



# Fine Dine Indian Restaurant & Bar





**GLUTEN  
FREE**



**VEGAN**



## Appetizers

### PAV BHAJI

A well spiced, flavourful, and thick vegetable curry served with a dinner roll

**\$9.99**

### CHANA BHATURA

A fluffy, crispy and deep-fried, leavened bread served with chickpea curry jeera aloo and salad

**\$11.99**

### TIKKI PLATER

A crispy and full flavoured patty with onion and chickpea curry

**\$7.99**

### SAMOSA PLATER

A deep-fried pastry filled with potatoes and peas served with chickpea curry

**\$6.99**

### GOL GAPPE (10 PC)

The Lip-smacking Snack of Pup's Filled With Spicy Water

**\$10.99**

### CHAT PAPRI

Crisp-fried dough waffers accompanied with spiced, boiled chickpeas, Boiled potatoes, yogurt and topped with spices and tamarind sauce

**\$7.99**

### DAHI BHALLA

A well seasoned and refreshing yogurt accompanied with soft balls and sauces

**\$7.99**

### VEG PAKORA

Mixed vegetables deep fried with chickpea batter

**\$9.99**

### PANEER PAKORA

Fresh marinated cheese dipped in chickpea batter lightly fried and served with mint sauce

**\$11.99**

### ASSORTED VEG PLATER

A mixture of perfectly breaded and fried vegetables

**\$11.99**

### RED CHILLI NOODLE BURGER

Bun and pepper tossed in a butter and chilli sauce with noodles and veg patty

**\$7.99**

### PANEER BURGER

A paneer style burger

**\$7.99**

### DAHI PUI:21 (8 PC)

A puffy purl shell filled with spiced potato and chickpea stuffing

**\$7.99**

### CHAT PAPRI + BHALLA

Crisp fried dough accompanied with spiced and boiled chickpea, boiled potatoes, yogurt and tamarind sauce with vadas.

**\$8.99**

### SPRING ROLL (8 PC)

A small roll of thin pastry filled with vegetables and fried

**\$7.99**

### MALAI SOYA CHAP

Dough is prepared using these ingredients which is wrapped around a wooden stick to make chaap

**\$12.99**

### TANDOORI SOYA CHAP

Cooked in tandoor or grilled over the gas stove, it just creates magic.

**\$11.99**

### FISH PAKORA

Fresh marinated Fish dipped in chickpea flour lightly fried and served with mint sauce

**\$11.99**

### HOT WINGS

Honey Garglic Wings/Super Hot Wings (10 Pc)

**\$11.99**

### CHICKEN PAKORA

little crispy, spicy bites of chicken are so good and amazingly crispy

**\$12.99**

### CHILLI CHICKEN



**\$15.99**

### CHILLI FISH

Made by tossing fish in spicy chilli sauce.

**\$15.99**







## INDIAN HAKKA

### VEG HAKKA NOODLES

Boiled noodles stir fried cooked with vegetables, spices and sauce

**\$11.99**

### VEGETABLE MANCHURIAN

A vegetarian soup cooked in Chinese sauces served with deep fried vegetable balls

**\$11.99**

### FRIED RICE

Cooked rice stir fried in a wok mixed with vegetables and sauces

**\$12.99**

### CHILLI PANEER

Lip Smacking spicy deep-fried cheese cooked in chill sauce along with vegetables and sauces on slow heat

**\$12.99**

### CHICKEN HAKKA NOODLES

Boiled noodles stir fried cooked with vegetables, tender chicken and sauces

**\$12.99**

### CHICKEN FRIED RICE

Boneless chicken mixed with rice and our special blend of spices

**\$15.99**

## WRAPS

### PANEER TIKKA WRAP

Velvety Fluffy and well spiced cheese curd mixed with house salad, homemade sauces and rolled in naan bread

**\$11.99**

### VEG KATHI ROLL

Smoky cheese and mixed veg along with salads, sauces and rolled in a mixture of white and brown bread

