

## SOUTH CUISINE

Served with Sambhar ( Lentil Soup) & Coconut Chutney)  
 (\* DOSA : Crêpe of grounded Rice & Lentils )  
 (\*\* UTTAPAM : Pancake of grounded Rice & Lentils )

PLAIN DOSA *	12.50
BUTTER PLAIN DOSA *	13.50
MASALA DOSA*(upgrade with cheese for \$2.50 )	14.99
Stuffed with spiced mashed potatoes.	
ONION MASALA DOSA*(upgrade with cheese for \$2.50)	15.50
Onions and spiced mashed potatoes.	
MYSORE MASALA DOSA *(upgrade with cheese for \$2.50)	16.50
Coconut & red chilli filling, stuffed with spiced mashed potatoes.	
BUTTER MASALA DOSA *	15.99
Layered with butter and stuffed with spiced mashed potatoes.	
GHEE MASALA DOSA *	17.99
Layered with Ghee and stuffed with spiced mashed potatoes.	
PANEER DOSA *	18.99
Onions, cottage cheese and spices	
PAPER PLAIN DOSA *	15.50
Thin & crispy Dosa	
PAPER MASALA DOSA *	18.00
Thin & Crispy Dosa served with spiced mashed potatoes.	
CHEESE SCHEZWAN DOSA *( Chef's Special)	18.99
Layered with cheese & chef's special schezwan sauce served with sambhar & chutney	
MANCHURIAN DOSA *( Chef's Special)	19.99
Stuffed with mixed veg manchurian served with sambhar & chutney.	
PLAIN UTTAPAM** (upgrade with cheese for \$2.50)	14.99
MIXED UTTAPAM** (upgrade with cheese for \$2.50)	18.50
Topped with cottage cheese, peas, carrot ,corn ,onions, tomatoes, chillies and coriander	
RAVA PLAIN DOSA	16.50
Crepe made from semolina, rice flour and ground pulses.	
RAVA MASALA DOSA	17.99
Crepe made from semolina rice flour and ground pulses, stuffed with spiced mashed potatoes.	
ONION RAVA MASALA DOSA	18.99
Crepe made from semolina flour, rice flour and ground pulses, stuffed with onions & spiced mashed potatoes.	
DOSA PLATTER(upgrade with cheese for \$2.50)	23.99
(1x Masala Dosa, 2peice Idli,2peice Vada,)	
CHENNAI PLATTER (upgrade with cheese for \$2.50)	26.99
(1x Masala Dosa, 1 Onion Uttapam, 2peice Idli,2peice Vada,)	
IDLI SAMBHAR (4pcs)	13.99
Soft & fluffy steamed cake made of fermented rice & lentil batter.	
VADA SAMBHAR (4pcs)	14.99
Crispy ,deep fried fritters made of crushed lentils	
IDLI / VADA SAMBHAR(2each)	15.99
SAMBHAR BOWL	3.50

## SIDES/EXTRA

GREEN SALAD	7.50
SPECIAL RAITA	5.50
SCHEZWAN HOT CHUTNEY	2.50
CHUTNEY	2.00
Mint/Green/Tamarind/Coconut	
PICKLE/ONION	2.00
ROASTED PAPAD	1.00

## INDO CHINESE

TRIPLE FRIED RICE(Chef's Special)	18.99
Combination of rice, noodles & schezwan sauce , served with manchurian gravy	
CHILLI PANEER / MUSHROOM	17.99
Deep fried cottage cheese/mushroom, sauteed with green chillies, ginger,garlic, onions and soy sauce	
SCHEZWAN PANEER	17.99
Cottage Cheese deep fried and sauteed in Schezwan Sause	
MANCHURIAN	16.50
Mixed Vegetable balls deep fried and sauteed with garlic, ginger, onions, soy sauce and finished with spring onions	
SCHEZWAN FRIED RICE	16.50
Rice sauteed with Spring Onins,Garlic,Peas,Corn.Carrot & Schezwan Sause	
FRIED RICE	15.50
Rice sauteed with onion, garlic, corn, peas, carrots, soy sauce and schezwan sauce	
CHOW MEIN	15.50
Noodles sauteed with onion, garlic, cabbage, capsicum, carrots, soy sauce, schezwan sauce	
SPRING ROLL (6 pieces) ( Chef's Special)	11.99
SOUPS	9.99
MANCHOW/SWEET CORN SOUP/HOT & SOUR SOUP	

