



## CHAAT-SWEET/SOUR/SPICY

"ONLY ON FRIDAY & SATURDAY EVE"

SAMOSA CHAAT- D/N/G - \$14.95

DAHI BHALLA- D - \$14.95

ALOO TIKKI CHAAT- D - \$14.95

## BAR SNACKS – FRIED

"EVERYDAY FROM 5PM ONWARDS"

ONION BHAJI WITH MINT CHUTNEY- VG - \$14.99

VEGETABLE SAMOSA 3 piece – TAMARIND CHUTNEY-N/G/D- \$16.99

SHAADIWAALA PANEER PAKORA-D - \$16.99

CHICKEN 65 – DRY-G - \$19.99

AMRITSARI FISH PAKODA -F - \$24.99

GARLIC PRAWNS- SF - \$26.99

## TANDOORI SNACKS

SOYA MALAI CHAAP- D/G/N - \$22.99

*Tandoori spice marinated Minced soya kebabs cooked in Clay oven*

PANEER TIKKA- D - \$23.99

*Tandoori spice marinated Cottage cheese kebabs cooked in Clay oven*

ADANA LAMB SEEKH KEBABS- D - \$25.99

*Tender minced lamb kebabs served with a hand pounded special punjabi spices*

BLACK PEPPER CRUSTED CREAMY CHICKEN TIKKA -D/N- \$27.99

*Chicken thigh marinated overnight in Indian spices, Cream and cooked in clay oven*

CLASSIC CHICKEN TIKKA- D - \$27.99

*Chilli, yoghurt & spices flavoured chicken kebabs, a staple of the regal hunting camps*

