



pangaat

VEGETARIAN ENTRÉES

- **CAULIFLOWER BEZULE (GF, VG, CELIAC OPTIONS)** Crispy cauliflower florets tossed in Southern Indian spices, deep-fried, and finished with pickled jalapeño and a smoked paprika dust. **(\$15.90)**
- **ONION BHAJI | 3PCS (GF, VG, CELIAC OPTIONS)** Sliced onions and shredded spinach, coated in chickpea flour and shallow-fried. **(\$15.90)**
- **SMOKEY MASALA CHIPS** Hand-cut chips, fried until crisp and tossed in PANGAAT special smoky masala, served with roasted garlic confit chutney. **(\$13.50)**
- **VEGETABLE SAMOSA | 2PCS** Homemade triangular laminated pastry filled with light-spiced potatoes, green peas, and sultanas. **(\$14.90) (CONTAINS DAIRY)**
- **CURRY PUFFS (VG OPTION)** A savoury mixture of curry-mashed vegetables wrapped in a delicate homemade pastry, crisp-fried. **(\$13.50)**
- **CRISPY STUFFED MUSHROOMS | 4PCS (GF, CELIAC)** Mushrooms stuffed with light spiced cottage cheese and potato mix, deep-fried in a coated, crisp chickpea batter. **(\$16.90)**
- **TANDOORI PANEER TIKKA | 6PCS (GF, CELIAC)** Indian cottage cheese marinated overnight in a honey-based yogurt with light spices, char-grilled in traditional tandoori oven. **(\$18.90)**
- **CHEF'S SPECIAL VEGETABLE PLATTER (FOR TWO)** Pieces of onion bhaji, curry puffs, crisp fried mushrooms, and paneer tikka served with crisp laccha Salad. **(\$24.0)**

CHAAT (DINE-IN ONLY)

Street classics

- **PALAK PATTI CHAAT (GF, CELIAC)**

A popular street food made of crispy fried spinach leaves in spiced gram flour, served with chopped potatoes, yoghurt & tamarind chutney. **(\$15.90)**

- **ALOO TIKKI CHAAT (GF, CELIAC)**

Golden potato patties with spiced yogurt, tamarind and beetroot chutney, topped with fresh herbs and chaat masala. **(\$15.90)**

- **PANI PURI | 6PCS (VEGAN)**

Deep-fried, breaded spheres filled with spiced potatoes, onions, and herbs, served with chaat masala and tamarind water **(\$13.90)**

NON-VEGETARIAN ENTRÉES

- **PANGAAT FRIED CHICKEN (GF)** Chicken thigh fillets infused with a blend of freshly ground homemade spices, deep-fried and tossed with curry leaves. **(\$18.90)** Contains Egg
- **CHEESY CHICKEN TIKKA | 4PCS (GF)** Marinated, lightly spiced chicken thigh fillets infused with nutmeg, fresh cream and cheese, char-grilled in tandoor, served with melted cheese **(\$22.90)** 🍷
- **TANDOORI CHICKEN TIKKA | 4PCS (GF)** Chicken thigh fillets, marinated in yogurt tandoori-spiced masala, char-grilled in tandoor and served with roasted garlic chutney confit. **(\$22.90)**
- **SEEKH KEBAB | 4PCS (GF)** Succulent ground lamb, infused with our house masala mix, flame-grilled in the clay tandoor oven. **(\$23.50)**
- **SAFFRON LAMB CHOPS | 3PCS (GF)** Succulent New Zealand lamb rack, marinated in saffron masala yogurt, and char-grilled in the tandoor oven. **(\$27.90)**
- **CHEF'S SPECIAL MIXED TANDOORI PLATTER (FOR TWO)** Pieces of chicken tikka, malai tikka, lamb cutlets, and seekh kebab, crisp laccha Salad. **(\$33.90)**

