

SNACKS

Bhel Puri	\$9
Mixture of Puffed rice, noodles and crushed pooris. Topped with potato, onion, tomato and chutney.	
Papadoms (4)	\$6
with choice of 2 chutneys.	
Masala Papadoms (2)	\$6
Papadoms topped with tomato, onion, coriander and chaat.	
Papri Chaat	\$9
Deep fried pastry topped with yoghurt, tamarind sauce and spices.	

VEGETARIAN ENTREES

Onion Bhaji	\$8
Onions battered in spiced chickpea flour and deep fried.	
Mixed Vegetable Pakora	\$8
Mixed Vegetables battered in spiced chickpea flour and deep fried.	
Hara Bhara Kebab	\$8
Mashed potatoes, seasonal vegetables & spinach, flavoured with spices & deep fried.	
Veg Samosa	\$8
Deep-fried pastry stuffed with peas & potatoes.	
Samosa Chaat	\$10
Vegetarian samosa topped with yoghurt, mint sauce and tamarind sauce.	
Paneer Tikka	\$12
Cottage cheese marinated in yoghurt and spices skewered with onions & roasted in tandoor.	
Paneer Pakora	\$12
Paneer deep fried in battered chickpea flour.	
Veg Manchurian (Dry)	\$13
Fried veg balls cooked with thick, flavourful Chinese sauce.	
Chilli Paneer (Dry)	\$13
Indo chinese style paneer cooked in onion, capsicum and chillies.	
Veg Platter for two	\$16
Pakora, Onion Bhaji, Samosa & Harabhara Kebab.	

NON-VEG ENTREES

Meat Samosa	\$10
Deep-fried pastry stuffed with lamb mince.	
Chicken Tikka	\$12
Cubes of chicken marinated in yogurt, ginger and garlic, then cooked in the Tandoor.	
Mirchi Chicken	\$12
Cubes of chicken marinated in yoghurt, chilli, ginger & garlic.	
Seekh Kebab	\$12
Minced lamb in spices skewered and roasted in the Tandoor.	
Malai Tikka	\$12
Cubes of chicken marinated in crushed cashew-nut, yoghurt, cheese & cream.	

Hariyali Chicken	\$13
Chicken pieces marinated with spinach, mint and cheese.	
Tandoori Chicken	Half \$14 Full \$22
Chicken marinated in yogurt, ginger, garlic and spices cooked in the Tandoor.	
Chilli Chicken Chinese (Dry)	\$14
Cooked in thick, flavourful Chinese sauce.	
Chicken 65	\$15
Fried chicken pieces marinated with a special sauce.	
Bhara Kebab	\$16
Lamb cutlets marinated in yoghurt, garlic, ginger and finished in the tandoor.	
Chinese Chilli Prawns (Dry)	\$16
Cooked in thick, flavourful Chinese sauce.	
Prawn Pakora	\$16
Prawn dipped in thick chick pea batter & deep-fried.	
Mix Platter	\$20
Chicken Tikka, Seekh Kebab, Tandoori Chicken drumstick, Malai Tikka	

MAIN SIZE TANDOORI DISHES (includes Plain naan, salad, and sauces)

Chicken Tikka	\$24
Seekh Kebab	\$24
Malai Tikka	\$24
Tandoori Chicken	\$25

NON-VEG CURRIES

Butter Chicken	\$18
Chicken pieces cooked in cream with tomatoes and spices.	
Chicken Tikka Masala	\$18
Chicken pieces cooked with onion, capsicum, tomato and spices in a cream sauce.	
Mango Chicken	\$18
Cooked in delicious mango flavoured cream & lightly spiced sauce.	
Methi Chicken	\$18
Cooked with fenugreek, spices in special chef sauce.	
Flamingo Home Made Chicken Curry	\$18
Home style curry	
Korma	Chicken \$18 Lamb \$20
Choice of chicken or lamb pieces cooked in cashew nut gravy with cream and spices.	
Jalfrezi	Chicken \$18 Lamb \$20
Choice of chicken or lamb with onions and capsicums cooked in tomatoes	
Kadai	Chicken \$18 Lamb \$20
Choice of chicken or lamb cooked with capsicum, onion, ginger and spices.	
Saagwala	Chicken \$18 Lamb \$20
Choice of chicken or lamb cooked with spinach and finished with cream.	
Do Piazza	Chicken \$18 Lamb \$20
Choice of chicken or lamb pieces cooked with garlic ginger with onion.	

Bhuna	Chicken \$18 Lamb \$20
Choice of chicken or lamb cooked with ginger, garlic and spices finished with lemon juice.	
Madras	Chicken \$18 Lamb \$20
Choice of chicken or lamb pieces cooked in coconut cream.	
Vindaloo (Hot)	Chicken \$18 Lamb \$20
Choice of chicken or lamb cooked with hot spices.	
Kolhapuri Hot Only	Chicken \$18 Lamb \$20
Cooked with whole red chillies.	
Handi	Chicken \$18 Lamb \$20
Traditional dish cooked in a creamy sauce.	
Balti	Chicken \$18 Lamb \$20
Cooked in onion, tomato & cashew gravy & spices.	
Archari	Chicken \$18 Lamb \$20
Cooked with Indian pickles.	
Dhansak	Chicken \$18 Lamb \$20
Choice of chicken or lamb cooked with lentils, garlic and ginger.	
Lamb Rogan Josh	\$20
curry cooked in mild spices	
Goat Curry	\$20
Simmered in tomato and onion sauce and enriched with aromatic spices.	

