



KINARA GROUP OF RESTAURANT

**KINARA**

**NORTH INDIAN CUISINE**

## SHORBA HUMARE RASOI SE

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Soups to get your appetite going!

### **Tamatar Dhaniye Ka Shorba**

**\$10.00**

Tomato soup with fresh coriander, tempered with cumin and spices.

### **Mulligatawny Shorba**

**\$11.00**

A legendary lentil soup garnished with either rice or chicken. Your Choice.

## RAITHAS AND SALADS

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### **Fresh Green Salad**

**\$7.00**

Garden fresh greens sprinkled with a lemon dressing.

### **Kachumber Salad**

**\$7.00**

A refreshing relish of diced onion, cucumber, tomato and coriander with a lemon dressing.

### **Boondi Raitha**

**\$7.00**

Flour dumplings dipped in yoghurt. A cool treat.

### **Mixed Raitha**

**\$5.50**

Yoghurt with diced onion and tomato.

### **Singapoori Raitha**

**\$7.00**

Dices pineapple soaked in yoghurt, quite a dish.

# SAFAR ZAIKE KA

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These great appetisers are sure to tickle your palate awake.

## **Subz Punjabi Samosas** **\$8.00**

Deep fried triangular patties filled with green peas, nuts, herbs and spices. Served with a mouthwatering tamarind chutney.

## **Onion Rings** **\$8.00**

Nice and crisp!

## **Mila Jula Pakoras** **\$8.50**

Assorted vegetables dipped in tangy batter and fried to an irresistible crispness.

## **Kurkure Bhindi** **\$9.00**

Probably the best way to enjoy okra. Paper thin slices tossed with spices, then fried.

## **Mirch Ke Bharwa Pakore** **\$9.00**

Fresh green chilies stuffed with spiced potatoes, an excellent start to an excellent meal.

## **Gobi Manchurian** **\$17.00**

A special dish from Indo-Chinese cuisine. Try and tell us!!!

## **Chilly Paneer** **\$18.00**

“Ethnic Indian flavour dish.”

## **Hara Bhara Kebab** **\$15.00**

“Full on with a goodness of spinach.”

## **Paneer Pakora** **\$10.00**

Homemade cottage cheese dipped in flour and spices, deep fried.

## **Aloo Mirch Ressole** **\$15.00**

“Some Crunchy Bites”. Potato rolls with green chilly and Indian spices!!

## **Fish Amritsari** **\$20.00**

Mouth watering fried fish prepared with lots of spices.

## **Chicken 65** **\$15.00**

Boneless chicken cubes tempered with curry leaves, green chillis and sauted in hot red sauce.

## **Chilly Chicken** **\$21.00**

Spicy & juicy fried chicken pieced sauted in chilli sauce.

# SHAKAHARI FOR VEGETARIANS

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**Tandoori Khazana** **\$36.00**  
A platter of delicious tandoori vegetables.

**Tandoori Gobi** **\$21.00**  
Cauliflower florets marinated with spices and carefully cooked in the tandoor.

**Reshmi Paneer Tikka** **\$21.00**  
Cottage cheese, onions and bell peppers marinated with whole ground spices, goes in the tandoor to give it an edge.

**Banarsi Seekh Kebab** **\$22.00**  
This vegetable seekh kebab is an excellent combination of fresh vegetables and fresh spices. Pampers the vegetarian palate.

**Tandoori Bharwan Aloo** **\$20.00**  
Roasted Crispy potatoes stuffed with cheese, cashew nut and raisin finished off in the clay oven.

**Tandoori Moti (Mushroom)** **\$20.00**  
Mushroom marinated with Indian spices and cooked in clay oven.

## SEAFOOD FROM TANDOOR

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**Kebab Tashtari** **\$36.00**  
A platter of delicious tandoori vegetables.

**Tandoori Jheenga Jal Tarang** **\$21.00**  
Cauliflower florets marinated with spices and carefully cooked in the tandoor.

**Ajwaini Machli Tikka** **\$21.00**  
Cottage cheese, onions and bell peppers marinated with whole ground spices, goes in the tandoor to give it an edge.

