

Appetisers

Vegetable Samosa	\$6.00
Deep fried triangular pastries filled with potatoes, green peas and spices.	
Onion Bhaji	\$6.00
Julienne cut onions mixed with chickpeas flour batter and spices, fried till crispy.	
Vegetable Pakora	\$6.00
Deep fried Seasonal vegetables mixed with chickpeas flour batter and spices.	
Vegetable Spring Roll	\$6.00
Wheat, flour, pastry stuffed with cabbage, carrot onion and potato.	
Paneer Pakora (8 Pcs)	\$10.00
Cubes of homemade cottage cheese smothered in chickpea batter and deep fried.	
Tandoori Chicken Wings (6 Pcs)	\$10.00
Chicken wings marinated in yoghurt with fresh herbs and freshly ground spices.	
Chicken Tikka	\$10.00
Boneless chicken marinated with lemon, yoghurt and ginger, garlic, cooked in tandoor.	
Malai Tikka	\$10.00
Chicken fillets marinated with yoghurt, cheese, white pepper and cardamom powder cooked in tandoor.	
Tandoori Chicken	\$12.00
Whole chicken marinated with mixture of lemon, yoghurt and selected spices. cooked in tandoor.	
Pan Scallops	\$12.00
Scallops, pan cooked with Indian spices with coconut cream.	
Golden Fried Prawns	\$12.00
Prawns marinated in egg and chickpea batter golden fried in soya oil.	
Vegetarian Platter For 2	\$15.00
Selection of veg samosa, onion bhaji and veg pakoras.	
Mixed Platter For 2	\$17.00
Selection of chicken tikka, lamb kebab, onion bhaji and samosa.	
Cashew Nut Cheese Roll	\$12.00
Cashew potato and cheese mixed together with Indian spices and deep fried with oil.	
Chilli Paneer (dry)	\$14.00
Battered cubes of homemade cottage cheese cooked with fresh capsicum, green chillies touch of soya and tomato sauce.	
Veg Manchurian (dry)	\$12.00
Mix vegetable ball cooked with different spices and soya sauce along with ginger garlic.	
Chicken Lollipop	\$10.00
Chicken drumstick marinated and deep fried in soya oil.	

Mains CHICKEN (MILD, MED, HOT)

(All the dishes comes with rice. Please order breads and sides separately)

Butter Chicken	\$16.50
Boneless roasted chicken cooked with butter sauce and spices.	
Chicken Korma	\$16.50
Tender boneless chicken cooked with cashew nuts and fresh cream.	
Chicken Tikka Masala	\$16.50
Chicken pieces cooked with onion gravy, diced onions, capsicum and thick masala based sauce.	
Chicken Madras	\$16.50
South Indian chicken curry tempered with mustard seeds, curry leaves and coconut.	

Chicken Kali Mirch	\$17.00
Chicken pieces cooked in coarsely crushed black pepper with unique and spicy gravy.	
Coconut Chicken Curry	\$17.00
Boneless chicken cooked with ginger garlic fresh coconut cream and crushed coconut and some chef ingredients.	
Chicken Sagwala	\$17.50
Tender chicken pieces cooked with spinach gravy and spiced to taste.	
Chicken Jalfrezi	\$17.50
Chicken pieces cooked with onion gravy, julienne capsicum & tomato, sweet & sour taste.	
Mango Chicken	\$17.50
Boneless tender chicken pieces cooked in delicious mango sauce.	
Chicken Methi	\$17.50
Chicken cooked in onion sauce, ginger, garlic and rich creamy sauce, flavoured with fenugreek leaves.	
Kopeo Special Chicken	\$17.50
Boneless chicken cooked with gravy and mix vegetables, flavoured with mint leaves.	
Chicken Lababdar	\$17.50
Chicken cooked with chopped tomatoes, capsicum, fresh cream & cottage cheese.	
Chicken Tawa	\$17.50
Finely chopped and diced chicken cooked with butter sauce, onion gravy flavoured with garlic.	
Chicken Vindaloo	\$17.50
Chicken cooked in hot & tangy sauce, specialty of Goan curry.	
Karhi Chicken	\$17.50
Boneless chicken sauteed with cut pieces of onion and capsicum and cooked onion, tomato based gravy.	
Balti Chicken	\$17.50
One of Britains most popular dishes (medium spiced chicken cooked with pepper and french cut beans.	
Chilly Chicken	\$17.50
Battered boneless stir fried chicken cooked with diced onion, capsicum & garlic.	
Gadwali Chicken Curry	\$17.50
Fresh chicken cooked with chef's home style special ingredients with mother's kitchen.	
Chicken Kadai	\$17.50
Boneless chicken cooked with crushed tomatoes, julienne capsicum, onion gravy and coriander seeds.	

