

## RICE

### Steamed Rice (Complimentary with Any Curry)

Steamed Basmati rice.

**Jeera Rice** \$4.99  
Basmati rice cooked with cumin seeds.

**Mutter Pulao** \$8.99  
Basmati rice cooked with green peas.

**Saffron Rice** \$8.99  
Basmati rice cooked with mix vegetables and touch saffron.

**Veg Pulao** \$10.99  
Basmati rice cooked with mix vegetables.

**Veg Biryani** \$14.99  
Mughlai style basmati rice cooked with seasonal vegetables, onions, spices and coriander.

**Chicken Biryani** \$16.99  
Mughlai style basmati rice cooked with chicken, onions, spices and coriander.

**Lamb Biryani** \$19.99  
Mughlai style basmati rice cooked with lamb, onions, spices and coriander.

**Prawn Biryani** \$19.99  
Mughlai style basmati rice cooked with prawn, onion, spices and coriander.

## BREADS

**Rotl** \$2.99

**Butter Rotl** \$3.99

**Garlic Rotl** \$3.99

**Plain Naan** \$2.99

**Butter Naan** \$3.99

**Cheese Naan** \$4.50

**Garlic Naan** \$3.99

**Garlic & Cheese Naan** \$4.99

**Keema Naan** \$5.99

**Peshawari Naan** \$4.99

**Lachha Parantha** \$4.99

**Kulcha Onlon/paneer** \$4.99

**Bread Basket (One Each)** \$9.99

(Lachha Parantha, Garlic Naan, Butter Naan)

## ACCOMPANIMENTS

**Mix Indian Salad** \$5.99

**Onion Salad** \$2.99

**Chicken Salad** \$6.99

**Vinegar Onlon** \$2.99

**Popodums (5)** \$2.99

**Masala Popodums** \$3.99

**Mixed Raita** \$2.99

**Chawla's Mint Sauce** \$1.99

**Mango Chutney** \$1.99

**Punjabi Pickle** \$2.99

## HOT DRINKS

**Coffee**

**Cappuccino/Latte/Flat White** \$3.50

**D Cafe/Americano/Espresso** \$3.50

**Uquer Coffee** \$6.99

**Tea**

**Ginger/Green** \$3.50

**English Breakfast/Hot Chocolate** \$3.50

**Soups**

**Mushroom & Vege Soup** \$5.00

**Chicken Soup** \$5.00

## COLD DRINKS

**Coke, Sprlte, Fanta** \$3.50

**Thumps Up (Indian Cola)** \$3.99

**Umca (Indian Lemonade)** \$3.99

**Masala Umca** \$4.99

**Mango Lassi** \$4.99

**Sweet/Salted Lassi** \$3.99

**Lemon Lime Bltter** \$3.99

**Sparkling Water** \$7.99

**Julces (Orange, Mango, Pineapple)** \$3.99

## DESSERTS

**Gulab Jamun** \$3.99

**Gulab Jamun Ice Cream** \$4.99

**Mango Kulfi** \$4.99

**Pista Kulfi** \$4.99

**Kesar Kheer** \$4.99

**Fruit Cream** \$4.99

**Ice Cream (Chocolate, Vanilla, Strawberry, Mango)** \$3.99

## MOCKTAILS

**Apple Mojito (Non-Alcoholic)** \$4.99

**Fruit Punch** \$4.99

**Virgin Mary** \$4.99



# Dine-In Menu

## About Chawla's History

Started in 1960 from a small town in North India and now with a worldwide recognition, Chawla's has built a reputation for exceptional quality and service. Chawla chicken is one of the biggest food chains in India specializing in Indian cuisine. Late S. Attar Singh Chawla was trying to improve one of his favorite recipes in the restaurants in free time when he ended up with the one that become all time great-Cream Chicken. Chawla's Cream Chicken was born not to die. It is cooked in milk & cream, delicately flavored with black pepper and green cardamom. We are committed to serve consistently good quality food & service and a wonderful dining experience. Main focus is on delighting every guest with a genuine Indian dining experience. Chawla's have more than 80 franchisees around the world.