**Salmon Fish Tikka** **\$22.00**  
This vegetable seekh kebab is an excellent combination of fresh vegetables and fresh spices. Pampers the vegetarian palate.

# CHICKEN FROM TANDOOR

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## **Murgh Peshawari (Tandoori Chicken)**      **Half \$22.00**

The king of kebabs is the best known Indian Kebab. Chicken marinated iwth mild spices and made heavenly in the tandoor.

**Full \$22.00**

## **Chicken Tikka**      **\$24.00**

Tuck into the authentic taste of tikkas from the dhabas of Delhi.

## **Chicken Seekh Kebab**      **\$24.00**

Ground spices chicken mince onto skewers and cooked in charcoal clay oven.

## **Murgh Malai Mar Ke**      **\$24.00**

A creamy kebab of chicken zapped with cumin and fenigreek.

# LAMB FROM TANDOOR

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Tuck into these tandoori lamb delicacies for a food-good-experience!

## **Raan e Dum Kinara**      **Half \$35.00**

Leg of lamb marinated with aromatic herbs and oriental spices, cooked with unhurried prevision in a pan lowered into the tandoor. Our specialty and signature dish.

**Full \$70.00**

## **Malai Seekh Kebab**      **\$25.00**

Herbs and minces lamb are matched together making this succulent kebab a heavenly affair. Tany and tasty, served with onion rings.

## **Boti Kebab**      **\$28.00**

The whole muscle meat is marinated in yogurt and spices.

## **Adraki Chop**      **\$26.00**

Long ago, this kebab went through the long process of a double marinate to satisfy the fussy Nawabs of Lucknow. Now being done to satisfy you!

# SAMUNDARI CURRIES

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These satisfying fish curries won't really satisfy you....  
not unless you have extra helpings!

## **Kerala Jheena Malabari** **\$26.00**

Prawns are simmered in a tamarind and coconut milk based gravy. Very typical of Kerala.

## **Jheenga Paprika** **\$27.00**

The most recommended dish at Kinara.

## **Prawn Jhalfrazi** **\$27.00**

Tiger prawns cooked with onions, tomatoes and capsicum.

## **Fish Tikka Masala** **\$28.00**

Boneless fish cooked in tandoor and cooked with Indian Masala.

## **Kinara Fish Curry** **\$27.00**

Ah! This is the famous Kinara fish curry. A must have.

## **Methi Fish** **\$28.00**

Our chef special, you will love this healthy dish.

# CHICKEN

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Poultry at Kinara always receives special attention. Have fun selecting from our various curries!

## **Murgh Pastoom (Butter Chicken)** **\$26.00**

Tandoori chicken is simmered in a cream tomato gravy. A favourite with North Indians, unimagably wonderful.

## **Kadhai Chicken** **\$26.00**

It is a North Indian dish noted for its spicy taste and usage of capsicum.

## **Chicken Curry** **\$26.00**

"Economical and tasty. it gives you a taste of simple Punjabi cooking."

# CHICKEN

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Poultry at Kinara always receives special attention. Have fun selecting from our various curries!

## **Chicken Curry** **\$26.00**

“Economical and tasty. it gives you a taste of simple Punjabi cooking.”

## **Kozhi Chettinad** **\$27.00**

The Chettinads from South India adore spicy food. Try this devilish chicken dish if you date!

## **Murgh Palak** **\$28.00**

This earthy dish is found in almost every home in the Punjab. Chicken and spinach, a delightful combination.

## **Murgh Tikka Masala** **\$27.00**

Boneless tandoori chicken cooked with the chef's special spices

## **Murgh Korma** **\$27.00**

A blend of Mughlai and Nawabi cuisine. Chicken is drowned in a delicate combination of almonds, cashew, nuts and saffron.

# RICE AND ITS SPECIALITIES

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At Kinara we use the very best basmati rice, straight from the hills of Dehradun

## **Safed Sada Chawal** **\$6.00**

Steamed basmati rice

## **Jeera Pulao** **\$7.00**

Basmati rice dotted with jeera, quite nice.

## **Saffron Rice** **\$9.00**

Delicious basmati is fluffed with saffron.

