Lala’s Kitchen — Menu

*Modern & Classic Indian Dining — South Wharf, Melbourne*

# Vegetarian Entrées

## Classic Samosa — $16

Handcrafted pastry parcels filled with spiced potatoes & peas, served with a duo of fresh mint-coriander chutney and sweet mango relish.

## Crispy Onion & Spinach Bhaji — $16

Crisp golden fritters of baby spinach & onion, delicately spiced, paired with house chutneys.

## Harabhara Edamame Kebab — $18

Pan-seared medallions of edamame and garden vegetables, stuffed with soft cheese and herbs, served with tangy yogurt dip.

## Zafrani Paneer Tikka — $22

Cubes of cottage cheese marinated in saffron, cardamom & smoky tandoor spices, grilled to perfection, served with mint chutney and microgreens.

## Vada Pav Sliders — $16

A gourmet take on Mumbai’s street legend: spiced potato croquette in a butter brioche bun, layered with tamarind, mint-coriander chutney & fiery thecha, accompanied by crisp fried green chilli.

# Non-Vegetarian Entrées

## Smoke Tandoori Chicken Tikka — $20

Charcoal-grilled chicken marinated overnight with aromatic spices, finished with a touch of smokey infusion.

## Chicken Malai Tikka — $20

Tender chicken morsels marinated in cream, cheese & cardamom, cooked gently in the tandoor for a melt-in-mouth experience.

## Awadhi Fish Tikka — $22

Fresh barramundi fillets marinated with hand-pounded Awadhi spices, grilled for a delicate smokey finish.

## Tandoori Tiger Prawns — $24

Jumbo prawns infused with curry-leaf butter, garlic & chilli, char-grilled for an indulgent coastal flavour.

## Lamb Gilafi Seekh — $22

Minced lamb spiced with herbs, peppers & aromatics, skewered & flame-roasted, served with minted yogurt.

## Tandoori Platter — $39

A chef’s selection of smoky tandoori classics: Chicken Tikka, Malai Tikka, Lamb Seekh & Awadhi Fish, presented with a medley of chutneys & dips.

# Chaat

## Panipuri Experience — $20

Crisp puris filled with spiced potato, tangy chutneys & chilled spiced water — a refined version of the street favourite.

## Burrata Chaat — $20

Creamy burrata resting on crispy papdi, layered with tamarind glaze, mint chutney & golden sev.

## Deconstructed Samosa Chaat — $18

Crispy samosa pastry crumbles over spiced potato & peas, dressed with chutneys, yogurt & pomegranate jewels.

# Indo-Chinese

## Vegetable Manchurian Dry — $22

Golden-fried vegetable dumplings wok-tossed in garlic, chilli & soy glaze.

## Paneer Chilli Dry — $24

Cottage cheese cubes tossed with peppers, onions & chilli-garlic soy reduction.

## Chilli Chicken Dry — $26

Tender chicken tossed with shallots, peppers & fiery Indo-Chinese sauce.

## Oriental Noodles — Veg $22 / Chicken $24

Stir-fried noodles with seasonal vegetables, wok-seared with soy & garlic.

# Classic Curries

## Paneer / Kofta / Mixed Veg — $26

Choose your protein with a choice of gourmet curry bases.

## Chicken / Lamb — $28

Choose your protein with a choice of gourmet curry bases.

## Prawns / Fish — $30

Choose your protein with a choice of gourmet curry bases.

## Vindaloo —

Fiery Goan-style curry with red chillies & vinegar.

## Saag —

Creamy buttered spinach slow-cooked with spices.

## Korma —

Mild, creamy cashew & saffron curry.

## Masala —

Tomato & onion base enriched with cream & butter.

## Madras —

Coconut-based curry with onions, garlic & curry leaves.

# Lala’s Kitchen Special Vegetarian Curries

## Sham Savera Kofta — $26

Spinach dumplings filled with cottage cheese, simmered in a rich tomato-butter sauce — a true royal delicacy.