SIDES

- **PAPPADUM PLATTER (GF)** Crisp, round flatbread made from chickpeas and lentils, served with four house-made dips: spicy mint chutney, Sweet mint yogurt chutney, mango chutney, and cumin date-tamarind chutney. **(\$9.90)**
- **SALAD SALSA** Chopped tomato, onion, and cucumber tossed with fresh coriander leaves and a blend of our special house-made salsa dressing. **(\$6.50)**
- **CUCUMBER & BOONDI RAITA (GF)** Yogurt mixed with shredded cucumber and crispy gram flour balls, flavoured with black salt and dry-roasted cumin. **(\$5.0)**
- **SWEET MANGO CHUTNEY (\$5.0)**
- **MIXED PICKLE (\$5.0)**
- **HOUSE-MADE CHILLI PASTE (\$2.90)**
- **SIRKA PYAZ (PICKLED ONION) (\$5.0)**
- **SIDE OF CHIPS (\$7.50)**
- **LACCHA PYAZ** Sliced red onions tossed in mint, in-house dressing with a touch of crushed red chilli paste **(Onion Salad) (\$5.50)**



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NON-VEGETARIAN CURRIES

ALL OUR CURRIES ARE GLUTEN-FREE.

SIGNATURE DISHES *

- **BUTTER CHICKEN (ONLY MILD)** Tandoor-cooked, marinated chicken thigh fillets finished in a rich, creamy tomato-based cashew butter sauce. **(\$26.90) *** 🍛
- **PEPPER CHICKEN (MED-HOT)** Derived from a tribal region of India, chicken thigh fillets cooked with a trio of bell peppers, crushed black pepper masala, and finished with coconut cream. **(\$24.90) (DF OPTION)**
- **MANGO CHICKEN (ONLY MILD)** From the Northern region of India, known as "Aam Murgh", a creamy chicken-based curry combined with the sweetness of mangoes. **(\$24.90) ***
- **CHETTINAD CHICKEN (MED-HOT)** From the southern part of India, chicken morsels cooked with freshly ground Chettinad masala and finished with fresh coconut cream. **(\$24.90) (DF OPTION)**
- **CHICKEN TIKKA MASALA (MILD-MED-HOT)** Tandoor-grilled chicken thigh fillets cooked with a trio of julienned bell peppers, finished with a fresh onion-tomato masala and butter sauce. **(\$24.90) *** 🍛
- **PANGAAT SPECIAL CHICKEN CURRY (MILD-MED-HOT)** Inspired by Kolkata, in the eastern part of India, chicken thigh fillets are cooked in mustard oil with fresh onion-tomato masala and finished with roasted cumin powder. **(\$24.90) (DF OPTION) ***
- **PUDINA MURGH MASALA (MILD-MED-HOT)** Inspired by Lucknow, the city of Nawabs, tandoor-grilled Malai chicken kebabs are cooked in a coconut-based curry, infused with fresh coriander and mint masala. **(\$24.90) *** 🍛
- **MADRAS (MILD-MED-HOT)** A specialty dish from Madras, in the southern part of India, poultry or lamb is cooked with roasted mustard seeds, coconut milk, curry leaves, and Madras masala. **(CHICKEN \$24.90 & LAMB \$27.90) (DF OPTION)**
