



MENU

*Our Aim is To Serve Quality Food at
a Reasonable Price*

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 3/97 Forest Lakes Drive Thornlie 6108

BREAKFAST

Plain dosa

A thin, golden-crispy South Indian crepe made from fermented rice and lentil batter, served hot and fresh.

\$9.90

Ghee Dosa

A beautifully crisp, golden dosa lavishly roasted in pure desi ghee, releasing a rich aroma & delivering a melt in the mouth experience

\$10.90

Ghee Karam Dosa

Golden, crispy dosa generously spread with spicy karam chutney and slow roasted in aromatic pure ghee for a rich, flavorful finish.

\$11.90

Onion Dosa

A golden, paper-thin dosa topped with finely chopped fresh onions, lightly caramelized to add sweetness, crunch, and depth to every bite

\$11.90

Ghee Podi Dosa

Crisp dosa brushed with warm ghee and topped with flavorful house-made podi spice blend, offering a rich and aromatic finish.

\$12.90

Egg Dosa

A crisp dosa layered with perfectly seasoned egg, cooked evenly and folded to create a wholesome, flavorful, and satisfying meal.

\$12.90

Cheese Dosa

A crispy dosa generously loaded with rich, melted cheese, blending South Indian tradition with a creamy, indulgent modern twist.

\$13.00

Double Egg Dosa

A hearty South Indian dosa topped with double eggs, cooked to perfection on a crisp base and seasoned with flavorful spices.

\$13.90

Masala Dosa

A timeless South Indian dosa with a crisp golden exterior, filled with slow-cooked, mildly spiced potato masala

\$14.00

Paneer Dosa

A perfectly roasted dosa generously stuffed with seasoned paneer, offering a hearty, protein-rich meal with authentic flavors.

\$14.50

Mysore Masala Dosa

A signature South Indian delicacy with a crisp golden dosa, layered with bold Mysore red chutney and filled with potato masala.

\$15.00

Ghee Podi Masala Dosa

A rich, crispy dosa drizzled with aromatic ghee, coated in spicy podi, and filled with flavorful potato masala.

\$15.00



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Any Food Allergies Please advise the attending staff before placing the order

Punugulu

Golden, bite-sized crispy balls made from fermented rice & lentil batter, deep fried until crisp outside and soft inside.

\$15.00

Poori

Soft, fluffy, and perfectly golden, our freshly made pooris are deep fried to perfection and served hot with flavorful traditional curry

\$15.00

Plain Uthappam

Soft, fluffy and perfectly roasted South Indian uthappam

\$14.00

Ghee Podi Uthappam

Crispy and aromatic uthappam topped with flavorful spicy podi and rich desi ghee

\$15.00

Onion Tomato Carrot Chilli Uthappam

Delicious uthappam loaded with fresh onion, tomato, carrot and green chilli for a vibrant & tasty experience.

\$16.00



VEG STARTERS

Veg Manchurian

Tender vegetable dumplings wok-tossed in a glossy Indo-Chinese sauce with garlic, soy, fresh onions, capsicum, and spices, creating a harmonious blend of spice, sweetness, and savour.

\$17.00

Gobi 65

Crispy cauliflower florets marinated in signature spices, deep-fried to perfection, and finished with curry leaves and green chillies for a bold South Indian kick.

\$16.00

Gobi Manchurian

Crunchy battered cauliflower coated in a rich, tangy Manchurian glaze, infused with garlic, soy, fresh onions, capsicum, and bold Indo-Chinese spices.

\$17.00

Hara Bhara Kabab (Min 4pcs) (Each)

A royal vegetarian kabab crafted from spinach, green peas, potatoes, and aromatic spices, shallow-fried to a crisp exterior and soft, flavorful center.

\$3.00

Paneer 65

Succulent paneer cubes marinated in signature spices, deep-fried to a golden crisp, and tossed with curry leaves and green chillies for an intense South Indian flavor.

\$18.00

Chilly Paneer

Golden-fried paneer coated in a rich chilli sauce, infused with garlic, soy, fresh onions, and capsicum, delivering a spicy, tangy, and satisfying bite.

\$18.00



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NON-VEG STARTERS

Chicken 65

\$16.00

Succulent chicken pieces marinated in bold South Indian spices, deep-fried to a fiery crisp, & tossed with curry leaves & green chillies for an irresistible classic.

Chicken Lollipop (5-6 Pieces)

\$18.00

Juicy chicken wings frenched & fried till golden, then tossed in a flavorful Indo-Chinese sauce for a perfect balance of spice & crunch.

Chicken Majestic/Apollo Chicken

\$17.00

Crispy fried chicken pieces sautéed with fresh curry leaves, green chillies, garlic, yogurt & aromatic house spices, finished with a bold, spicy coating

Chilli Chicken

\$18.00

Crisp chicken pieces wok-tossed in a glossy Indo-Chinese chilli sauce with garlic, soy, onions, capsicum, and aromatic spices.