**\$11.99**

### HARYALI CHICK WRAP

Marinated tender hariyali chicken strips prepared with its own Indian tradition and mixed with salads, homemade sauces and rolled in naan-bread

**\$11.99**

### SEEKH KABAB WRAP

Full flavoured brown chicken cooked and mixed with salads, sauces and rolled in naan bread

**\$12.99**

### CHICKEN KATHI WRAP

Tendered chicken and fried eggs mixed with salads, sauces and rolled in a mixture of white and brown bread

**\$11.99**

### FISH WRAP

Juicy Flaky fish tendered and mixed with salads, homemade sauces and rolled in naan bread

**\$11.99**

## SOUPS

### KHARORA SOUP

Slow cooked soup base created by sautéed onions and garlic, where a number of curry based spices are added to bones

**\$9.99**

### HOT & SOUR SOUP/CHICKEN

Soup made with red and green chillies, ginger, carrots, peas, cheese, soy sauce, vinegar and pinch of sugar

**\$6.99/  
\$7.99**







## TANDOORI SIZZLER

### TANDOORI MUTTON CHAP (4 PC) (GARLIC/WHITE AFGANI)

Boil Mutton chops in ginger garlic paste, green chilly paste, salt and water. After the chops are almost cooked burn the remaining water in it.

**\$16.99**

### PANEER TIKKA SIZZLER (HARYALI/MALAI/ACHARI)

Paneer marinated in yogurt spices and grilled in tandoor

**\$12.99**

### CHICKEN TIKKA SIZZLER (HARYALI/MALAI/ACHARI)

Marinated Boneless Chicken grilled in tandoor

**\$13.99**

### TANDOORI CHICKEN (HARYALI/MALAI/ACHARI)

Flavourful chicken roasted in tandoor

Half Full  
**\$12.99/\$18.99**

### CHICKEN SEEKH KABAB

Ground chicken marinated with Indian spices and grilled in tandoor

**\$13.99**

### CHEF CHOICE RED CHILLI'S SPECIAL TANDOORI GRILL

Assorted pieces of chicken along with fish and kebab cooked in tandoor

**\$19.99**

### FISH TIKKA

Fish pieces marinated in Indian spices cooked in a slow temperature in tandoor.

**\$13.99**

### AFGHANI TANGADI KABAB (8PC)

delightful dish coming straight from the Mughal era. The chicken thighs are cut into bite sized chunks and are marinated with yogurt, lemon juice and spices.

**\$16.99**

### SALMON FISH (3PC)

Straight from the Pacific

**\$25.99**

A PINCH OF  
**passion**  
IN EVERY DISH





## VEG CURRIES

### CHANA MASALA

White chickpeas boiled and cooked in Indian onion gravy

**\$12.99**

### BHINDI MASALA

Okra cooked in gravy with chunks of onion and tomatoes

**\$12.99**

### MIXED VEG

An assortment of cooked vegetables in Indian spices

**\$12.99**

### SHAHI PANEER

It is mughal dish where Paneer is cooked in a creamy gravy made of onions, yogurt.

**\$13.99**

### PANEER LABABDAR

Thick tomato and onion based gravy \ with Indian cheese

**\$14.99**

### MATAR PANEER

Boiled peas and paneer cheese cooked with spices and chillies in a gravy

**\$14.99**

### PANEER BHURJI

made from paneer, tomatoes, onions, spices and pav bhaji masala which are cooked together on a non stick tava.

**\$17.99**

### METHI MALAI PANEER

Cheese curd cooked with traditional spices in white gravy

**\$14.99**

### KARAHI PANEER

Cheese cooked with tomatoes, onions, bell peppers and a blend of Indian spices.