BARRAH LAMB CHOPS – MUST TRY – D - \$31.99

*48 hours marinated lamb chops with special Punjabi Spices*

## INDO CHINESE

INDO CHIN CHICKEN WINGS – S/G - \$19.99

MUSHROOM CHILLI – S/G - \$19.99

CHILLI CHICKEN – S/G - \$24.99

PANEER CHILLI- S/G/D - \$24.99

VEG MANCHURIAN DRY – G/S - \$24.99

## BIRYANIS / RICE

PLAIN STEAMED RICE- VG - \$4.99

SAFFRON PULAO- D/G/ PEAS PULAO-D/ JEERA RICE-D- \$9.99

VEGETABLE MASALA BIRYANI – D/G - \$17.99

CHICKEN LUCKNOW BIRYANI – D/G - \$24.99

LUCKNOWI GOAT BIRYANI – D/G - \$29.99

*(Biryani comes along with raita, mint chutney)*

## TANDOORI BREADS

ROTI - \$4.99

*TANDOORI ROTI (WHOLE WHEAT) Butter- G/D/Green chilli- G/D / Plain-G*

PLAIN NAAN – G/D / BUTTER NAAN – G/D - \$4.99

GARLIC NAAN – G/D/ CHEESE NAAN – G/D - \$7.99

LACHHA PARANTHA -G/D/ AJWAINI PARANTHA -G/D- \$7.99

GARLIC CHEESE NAAN – GD - \$9.99

## SIDE

CLASSIC MINT CHUTNEY – D - \$3.99

PUNJABI YOGHURT RAITA – D - \$4.99

NOWSHERA SPICE MASALA PEANUTS – VG / N- \$9.99

POPPADUM BASKET WITH DIPS- G / VG - \$9.99

FRENCH FRIES – PLAIN / GUNPOWDER SPRINKLE -G- \$9.99

GREEN SALAD – HEALTHY CHAKHNA- VG - \$14.99

## DESSERTS

GULAB JAMUN WITH RABDI – D/N/G - \$11.99

*Home made gulab jamuns with slowcooked reduced milk*

PISTACHIO KULFI- D/N - \$14.99

*It is traditionally made by mixing whole milk with cardamom, sugar, nuts*

RAJWADI MATKA 2PCS- D/N - \$14.99

*Indian version of pure milk ice cream with nuts*

## NON VEG CURRIES

CHENNAI COCONUT FISH CURRY – G/N - \$27.99

*Fish fillet cooked in tomato & coconut gravy with Mint of spices*

BRITISH BUTTER CHICKEN – N/D - \$29.99

*Black prince signature, Best in Town*

LAMB BALTI CURRY – TBP SPECIAL – D - \$29.99

*Spices & aromatic fragrant onion tomato base masala curry – A Must try*

ROGAN JOSH CURRY – GOAT ON-BONE – D - \$31.99

*Kashmir style aromatic goat curry – Must try*

KADHAI CHICKEN – D/N - \$29.99

*Delicious spinach sauce with fragrant spices*

BRITISH STYLE MASALA CURRY-PRAWNS / CHICKEN TIKKA – D/N/SF

*Spices blend to perfection & aromatic fragrant onion tomato base curry A Must try*

VINDALOO  CHICKEN / LAMB / PRAWNS – D - \$30.99

*Sauce prepared with whole spices, Vinegar and chillis*

KORMA (BRITISH STYLE MILD) -- CHICKEN / LAMB – D/N - \$30.99

*Creamy rich mild in hotness Korma gray prepared with cashew nut paste & cream*

U.K FAVOURITE MADRAS CURRY – CHICKEN / PRAWNS – N/SF

*Proteins cooked with peanut, cashew nut, coconut gravy* - \$30.99

HOMEMADE CHICKEN CURRY – N - \$32.99

## VEG CURRIES

KORMA (BRITISH STYLE MILD) – VEG – D/N - \$22.99

*Creamy rich mild in hotness Korma gravy prepared with cashew nut paste & cream*

DAAL TADKA – D - \$21.99

*Yellow lentils slow cooked and tempered with chilli & cumin*

VEG JALFREZI – MIX VEG DRY – D/N - \$24.99

*Mix vegetables cooked as you like – A Must try*

MUSHROOM MATTAR – N/D- \$24.99

*Mushrooms, green peas, onions, tomatoes, spices and herbs.*

KADHAI PANEER – N/D - \$25.99

*Soft Paneer in tangy tomato and onion masala*

PALAK PANEER – CHEF SPECIAL – N/D - \$27.99

*Soft Paneer simmered in a garlicky spinach gravy with spices*

BAIGAN KA BHARTA -D - \$24.99

*Made from roasted and mashed eggplant, mixed with various spices, onions, tomatoes, and sometimes green chilies.*

PATIALA DAAL MAKHANI – MUST TRY-D - \$27.99

*Our special recipe, overnight cooked on a mild tandoor for the extra smoky effect*



# BLACK PRINCE COCKTAILS

## Green Mango more - \$22

Our take on Mango martini, Vodka infused with raw green Mango & candys, citrus & natural honey

## Lets go Macxigo - \$20

This might take you to Mexico in Indian flight. Tequila, homemade tamarind & Date syrup, citrus, chili salt

## My Gulaabo- \$22

This Gin Sour is a most enjoyable signature cocktail. Gin, red rose marmalade citrus

# COCKTAIL BY STREETS OF MELBOURNE

## Collin Street - \$20

Gin, Lemon , honey, Solo lemonade

## Flinders Street - \$20

Rum, Banana , spice, lemon

## Lonsdale Street- \$20

Vodka, Peach , Orange , Cranberry Soda

## Bourke Street- \$20

Gin, Vodka, Dry vermouth

## Lygon Street- \$20

Italicus Liqueur, Sparkling wine

# CLASSIC COCKTAILS

## Aperol Spritz - \$17

We're going to Italy this summer, so iam celebrating with this classic drink. Aperol & Sparkling wine

## Espresso Martini - \$17

Dangerously drinkable with a good slog of liquor, this coffee cocktail is made with Espresso, Vodka & Kahlua.

## Mojito - Ask for Flavors - \$17

We know for sure, that it is the perfect refreshing cocktail and is a crowd favorite no matter the occasion. Rum, Mint, Lime & lemonade

## Moscow Mule - \$17

The Moscow mule is a spectacular mixed drink that is also incredibly simple. there are no big secrets to making a great Moscow mule. Vodka, Ginger beer and Lime wedges

# MOCKTAILS - No Alcohol

## Punjabi Guava - \$12

The combination of flavors creates a deliciously sweet and Tropical taste. Pine-apple, Guava, Spice & citrus.