Honey Wings (6-7 Pieces)

\$16.00

Golden-fried chicken wings coated in a luscious honey glaze with subtle spice, offering the perfect balance of sweetness and savour.

Spicy Chicken Wings (6-7 Pieces)

\$16.00

Six juicy chicken wings fried till golden & tossed in a bold, spicy sauce, delivering the perfect balance of eat, crunch, & rich flavor.

Amritsari Fish

\$20.00

Fresh fish fillets marinated in authentic Amritsari spices & plain flour, then deep-fried to a crisp golden finish with tender, flaky meat inside.

Prawn Pakoda (15 Pieces)

\$23.00

Succulent prawns fried to crispy perfection for a flavorful, crunchy coastal-style indulgence.

Chilli Prawns

\$24.00

Succulent prawns marinated in spices, lightly fried, and stir-fried with garlic, onions, and capsicum in a bold, spicy chilli sauce



VEG CURRIES

Kadai Paneer

\$20.00

Soft paneer cubes cooked in a bold kadai-style onion-tomato gravy with freshly ground spices & capsicum for a rich, aromatic Indian classic.

Shahi Paneer

\$20.00

Tender paneer simmered in a luxurious, mildly spiced cashew based gravy, finished with cream for a royal, indulgent flavor.



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Matar Paneer

Soft paneer and green peas cooked in a smooth tomato onion gravy, gently spiced for a comforting and flavorful curry.

\$20.00



Bhindi Masala

Fresh Bhindi sautéed with onions, tomatoes, and traditional spices for a perfectly balanced, flavorful Indian classic.

\$20.00

Channa or Chole curry

Chickpeas slow cooked in a mildly spiced onion-tomato gravy with bold spices, delivering a rich and hearty flavor.

\$20.00

Aloo Curry

Tender potatoes slow cooked in a flavorful onion-tomato gravy, seasoned with aromatic spices

\$20.00



Dal Tadka

Yellow lentils slow cooked until soft and finished with a tempering of ghee, garlic, cumin, and aromatic spices

\$18.00

NON-VEG CURRIES

Chicken Curry

Tender chicken pieces slow-cooked in a deeply flavorful onion tomato gravy, infused with traditional spices & simmered to perfection

\$21.00



Chicken Fry

Juicy chicken marinated in bold spices, shallow-fried till perfectly crisp on the outside and succulent inside

\$23.00

Butter Chicken

Succulent marinated chicken simmered in a velvety tomato butter gravy enriched with cream and aromatic spices

\$21.00



Boneless Chicken Masala

Tender boneless chicken pieces slow-cooked in a thick, aromatic onion-tomato masala, infused with freshly ground spices

\$23.00

Chicken Pepper Fry

Juicy chicken stir-fried with crushed black pepper, curry leaves, and aromatic spices

\$24.00

Chicken Chettinad

Tender chicken cooked in authentic Chettinad spices with black pepper, coconut, and curry leaves for a bold South Indian flavor.

\$22.00



Chicken Vindaloo

Succulent chicken simmered in a tangy, spicy vindaloo gravy with garlic, vinegar, and red chilies

\$22.00

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Mutton/Goat Vindaloo

\$24.00

Succulent Mutton/Goat meat simmered in a fiery, tangy vindaloo sauce with garlic, vinegar, & red chillies for a bold Goan-style indulgence

Mutton/Goat Pepper Fry

\$26.00

Slow-cooked Mutton/Goat meat stir-fried with crushed black pepper, curry leaves, & spices for an intensely flavorful and aromatic dish.

Mutton/Goat Rogan Gosh

\$23.00

Tender Mutton/Goat slow cooked in a traditional Kashmiri gravy with aromatic whole spices, red chillies, and rich, deep flavors.

Mutton/Goat Chettinadu

\$23.00

A rich and aromatic Chettinad-style Mutton/Goat delicacy, slow-cooked to perfection with freshly roasted spices, curry leaves, and bold traditional South Indian flavors.

Fish Curry

\$25.00

Fresh fish simmered in a tangy tamarind Andhra Style gravy, infused with traditional homemade spices, onions, tomatoes and curry leaves

Prawn Curry

\$25.00

Juicy prawns cooked in a rich, flavorful Andhra Style gravy with aromatic spices, onions, tomatoes, curry leaves & tangy tamarind

Prawn Fry

\$27.00

Plump prawns marinated in bold spices and pan-fried with gravy



BREADS

Plain Naan

\$4.00

Soft, fluffy leavened bread baked fresh in the tandoor, offering a light texture and the perfect accompaniment to rich curries.

Butter Naan

\$4.50

Freshly baked tandoor naan generously brushed with melted butter, creating a rich, soft, and indulgent dining experience.

Garlic Naan

\$5.00

Aromatic naan baked in the tandoor and finished with butter and fragrant garlic, delivering bold flavor with every bite.