NON VEG ENTREES

	Half	Full
<b>Chicken Tikka (Medium)</b> The succulent and juicy pieces of thigh fillet marinated overnight and finished in tandoor.	\$9.99	\$15.99
<b>Achari Chicken Tikka (Medium)</b> Boneless pieces of chicken marinated with tandoori spices, pickle flavour and yogurt.	\$9.99	\$15.99
<b>Chicken Pakora (Medium)</b> Chicken sauteed in home made spices, lime, ginger, garlic paste and cream.	\$9.99	\$14.99
<b>Chicken Malai Tikka (Mild)</b> Boneless pieces of chicken marinated with cream and spices.	\$9.99	\$15.99
<b>Chilli Chicken (Dry) (Medium)</b> Deep fried chicken cubes with pepper, onion, chilli and Chinese spices.		\$17.99
<b>Tandoori Chicken (Medium)</b> Chicken marinated with Indian spices and cooked in tandoor.	\$11.99	\$19.99
<b>Afghani Chicken (Medium)</b> Chicken marinated with cream ,cashew paste and Indian spices.	\$11.99	\$19.99
<b>Lamb Seekh Kebab (Medium)</b> Minced lamb marinated with cream cheese, herbs and tandoori spices.	\$9.99	\$14.99
<b>Dry Goat (Medium to Hot)</b> Goat marinated with cream ,cashew paste and Indian spices.		\$21.99
<b>Amritsari Fish (Medium to Hot)</b> Fish marinated with chilli paste, chick pea flour batter and deep fried.		\$15.99
<b>Fish Tikka (Medium)</b> Boneless fish marinated in yoghurt & herbs barbequed in tandoor.		\$15.99
<b>Tandoori Prawn (Medium)</b> Prawn marinated with Indian spices and cooked in tandoor.		\$18.99
<b>Garlic Prawn (Medium)</b> Prawns cooked in butter, garlic, lemon juice and parsley.		\$18.99
<b>Prawn Pakora (Medium)</b> Chicken Sauteed in home made spices, lime, ginger, garlic paste and cream.		\$18.99
<b>Chawla's Platter (Medium)</b> Mixed pieces of tandoori chicken, chicken tikka, seekh kebab.		\$22.99

VEG ENTREES

<b>Chilli Paneer (Medium to Hot)</b> Stir fried fresh Indian cheese with green pepper, onions, and soy sauce.	\$14.99
<b>Paneer Tikka (Medium)</b> Cottage cheese cubes marinated with Indian spices and yoghurt skewered with fresh vegetables and finished in tandoor.	\$14.99
<b>Mushroom Tikka (Medium)</b> Whole mushroom marinated in tandoori paste, coriander and cooked in tandoor.	\$14.99
<b>Crispy Chilli Mushroom (Medium to Hot)</b> Stir fried mushroom pieces with green pepper, onions & soy sauce.	\$14.99
<b>Veg Munchurian (Medium)</b> Vegetarian dumplings stir fried in garlic and soy sauce.	\$13.99
<b>Veg Platter (Medium)</b> Samosa + Mix Pakora + Onion Bhaji	\$12.99
<b>Paneer Pakora (5pcs) (Medium)</b> Marinated cheese cubes mixed with chick pea flour batter and fried.	\$9.99

<b>Onion Bhaji (Medium)</b> Spiced onions mixed with chickpea flour batter and fried.	\$5.99
<b>Mix Pakora (Medium)</b> Indian starter prepared with mixed vegetables, chickpea flour, spices and fried.	\$5.99
<b>Potato Bonda (4pcs) (Medium)</b> Boiled potatoes mixed with Indian spices and shallow fried.	\$5.99
<b>Samosa (2pcs) (Medium)</b> Spicy potato and green peas wrapped in light pastry, fried & served with mint & yoghurt dip.	\$5.99
<b>Vegetable Bullets (6pcs) (Medium)</b> Mixed vegetables and mashed potatoes, shaped into bullets and dweep fried.	\$5.99