## Mexican Salsa Paneer — $28

Paneer cubes tossed in a fusion of roasted Mexican-style tomato salsa and Indian spices — a bold East-meets-West creation.

## Mushroom Mutter Masala — $28

Tender mushrooms and garden peas in a spiced onion-tomato gravy, finished with cream.

## Kaju Curry — $28

A luxurious cashew-based curry enriched with aromatic spices, velvety texture & buttery finish.

## Cheese Butter Masala — $28

Paneer and soft cheese in a creamy, butter-rich tomato gravy — indulgent & comforting.

## Dal Tadka — $22

Yellow lentils tempered with garlic, cumin & chilli, offering homestyle comfort with gourmet finesse.

## Dal Makhani — $22

Black lentils, slow-cooked overnight with butter and cream — a timeless Delhi specialty.

## Vegetable Dum Biryani — $28

Saffron-scented basmati rice layered with seasonal vegetables, sealed and slow-cooked in the dum style, served with cooling raita.

# Non-Vegetarian Mains

## Raja Rani Chicken — $35

Char-grilled chicken tikka wrapped in a silky egg roll, layered with makhani sauce & spinach gravy — regal flavours in every bite.

## Butter Chicken — $29

A refined Delhi classic: chicken simmered in a tomato-butter sauce, smoky & velvety.

## Lamb Rogan Josh — $29

Kashmiri-style lamb curry, slow-braised in aromatic spices with a deep, rich flavour.

## Dhaba Goat Masala — $29

A rustic North Indian goat curry, slow-cooked with onions, garlic, and earthy spices — inspired by India’s iconic roadside kitchens.

# Rice & Biryanis

## Plain Basmati Rice — $8

Steamed long-grain basmati rice, light & fluffy.

## Jeera Rice — $8

Basmati rice tempered with roasted cumin seeds.

## Lemon Coconut Rice — $10

Fragrant rice infused with lemon zest, curry leaves & coconut.

## Peas Pulao — $10

Delicate basmati rice cooked with sweet garden peas & whole spices.

## Biryani Flavoured Rice — $15

Aromatic saffron basmati rice prepared in biryani style.

## Vegetable Dum Biryani — $28

Classic layered vegetable biryani with saffron, slow-cooked dum style.

## Hyderabadi Chicken Biryani — $30

Fragrant rice layered with marinated chicken, spices & saffron, served with raita.

## Lamb Dum Biryani — $33

A celebratory lamb shank biryani, slow-cooked with caramelised onions, saffron & spices — rich and aromatic.

# Breads

## Classic Butter Naan — $6

Soft, fluffy tandoor-baked bread brushed with butter.

## Garlic Naan — $7

Tandoor-baked naan with fresh garlic & coriander.

## Lachha Paratha — $8

Crisp, flaky, multi-layered paratha pan-fried with ghee.

## Cheese Naan — $8

Stuffed with molten cheese, baked in the tandoor.

## Cheese Garlic Naan — $8.50

Naan layered with garlic & cheese — indulgent & aromatic.

# Sides

## Cucumber Raita — $6

Cool yogurt with cucumber, cumin & mint.

## Roasted Papadum — $4 (4 pcs)

Crispy lentil wafers roasted for a healthy crunch.

## Masala Papad — $8 (2 pcs)

Papad topped with spiced onions, tomatoes & herbs.

## Onion Salad — $6

Fresh onion rings tossed with lime & masala.

## Garden Salad — $8

Seasonal greens dressed with lemon & cumin.

## Mango Chutney / Mint Chutney / Mixed Pickle — $4

House-made condiments to complement your meal.

# Desserts

## Kunafa Nest Gulab Jamun with Rabri — $20

Golden kunafa nest cradling soft gulab jamun, draped in creamy rabri & pistachios.

## Mango Mousse Delight — $20

Alphonso mango mousse layered with coconut crumble & fresh mint.

## Kulfi Falooda Trio — $20

Traditional kulfi in pistachio, rose & saffron, served with silky falooda.