy along with fried onions & flavoured with mild spices.	
LAMB KORMA	\$18.90
A mild dish with ground cashew and fresh cream sauce.	
LAMB MADRAS	\$18.90
Boneless lamb cooked in spicy coconut based Madras sauce.	
LAMB MASALA	\$18.90
Lamb tossed with capsicum & tomato and cooked in thick onion sauce.	
LAMB NAWABI	\$18.90
Marinated lamb sautéed with sliced onions, tomatoes & fenugreek leaves cooked in spiced coconut sauce.	
LAMB ROGAN JOSH	\$18.90
A medium spiced North Indian style dish cooked with fresh spices and garnished with tomatoes, onion and coriander.	
LAMB SAAGWALA	\$18.90
A medium hot dish cooked with fresh spinach, fenugreek, onion and garlic.	

BEEF

BEEF KORMA	\$17.90
A mild dish with ground cashew and fresh cream sauce.	
BEEF MADRAS	\$17.90
Beef cooked in spicy coconut based Madras sauce.	
BEEF SAAGWALA	\$18.90
A medium hot dish cooked with fresh spinach, fenugreek, onion and garlic.	
BEEF TADKA	\$18.90
Boneless beef cooked in onion, ginger, garlic & traditional spices and garnished with coriander.	
BEEF VINDALOO	\$17.90
Beef cooked in hot and tangy vindaloo sauce.	

SEAFOOD

BUTTER PRAWNS	\$19.90
Succulent prawns in a rich creamy, tomato based sauce with fragrant spices and finished with a drizzle of cream.	
FISH MASALA	\$18.90
Fish cooked in traditional Punjabi style with whole spices, tomatoes, onion and coriander.	
GOAN FISH CURRY	\$18.90
Fish fillets cooked in Goan style with tomato flavoured creamy coconut sauce.	
PRAWN MALABARI	\$19.90
Prawns cooked in traditional coconut flavoured sauce.	
PRAWN MASALA	\$19.90
Prawns tossed with capsicum & tomato and cooked in onion tomato gravy.	
PRAWN VINDALOO	\$19.90
Prawn cooked in hot and tangy vindaloo sauce.	