- **JALFREZI (MILD-MED-HOT)** Poultry or lamb cooked in onion-tomato masala, tossed with a trio of julienned bell peppers and fresh seasonal green vegetables. **(CHICKEN \$24.90/ LAMB \$27.90) (DF OPTION)**
- **BHUNA CHICKEN (MILD-MED-HOT)** Slow-cooked tender chicken simmered with caramelised onions, garlic, ginger, lemon juice, and fragrant garam masala, topped with fresh coriander. **(\$24.90) (DF OPTION) ***
- **DHABA STYLE EGG CURRY (MILD-MED-HOT)** Pan-seared boiled eggs simmered in a rich, onion-tomato gravy, finished with ghee, kasuri methi and fresh coriander. A rustic highway favourite. **(\$19.90) (DF OPTION) ***
- **KORMA (MILD-MED)** Poultry or lamb cooked in a mild blend of ground roasted cashews and brown onions, with a hint of aromatic spices and finished with fresh cream. **(CHICKEN \$24.90 / LAMB \$27.90) 🍛**
- **KADAI CHICKEN (MILD-MED-HOT)** A popular North Indian dish: chicken fillets tossed with a trio of bell peppers, cooked in a light onion-tomato masala, and finished with our house-made Kadai masala. **(\$24.90) (DF OPTION)**
- **VINDALOO (ONLY HOT)** A specialty dish from Goa: poultry or lamb cooked in our house-made hot Vindaloo sauce. **(CHICKEN \$24.90/ LAMB \$27.90) (DF OPTION) ***
- **SAAGWALA (MILD-MED-HOT)** Poultry or lamb cooked in a garlic-sautéed spinach puree with a hint of aromatic spices, finished with fresh cream and ghee. **(CHICKEN \$24.90 / LAMB \$27.90) (DF OPTION)**
- **LAMB ROGAN JOSH (MILD-MED-HOT)** A classic North Indian lamb curry with tender lamb simmered in a rich, flavourful gravy made with fresh tomatoes and finished with fresh coriander. **(\$27.90) (DF OPTION) ***
- **LAMB SHANK KORMA (MILD-MED)** Tender lamb shanks, slow-cooked for 6 hours in an aromatic masala broth, then finished in a creamy cashew-based korma sauce. **(\$29.90) *** 🍛
- **LAMB SHANK MASALA (MILD-MED-HOT)** Lamb shanks, slow-cooked for 6 hours in an aromatic masala broth, finished with a fresh onion-tomato masala sauce. **(\$29.90) (DF OPTION) ***
- **ALMOND PUMPKIN LAMB (MILD-MED-HOT)** Succulent lamb slow-cooked in a butter pumpkin and almond masala gravy, blending creamy sweetness with garam masala spices. **(\$27.90) *** 🍛
- **RAILWAY GOAT CURRY (MILD-MED-HOT)** Tender, succulent pieces of goat on the bone cooked in mustard oil with aromatic Indian spices, finished in a rich onion-tomato gravy. **(\$27.90) (DF OPTION) ***
- **KOSHA MANGSHO (MILD-MED-HOT)** A classic Bengali dish. Tender goat meat on the bone, slow-cooked in a thick, dark-brown onion-tomato gravy with potatoes. "Kosha" refers to the bhuna technique of slow-roasting meat with spices over low heat, resulting in succulent, flavorful meat. **(\$27.90) (DF OPTION) ***



