



ADDA

THE HOTSPOT

FINE NORTH INDIAN RESTAURANT & BAR

Full Licensed BYO (Wine Only)

DINE IN MENU

(All Mains Comes with Complementary Rice)

STARTERS

Vegetable Samosa \$7.99
Flaky Pastry, filled with diced potatoes, peas and cumin seed, then fried golden brown, Vegan friendly, Two pieces per portion

Pakorاس \$6.99
Fresh Vegetables dipped in a spiced chick pea batter, served as an appetizer

Onion Bhaji \$6.99
Onion rings made of vegetables fried in batter with spices finished in hot oil. Three Onion Bhajis per portion

Paneer Aloo Tikki \$12.49
An Interesting mixture of potatoes, freshly made Indian cottage cheese, onions and fresh coriander made into patties and finished in hot oil. An absolute delight for vegetarians. Six pieces per portion

Paneer Pakoras \$12.49
Freshly made Indian cottage cheese layered with spinach, then lightly dipped in a spiced chick pea batter finished in hot oil. Six pieces per portion

Veg Hara Bhara Kebab \$12.99
Pan fried spiced patties made with a mix of spinach, green peas and potatoes

Paneer Tikka \$17.49
Freshly Made Indian Cottage cheese marinated in yoghurt and spices, skewered with green pepper, onions and roasted in the tandoor. Six pieces per portion

Potato Fries \$5.99
These are deep fried, very thin, salted slices of potato that are usually served at room temperature with side of tomato sauce

Aloo Chaat \$10.99
A tangy and spicy mix of potato cubes, diced cucumber, tomato and onion seasoned with cumin powder and chaat masala

Samosa Chaat \$10.99
Base of chopped up Samosas (Savory fried pastries filled with spicy potatoes and peas), and topped with chutney, yogurt and sev (thin fried potato bits)

Panipuri \$7.49
A ball shaped, hollow puri (deep fried crisp crepe), filled with a mixture of flavored water known as Imli pani (Tamarind), tamarind chutney, chili, chaat masala, potato, onion and chickpeas

Tandoori Mushrooms \$15.99
Mushroom Dipped in a spicy garlic and yoghurt marinade and cooked in the tandoor. Eight pieces per portion

Tandoori Prawns \$20.99
Marinated prawns cooked in the tandoor. Eight pieces per portion

Chooza Tikka \$17.49
Fillets of chicken marinated in yoghurt and spices overnight, then skewered and cooked in the tandoor. Five pieces per portion

Achaari Tikka \$17.49
Fillets of chicken marinated overnight in yoghurt, mustard, fenugreek and onion seeds, then cooked in the tandoor. Five pieces per portion

Tandoori Chicken Full (8Pcs) \$25.99

Tndoori Chicken Half (4Pcs) \$15.50

Fish Tikka \$17.99
Fillets fish marinated in yoghurt, mustard oil and spices, skewered and cooked in the tandoor. Six pieces per portion

Shish Kebab \$17.99
Marinated Chicken or Lamb prepared using a mixture of ginger, garlic, green chillies, white pepper and cooked in the tandoor. Five pieces per portion

Barra Kabab \$20.49
Lamb Chops, dipped in spicy marinade and cooked in the tandoor. Four pieces per portion

Tandoori Platter for two \$30.49
Consists of chooza tikka, malai tikka, shish kabab, barra kabab and tandoori chicken. Highly recommended by Adda The Hotspot

Mixed Platter for Two \$27.49
Consists of vegetable samosa, onion bhaji, shish kabab, barra kabab and tandoori chicken. Specially recommended by Adda The Hotspot

Vegetarian Platter for two \$22.49
Consists of vegetable samosa, pakoras, onion bhaji, paneer pakoras and paneer aloo tikki. A must have treat for all vegetarians.

MAIN (Non- Vegetarian)

Adda The Hotspot Signature Dish (Chicken or Lamb) \$24.99
Indulge yourself in this must try Dish. You will be amazed!!!

Lemon Honey Chicken \$22.99
Crispy, tender chicken with AMAZING honey lemon sauce

Coconut Broccoli Chicken \$21.99
Yellow curry powder, coconut milk, and a hint of lime all come together to bring you goodness so good to handle.

Butter Chicken \$20.99
A world famous Indian delicacy. Half cooked the tandoori way and finished they curry way, with crushed cashews, cream and spices.

Mango Chicken \$19.99
Succulent chicken cooked in the tandoor and finished in our mouthwatering fragrant mange sauce. Highly Recommended by Adda The Hotspot for Mango Lovers.

Chicken Korma \$20.99 **Lamb Korma** \$21.99
Prawn Korma \$22.99

Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Coconut rice is a real compliment with this dish.

Chicken Tikka Masala \$20.99 **Prawn Tikka Masala** \$22.99
An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices

Lamb Pasanda \$21.99
Diced lamb lightly sauteed with onions, garlic, ginger, coriander and tomatoes. Then cooked with spices, yoghurt and cream.