**\$15.99**

### PALAK PANEER

Paneer cooked in Green spinach, onions and flavoured spices

**\$14.99**

### KHUMB CURRY

Mushroom chunks cooked in an Indian gravy

**\$12.99**

### DAL MAKHNI

Mouth watering lentil mixture of Indian spices

**\$14.99**

### DAL TADKA

Yellow dal boiled and cooked with onion gravy

**\$12.99**

### NAVRATAN KORMA

Assorted vegetables cooked in a thick gravy with coconut milk base mixed with cream and cashew sauce

**\$14.99**

### MALAI KOFTA

Ball shaped koftas submerged in a silky smooth and light curried gravy

**\$15.99**

### MUSHROOM DO PYAZA

Fresh mushroom, cooked with onion and special blend of spices

**\$13.99**

### BAINGAN BHARTHA

Mashed egg plant, mixed with onion, ginger, garlic, and tomatoes smoky flavor blend of spices

**\$14.99**

### PANEER NAWABI (4PC- STUFF PANEER COOKED IN TOMATO CREAMY GRAVY)

Paneer pieces are simmered in a rich and creamy white sauce.

**\$18.99**

### KAJU MATAR MUSHROOM

Combines white button mushrooms with Cashewnuts into a thick, smooth and creamy gravy.

**\$16.99**

### SOYABEEN BUTTER MASALA

Made with soya chunks or meal maker in onion tomato sauce.

**\$16.99**

### ALOO GOBHI

Made with potatoes, cauliflower, spices and herbs

**\$14.99**

### KHUMB MALAI PALAK

Spinach, mushroom and corn cooked together in creamy onion tomato gravy in garlic flavour

**\$14.99**







## NON-VEG CURRIES

### LEMON CHICKEN

Lemon, Black Pepper, Salt, yogurt with creamy taste

WITH BONE  
**\$15.99**  
BONELESS  
**\$16.99**

### MUTTON ROGAN JOSH

Made with red meat -traditionally lamb, mutton, or goat and coloured and flavoured primarily by alkanet flower (or root) and Kashmiri chilies.

**\$17.49**

### BUTTER CHICKEN

Grilled boneless chicken served in creamy tomato gravy

**\$16.99**

### BUTTER CHICKEN (PUNJABI STYLE)

Grilled boneless chicken served in creamy tomato gravy in punjabi style

**\$17.99**

### CHICKEN LABABDAR

Chicken cooked in the mixture of onion and tomato sauce

**\$16.99**

### CHICKEN/GOAT/LAMB KARAHI

Mentioned any above meat pieces sautéed with cumin seed, green bell pepper, onions, ginger, fresh tomatoes and spices

WITH BONE  
**\$15.99**  
BONELESS  
**\$17.99**

### CHICKEN/GOAT/LAMB SAAG

Mentioned any above meat pieces cooked in spinach in mildly spiced sauce

WITH BONE  
**\$16.99**  
BONELESS  
**\$17.99**

### CHICKEN TIKKA MASALA

Grilled boneless chicken tossed with onions and bell peppers and cooked in gravy

**\$16.99**

### MATAR KEEMA CURRY

Ground chicken marinated with peas, eggs and cooked on a low flame with Indian spices

**\$16.99**

### FISH CURRY

Soft fish pieces cooked in Indian sauce on low heat

**\$14.99**

### EGG BHURJI

Egg Bhurji Mixture of eggs, onions, peppers tossed in oil and cooked in Indian spices on a low flame

**\$13.99**

### SHRIMP CURRY

Prawns cooked in coconut milk-based gravy

**\$16.99**

### VINDALOO (CHICKEN/GOAT/LAMB)

Tangy spicy blend of vinegar and curry spices cooked along with potato in Indian traditional gravy

WITH BONE  
**\$15.99**  
BONELESS  
**\$17.99**

### GOST HYDRABADI (CHICKEN/GOAT/LAMB)

Onion Tomato creamy gravy in mint flavour

WITH BONE  
**\$15.99**  
BONELESS  
**\$17.99**

### TAWA CHICKEN.

Boneless chicken cooked in ginger, garlic & onion sauce, garnished with julian of ginger

**\$14.99**

### NIHARI GOST

lip-smacking non-vegetarian recipe is prepared by cooking lamb meat slowly on a very low flame

**\$20.99**

### NALLI GOST HYDERBADI

lamb shanks are cooked separately with spices in a curry form and then served with the biryani rice prepared separately.