Roti

\$3.00

Wholesome whole wheat flatbread cooked on the griddle, soft yet hearty, and ideal for pairing with classic Indian curries.



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BIRYANIS

All biryanis are served with Raita.

Veg Dum Biryani

\$17.00

Fragrant basmati rice layered with mixed vegetables, fresh herbs, and aromatic whole spices, slow cooked for a rich & flavorful taste.



Gobi 65 Biryani

\$18.00

A bold and flavorful fusion of crispy Gobi 65 and aromatic dum biryani rice, cooked with traditional spices, fresh herbs, & rich masala

Paneer Biryani

\$20.00

Fragrant basmati rice layered with marinated paneer, aromatic spices, caramelized onions, and fresh herbs, slow-cooked to perfection for a rich and flavorful biryani experience.



Paneer Green Chili (Pachi Mirchi) Biryani \$21.00

A flavorful biryani layered with fragrant basmati rice, soft paneer cubes, fresh green chillies, and aromatic spices for a bold and spicy South Indian twist.

Chicken Dum Biryani

\$20.00

Fragrant basmati rice layered with tender, marinated chicken and slow-cooked on dum with aromatic spices and herbs, sealing in rich flavors for a truly royal biryani experience.



Chicken 65 Biryani

\$22.00

Fragrant basmati rice layered with crispy, spice-marinated Chicken 65 pieces, slow cooked on dum with aromatic herbs & traditional whole spices for a bold and flavorful experience.

Chicken Fry Piece Biryani

\$22.00

Aromatic basmati rice layered with spiced, roasted fried chicken pieces, infused with traditional spices and dum cooked for a bold, flavorful experience.



Chicken Green Chili (Pachi Mirchi) Biryani \$22.00

Aromatic long-grain basmati rice layered with chicken marinated in fresh pachi mirchi (green chilli) paste and whole spices, slow cooked on dum for a bold, spicy, and richly flavorful biryani.

Chicken Family Pack Biryani

\$65.00

A generous family-size portion of fragrant basmati rice layered with spiced chicken, slow cooked on dum — perfect for sharing



Mutton/Goat Biryani

\$23.00

Long-grain basmati rice layered with tender, slow-cooked Mutton/Goat and infused with traditional spices, carefully sealed and cooked on dum for deep, rich flavor

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Mutton/Goat Green Chili (Pachi Mirchi) Biryani \$24.00

A spicy and aromatic biryani made with fragrant basmati rice, tender Mutton/Goat, fresh green chillies, and traditional spices for a rich, fiery South Indian flavor.

Mutton/Goat Family Pack Biryani \$75.00

Large serving of aromatic basmati rice & tender Mutton/Goat, infused with traditional spices & dum cooked for a hearty, indulgent meal.

Prawn Biryani \$24.00

Aromatic basmati rice combined with succulent prawns, delicately spiced and dum cooked to create a flavorful & satisfying biryani.

Prawn Green Chili (Pachi Mirchi) Biryani \$25.00

A bold and flavorful biryani prepared with fragrant basmati rice, juicy prawns, fresh green chillies, and aromatic spices for a spicy South Indian delight.

Prawn Family Pack Biryani \$75.00

Family-size portion of flavorful basmati rice layered with juicy prawns & aromatic spices, slow cooked for a rich and satisfying taste.



DESSERTS

Kulfi (Mango,Pista,Mawa) \$4.50

Traditional Indian ice cream made with slow-reduced milk, available in rich mango, pistachio, or refreshing mawa flavors.

Gulab Jamun (1 Pieces) \$2.50

Soft, golden fried milk dumplings soaked in warm cardamom-infused sugar syrup.



EXTRAS

Plain Rice \$5.50

Steamed long-grain rice cooked light & fluffy, perfect with curries.

Jeera Rice \$6.50

Fragrant basmati rice gently tempered with Ghee & Cumin seeds.

Papadam (4 pcs) \$3.00

Crisp, golden papadums roasted to perfection.

Raitha \$3.00

Fresh yogurt blended with sliced onions, green chillies, & coriander

Chicken Gravy \$3.00

Flavorful chicken-based gravy served without meat pieces.

Chutney \$3.00



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DRINKS

Water (600ml)	\$1.00
Mango Lassi	\$6.00
Sweet Lassi	\$6.00
Salt Lassi	\$6.00
Tea	\$4.00
Masala Tea	\$5.00
Coffee	\$4.00
Pop - Top	\$3.00
Lemon - Lime Bitters	\$3.50
Ginger Ale	\$3.50
Coke	\$3.00
Coke (No Sugar)	\$3.00
Pepsi Max	\$3.00
Solo	\$3.00
Fanta	\$3.00
Thumps Up (330ml)	\$3.50
Limca (330ml)	\$3.50
Jal Jeera	\$3.50



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