Chicken Dhansak \$21.49 **Lamb Dhansak** \$22.99
Dhansak is a Parsi delicacy. Diced lean lamb cooked with lentils and vegetables, in a sauce tempered with coriander seeds, cumin seeds, ginger, garlic and perfected with cooked pumpkin. Jeera rice is a real compliment with this dish.

Chicken Jhalfreeze \$21.99 **Lamb Jhalfreeze** \$22.99
Prawn Jhalfreeze \$23.99

Jhalfreeze was one of the supreme dishes created during the days of the British Raj. The word Jhal means hot and freeze means stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.

Chicken Malabari \$20.99 **Prawn Malabari** \$23.99
Fish Malabari \$22.99

A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices

Bengali Fish \$23.49
A popular East Indian fish dish. Cooked with ginger, garlic, onions, tomatoes and freshly ground spices

Kadai Chicken \$21.49 **Kadai Lamb** \$22.99
Kadai Prawns \$23.99

This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes really well with one of our flakey tandoori breads called as lachs parantha.

Muglai Chicken \$22.99
Roasted Chicken cooked on the bone with a cashew sauce and onion, tomato and ground spices. It goes really well with kashmiri pulao and garlic naan

Chicken Saagwala \$20.49 **Prawn Saagwala** \$22.99
Lamb Saagwala \$21.99

An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.

Bhuna Chicken \$20.99 **Bhuna Lamb** \$21.99
Boneless spring chicken cooked with ginger, garlic, fresh coriander, capsicum, onions and spices

Chicken Madras \$19.99 **Lamb Madras** \$21.49
Prawn Madras \$22.99

A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic and spices. Vegetable Pulao is a real compliment with this dish.

Chicken Vindaloo \$20.49 **Lamb Vindaloo** \$21.99
Prawn Vindaloo \$23.49

A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.

Chicken Rogan Josh \$20.99 **Lamb Rogan Josh** \$22.49

The master chefs of the Royal Mughal kitchens boasted about perfecting this dish. Lean lamb cooked with roasted and crushed spices.

Achaari Chicken \$21.49 **Achaari Lamb** \$22.99
Achaari Prawns \$23.49

Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavours, normally served hot.

Chicken Biryani \$21.99 **Lamb Biryani** \$23.49
Prawn Biryani \$25.49

Basmati rice cooked with chicken, lamb or prawns. Infused with fresh spices and garnished with fresh coriander. A delicious wholesome meal served with raita, mixed pickle and papadoms

Handi Goat Curry \$23.99

Adda The Hotspot signature red meat delicacies cooked on the bone with crushed whole coriander seeds, bay leaves, cinnamon, chopped onion, garlic, ginger, tomatoes and finished with a little yoghurt, garam masala, and red chillies.

Chicken Chettinad \$22.49
A speciality of Tamil Nadu, Chicken on the bone is cooked with red chilli, garlic, aniseed, cumin seeds, black pepper, cloves, cinnamon, turmeric, tomato, onion and coconut.

MAIN (Vegetarian)

Adda The Hotspot Signature Vegetarian Dish \$20.99

Indulge yourself in this must try Dish. Highly recommended for all vegetarian lovers!!!

Bombay Aloo \$14.99
Diced potatoes cooked with cumin seeds and spices. This is a dry dish.

Aloo Gobi \$17.29
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices

Aloo Saag \$17.29
Potatoes cooked with spinach and spices.

Aloo Baingan \$17.99
Sauted eggplant and potato cooked with ginger, garlic, onions and tomatoes finished with freshly ground spices.

Aloo Mattar \$16.99
Potatoes and peas cooked with tomatoes and ground spices.



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Mixed Vegetables Curry

Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.

Navratan Korma

Korma is a dish originating in the Indian subcontinent, consisting of vegetables braised with yogurt(dahi), cream and spices to produce a thick sauce.

Malai Kofta

Freshly made Indian cottage cheese, potatoes and spices mixed together and then finished in hot oil and served with a creamy gravy made of crushed cashews and spices.

Daal Makhani

Black lentils and kidney beans cooked with ghee and spices.

Tarka Daal

Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.

Chickpeas Curry

Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.

Mattar Paneer

Peas and home made Indian cottage cheese cooked with tomatoes, spices and herbs.

Palak Paneer

Cubes of freshly made Indian cottage cheese cooked with spinach and spices.

Shahi Paneer

Home made Indian cottage cheese cut in cubes and cooked with cream, tomatoes and crushed almonds.

Butter Paneer

Freshly made cottafe cheese cooked with crushed cashews, cream and spices

Paneer Shimla Mirch

Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices.

Paneer Tikka Masala

Freshly made cottage cheese cooked in a secret recipe of yoghurt, cream and blend of aromatic spices.

Kadai Paneer

Freshly made cottage cheese coked with crushed tomatoes, capsicum, onions, cream and fresh coriander.

Kadai Mushroom

Mushrooms cooked with crushed tomatoes, capsicums, onions, cream and fresh coriander.

Mushroom Mattar

Mushrooms and green peas cooked with garlic, cream and spices.

Vegetable Biryani

Basmati rice cooked with mixed seasonal vegetables. Infused with freshly ground spices and garnished with coriander.