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SEA-FOOD CURRIES

ALL OUR CURRIES ARE GLUTEN-FREE.

SIGNATURE DISHES *

- **GOAN FISH CURRY (MILD-MED-HOT)** Marinated barramundi fillets cooked in a traditional Goan sauce, ground coconut and tamarind, finished with fresh curry leaves and coconut cream. **(\$25.90) ***
(DF OPTION)
- **ANDHRA FISH CURRY (MED-HOT)** Barramundi fillets cooked in a tangy tomato, onion, and tamarind-based sauce, finished with a touch of creamy coconut. **(\$25.90) (DF OPTION)**
- **MEEN MOILEE (MILD-MED)** Pan-seared marinated barramundi fillets with skin, simmered in a subtly spiced Kerala-style fish stew. Turmeric, coconut milk, fresh curry leaves, and delicate aromatic spices. **(\$29.50) (DF OPTION) * (Dine-in Only)**
- **FISH VINDALOO (ONLY HOT)** Barramundi fish fillets cooked in house-made hot Vindaloo masala. **(\$25.90) (DF OPTION)**

- **DHAKAI FISH MASALA (MILD-MED-HOT)** A specialty dish from Bangladesh: barramundi fish fillets cooked with Bengali five spices (panch phoron), fresh onion, ginger, garlic, pepper, nigella, and fenugreek, finished with a traditional Bengali fish masala sauce. **(\$25.90) (DF OPTION) ***
- **PRAWN MALABAR (MILD-MED-HOT)** An aromatic Kerala prawn curry, with succulent prawns simmered in Malabar masala made with a trio of bell peppers, freshly ground coconut and tamarind, finished with coconut cream. **(\$25.90) (DF OPTION)**
- **COASTAL COCONUT PRAWN (MILD-MED-HOT)** Succulent prawns cooked in a creamy, tangy coconut sauce, tempered with garlic and fresh curry leaves, and finished with a blend of aromatic spices. A coastal seafood dish inspired by the flavours of India's western coast. **(\$25.90) (DF OPTION) ***

VEGETARIAN CURRIES

- **BAIGAN PATIALA (MILD-MED-HOT)** Crisp baby potatoes and eggplant tossed with aromatic herbs in a rich cashew-creamy butter masala sauce. **(\$22.90) * 🌱**
- **BAIGAN CHOLAY (MILD-MED-HOT)** A North Indian delicacy of chickpeas and eggplant cooked in onion-tomato masala, finished with a touch of our house-made garam masala. **(\$22.90) (VEGAN OPTION)**
- **PANEER TIKKA BUTTER MASALA (MILD-MED-HOT)** A North Indian delicacy of cottage cheese cooked in a rich, creamy tikka masala sauce with ground cashews and a hint of fenugreek leaves. **(\$24.90) * 🌱**
- **KADAI PANEER (MILD-MED-HOT)** Fresh cottage cheese tossed with a trio of bell peppers, cooked in a light onion-tomato masala, and finished with aromatic Kadai masala and ghee. **(\$22.90)**
- **SHAHI PANEER (MILD-MED)** Malai-marinated paneer, chargrilled in the tandoor and finished in a rich, creamy, nut-based Shahi gravy. **(\$24.90) * 🌱**
- **PALAK PANEER (MILD-MED-HOT)** A puree of fresh leafy spinach, tempered with cumin seeds and garlic, tossed with cottage cheese, and finished with ghee and cream. **(\$23.90)**
- **VEGETABLE KORMA (MILD-MED)** Seasonal green vegetables cooked in a rich korma sauce made from cashews and brown onions. **(\$22.90) (VEGAN OPTION) 🌱**

- **VEGETABLE JALFREZI (MILD-MED-HOT)** Seasonal green vegetables tossed with julienned trio bell peppers, cooked in a light onion-tomato masala, and finished with fresh ginger and coriander leaves. **(\$22.90) (VEGAN OPTION)**
- **ALOO GOBI (MILD-MED-HOT)** Cumin-flavoured potatoes and cauliflower tossed in a light onion-tomato masala and finished with fresh ginger. **(\$23.50) (VEGAN OPTION)**
- **MALAI KOFTA (MILD-MED)** Crisp fried dumplings made with cottage cheese and potatoes, finished in a rich, creamy korma sauce. **(\$23.90) * 🌱**
- **DAL MAKHANI (MILD-MED)** A North Indian delicacy of black lentils, slow-cooked for 8 hours over a gentle flame with fresh tomato, cream, and fenugreek leaves. **(\$23.50) ***
- **YELLOW DAL TARKA (MILD-MED-HOT)** A combination of mixed lentils, simmered with turmeric and tempered in ghee with fresh garlic and cumin seeds. **(\$21.90) (VEGAN OPTION)**
- **YELLOW DAL AND SPINACH (MILD-MED-HOT)** A combination of mixed lentils, simmered with turmeric and tempered in ghee with fresh garlic, cumin, and tender baby spinach leaves. **(\$22.00) (VEGAN OPTION)**
- **BOMBAY POTATOES (MILD-MED-HOT)** Potatoes tempered with cumin seeds, cooked in a light onion-tomato masala, and finished with fresh coriander leaves and a blend of Bombay masala. **(\$21.90) (VEGAN OPTION)**



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RICE

· **BASMATI SAFFRON RICE (SMALL) (\$05.50)**

· **BASMATI SAFFRON RICE (LARGE) (\$07.50)**

Long-grain premium basmati rice, cooked in a fresh garam masala aromatic broth and delicately infused with saffron.

