DHAMAKA

Restaurant & Bar

Signature Cooking Note: Every dish at Dhamaka is lovingly crafted in **100% pure desi ghee,** bringing you a rich, aromatic, and truly authentic taste of tradition in every bite.

Allergy Notice: Please inform our staff of any allergies. While we take care, our food may contain traces of nuts, dairy, gluten, soy, eggs, seafood, and sesame due to shared kitchen preparation.



HOUSE SPECIAL SOUP — $12.90
Ask staff for today's special Soup

PAPAD BASKET — $6.90
Crispy papads served as a light, crunchy snack.

CHAAT



PALAK PATTA CHAAT NF/GF — $16.90
Crispy spinach, yoghurt, chutneys & House blend spices.

DAHI BHALLA NF/GF — $16.90
Soft lentil dumplings topped with yoghurt, chutneys, potatoes, onions, papdi & house blend spices.

SAMOSA (2PCS) NF — $9.90
SAMOSA CHAAT TOKRI — $17.90
Crispy samosa topped with yoghurt, chutneys & spices.

PAPDI CHAAT NF — $15.90
Crispy papdi topped with yoghurt, chutneys, potatoes, onions house masala.

ALOO TIKKI CHAAT NF — $16.90
Potato patties flavored with spices, served with chutney and sweet yogurt.

DAHI WALE GOLGAPPE NF — $16.90
Crispy golgappe filled with creamy yoghurt, chutneys, potatoes onions & house masala.

** GF - GLUTEN FREE, NF - NUT FREE

VEG STARTERS

MALAI PANEER TIKKA GF — $19.90
Panner marinated creamy cashew and yogurt grilled with capsicum onion spices

MIX BHAJI NF/GF — $9.90
Crispy onion and spinach fritters in a seasoned chickpea flour batter.

CLASSIC TANDOORI CHAAP NF — $18.90
Marinated soya sticks grilled with spices, served with chutney.

MALAI TANDOORI CHAAP — $18.90
Creamy yogurt-marinated chaap roasted in tandoor with spices.

DHAMAKA CHAAP PLATTER — $28.90
A tasty mix of our best chaap varieties – tandoori, and Malai – Both grilled with rich spices and served hot with chutney.



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NON-VEG STARTERS



DILLI DARBAR CHICKEN TIKKA NF/GF — $21.90
Tender chicken marinated in aromatic spices and yogurt, cooked in the tandoor.

NAWABI TANDOORI CHICKEN NF/GF — $19.90 HALF / $28.90 FULL
Whole chicken marinated in hung curd, garlic and kashmiri chilli, slow-roasted in the tandoor.

MALAI CHICKEN TIKKA GF — $21.90
Tender chicken tikka marinated in yogurt, cashew cream and white pepper, cooked in the tandoor.

TANDOORI LAMB CUTLET NF/GF — $29.90
Tender lamb cutlets marinated in aromatic spices & yoghurt, grilled to perfection in the tandoor.

LAMB SEEKH KEBAB NF/GF — $ 21.90
Lamb mince flavoured with Spice, skewered and tandoor grilled.

LAHORI FISH PAKORA NF/GF — $22.90
Crispy barramundi fillets in a spiced gram-flour batter.

TANDOORI PLATTER GF — $37.90
A tempting trio of Dilli Darbar, Nawabi Chicken and Malai Chicken Tikka, freshly cooked in the tandoor.

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DHAMAKA ASIAN AFFAIR

VEG MANCHURIAN (DRY/GRAVY) NF — $19.90
Mix vegetable balls tossed in soy, garlic, ginger, hot sauce.

CHILLI PANEER (DRY/GRAVY) NF/GF — $19.90
Soft paneer cubes coated in fiery Indo-Chinese flavours.

HONEY CHILLI POTATO NF/GF — $19.90
Crispy potato tossed in honey, chilli, and aromatic asian spices.

VEG FRIED RICE NF/GF — $21.90
Stir-fried rice with mixed vegetables, spring onion, soy seasoning.

CHICKEN FRIED RICE NF/GF — $22.90
Stir-fried with onions, capsicum, spring onions, chinese sauces

CHILLI CHICKEN NF/GF — $19.90
Juicy chicken bites coated in fiery Indo- Chinese flavours.