## **Green Peas Pulao** **\$11.00**

Pulao with green peas and basmati rice.

## **Kashmiri Pulao** **\$12.00**

A special dish from Kashmir. Basmati is made even more lovely with dry fruits and nuts.

## LAMB

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lamb curries. Mop it all up with our soft, flaky breads.

### **Goat Meat Curry** **\$32.00**

“Chef’s special Curry.”

### **Kashmiri Roganjosh** **\$28.00**

Succulent lamb is cooked with red Kashmiri chillies in combination with fourteen other spices. Wow!

### **Laal Maas Rajasthani** **\$28.00**

Laal means red and this is Rajasthan’s favourite way of dining on lamb... with enough spices to make you see red!

### **Goan Gosht Vindaloo** **\$28.00**

Boneless lamb is cooked with potatoes and a touch of red wine.

### **Dhanshak** **\$28.00**

A Parsi dish. Mutton is cooked with lentils and vegetables. Pairs beautifully with an Indian beer.

### **Saag Gosht** **\$28.00**

A light lamb dish with spinach and tomatoes. Tempered with spices.

### **Lamb Korma** **\$28.00**

A blend of Mughlai and Nawabi cuisine. Lamb is drowned in a delicate combination of almonds, cashew, nuts and saffron.

### **Keema Matar** **\$36.00**

Minces lamb cooked with green peas, herbs and spices.

## GARDEN FRESH VEGETABLE

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### **Malai Kofta** **\$19.00**

Our in-house speciality

### **Methi Malai Matar** **\$17.00**

Methi, green peas. Cooked in fresh cream and Indian spices.

# GARDEN FRESH VEGETABLE

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## **Kadhai Paneer** **\$17.00**

Home made cottage cheese with onion and capsicum in a special kadai gravy

## **Paneer Chatpata Masala** **\$17.00**

“A tangy dish of Paneer cooked in a mix of spices to make a spicy dish”

## **Paneer Makhni** **\$17.00**

Fresh cubes of cottage cheese simmered in a rich tomato based gravy.

## **Palak Paneer** **\$17.00**

A classic combination of cottage cheese and spinach with freshly ground spices. A well liked North Indian delicacy.

## **Lahori Aloo Lababdar** **\$16.00**

Potatoes spiked with Kashmiri spices and herbs.

# DUM KI BIRYANI

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these rice dishes are marinated with spices, then steamed gently.

## **Hyderabadi Biryani** **\$24.00**

Marinated lamb, basmati, spices, herbs and saffron. Quite a Lucknowi affair

## **Lucknowi Biryani** **\$22.00**

A biryani fit for a Nawab. Tender chicken engulfed with clouds of basmati and enlivened with Lucknowi herbs and spices.

## **Jheenga Biryani** **\$28.00**

Succulent prawns done to perfection. The recipe is closely guarded by our chef!

## **Subz Biryani** **\$18.00**

Basmati rice cooked with fresh vegetables and herbs.



# GARDEN FRESH VEGETABLE

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- Jeera Aloo Haradhaniaya** **\$16.00**  
Dices potatoes tempered with cumin, other aromatic spices and fresh coriander leaves.
- Aloo Gobi Sialkoti** **\$16.00**  
This Special Punjabi treat is made from cauliflower and baby potatoes, dressed up with tangy spices.
- Bhindi Masala** **\$16.00**  
Lady's finger cooked with herbs and spices
- Baigan Bhartha Pind Se** **\$17.00**  
Roasted brinjal cooked in garlic, tomatoes, onions and fresh green chillies.
- Baigan Masala** **\$17.00**  
Cubes of eggplant stir fried with spices on fresh coriander leaves.
- Kadhai Khumb** **\$16.00**  
Mushrooms, bell peppers, ground spices and herbs. A medley that adds up to an excellent dish for mushroom lovers.
- Navrattan Akbari** **\$17.00**  
Nine, fresh vegetables cooked in a creamy, yummy gravy.
- Pindi Chana Peshawari** **\$15.50**  
Chick peas cooked the Punjabi way. Mighty tasty!
- Dal Kinara** **\$15.50**  
Five different dals are blended together to make Kinara's special dal.
- Dal Makhni** **\$15.50**  
Black lentils are simmered overnight over the tandoor to create an excellent and unique taste.
- Subz Jhalfrezi** **\$16.00**  
A favourite with vegetable lovers. With good reason!