MAINS NON VEGETARIAN

<b>Black Pepper Chicken (Kali Mirch Ka Murga) (Chawlas Speciality)</b> Chicken cooked in milk and cream with traditional Chawla's Spices.	\$18.99
<b>Butter Chicken (Indian Style) (Medium)</b> Marinated pieces of chicken with bone on, cooked in rich cream with pepper, tomato based sauce.	\$21.99
<b>Butter Chicken (Kiwi Style) (Mild)</b> Marinated pieces of chicken cooked in rich cream, tomato based sauce.	\$17.99
<b>Mango Chicken (Mild)</b> Boneless chicken morsels cooked with mango and cream based gravy, lightly spiced with herbs and spices.	\$16.99
<b>Chicken Jalfrezi (Medium)</b> Chicken cooked with julienne of capsicum, onion, tomato and coriander.	\$16.99
<b>Chicken Tikka Masala (Medium)</b> Roasted chunks of chicken cooked with spicy sauce and cream.	\$16.99
<b>Chicken Dopyaaza (Medium)</b> Boneless chicken prepared in special spices and herbs and sauteed twice with sliced onion to create a unique flavor.	\$16.99
<b>Kadhai Chicken (Medium)</b> Boneless diced chicken cooked in traditional wok called "Kadhai" with fresh tomatoes, onions, peppers, fresh herbs and spices.	\$17.99
<b>Chilli Chicken (Gravy) (Medium to Hot)</b> Deep fried chicken cubes with pepper, onion, chilli and Chinese spices.	\$18.99
<b>Madras Chicken (Medium to Hot)</b> Chicken cooked in traditional South Indian style with coconut and spices.	\$17.99
<b>Rara (Chicken/Lamb) (Medium)</b> Boneless chicken/lamb cooked in a mince gravy with ginger, garlic, spices.	\$18.99
<b>Korma (Chicken/Lamb) (Mild)</b> Traditional northern Indian mild curry, (a dish from the royal mughal kitchen), chicken/lamb cooked with cashew, cream & Indian spices.	\$18.99
<b>Vindaloo (Chicken/Lamb) (Hot)</b> A very hot Indian curry. Boneless chicken/lamb flavored with tamarind, vinegar, and garlic.	\$17.99
<b>Saagwala (Chicken/Lamb) (Medium)</b> Boneless chicken/lamb cooked with spinach and Indian spices.	\$17.99
<b>Rogan Josh (Medium)</b> Very popular Dish from Kashmir. Lamb cooked in a yoghurt-based sauce with sweet peppers, tomatoes and aromatic spices.	\$17.99
<b>Goat Curry (Medium)</b> Spicy Goat curry with mild coriander masala	\$18.99

MAINS VEGETARIAN

<b>Cream Paneer (Chawlas Speciality) (Medium)</b> Cottage cheese cooked in milk and cream with traditional Chawla's spices.	\$14.99
<b>Paneer Butter Masala (Medium)</b> Cottage cheese cooked in rich tomato puree, butter and cream.	\$14.99
<b>Palak Paneer (Medium)</b> A combination of fresh spinach and cheese in creamy curry.	\$14.99
<b>Shahi Paneer (Mild)</b> Cubes of cottage cheese cooked in tomato sauce, flavored with ginger and fresh chillies.	\$14.99
<b>Kadhai Paneer/Mushroom (Mild)</b> Diced cottage cheese/mushroom cooked with onion, pepper and tomato.	\$14.99
<b>Mutter Paneer/Mushroom (Medium)</b> Diced mushroom/cottage cheese cooked with green peas, onion, pepper and tomato.	\$14.99
<b>Methi Mutter Malai (Medium)</b> A combination of fresh fenugreek and green peas in creamy curry	\$14.99
<b>Malai Kofta (Mild)</b> Potato balls cooked in mild creamy sauce.	\$14.99
<b>Dal Makhni (Mild)</b> Black lentils cooked in tomato and butter gravy.	\$13.99
<b>Dal Tadka (Medium)</b> Yellow lentil tempered with onion and tomatoes.	\$13.99
<b>Navrattan Korma (Mild)</b> Seasonal veges cooked with cream and cashew nut sauce.	\$13.99
<b>Chana Masala (Medium)</b> Chick peas cooked in Indian spices with a touch of dry mango powder.	\$13.99
<b>Veg Jalfrezi (Medium)</b> Stir fried vegetables with onion and tomato.	\$13.99
<b>Jeera Aloo (Medium)</b> Potatoes cooked with cumin seeds and spices.	\$12.99

MAINS SEAFOOD

<b>Butter Prawn (Mild)</b>	\$19.99
<b>Prawn Butter Masala (Medium)</b>	\$19.99
<b>Prawn Jalfrezi (Medium)</b>	\$19.99
<b>Fish Malabari/Madras (Medium)</b>	\$19.99
<b>Fish Masala (Medium)</b>	\$19.99

KIDS MENU

<i>(Served With Fries &amp; One Soft Drink)</i>	
<b>Non-Vegetarian</b>	
<b>Chicken Sausage/Chicken Nuggets/Fish Fingers</b>	\$7.99
<b>Kids Platter</b>	\$9.99
Chicken Sausage + Chicken Nuggets + Fish Fingers	
<b>Vegetarian</b>	
<b>Mini Samosa/Spring Rolls/Potato Wedges</b>	\$5.99
<b>Kids Platter</b>	\$7.99
Mini Samosa + Spring Rolls + Potato Wedges	
<b>Fizzi Drinks</b>	
<b>Spider/Pink Panther</b>	\$3.99