Punjabi Bhindi Masala

A healthy dish made of Okra, spices, onions &tomatoes. This semi dry curry made with okra goes really well with basmati rice and tandoori roti.

Butter Sauce Only

INDO CHINESE

Chilli Chicken (dry/gravy)

Boneless Chicken pieces cooked with big chunks of green capsicum, onion, chopped garlic, soy sauce and vinegar

Chilli Paneer (dry/gravy)

Cubes of freshly made fried crispy cottage cheese (Paneer) tossed in a spicy sauce made by soy sauce, vinegar, chilli sauce

Chicken 65 (dry/gravy)

Spicy, deep fried chicken dish attributed to red chillies, usually served with onion and lemon garnish

Chicken Manchurian (dry/gravy)

Fried chicken balls cooked in a spicy sauce batter and served with steamed rice

Mix vegetables manchurian (dry/garvy)

Dish made with wisps of vegetables formed into dumplings and dunked into a sauce taht explodes with hot, sweet, sour and salty flavour.

Chicken Noodles/Schezuan

Egg noodles sautéed with choiken, capsicum, vinegar, soya sauce and pepper

Prawn Noodles

Noodles sautéed with prawns, chillies, vinegar and soy sauce.

Vegetables Noodles

Noodles sautéed with garlic, onion, capsiscum, carrots, vinegar and soy sauce.

RICE

Basmati Rice

Plain, steamed basmati rice

Coconut Rice

Basmati rice cooked with coconut milk

Jeera Rice

Basmati rice cooked with cumin seeds

Kashmiri Pulao

Basmati rice mixed with cashews, almonds, sultanas and dasiccated coconut

Peas Pulao

Basmati rice cooked with sauteed peas, onions and spices

Mixed Vegetable Pulao

Basmati rice cooked with fresh seasonal vegetable and spices

Chicken Pulao

Basmati ricc cooked with tender boneless chicken, peas, onions and spices

\$17.29

\$17.99

\$18.99

\$17.99

\$15.49

\$16.99

\$18.99

\$18.99

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\$20.49

\$18.49

\$15.99

\$19.99

\$20.99

\$20.99

\$18.99

\$17.99

\$19.99

\$21.99

\$17.99

\$4.49

\$6.99

\$6.49

\$7.49

\$6.99

\$7.79

\$13.99

BREADS

Naan

Leavened bread made of refined flour baked in the tandoor.

Butter Naan

Leavened bread made of refined flour baked in the tandoor with the finishing of clarified butter on top.

Garlic Naan

Leavened bread sprinkled with crushed garlic, baked in the tandoor.

Butter Garlic Naan

Leavened bread sprinkled with crushed garlic, baked in the tandoor with clarified butter on top.

Paneer Kulcha

Naan stuffed with freshly made indian cottage cheese and spices.

Paneer and Garlic Kulcha

Naan sprinkled with crushed garlic, stuffed with freshly made indian cottage cheese and spices

Cheese Naan

Naan stuffed with cheese and spices

Cheese and Garlic Naan

Naan sprinkled with crushed garlic, stuffed with cheese and spices

Cheese and Chilli Naan

Leavened bread with a stuffing of cheese, sprinkled with chopped chillies and baked in the tandoor

Tandoori Roti

Unleavened wholemeal flour bread baked in the tandoor

Butter Roti

Unleavened whlemeal wheat flour bread baked in the tandoor with clarified butter on top.

Lacha Parantha

Unleavened wholemeal flour bread layered with lashings of ghee. Baked in the tandoor

Vegetable Kulcha

Naan stuffed with fresh seasoned vegetables and spices

Kashmiri Naan

Naan stuffed with nuts and sultanas inside.

Chicken Naan

Naan with a stuffing of mildly spiced chicken.

Keema Naan

Naan with a stuffing of mildly spice lamb mince.

Onion Kulcha

Naan with a stuffing of onions and spices

SIDES

Masala Poppadum

Popadum stuffed with diced tomatoes, cucumber, onions with the garnish of fresh coriander spiced with chaat masala and lemon juice

Poppadum

per piece \$0.99

Raita

Yoghurt mixed with cucumber and ground spices

Mint Chutney

Yoghurt mixed with mint, green chillies and spices

Kechumber

Diced onions, tomatoes, cucumber, coriander, with a touch of lemon juice and spices

Banana and Coconut

Sliced bananas sprinkled with desiccated coconut

Chilli Chutney

Try at your own risk!

Side Dish Platter

Raita, Mint, Kechumber, banana and coconut, Chilli Chutney, and mango chutney served with six poppadums.

Mixed vegetable Pickle

Mango Chutney

Plain Yoghurt

Tamarine Chutney

A sweet but tangy sauce, a perfect match for our vegetarian starters

Onion Salad

Green Salad

DESSERTS

Adda The Hotspot Special Mango Ice Cream

Icecreams

French Vanilla, Choocolate Sundae

Gulab Jamun (2 Pcs)

Creamed milk dumplings within a sweey syrup flavoured with green cardamons. Served warm.

Rasgulla (2 Pcs)

Indian syrupy dessert made from ball-shaped dumplings of chhena (an Indian cottage cheese) and semolina dough, cooked in light syrup made of sugar.