# FLAKY NAANS

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<b>Plain Naan</b> Indian leavened bread.	<b>\$4.50</b>
<b>Makhni Naan</b> Naan layered with butter.	<b>\$5.00</b>
<b>Lasuni Naan</b> Naan laced with garlic.	<b>\$6.00</b>
<b>Herb Naan</b> Naan with fresh mint.	<b>\$6.00</b>
<b>Kashmiri Naan</b> Naan with dry fruit and nuts.	<b>\$9.00</b>
<b>Keema Naan</b> Naan stuffed with minced mutton and spices.	<b>\$10.00</b>
<b>Cheese Naan</b> Naan stuffed with cheese.	<b>\$8.00</b>
<b>Tandoori Roti</b> Unleavened bread, a Punjabi favourite.	<b>\$4.50</b>
<b>Butter Tandoori Roti</b> Unleavened bread, a Punjabi favourite.	<b>\$5.00</b>
<b>Missi Roti</b> Roti with gram flour, a very healthy bread.	<b>\$4.50</b>
<b>Lachha Paratha</b> Wholewheat flaky bread.	<b>\$5.00</b>
<b>Pudina Paratha</b> Wholewheat flaky bread with fresh mint.	<b>\$5.50</b>
<b>Onion Kulcha</b> Naan stuffed with finely chopped, spiced onion.	<b>\$8.00</b>
<b>Masala Kulcha</b> Our chef's secret stuffing goes into this naan.	<b>\$8.00</b>

**Naan Basket** **\$16.00**  
Plain, butter, garlic and Kashmiri.

**Roti Basket** **\$16.00**  
Tandoori Roti, Missi Roti, Lachha Paratha, Pudina Paratha

## MITHAIYAN

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For the sweet tooth.

**Gulab Jamun** **\$6.00**  
Fried milk dumplings soaked in sugar syrup, with pistachio and green cardamom.

**Kulfi (Mango / Pistacho)** **\$8.00**  
No introduction needed here.

**Gajar Ka Halwa** **\$8.00**  
Pudding of grated carrot, ghee, sugar and spices.

**Rassmalai** **\$10.00**

## KHAAS DRINKS

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**Jaljeera** **\$6.00**  
A refreshing drink made from mint, cumin and other spices. Good for digestion.

**Masala Chaas** **\$8.00**  
Cool and refreshing drink off skimmed yoghurt with Indian spices and fresh coriander leaves.

## LASSI

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An Indian yoghurt drink. Very soothing.

**Sweet Lassi** **\$5.20**

**Salt Lassi** **\$5.20**

**Mango Lassi** **\$8.00**

**Strawberry Lassi** **\$8.00**

## FRESH JUICES

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**Watermelon, Orange, Lime Juice** **\$8.00**  
each

## JUICES

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**Apple, Pineapple, Orange, Lime,  
Mango, Fruit Punch** **\$4.80**  
each

## HOT DRINKS

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**Masala Tea** **\$5.50**  
Indian tea made with cinnamon, cloves, fennel  
and cardamom.

## BEER

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**Kingfisher** **\$11.00**

**Heineken** **\$11.00**

**Tiger** **\$11.00**

**Corona** **\$11.00**

**Erdinger (Pint)** **\$14.00**

## DRAUGHT BEER

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**Asahi Glass** **\$9.90**

**Asahi Pint** **\$14.00**

**Asahi Jug** **\$34.00**

**Carlsberg Glass** **\$9.90**

**Carlsberg Pint** **\$14.00**

**Carlsberg Jug** **\$34.00**

**Kronenbourg Glass** **\$9.90**ass

**Kronenbourg Pint** **\$14.00**

**Kronenbourg Jug** **\$34.00**

## SPRITS

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**Bourbon, Brandy, Gin, Rum, Tequila,  
Vodka, Black Label, Chivas Regal,  
Jack Daniel** **\$9.90**  
30ml