

We are serving delicious and savoury indian food in Amritsar since 2000 under name of mohan's kitchen korner. Looking forward to give same taste in Australia as well under kulcha Kulture.

Northern Indian food is mainly characterized for its spices, frequent use of dairy products, the tandoor oven, tawa griddle and wheat-based staples. Commonly used dairy products are yogurt, milk, ghee (clarified butter) and paneer (soft cheese that resembles tofu).

No trip to Amritsar can be complete without drinking the sinfully rich, delicious creamy connection. savouring this lassi and tea in between bites of crispy kulcha and desi ghee is an experience that every one must partake at least once.

Note: Every thing cooked in desi ghee.

All chicken used is cooked in tandoor (to gave authentic and traditional flavours to curries and starters).

# AMRITSARI KULCHAS, Available Daily till 4pm

Amritsari Kulcha is well known throughout the world for its crunch and flavor. It is one of the favorite breakfast / lunch choices for the local population of Amritsar. A range of stuffings, including paneer, potatoes, onion and other vegetables are used to stuff these kulchas

Our kulchas are made in Pure Desi ghee and Served with Chole / chana and tamarind and onion chutney that has a sour, a bit sweet and crunchy flavour.

Amritsari Aloo Kulcha - \$11.99 | COMBO \$16.99 the authentic kulcha stuffed with spiced aloo, you can't resist

Amritsari Paneer Kulcha - \$12.99 | COMBO \$16.99 grated paneer topping inside the kulcha to enhance the grandeur

Amritsari Special Kulcha - \$12.99 | COMBO \$16.99 bauji special stuffing that connects to your emotions

Amritsari petty kulcha - \$10.99 | COMBO \$16.99 plain yet tasty for those fussy eaters

**Combo Includes Famous Amritsari Lassi** 

# **BEVERAGES**

Famous Amritsari Lassi Sweet Lassi - \$5.00 | Mango Lassi - \$5.99 | Kesar Lassi - \$5.99

# **DRINKS**

Soft Drink Can \$3.00 | Thumps Up \$3.50 | Limca \$3.50 Sparkling Water \$3.00 | Bottled Water \$3.00 | Desi cha -\$3.95 Desi cha for 4 \$12.00

# **SWEETS**

Kheer - \$6.99 | Gulab jamun - \$6.99 | Rasmalai - \$6.99 | Ice-cream - \$5.99



#### TANDOORI KHAZANA NON VEG

#### Chicken Tikka - \$15.00

morsels of boneless chicken steeped in yoghurt and traditional indian red spices, marinated and cooked in clay oven fresh on order.

# Tandoori Chicken Half - \$16.00 | Full \$24

one of the notable indian contributions to world cuisine, chicken marinated overnight with special secret spices, grilled to perfection in a clay oven.

#### Stuffed Tangri Kebab - \$15.00

chicken drumsticks marinated in traditional red spices and stuffed with keema

#### Afghani Chicken Half - \$18.00 | Full \$26.99

chicken marinated in special delicious cashew paste.

#### Chicken Malai Tikka - \$16.00

amritsar's famous chicken breast pieces marinated overnight served creamy with special spices.

# Amritsari Fish Tikka - \$17.00

soul of every amritsari served with green chutney and kachumber salad.

#### NON VEG FRIED SNACKS

#### Amritsari Chicken Pakora - \$12.09

beautifully spiced, flour coated and deep fried boneless chicken fritters

## Amritsari Fish Pakora - \$14.99

popular indian street food, simple dish yet tastes amazing..

#### TANDOORI KHAZANA VEG

# Paneer Tikka - \$14.99

fresh paneer marinated overnight and cooked in clay tandoor with capsicum and onion.

#### Paneer Malai Tikka - \$15.99

fresh paneer marinated with special spices and creamy texture.

#### Haryali Paneer - \$14.99

ideal starter with goodness of marinated paneer and aroma of pudina and coriander.

## Mushroom Tikka - \$12.99

delightful appetizer of flavourful marinated mushrooms, cooked in clay oven.

#### VEG SNACKS

#### Paneer Pakora - \$8.99

marinated pieces of paneer (indian cheese) coated with traditional batter, fried in oil served with chutney

# Cheese Chilly - \$12.99

paneer tossed in flavourful spicy sauce made with soy sauce, chili sauce, vinegar

## Masala Papad - \$4.99

fried pappadum with spices and mixture of peanuts, onion, tomatoes, special sauces

#### NON VEG MAINS

(our specialty all slowly cooked on tawa)

# Murg Makhani (with bone) - \$20.00 | Boneless \$18.00 chicken cooked in a spiced tomato gravy with special secret

chicken cooked in a spiced tomato gravy with special secret indegrdients, also known as butter chicken

### Karahi Chicken (with bone) - \$20.00 | Boneless \$18.00

chicken pieces cooked in our special gravy with sauteed onions, capsicum, coriander seeds

# Rara Chicken (with bone) - \$20.00 | Boneless \$18.00

flavourful punjabi chicken dish in a thick curry, spiced up with cardamom, yoghurt and whole red chillies.

(dual combination with and our special sauce)

# Cream Chicken (with bone) - \$20.00 | Boneless \$18.00

pieces of chicken cooked in creamy and chef's special cashew gravy

#### Chicken Tikka Masala (boneless) - \$18.00

famous british chicken dish tossed in a thick special gravy along with capsicum and onion

#### LAMB

# Lamb Rogan Josh (boneless) - \$19.00

lamb cooked at low heat with butter, garlic, ginger and dozens of other herbs and spices

# Lamb Tikka Masala (boneless)\$19.00

meltingly tender lamb, a delicious tikka sauce.. and clean plates all round.

#### VEG MAINS

# Paneer Butter Masala - \$17.00 (Pronounced Paneer Makhani)

succulent pieces of paneer simmered in a spiced tomato gravy cooked with special spices on tawa

#### Kadhai Paneer - \$17.00

get ready to lick your lips with mouth watering and popular kadhai paneer cooked in our special gravy with sauteed onions,capsicum,coriander seeds on tawa.

#### Rara Paneer - \$17.00

fresh paneer cooked with minced soya in our special gravy.

#### Cream Paneer Kali Mirch - \$17.00

fresh paneer cubes tossed in a creamy cashew texture gravy with lot of freshly ground black pepper on tawa.

## Paneer Tikka Masala - \$17.00

famous british dish served with marinated paneer cubes, sauteed diced capsicum, onion with our special gravy on tawa.

## Dal Makhani Dum Pukt - \$15.00

everyone's favourite but we do it differently. slowly cooked on fire with our special spices.

# TAWA SPECIAL

# Amritsari Masala Nutri bread - \$11.99

Cant forget about nutri (Soya chunks) lovers

#### Paneer Bhurji Bread - \$13.99

A perfectly savory, tangy, spiced mixture made of onions, tomatoes and various spices mixed with scrambled paneer

#### RREADS

Butter Naan - \$4.00 Cheese Naan - \$5.00 Garlic Naan -\$4.99 Cheese & Garlic Naan -\$5.00 Cheese & Spinach - \$5.00 Plain Naan - \$3.99 Lacha Paratha - \$5.00

#### NAAN (enecial with gravy)

Keema Naan - \$10.99 | Onion Naan - \$8.99

#### FOR KIDS

Chips - \$5.99 | Nuggets - \$5.99

#### SALADS

Green salad - \$4.99 | Onion salad - \$3.99 | White sauce - \$1.99