· **COCONUT RICE (LARGE)**

Basmati rice tempered with organic coconut oil, mustard seeds, and curry leaves, cooked in a fragrant coconut milk broth. **(\$10.50)**

· **NAWABI PULAO (LARGE)**

Hyderabad-inspired, Long-grain premium basmati rice, cooked with crisp brown onions, a variety of nuts and cranberries, and finished with clarified butter. **(\$14.50) ***

TANDOORI NAANS

ALL OUR TANDOORI BREADS COME WITH MELTED BUTTER ON TOP.

· **TANDOORI ROTI (VEGAN OPTION)** Flattened bread made from whole meal wheat flour **(\$6.0)**

· **PLAIN NAAN** Hand-stretched leavened bread made from plain flour. **(\$6.0)**

· **BUTTER NAAN** Special thin, flaky, layered bread made from leavened flour **(\$7.50)**

· **GARLIC NAAN** Leavened plain flour sprinkled with a touch of garlic. **(\$6.50)**

· **CHESSE NAAN** Leavened plain flour bread stuffed with mozzarella. **(\$7.50)**

· **CHESSE & GARLIC NAAN** Leavened plain flour bread stuffed with mozzarella cheese, sprinkled with garlic. **(\$8.0)**

· **CHESSE & SPINACH NAAN** Leavened plain flour bread stuffed with mozzarella cheese and fresh baby spinach. **(\$8.0)**

· **CHILLI CHESSE NAAN** Leavened plain flour bread stuffed with mozzarella cheese, finished with house-made chilli sauce, and baked in the tandoor. **(\$8.0)**

· **PESHWARI NAAN (LIGHT SWEET)** Leavened plain flour bread stuffed with dry fruits and nuts, baked in the heat of the tandoor. **(\$09.50)**

· **CHICKEN TIKKA CHESSE NAAN** Plain flour bread stuffed with chicken tikka, fresh ginger, in-house masala & cheese, baked in the tandoor. **(\$10.50) (KEEMA NAAN)**

· **LAMB SEEKH NAAN** Plain flour bread stuffed with lamb seekh kebab & cheese, blended with in-house masala and baked in the tandoor. **(\$10.50) (KEEMA NAAN)**

BIRYANI

· **VEGETABLE BIRYANI (MILD-MED-HOT)**

Basmati rice cooked with seasonal fresh vegetables, cottage cheese, potatoes, and crisp brown onions, infused with Pangaat biryani masala. **(\$22.50)**

· **KOLKATA CHICKEN BIRYANI (MILD-MED-HOT) ***

Inspired by Kolkata in the eastern part of India, marinated chicken thigh fillets are sealed with rice, potatoes, and eggs, then slow-cooked in ghee. **(\$25.90)**

· **LAMB BIRYANI (MILD-MED-HOT)**

Marinated lamb fillets sealed in basmati rice and slow-cooked in ghee, served with egg and crisp brown onions. **(\$27.90)**

GLUTEN
FREE

GLUTEN-FREE GARLIC BREAD

Flattened bread made with a blend of gluten-free flours and chickpea flour, topped with garlic. **(\$7.90) (VEGAN OPTION)**

KIDS MEAL (UP TO 12 YO)

For tiny humans who say NO to curries!

· **KIDS CHEESY CHICKEN TIKKA & CHIP (\$13.90)**

· **CHICKEN NUGGETS & CHIPS (\$12.0)**



Our food may contain or come into contact with nuts, dairy, gluten, seafood, and other allergens. Indian dishes use a variety of masalas and ingredients, which may not be listed. Please inform our staff of any allergies before placing your order. While we take every reasonable care, we cannot guarantee that dishes are 100% allergen-free.

· VG (Vegan), DF (Dairy-Free), GF (Gluten-Free),
Nuts (Almonds, Cashews, Pistachios, Peanuts).

