

entrees

dahi ke kebab	\$12
<i>hung yoghurt & roast chickpea flour patties, spiced with cumin, pan-cooked & served with a sultana & jaggery chutney</i>	
anari bhindi	\$12
<i>baby okra stuffed with ground coriander, amchoor & chilli & batter-fried & served with 'chakundar ka achar'</i>	
dhuan kebab	\$14
<i>green cardamom-flavoured thigh fillets of chicken, tandoor-cooked & smoked with cinnamon</i>	
awadhi champein	\$16
<i>chilli, garlic & sesame-crusteD lamb cutlets, grilled, served with a sprouted mung & onion salad</i>	
tali jalpari	\$16
<i>ground cassia-crusteD prawns, served with sweet potato chips & nimbu ki chutney</i>	
entree of the day	
<i>please check with your waiter for details...</i>	

classics

tandoori murgi	\$16/\$28
masala dosai	\$15

accompaniments

pappadums	\$4
nilgiri's home-made pickle selection	\$5
raita of the day	\$5

mains

paneer wajid ali	\$18
<i>homemade paneer 'pasanda' with a pepper, chilli, & fenugreek-flavoured kadhai sauce</i>	
shab-e-murgh	\$16
<i>thigh fillets of chicken, dum-cooked in a mace-flavoured 'rogani' sauce</i>	
malgoba	\$18
<i>diced goat in a saffron-flavoured khorma sauce with poppy seeds</i>	
dum-pukht machchli	\$20
<i>pepper, clove & mustard marinated fillet of fish, slow-cooked, served in its own 'shorba'</i>	
awadhi murg biryani	\$16
<i>classic 'awadh' style chicken biryani....</i>	
dish of the day	
<i>please check with your waiter for details...</i>	

vegetarian sides

khatte sabot masoor - whole red lentils cooked home-style with dried mango powder	\$16
arbi mutter makki - arbi, green peas & corn	\$16
dhingri dulma - mushroom & cottage cheese	\$16

rice & breads

naan	\$4
lasooni naan	\$4
kulcha of the day	\$6
roomali	\$4
peshawari naan	\$5
saade basmati rice	\$3
kashmiri pulao	\$5