## DESSERTS

KULFI RABRI FALUDA	9.99
MATKA KULFI	7.50
Kulfi made of Milk & Dry Fruits	
GULAB JAMUN PLATE(2pcs)(add 1 scoop Vanilla Ice Cream for \$2.50)	6.00
Sweet dumplings in a golden syrup	
RASMALAI PLATE (2pcs)	6.00
Paneer in sweet, thickened milk flavoured with saffron, cardamom and garnished with nuts	
KHEER	6.00
Rice Pudding	
GAJAR HALWA (100 GRMS)	5.00
Grated carrots cooked with ghee, milk, nuts, and sugar	
MOONG DAL HALWA (100 GRMS)	5.00
A favorite Indian sweet made with yellow lentils, milk, sugar and, nuts.	
MALPUA with Rabri (1pc)	5.00
Fried pancakes flavored with fennel and cardamom and dunked in sugar syrup served with flavoured condense milk	
ICE CREAM ( 2 scoops)	5.00
VANILLA / CHOCOLATE	

## BEVERAGES

FALUDA MILK SHAKE	8.50
Rose flavoured Milk served with Basil seeds & Ice Cream	
MILKSHAKES	6.99
VANILLA/ CHOCOLATE	
LASSI (Thick Yoghurt Drink)	5.99
MANGO / MASALA / SWEET	
SWEET / SOUR LIME SODA	5.99
KESAR PISTA BADAM MILK	5.99
COFFEE	4.99
HOT TEA	3.99
LEMON LIME BITTER / GINGERBEER / JUICE	3.99
GREEN TEA	3.50
SOFTDRINK	2.99

# BIKANER

100% Pure Vegetarian Restaurant

## RESTAURANT MENU



1/313 Jackson St, Petone, Lower Hutt, Wellington

Ph: 04 566 8876

Email: managerbikaner1@gmail.com

www.bikaner.co.nz

- Jain/Vegan/Gluten Free Preparation available in majority items. Ask Restaurant Staff while ordering.
- Please let one of our staff know if you have any special dietary requirements, food allergies (like milk, peanut, tree nut, soy or wheat) or food intolerance.
- Doggy bags/ containers charges will apply.
- Outside food and drinks not allowed.

We accept catering for all types of functions.



## CHAAT & SNACKS

<b>CHAAT PLATTER</b> (1x Aloo Tikki Chaat, 1x Samosa Chaat, 4 Pani Puri & 1x Bhalla Papdi)	<b>28.99</b>
<b>PAV BHAJI</b> (Extra Pav.....\$2)(upgrade with cheese for \$2.50 ) 2x Bread buns served with a unique flavour of mix vegetables, served with onions and lemon	<b>14.99</b>
<b>DAHI PURI</b> Fried puff-pastry ball filled with spiced mashed potato, masala, tamarind & mint chutney and sweet yoghurt.	<b>13.99</b>
<b>BHALLA PAPDI</b> Bhalla & Papdi in sweet yoghurt and finished with tamarind and mint chutney	<b>13.99</b>
<b>SEV PURI</b> Fried puff-pastry ball filled with spiced mashed potato, masala, tamarind & mint chutney, topped with Sev.	<b>13.50</b>
<b>SAMOSA CHAAT</b> 2x samosa, chickpeas, tamarind chutney, yoghurt, onions	<b>13.50</b>
<b>ALOO TIKKI CHAAT</b> 2x Potato patty with chickpeas, tamarind chutney, yoghurt and onions	<b>13.50</b>
<b>BOMBAY BHEL PURI</b> Rice puffs with spiced mashed potato, onions, mint chutney and tamarind chutney	<b>12.99</b>
<b>DAHI BHALLA</b> Bhalla /Vada (crushed lentils) in sweet yoghurt and finished with tamarind and mint chutney	<b>12.99</b>
<b>PAPDI CHAAT</b> Fried pastry with spiced mashed potato, pulses, yoghurt, and tamarind chutney.	<b>12.99</b>
<b>PANI PURI (8 pcs) (Extra Bowl of Pani...\$2.50)</b> Fried puff-pastry ball filled with spiced mashed potato, mint water, and tamarind chutney.	<b>11.99</b>
<b>DABELI</b> (upgrade with cheese for \$2.50 ) Spicy, tangy and sweet potato filling inside a bun.	<b>9.50</b>
<b>VADA PAV</b> Deep fried potato dumpling served in a bread bun (pav) with tamarind & mint chutney	<b>9.50</b>
<b>DHOKLA (5 pieces per plate)</b> Steamed Chickpea flour, with mustard seeds coriander & curry leaves	<b>6.99</b>
<b>SAMOSA (2 pieces per plate)</b> (Served with Tamarind Sauce) Potato, peas, nuts and spices, wrapped in pastry and deep fried.	<b>6.00</b>