LAMB / BEEF (MILD, MED, HOT)

Lamb/ Beef Korma	\$17.50
Tender boneless lamb cubes cooked with cashew nuts and fresh creamy sauce.	
Lamb/ Beef Rogan Josh	\$17.50
North Indian curry cooked with onion base flavoured with Indian herbs.	
Lamb/ Beef Sagwala	\$17.50
Tender Lamb pieces cooked with spinach, ginger, garlic and spices.	
Lamb/ Beef Vindaloo	\$17.50
Lamb/ Beef cooked in hot & tangy sauce, specialty of Goan curry.	

Lamb/ Beef Madras	\$17.50
South Indian lamb curry tempered with mustard seeds, curry leaves and coconut.	
Lamb/ Beef Do-Piazza	\$17.50
Lamb/ Beef cubes cooked in brown gravy, deep fried diced onions, ginger and garlic.	
Shahi Ghost/ Shahi Beef	\$17.50
Lamb/ Beef cooked with cashew-nuts and tomatoes gravy, simmered with cream.	
Lamb/ Beef Kadai	\$17.50
Tender Lamb/ Beef pieces cooked with crushed tomatoes, julienne capsicum, onion gravy, cream and coriander seeds.	
Lamb/ Beef Tawa	\$17.50
Finely chopped and diced Lamb/ Beef cooked with butter sauce, onion gravy and flavoured with garlic.	
Lamb/ Beef Bhutuwa	\$17.50
Full bodies wholesome curry with fresh tomato and mushroom.	
Kopeo Special Lamb/ Beef	\$17.50
Boneless tender Lamb/ Beef cooked with gravy and mix vegetables, flavoured with mint leaves.	

SEAFOOD (MILD, MED, HOT)

Squid Masala	\$19.00
Squid cooked with onion, garlic and tomatoes in a thick masala based sauce.	
Butter Prawns / Scallops / Fish	\$19.00
Cooked with butter sauce, cream and spices.	
Malabari Prawns / Fish / Scallops	\$19.00
Cooked with brown onion gravy and flavoured with coconut cream.	
Vindaloo Prawns / Fish / Scallops	\$19.00
Cooked in hot & tangy sauce, specialty of Goan curry.	
Masala Prawns / Fish / Scallops	\$19.00
Blue nose fish / prawns / scallops cooked with onion, garlic and tomatoes in a thick masala based sauce.	
Kadai Prawns / Fish / Scallops	\$19.00
Prawns/Fish/Scallops with thick-cut pieces of onion, capsicum and cooked in an onion and tomato based gravy.	
Madras Prawns / Fish	\$19.00
Cooked with onion gravy, mustard seeds, curry leaves and coconut cream.	
Kopeo Special Prawns / Fish / Scallops	\$19.00
Cooked with onion and tomatoes gravy, mix vegetables, flavour of coconut and mint.	
Goan Prawns/ Fish Curry	\$19.00
Cooked with onion gravy flavoured with fresh coconut.	
Seafood Tawa	\$20.00
Combination of Prawns, Fish, mussels, squids, fish ball, shrimps, scallops cooked with brown onion gravy.	

PORK (MILD, MED, HOT)

Pork Kumara & Spinach	\$17.50
Fresh pork rib simmered with cumin seed, bay leaves and fenugreek rich gravy.	
Pork Vindaloo	\$17.50
Fresh pork cooked in hot & tangy sauce, specialty of Goan curry.	