VEGETARIAN MAINS

Korma	Mix Veg \$15 Paneer \$16
Cooked in cashew nut gravy with cream.	
Jalfrezi	Mix Veg \$15 Paneer \$16
Cooked with onions, capsicums and tomatoes.	
Kadai	Mix Veg \$15 Paneer \$16
Cooked with capsicum, onion, ginger, spices & finished with a dash of cream.	
Dhal Makhani	\$15
Dhal cooked in cream with tomatoes and spices.	
Dhal Fry	\$15
Yellow lentil cooked with onion garlic, ginger with fresh coriander, tomatoes and spices.	
Mutter Paneer	\$16
Cottage cheese & peas cooked in rich spicy gravy.	
Palak Paneer	\$16
cooked with spinach and finished with cream.	
Palak Aloo	\$15
Cooked with spinach and finished with cream.	
Malai Kofta	\$16
Deep fried mashed potatoes and cottage cheese balls, cooked in rich spicy gravy, finished with cream.	
Chana Masala	\$15
Chickpeas and potatoes cooked in spicy masala.	
Shahi Paneer	\$16
Cooked in cashew nut and cream.	

Butter Paneer	\$16
Cottage cheese cooked in cream with tomatoes and spices.	
Veg Kolhapuri Hot only	\$15
Cooked with whole chillies.	
Paneer Tikka Masala	\$16
Cottage cheese cooked with onion, capsicum & spices in a thick tomato sauce.	
Mushroom Dopiazza	\$15
Cooked with garlic ginger with onion.	
Bombay Aloo	\$15
Potatoes cooked in a creamy sauce with cumin seed.	
Aloo Gobi	\$15
Potatoes and cauliflower cooked with spices.	
Paneer Bhurji	\$16
Grated homemade cottage cheese tossed with tomatoes, onions, capsicum, garlic & ginger.	

SEAFOOD

Butter Fish or Prawn	\$20
Choice of prawn or fish cooked in cream and tomatoes.	
Prawn Dhania Punjabi	\$20
Cooked with coriander, chillies and onions.	
Saagwala Fish or Prawn	\$20
Choice of prawn or fish cooked with spinach and finished with cream.	
Vindaloo Fish or Prawn	\$20
cooked with hot spices.	
Goan Fish Curry	\$20
Cooked with a Goan paste which has a blend of coriander, coconut, ginger and cumin seed.	
Madras Fish or Prawn	\$20
Choice of prawn or fish cooked in coconut cream.	
Prawn & Mushroom Balti	\$20
Cooked in onion, tomato & cashew gravy & spices.	
Prawn Malabari	\$20
Prawn cooked with sauteed onions, capsicum, tomatoes an coconut cream, finished with cream.	

INDO-CHINESE

Veg Manchurian	\$15
Mixed veggie balls tossed in wok with diced onion, capsicum & soy sauce.	
Paneer Chilli	\$16
Paneer cooked with chilli, onion, capsicum, soya sauce & spices.	
Garlic Chicken	\$17
Cooked with special garlic sauce, ginger and onion.	
Chilli Chicken	\$17
Chicken cooked with chilli, onion, capsicum, soya sauce & spices.	
Chicken or Veg Fried Rice	Veg \$15 Chicken \$17
Steamed rice cooked with carrot, cabbage, capsicum, peas and spring onions	
Chicken or Veg Schezwan Sauce	
Fried Rice hot only	Veg \$15 Chicken \$17
Cooked in hot Schezwan sauce.	

RICE DISHES

Chicken or Lamb Biryani	Chicken	\$18
	Lamb	\$20
Veg Biryani		\$16
Plain Rice		\$4
Jeera Rice		\$8
Mushroom Rice		\$10
Kashmiri Pulao Rice		\$12

NAAN

Butter	\$4
Garlic	\$4.5
Cheese	\$5
Cheese and Garlic	\$5.5
Cheese and Spinach	\$5.5
Kheema	\$6
Peshwari	\$6
Lacha Paratha	\$4
Tandoori Roti	\$3
Chilli and Cheese	\$5.5
Onion Kulcha	\$5
Onion Paratha	\$5
Aloo Naan	\$5
Aloo Paratha	\$5

KIDS MENU

Butter Chicken & Rice	\$12
Chicken Korma & Rice	\$12
Mango Chicken Rice	\$12
Chicken Nuggets & Chips	\$10

SIDE DISHES

Sliced Salad	\$6
Red Onion Salad	\$5
Raita	\$3
Mango Chutney	\$3
Spicy Pickles	\$3
Mint Sauce	\$3
Tamarind and Date Sauce	\$3

FLAMINGO BANQUETS

Veg Banquet Minimum 2 people

Veg Platter	
Veg Korma	
Dhal Makhani	
Paneer Kadai	
Rice	
2 Naans choice of Butter or Garlic	

Non Veg Banquet Minimum 2 people

Mix Platter	
Butter Chicken	
Lamb Rogan Josh	
Chicken Kadai	
Rice	
2 Naans choice of Butter or Garlic	



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Dine In Menu