DHAMAKA FIRE MOMO (6PCS) NF — $19.90
Chicken / Veg (Brisbane's Spicest Momo)
Spicy, crispy momo tossed in a fiery house-made sauce, packed with bold flavours.

MAKHNI MOMO (6PCS) NF — $19.90
Chicken / Veg
Momo tossed in Dhamaka special butter sauce.

CHILLI MOMO (6PCS) NF — $19.90
Chicken / Veg
Juicy momo wok-tossed in a hot and tangy chilli sauce.



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MAIN COURSE

VEGETARIAN DELIGHTS

MIX VEG HANDI NF/GF — $23.90
Mix Vegetables cooked in
onion-tomato gravy with spices.

DAL TADKA NF/GF — $23.90
Mix lentils cooked with traditional style.

DAL MAKHANI NF/GF — $24.90
Slow-cooked black lentils with
cream, tomatoes, and mild spices.

DESI DAL FRY NF/GF — $23.90
Mix dal cooked with desi style
tadka served with green coriander and ginger.

MATTAR METHI MALAI GF — $24.90
Green peas and fenugreek leaves in rich
creamy cashew-based gravy.

MALAI KOFTA GF — $24.90
Golden kofta balls served in smooth,
flavourful malai gravy.

SOYA CHAAP MASALA NF — $24.90
Soft chaap chunks absorbing thick, luscious
masala goodness.

BHINDI MASALA NF/GF — $23.90
Fried bhindi tossed with onions and
aromatic Indian spices - a simple homestyle
favourite bursting with flavour.

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PANEER SPECIALTIES

PANEER TIKKA MASALA NF/GF — $25.90
Paneer pieces cooked in tomato tikka masala gravy, capsicum, onion.

BUTTER PANEER MASALA /BUTTER PANEER NF/GF — $25.90
Creamy buttery tomato gravy with paneer cubes, mildly spiced and rich in flavour.

SHAHI PANEER GF — $25.90
Paneer cooked in royal cashew-cream gravy with a touch of sweetness.

PANEER METHI MALAI GF — $25.90
Paneer cooked in a creamy fenugreek-flavoured gravy.

PANEER LABABDAR GF — $25.90
Paneer simmered in spicy tomato and onion gravy

PANEER LEMON HARA DHANIYA GF — $25.90
Paneer cooked with Cashew onion gravy with Lemon zest and fresh coriander.

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CHEF'S SIGNATURE DISHES

PINEAPPLE MALABAR CURRY GF — $27.90
Sweet & tangy pineapple cooked in a
creamy coconut curry with delicate Malabar spices.

CHEF'S SPECIAL
LAAL MAAS NF/GF — $29.90
Traditional Rajasthani
goat curry cooked with aromatic spices.

LEMON PEPPER CHICKEN GF — $27.90
Tender chicken cooked with onion,
lemon, black pepper, Yoghurt and finished
with fresh Yogurt.

PANEER DHAMAKA GF — $27.90
Paneer cubes cooked with onion,
coriander, spicy green chilli, zesty
lemon and finished with almonds and cream.

(Brisbane's Spiciest)
CHICKEN BAROOD NF/GF — $27.90
Tender chicken cooked with fiery Bhut
Jolokia Chillies onions and tomato gravy.

LAMB CUTLET CURRY GF — $35.90
Lamb cutlets served on Mughlai
gravy cooked with onions, almonds, cream



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DHAMAKA CHEF'S SPECIAL

CHICKEN KARAHI NF/GF

$30.00 HALF
$55.00 FULL

Tender chicken cooked with tomatoes, onion, ginger and green chillies in a traditional karahi - bold fresh, and full of classic flavour.

GOAT KARAHI NF/GF

$32.00 HALF
$60.00 FULL

Tender Goat cooked with tomatoes, onion, ginger and green chillies in a traditional karahi - bold fresh, and full of classic flavour.

PANEER KARAHI NF/GF

$27.00 HALF
$48.00 FULL

Soft paneer cooked with tomatoes, onion capsicum, ginger, and fresh spices in a traditional karahi, delivering rich flavour.



