



## THAT INDIAN PLACE

### Chicken

**BUTTER CHICKEN** \$21.95

Boneless marinated chicken, Mild Cashew-Tomato Gravy, butter, cream

**CHICKEN TIKKA MASALA** \$21.95

Puff pastry, spicy potato filling, Tamarind Sauce

**CHICKEN CURRY** \$21.95

Boneless chicken cooked with onion, ginger, garlic, and yogurt with spices

**CHICKEN SAGWALA** \$22.95

Marinated chicken cooked in a spinach gravy with onion, ginger, garlic and a touch of fenugreek

### Seafood

**BUTTER SHRIMP** \$25.95

Shrimp, Mild Cashew-Tomato Gravy, butter, cream

**COCONUT SHRIMP** \$25.95

Shrimp, coconut milk, fresh curry leaves and South Indian spice mix

**SHRIMP VINDALOO** \$25.95

Shrimp, ginger, garlic, tamarind sauce and Goan spice mix

**COCONUT FISH** \$25.50

Ono, coconut milk, fresh curry leaves and South Indian spice mix

### Lamb

**LAMB ROGAN JOSH** \$24.95

Cubed lamb slow cooked in a bold and flavourful gravy made with onion, garlic, ginger, tomato and spices- A must...!!

**LAMB VINDALOO** \$24.95

A curry from the shores of Goa; spicy and tangy, slow cooked to perfection

**LAMB SAGWALA** \$25.95

Cubed lamb marinated cooked with spinach with onion, ginger, garlic, and a touch of fenugreek

**LAMB MADRAS** \$25.95

Boneless cubed lamb in rich coconut gravy with ginger, garlic, mustard seed, fresh curry leaves and Madras spice mix

#### Food Allergy Notice

Please be advised that food prepared in this kitchen may contain or may have come in contact with common allergens such as dairy, eggs, wheat, soy, peanuts, tree nuts, seafood, and other allergens