

**Papri Chutney Chat**

Crisp savouries served with spicy potato and chic peas napped with mint yogurt and tamarind chutney

Crispy Samosa

Home made pastry filled with mildly spiced potato-n- peas accompanied with dips

Dhokla

Light and healthy steamed semolina and chic pea flour snack tempered with ginger, mustard seeds and coriander served with carrot-peanut salad

Chicken Khurchan

Shredded tandoori chicken tossed with coriander and chat masala on a sprout and spring onion salad

Chicken Tikka

Boneless chicken marinated with ginger, garlic, yogurt and Bijolias garam masala, served with mesclun lettuce and honey-cumin dressing

Lamb Rogan Josh

A traditional Kashmiri delicacy of slow cooked lamb cubes accentuated with cardamom.

Saag Gosht

Delicately spiced tender lamb in a spinach and fenugreek gravy

Bhuna Chilly Lamb

Lamb pieces pan sautéed in spicy masala with capsicum, ginger and fresh chillies

Nilgiri Korma

A creative endeavour of lamb with fresh mint and coriander

Lamb Dahiwala

Tender Lamb slowly cooked with yogurt, fennel & black pepper

Beef Vindaloo

Succulent beef pieces simmered in chilly hot sauce with Goan spices

Mustard Beef

Beef simmered with grain mustard, sweet paprika and fresh ginger and coriander

Entrees**8.5 Malai Seekh 10.5**

Succulent 'kebab' of lamb mince, infused with herbs and spices accompanied with mint yogurt

8.5 Pepper Lamb Cutlets 14.5

Crispy coated lamb cutlets marinated in green peppercorns, cardamom and yogurt

8.5 Barramundi Tawa Kebab 14.5

Barramundi fillets spiced with cumin, carom seeds and yogurt, layered with mango and coriander salad

11.5 Khasta Prawns 12.5

Crispy coated, spicy tiger prawns served with a crisp salad and dipping sauce

11.5 Bijolias Tandoori Sampler – 1 piece of each 16.5

An assortment of Chicken Tikka, Seekh Kebab, Lamb Cutlet, Samosa, crisp greens and dipping sauces

Mains**17.9 Mangalorean Beef Bafath 16.9**

Beef dices braised with black pepper, cumin-coriander seeds and tamarind

17.9 Nariyal Beef 16.9

South Indian beef specialty in coconut sauce, flavoured with curry leaves and mustard

17.9 Elaichi Murg 17.5

Tender chicken in cardamom yogurt sauce with fenugreek leaves

17.9 Saufia Murg 17.5

Fennel marinated chicken cooked with tomato, cardamom and coriander

17.9 Chicken Tikka Coconut Masala 17.5

Tandoori chicken tikka simmered with coconut, capsicum and fresh curry leaves

16.9 Murg Makhani 17.5

The utterly irresistible all time favourite "Butter Chicken"

16.9 Murg Korma 17.5

Chicken cooked in a sauce enriched with yogurt and fenugreek

Mains

Hara Masala Murg Chicken cooked with fresh herbs – mint, coriander and green chillies	17.5	Zhinga Rasedar A prawn delicacy enhanced with fresh ginger, mustard and curry leaves	20.5
Dhania Macchi Fish fillets cooked with freshly grounded spices, coriander seeds, tomatoes and desiccated coconut	19.9	Zhinga Coconut Masala Tiger prawns in a peppery onion-tomato sauce with coconut cream, coriander and nutmeg	20.5
Kadai Macchi Fish fillets cooked in a perfect blend of tomato, coriander, ginger and fenugreek	19.9	Bijolias Tandoori Sampler – 2 pieces of each An assortment of Chicken Tikka, Seekh Kebab, Lamb Cutlet, Samosa, crisp greens and dipping sauces	28.5
Palak Macchi Fish fillets in spinach, nutmeg and lime gravy	19.9		

Vegetarian

Kadai Vegetables Seasonal vegetables cooked with cumin, tomato, fresh ginger and coriander	14.5	Saag Paneer Paneer cooked with spinach, tomatoes and fenugreek	14.5
Pepper and Paneer Paneer tossed with tomatoes, capsicum, black pepper, fresh ginger & chillies	14.5	Mattar Aloo Potatoes & green peas in a fennel, coriander & yogurt gravy	14.5
Subz Malai Kofta Seasonal vegetable dumplings in a onion, yoghurt sauce with cashew nuts and sultanas	14.5	Khatte Baingan Pan fried sliced eggplant enhanced with tamarind and broiled coconut	14.5
Bijolias Daal A classical blend of 5 lentils braised with tomato and ginger juliennes, tempered with fenugreek and cumin			12.0

Rice

Basmati Rice	2.5	Kashmiri Pulao	4.5
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Tandoori Breads

Naan	3.0	Cheese Naan	4.0
Garlic Naan	3.5	Chilly, Cheese and Coriander Naan	4.0
Aloo Mutter Naan	3.5	Peshawari Naan	4.0
Keema Naan	4.0		

Accompaniments

Celery and Tomato Yogurt Raita	2.5	Cracked and Plain Pappadums	2.5
Tomato – Onion Salad	3.5	Mango Chutney	2.5
Lime, Mango or Chilly Pickle	2.5		

Table d' Hôte (TDH)

Minimum 2 persons or more Dine in only

Starters

Crispy Samosa Malai Seekh
Chicken Tikka

Mains

Lamb Rogan Josh Murg Makhani
Kadai Vegetables Bijolias Daal

Naan, Rice and Accompaniments

29.5 per person

36.0 per person

Kadai Macchi as Additional Mains

All prices are inclusive of GST

An Innovative Approach to Indian Cuisine