## Starters & Entree

<b>TANDOORI PLATTER (SIZZLER PLATE)</b> (Harabhara Kebab, Paneer Tikka, Stuffed Potato & mushroom)	<b>24.99</b>
<b>PANEER TIKKA (SIZZLER PLATE)</b> Cottage cheese marinated and seasoned with yoghurt and masala, then skewered and roasted in a tandoor, served with salad and mint chutney	<b>18.99</b>
<b>TANDOORI MUSHROOM ( 8 PIECES)</b> Mushroom marinated and seasoned with yoghurt and masala, then skewered and roasted in a tandoor, served with salad and mint chutney	<b>15.99</b>
<b>PANEER KATHI ROLL</b> Cottage cheese, onion, tomatoes, cucumber, cabbage, carrot and spices, wrapped in a naan roll served with mint chutney	<b>14.99</b>
<b>PANEER PAKODA (6pcs)</b> Marinated paneer (cottage cheese) dipped in a batter and deep fried. Served with mint & yoghurt chutney.	<b>14.50</b>
<b>HARA BHARA KEBAB (5 pieces per plate)</b> Potato, green peas, spices/masala & gram flour deep fried, served with Mint Chutney	<b>9.99</b>
<b>ONION BHAJI (per plate)</b> Spicy Indian fritters made with onion, chillies and spices in gram flour, deep fried & served with Mint Chutney.	<b>9.99</b>
<b>BREAD PAKODA (2pcs)</b> White Bread stuffed with Potato & Spices, coated in chick pea flour deep fried, served with Green Chutney & Sauce.	<b>9.99</b>

## NORTH CUISINE

(All Dishes are served with Plain Basmati Rice)

<b>PANEER BHURJI (Chef's Special)</b> Scrambled Cottage cheese cooked with onion, capsicum and tomatoes	<b>20.99</b>
<b>PANEER BUTTER MASALA ( Chef's Special)</b> Grated cottage cheese cooked with a special butter sauce, spices and cream	<b>20.99</b>
<b>PANEER KHURCHAN ( Chef's Special )</b> Cottage cheese cooked with tomato gravy, onion, capsicum & Chef's Special Masala	<b>20.99</b>
<b>SHAHI PANEER</b> Cottage cheese cooked with cashew gravy and cream	<b>18.99</b>
<b>PALAK PANEER / MUSHROOM</b> Cottage Cheese/Mushroom cooked with spinach, onions tomato, ginger & garlic	<b>18.99</b>
<b>KADAI PANEER</b> Cottage Cheese cooked with onion, garlic, capsicum & tomatoes in kadai sauce	<b>18.99</b>
<b>MATAR PANEER / MUSHROOM</b> Green peas and cottage cheese/Mushroom cooked in sauce & cream	<b>18.99</b>
<b>PANEER MAKHANI</b> Cottage Cheese cooked with a butter (makhni) sauce and cream	<b>18.99</b>
<b>PANEER TIKKA MASALA</b> Cottage Cheese cooked with spices in a special Tikka sauce.	<b>18.99</b>
<b>PANEER MUTTER MALAI METHI</b> A dish with a mixture of fenugreek leaves, spices and green peas & cottage cheese	<b>18.99</b>
<b>PANEER SHIMLA MIRCH</b> Cottage cheese cooked with onion, capsicum and tomatoes	<b>18.99</b>
<b>MUSHROOM MASALA</b> Mushroom cooked with onion, tomatoes and spices finished with coriander	<b>18.99</b>
<b>MALAI KOFTA</b> Dumplings made of grated cottage cheese & potatoes, coated with flour and deep fried, cooked in cashew gravy	<b>18.99</b>
<b>VEGETABLE KADAI</b> A combination of mix vegetables cooked with Special Kadai Sauce	<b>18.99</b>
<b>VEGETABLE KORMA</b> Mixture of Vegetables with Korma Sauce and Spices	<b>18.99</b>
<b>RAJMA CHAWAL</b> Kidney beans lentils cooked with spices, onion, ginger, turmeric and tomatoes	<b>18.99</b>
<b>DAL MAKHANI</b> Black lentils and kidney beans cooked with onion, tomatoes, butter and spices	<b>16.99</b>
<b>DAL TADKA</b> Yellow split lentils cooked with onion, ginger, turmeric and tomatoes	<b>16.99</b>
<b>CHANNA MASALA</b> Chickpeas cooked with onions, tomatoes and spices giving the dish unique flavours of north India	<b>16.99</b>
<b>ALOO GOBI / ALOO BAIGAN</b> Potatoes cooked with spices and cauliflower or eggplant	<b>16.99</b>
<b>MIXED VEGETABLES</b> A combination of mix vegetables cooked with onions, tomatoes and spices	<b>16.99</b>

## RICE

<b>BIRYANI</b> Rice cooked with mix vegetables onions, tomatoes and spices	<b>15.99</b>
<b>JEERA RICE</b> Basmati rice sautéed with cumin seed and fresh coriander	<b>5.99</b>
<b>PLAIN BASMATI RICE</b>	<b>3.50</b>

