

# LAVENDRA



SUMMER 2025

**AKHAND BHARAT**  
*India Beyond Borders*

LAVENDRA

# GLOBAL KHANA – INDIAN FLAVOURS WITHOUT BORDERS

Indian cuisine has travelled the world for centuries — carried by migration, trade, and cultural exchange — where it adapted, evolved, and was rediscovered in distant lands. This summer, Lavendra presents Global Khana, a celebration of Indian dishes that found a new identity beyond India's borders. From the bustling streets of Durban, London and Seoul to the coasts of Mozambique and Malaysia, these flavours tell stories of movement, memory and reinvention. Each dish on this menu is rooted in India yet shaped by another homeland — familiar at heart, global in spirit. Our journey invites you to taste how Indian food became the world's food.

Regards,  
**Inderpreet &  
The Kesar Group Team**

## NON - VEG ENTREE

- Kebabwich (USA)** *Tandoori lamb kebab wrapped in crispy naan, coriander & mint chutney* **28.9**
- Durban Tikka (South Africa)** *Tandoor-roasted chicken tikka tossed with butter & fresh coriander, apricot sauce* **28.9**
- Lamb Cutlets (France)** *Tandoori-spiced lamb chops served with a rich garlic mushroom sauce* **29.9**
- Scallops (Japan)** *Seared hotate scallops served with chimichurri, korma & cauliflower purée* **29.9**
- Sekuwa (Nepal)** *Spiced lamb served sizzling with Nepali herbs & Tuji-style heat* **27.9**

## VEGETARIAN ENTREE

- Samosa (Iran)** *Crispy pastry triangle filled with spiced potato & peas* **26.9**
- Jahangiri Chaat (Persia)** *Spiced potatoes, yoghurt, chutneys & royal-style tangy spicy* **25.9**
- Manchurian (China)** *Mix vegetable fritters tossed in sweet & chilli Indo-Chinese sauce* **26.9**
- Mo:Mo (Nepal)** *Steamed vegetable dumplings with traditional Nepali tomato-sesame sauce* **26.9**

*Please ask for our Vegan/ Vegetarian Menu*

## NON-VEG MAINS

<b>Butter Chicken Or Tikka Masala (UK)</b> <i>Lavendra special tandoori chicken in a creamy butter sauce</i>	<b>34.9</b>
<b>Goat Madras (UK)</b> <i>Rich coconut-chilli curry with roasted South Indian spices</i>	<b>37.9</b>
<b>Vindaloo (Portugal)</b> <i>Wagyu MB5+, chilli-vinegar curry and bold Goan spice</i>	<b>44.9</b>
<b>Cafreal (Mozambeaque)</b> <i>Tandoori barramundi, mint &amp; coriander paste, pine nuts</i>	<b>46.9</b>

## VEGETARIAN MAINS

<b>Rajma (Mexico)</b> <i>Kidney bean curry tempered in smokey tomato &amp; spice</i>	<b>28.9</b>
<b>Paneer Chilli (Korea)</b> <i>Stir-fried paneer tossed in sweet-spicy Korean gochujang chilli paste</i>	<b>32.9</b>
<b>Rendang Curry (Malaysia)</b> <i>Slow-cooked vegetables in aromatic South Asian coconut paste</i>	<b>32.9</b>
<b>Dhansak (Persian)</b> <i>Lentils and mix vegetables in Persian spices</i>	<b>32.9</b>

## **N A A N**

(BREADS)

<b>Plain, Roti, Garlic</b>	<b>8.9</b>
<b>Lacha Paratha</b>	<b>9.9</b>
<b>Peshwari Naan</b>	<b>9.9</b>
<b>Butter Naan</b>	<b>9.9</b>
<b>Cheese OR Garlic &amp; Cheese</b>	<b>11.9</b>
<b>Cheese, Garlic &amp; Chilli</b>	<b>12.9</b>

## **K H A A N A - E - S A A T H**

(SIDES)

<b>Papad and Condiment Plate</b>	<b>17.9</b>
<i>Homemade Pickles, Chutney, Mango, Raita, Lime, Mint</i>	
<b>Basmati Rice</b>	<b>7.9</b>
<b>Zeera and Pea Rice</b>	<b>8.9</b>

## DESSERT

<b>Gulab Jamun (Iran)</b> <i>Soft milk dumplings soaked in saffron syrup</i>	<b>18.9</b>
<b>Kulfi (Iran)</b> <i>Traditional Indian ice cream with rose, rich &amp; slow-set</i>	<b>16.9</b>
<b>Ras Malai (Bangladesh)</b> <i>Soft cheese patties in sweet cardamom milk</i>	<b>18.9</b>
<b>Mano Ranjan</b> <i>Combination of all</i>	<b>38.9</b>

# LAVENDRA



| Grace Of India  
Milsons Point

| Lavendra  
North Sydney

| WaazWaan  
Crows Nest

