



We welcome you at Amaya to experience fine Indian cuisine. Drawing on influences from the major food regions of India, our dishes use only the best ingredients and combine classic traditional recipes with a modern interpretation creating a true culinary experience. Our commitment to regional cooking sees a combination of tandoori flavours from the north, dishes from south and seafood specialties from goa on the west coast.

flatbreads

plain or butter naan traditional indian flatbread baked in the tandoor oven	3
open faced rosemary coriander-garlic laccha chilli paneer	4
stuffed cheddar cheese & chilli lamb keema tandoori chicken	6

starters

chilled tomato soup with ginger, celery and fennel	7
organic greens with crisped rice & sherry-lime vinaigrette, topped with roasted chicken tikka	9
'chat' wheat crisps with potato, chick peas, yogurt, tamarind and coriander-mint sauce	7
sautéed paneer with baby spinach, arugula and toasted cashews	8
samosas traditional stuffing of potato & green peas, served with indian spicy ketchup	7
pakorras crispy vegetable fritters served with tamarind & coriander-mint chutney	7
madras edamame wok tossed with curry leaf, garlic and mustard seeds	7
amaya prawns jumbo shrimp with onions, peppers, green mango & fenugreek {2pcs}	8

tandoor - authentic charcoal fired clay oven

chicken tikka tender chicken marinated with curry leaves and ginger {2pcs}	8
tandoori prawns two barbecued jumbo shrimp flavoured with coriander seeds & peppercorns	8
lamb & beef ginger kebab served with south indian style curry sauce	9

mains

malabar shrimp curry coconut milk & tamarind with mustard seeds & curry leaves	19
malai halibut pan-seared and served in a lemon scented coconut broth	19
hot chicken curry tossed with chetiyar masala, ginger, lime, chilli and vegetables	18
amaya's butter chicken a subtle blend of spices, tomato, cream and fenugreek leaves	17
spice-crust duck pistachio & black pepper crusted duck breast with ginger-orange curry	19
lamb 'lollipops' tandoori spiced & wine marinated lamb chops with mint & fenugreek sauce	19
beef vindaloo beef tenderloin with a hot & aromatic sauce, native of goa...spicy!	19
beef shortribs braised with red wine, cinnamon and cloves	19

vegetables

sweet & sour eggplant roasted eggplant with tamarind, mustard seeds and garlic	11
vegetable jhalfrezie one of the most popular vegetarian curries in india	9
cauliflower caldin a coconut curry with cauliflower florets and potatoes	9
saag paneer spinach purée with cubes of paneer {indian style cheese}	11
matar zimikand {purple yam} and peas {matar} prepared in a light curry sauce	9
daal makhani black urad lentils cooked in a tomato infused butter sauce	9

rice | sides

saffron pilau basmati Himalayan basmati rice with a hint of saffron	4
poppadums roasted and rolled, served with mango-mint chutney {3pcs per serving}	3
grape raita lightly spiced yogurt accented with cucumber and grapes	3
mixed pickle spicy relish for those who like heat!	2
trio of chutneys indian spicy ketchup + plum + tamarind	4

amaya features the wines of austria 5oz

white

- 2007 **Grüner Veltliner**, Loimer | Kamptal 9
Grüner Veltliner remains one of our favourite wine pairings at Amaya. Never disappoints!
- 2008 **Riesling 'Steinhaus'**, Rudolph Rabl | Kamptal 10
This mid weight Riesling is a cornucopia of peach, mineral and green apples. Dry and crisp with bubble gum, lime and citrus, it meanders to a lengthy finish.

rosé

- 2008 **Cabernet Sauvignon 'Rosé'**, Rudolph Rabl | Kamptal, Austria 8
This Cab rosé shows fresh and savoury aromas of wild strawberries, redcurrants, ripe red pepper and citrus. It's dry, medium-body and refreshing coolness is a great match with spicy food...Indian that is!

red

- 2007 **Blafränkisch 'Hochacker'**, IBY Anton | Burgenland 12
IBY is dedicated to the production of red wine only. Meticulous wines created with passion and finesse. Very clean, clear fruit with pronounced aromas of fully ripe cherries and shades of dark berries.
- 2006 **St. Laurent**, Gernot Heinrich | Burgenland 14
From the land of Mozart, this grape is certainly his finest sonata. St. Laurent was once thought to be a relative of Pinot Noir. Graceful feel, soft tannins and a melody of floral aromas...a rare treat.

other wines by the glass - sparkling 5oz

- N.V. **Prosecco 'La Robinia'**, Antonini Ceresa | Veneto, Italy 8
N.V. **Crémant de Bourgogne 'Brut'**, Bailly Lapierre | Burgundy, France 12

white 5oz

- 2008 **Pinot Grigio 'Terre di Chieti'**, Fontamara | Abruzzo, Italy 7
2008 **Chardonnay 'Échos'**, Tawse | Niagara Peninsula, Canada 8
2009 **Sauvignon Blanc**, Kim Crawford | Marlborough, New Zealand 9
2007 **Gewürztraminer**, Mitnacht Klack | Alsace, France 11
2008 **Conundrum**, Conundrum Wines | California, USA 13

red 5oz

- 2008 **Côtes du Rhône**, Domaine Grand Veneur | Rhône Valley, France 9
2008 **Shiraz** | McLaren Vale, Australia 10
2006 **Cabernet Sauvignon**, Rubberneck Wines | Paso Robles, USA 11
2008 **Pinot Noir**, Tawse | Niagara Peninsula, Canada 13

cocktails

- anar fizz** sparkling wine with a dash of pomegranate liqueur 9
chutney mary vodka, lemon juice, garam masala, chilli and tomato juice 8
mango mint mojito white rum, mango nectar and fresh mint 8
kheera-mirchi gimlet bombay gin, cucumber juice, green chilli and lemon juice 9
amaya-tini vodka, fresh citrus juices, lemongrass infused pineapple juice 9

beer

- kingfisher** Indian style lager brewed in the UK 6
stella artois légère the lighter sibling from the famed artois brewery in Belgium 6
st. andré hand-crafted Vienna style lager brewed in Toronto 6
blanche de chambly double fermented wheat beer from Quebec 6
mort subite traditional lambic fruit beer from Belgium 9

non-alcoholic

- lassi** mango, plain sweet or plain salted 4
sweet & spicy lemon drink ginger-lemon juice, simple syrup and nutmeg 3
fruit juice mango, pomegranate, orange or passion fruit 3
sparkling rosewater sparkling mineral water with rose water syrup 3
goccia di carnia sparkling or natural mineral water 5