CHAAT-SWEET/SOUR/SPICY

"ONLY ON FRIDAY & SATURDAY EVE"

SAMOSA CHAAT- D/N/G - \$14.95 **PAPDI CHAAT- D - \$14.95** ALOO TIKKI CHAAT- D - \$14.95



"EVERYDAY FROM 5PM ONWARDS"

ONION BHAJI WITH MINT CHUTNEY- VG - \$14.99 VEGETABLE SAMOSA 3 piece - TAMARIND CHUTNEY-N/G/D- \$16.99 CRUNCHY CORN KEBAB-D - \$16.99 CHICKEN 65 - DRY-G - \$19.99 **AMRITSARI FISH PAKODA -F - \$24.99** PRAWN BHAJI- SF -\$25.99

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

MIX PLATTER NON VEG - D/N- \$51.99

An assortment of our non vegetarian tandoor delicacies to tickle your taste buds.

INDO CHINESE

INDO CHIN CHICKEN WINGS - S/G - \$19.99 HONEY CHILLI CAULIFLOWER - 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

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

THANDI KHEER- D/N - \$14.99

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

SIZZLING BROWNIE WITH VANILLA ICE CREAM- D/N - \$ 16.99 Brownie served with home made vanilla

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

ADRAKI MURGH - D/N - \$29.99

A quintessential culturally significant dish made with rich toasted spices to compliment the heat from the ginger, creating a strom of flavours with every bite

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

- \$29.99

Spices blend to perfection & aromatic fragrant

onion tomato base curry A Must try VINDALOO 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 Rich and creamy gravy prepared with cashew nuts and heavy cream

resulting in a silky curry. U.K FAVOURITE MADRAS CURRY - CHICKEN / PRAWNS - N/SF Proteins cooked with peanut, cashew nut, coconut gravy

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 HING DHANIYA KE ALOO - N/D- \$24.99

a taste of home away from home, made with potatoes, in a coriander and aesofitida, tonourish the soul and body.

PANEER BUTTER MASALA - 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 garlicy spinach gravy with spices

BHINDI MASALA -N/D - \$24.99

North Indian Style Made Okra with spices, herbs & caramelised onion

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	VADDA	PATIALA
	/ 30ml	60ml	/ 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 (5btls)
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	VADDA	PATIALA
		/ 30ml	60ml	/ 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	
Bailey's Irish Cream	12

Sparkling Blush	BY GLASS	BOTTL
. •		
4		48
g Brut NV	10	36
Rose wine	10	36
Pinot Gris	10	36
Pinot Noor	12	48
ve Chardonnay	12	48
ve Moscato	10	36
•	14	55
	12	48
•	14	55
st cut Cab. Sauvigno	on 14	55
	ng Brut NV Rose wine Pinot Gris Pinot Noor Ve Chardonnay Ve Moscato Sauvignon blanc A Shiraz rlot Barossa Valley	ng Brut NV 10 Rose wine 10 Pinot Gris 10 Pinot Noor 12 Ve Chardonnay 12 Ve Moscato 10 Sauvignon blanc 14 A Shiraz 12 rlot Barossa Valley 14 SA st cut Cab. Sauvignon 14

SOFT BEVERAGES

Red Bull Energy Drink / Sugarfree / Tropical	7
Edition / Red Bull Red	
Ginger Ale / Tonic Water / Club Soda	4
/ Coke / Diet coke / Coke Zero / Fanta / Sprite	
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