**\$20.99**

### PAKISTANI KARAHI (CHICKEN/GOAT)

Traditionally press-formed from mild steel sheet or made of wrought iron.

WITH BONE  
**\$16.99**  
BONELESS  
**\$18.99**

### HANDI MEAT (CHICKEN/GOAT)

with spicy and a velvety rich masala gravy

WITH BONE  
**\$18.99**  
BONELESS  
**\$19.99**

### CHICKEN CURRY

Stewed in an onion- and tomato-based sauce, flavoured with ginger, garlic, tomato puree

**\$14.99**



## SALAD



GREEN SALAD	\$4.99
KACHUMBAR SALAD	\$4.99
ONION SALAD	\$3.99

## RICE

PLAIN RICE Rice cooked with Cummin (Zera)	\$4.99
PEAS PULAO RICE Rice cooked with Zera Peas	\$6.99
VEGETABLE BIRYANI Rice mixed with vegetables.	\$14.99
KASHMIRI PULAO Sweeter rice tossed in mixed fruits with nuts \$112.99 and coconut dressing	\$12.99

## RAITA

BOONDI RAITA	\$3.99
MIX VEG RAITA	\$4.49
PINEAPPLE RAITA	\$5.99
PLAIN YOGURT	\$3.49

CHICKEN BIRYANI Boneless chicken mixed with rice and our special blend of spices	\$15.99
GOAT BIRYANI Bone in Goat chunks flavoured with spices and mixed with rice	\$16.99
SHRIMP BIRYANI Shrimp cooked with Rice and Anethic Special \$19.99 Indian Spices	\$19.99

## INDIAN BREAD

TANDOORI ROTI	\$1.99	LACHHA PARANTHA	\$3.99
GARLIC NAAN	\$2.99	AMRITSARI KULCHA (1 PC)	\$6.99
BUTTER NAAN	\$2.99	KEEMANAAN	\$7.49
PLAIN NAAN	\$1.99	FISH KEEMA NAAN	\$7.49
CHEESE NAAN	\$5.99	ONION KULCHA	\$4.99
BHATURA (1 PC)	\$1.99	PANEER NAAN	\$5.99
PUDINA PARANTHA	\$4.99	CHICKEN NAAN	\$7.99
		ASSORTED BREAD BASKET	\$13.99

## PARANTHA PLATE

PANEER/GOBHI/MIX	\$10.99
AALOO/ONION	\$9.99







## DESSERTS

### GULAB JAMUN

2 piece ball shaped dough treat with sweet syrup

**\$3.99**

### RASMALAI

A soft spongy cheesecake submerged in a light sugary and milky cream

**\$4.99**

### GAJAR HALWA

Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed diam nonummy.

**\$5.49**

### KHEER

Sweet dessert made with basmati rice, milk, nuts

**\$4.99**

### ICE CREAM

**\$4.49**

## SPECIAL THALI

### MAHARAJA THALI (NON-VEG)

**\$12.99**

### MAHARANI THALI (VEG)

**\$11.99**

### BHATURA THALI

**\$11.99**

### EXTRA BHATURA (1 PC)

**\$1.99**



## DRINKS

### FOUNTAIN DRINK

**\$2.99**

### JUICE (ORANGE/CRANBERRY/PINEAPPLE)

**\$3.49**

### WATER BOTTLE

**\$2.49**

### GREEN TEA

**\$2.99**

### INDIAN MASALA CHAI

**\$3.49**

### INDIAN COFFEE

**\$3.49**

### COLD COFFEE

**\$4.99**

### DUDH PATTI

**\$4.99**

### LASSI(SWEET/SALTY/MANGO)

**\$5.49**

### SHAKE (BANANA/MANGO/CHOCOLATE)

**\$5.99**

### SHIKANJAVI

**\$4.99**

### ROSE DRINK

**\$5.99**

### FALOODA ICE CREAM SHAKE

**\$7.99**

### CAN DRINKS (TAKEOUT)

**\$1.99**