## Aam Panna Fizz- \$12

A homemade blend of mango juice reduction and spices like cardamom, cumin & black salt topped up with fizz

## Your Desi Pommy - \$12

A healthy selection of hand picked ingredients from our own kitchen to the delicious mocktail. there no added sugar and nothing artificial. Fresh pomegranate juice, Black salt, cumin powder & citrus

## Melbourne mint cooler - \$12

Intense with mint & lemon flavor, frothy and extremely refreshing. You will love this limonana

# WHISKY

	NIKKA / 30ml	VADDA 60ml	PATIALA / 90ml
Glenlivet 12 yrs	16	30	42
Glenfiddich 12 yrs	16	30	42
Glenmorangie	16	30	42
Macallan 12yrs	20	35	46

Jameson 12 yrs	10	18	25
J/W Black Label	18	30	46
Chivas Regal 18 yrs	20	35	48
Hibiki japanese	20	35	48
Yamazaki japanese	22	38	48
J/W Blue Label	22	38	48

## Indian Single Malts

Amrut Indian Malt	20	32	42
Indri Indian Malt	22	38	49
Rampur Indian Malt	22	38	49
Paul john Indian	22	38	49

# VODKA

Grey Goose	18	30	45
Absolute	14	25	40
House Vodka	10	18	25

# GIN

House Gin	10	18	25
Jaisalmer India	14	25	30
Hendricks	16	30	42
Bombay Sapphire	16	30	42

# RUM

House Rum	10	18	25
Old Monk	14	25	30
Spice Rum	14	25	30

# BRANDY

Hennessey VSOP	16	30	42
Remy Martin XO	23	40	65

# BOTTLE BEERS

Corona Extra	10	39.5 Bucket (5btl)
Somersby Cider	10	
Bira 91 Indian	12	

# TAP BEER

	SCHOONER	PINT
Kingfisher Indian Draught	10	15
Coopers Pacific Pale Ale	10	13
Carlton Draught	10	13
Carlsberg	10	13

# TEQUILA

	NIKKA / 30ml	VADDA 60ml	PATIALA / 90ml
House Tequila	12	20	30
Patron silver / Gold	15	24	34
Casamigos Bianco	15	24	34
Casamigos Anejo	18	30	45

# LIQUEURS SHOT

Jägermeister	12
Bailey's Irish Cream	12

# WINES

	BY GLASS	BOTTLE
Barrister Block Sparkling Blush Adelaide Hills, SA		48
Svelte Sparkling Brut NV South Australia	10	36
Shores Reach Rose wine Mornington, Vic	10	36
Shores Reach Pinot Gris Mornington, Vic	10	36
Shores Reach Pinot Noor Morington, Vic	12	48
H by Haselgrove Chardonnay South Australia	12	48
H by Haselgrove Moscato South Australia	10	36
Barrister Block Sauvignon blanc Adelaide Hills, SA	14	55
Hanging Rock Shiraz Heathcote, Vic	12	48
Audacious Merlot Barossa Valley Barossa Valley, SA	14	55
Haselgrove first cut Cab. Sauvignon McLaren Vale, SA	14	55

# SOFT BEVERAGES

Red Bull Energy Drink / Sugarfree / Tropical Edition / Red Bull Red	7
Ginger Ale / Tonic Water / Club Soda / Coke / Diet coke / Coke Zero / Fanta / Sprite	4
Fresh Lime Soda - Sweet / Salted	4
Juice - Orange, Apple, Pine-Apple	2.5
Sparkling Water / Mineral Water	
Lemon Lime Bitter	4
Mango Lassi Smoothie	8

## ALLERGEN ADVICE

SOY - S / SEAFOOD - SF / FISH-F / MILK - D /  
DAIRY VEGAN - VG / CASHEWS/NUTS - N /  
SHELL FISH - SH / EGG - E / GLUTEN - G / CRUSTACEANS - C