## KIDS MENU

<b>CHEESE DOSA (served with sambhar &amp; chutney)</b>	<b>12.99</b>
<b>VEG BURGER (served with fries)</b>	<b>12.99</b>
<b>FRIES</b>	<b>5.99</b>

## THALI

<b>AMRITSARI KULCHA WITH CHOLE</b> Bread with potato stuffing sprinkled with dried fenugreek leaves served with chick peas, pickle & onions	<b>13.99</b>
<b>ALOO KULCHA THALI</b> Bread with potato stuffing served with dal makhni, raita & salad	<b>14.99</b>
<b>PANEER KULCHA THALI</b> Bread with cottage cheese stuffing served with dal makhni, raita & salad	<b>15.99</b>
<b>PURI SABJI</b> 4 pieces of fried puffy whole meal bread served with potato gravy, pickle, and onions	<b>16.99</b>
<b>CHHOLE BHATURE</b> 2 pieces of fried puffy bread (bhature) served with chickpeas (chole), pickle, yoghurt and onions	<b>16.99</b>
<b>MAKKI KI ROTI &amp; SARSOAN KA SAAG</b> 2x Flat bread made from corn flour served with cooked mustard green leaves curry	<b>17.99</b>
<b>BAJRA MISSI COMBO</b> (1x Bajra Roti, 1x Missi Roti, Dal Makhani, Gur & Butter Milk)	<b>18.99</b>
<b>SPECIAL THALI</b> (Dal Makhani, Mixed Vegetables, Rice, 1xTandoori Roti, Raita, Salad, Pickle & Papad)	<b>17.99</b>
<b>PUNJABI THALI</b> (Shahi Paneer, Mixed Vegetables, Dal Makhani, Rice, 1xNaan, Raita, Salad, Pickle, Papad & Sweet)	<b>22.99</b>
<b>AMRITSARI THALI</b> (1xAloo Kulcha, Channa Masala, Rice, Aloo Masala, Dal Makhani, Raita, Salad, Pickle, Papad & Sweet)	<b>23.99</b>
<b>BIKANO THALI</b> ( Manchurian, Fried Rice, Shahi Paneer, Dal Makhani, Dahi Bhalla, Raita, 1xButter Naan, Salad, Pickle, Papad & Sweet)	<b>26.99</b>

## BREADS/NAAN/ROTI

<b>TANDOORI BUTTER ROTI</b> Soft bread made from wholemeal flour	<b>3.99</b>
<b>NAAN</b> Soft bread made from flour, milk & water	<b>3.99</b>
<b>LAYERED BUTTER NAAN</b> Layered soft bread made from flour, butter, milk & water	<b>4.50</b>
<b>GARLIC NAAN / ROTI</b> Flour / Wheat Flour Bread with finely chopped garlic, parsley & coriander	<b>5.50</b>
<b>CHEESE CHILLI NAAN</b> Bread with cheese & green chilli stuffing	<b>6.50</b>
<b>CHEESE GARLIC NAAN</b> Bread with cheese & garlic stuffing	<b>6.50</b>
<b>MAKKI ROTI / BAJRA ROTI / MISSI ROTI</b> Corn flour bread/Pearl Millet Bread/wheat & Corn Flour Bread	<b>6.00</b>
<b>LACHHA PARANTHA</b> Multi-layered whole meal bread	<b>5.99</b>
<b>ONION/ALOO KULCHA</b> Flour Bread with Onion/potato stuffing	<b>6.99</b>
<b>PANEER KULCHA</b> Flour Bread with paneer stuffing	<b>7.99</b>
<b>AMRITSARI KULCHA</b> Bread with potato stuffing sprinkled with dried fenugreek leaves	<b>7.99</b>
<b>ALOO PARANTHA</b> Wholemeal Bread with potato stuffing served with raita & pickle	<b>8.50</b>
<b>ONION PARANTHA</b> Wholemeal Bread with onion stuffing served with raita & pickle	<b>8.50</b>
<b>GOBI PARANTHA</b> Wholemeal Bread with grated cauliflower stuffing served with raita & pickle	<b>9.50</b>
<b>PANEER PARANTHA</b> Wholemeal Bread with cottage cheese stuffing served with raita & pickle	<b>9.99</b>
<b>MIXED PARANTHA</b> Wholemeal Bread with Potato, onion, grated cauliflower & cottage cheese stuffing served with raita & pickle	<b>10.50</b>
<b>BREAD BASKET</b> 1x Garlic Naan, 1x Makai Roti, 1x Tandoori Roti & 1x Aloo Kulcha	<b>17.99</b>