GOAT CURRY

PUNJABI GOAT NF/GF

$28.90

Tender, spiced, slow-cooked traditional goat curry.

GOAT HANDI GOSHT GF

$28.90

Slow cooked ghost with onion curry leaves coconut cream finished with ginger and coriander

GOAT KORMA GF

$28.90

Creamy nut-based gravy with mild spices.

GOAT VINDALOO NF/GF

$28.90

Slow-cooked goat absorbing intense, spicy- sour vindaloo flavours.

GOAT ROGAN JOSH NF/GF

$28.90

Yogurt-based gravy with Kashmiri spices.

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CHICKEN CURRY



(DHAMAKA SPECIAL)

BUTTER CHICKEN NF/GF — $26.90
No Description needed our's is the best.

DESI CHICKEN NF/GF — $26.90
Home style chicken curry cooked with mustard oil onion tomato and fresh coriander

CHICKEN KORMA GF — $25.90
Boneless chicken simmered in a smooth cashew gravy with mild spices.

CHICKEN METHI MALAI GF — $26.90
Tender chicken in a creamy fenugreek leaves with a gentle spice flavour.

LAHORI HANDI CHICKEN GF — $26.90
Cooked chicken in a rich onion-tomato gravy with Lahori spices.

KERALA CHICKEN CURRY GF — $25.90
Tender chicken simmered in a fragrant coconut-based curry with aromatic Kerala spices.

CHICKEN BALTI NF/GF — $26.90
Tender chicken cooked with onions, tomatoes and capsicum, finished with fresh ginger.

CHICKEN TIKKA MASALA — $25.90
Tender chicken tikka blended with with aromatic, velvety masala curry.

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SEAFOOD DELIGHTS

FISH MASALA GF — $27.90
Barramundi simmered in onion-tomato gravy with aromatic coastal spices.

FISH PASANDA GF — $28.90
Tender barramundi cooked in a rich, creamy sauce with aromatic spices and a subtle nutty finish.

BIRYANI & RICE

CHICKEN 65 BIRYANI NF/GF — $24.90

CHICKEN BIRYANI NF/GF — $23.90

GOAT BIRYANI NF/GF — $25.90

VEG BIRYANI NF/GF — $22.90

JEERA RICE — $6.90
Basmati rice, Cumin, ghee, salt.

SAFFRON RICE — $7.90
Basmati rice, saffron strands, ghee, aroma.

BASMATI RICE — $4.90
Steamed Basmati Rice, soft and fluffy.

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NAAN & BREADS

PLAIN NAAN	$6.50
BUTTER NAAN	$6.50
GARLIC NAAN	$6.90
CHEESE AND SPINACH NAAN	$7.90
CHEESE NAAN	$7.90
CHEESE & GARLIC NAAN	$7.90
CHILLI & CHEESE NAAN	$7.90
KEEMA NAAN	$7.90
CHILLI NAAN	$6.50
TANDOORI ROTI	$6.50
MISSI ROTI	$6.90



NOTE : EXTRAS $1 EACH

SALAD

GREEN SALAD	$7.90
ONION SALAD	$5.90

RAITA

MIX RAITA	$5.90
PLAIN YOGURT	$4.90

EXTRAS

MINT SAUCE	$2.90
TAMARIND SAUCE	$2.90
MIXED PICKLE	$2.90

DHAMAKA KIDS MEAL

YUMMY FUN MADE JUST FOR LITTLE FOOD HEROES

VEG KIDS MEAL - "LITTLE DINO MEAL

A SUPER TASTY MEAL FOR OUR LITTLE DINO EXPLORERS!

Crispy Papad, kids juice, rice and
curry bowl (choose from Dal Makhani or paneer butter)

$14.90

NON-VEG KIDS MEAL - "TINY TIGER FEAST

A ROAR-SOME MEAL FOR BRAVE LITTLE TIGERS!

Crispy papad, kids juice, rice and
butter chicken

$14.90

KIDS CHICKEN NUGGETS MEAL

Kids all time favourite Nuggets, chips, juice

$14.90

BOWL OF CHIPS

$8.90

All menu items are subject to availability, as
we freshly prepare our dishes every day .