

Please note, all the dishes on our menu are freshly made when you order, so please be prepared for some to take a little more time. Rest assured, the wait will be well worth it!

APPETISERS

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| POPPADUMS PLAIN OR MASALA Traditional serving of freshly prepared poppadums | 0.95 |
| CHUTNEY Mango chutney, Mint sauce & Tamarind chutney | 0.90 |
| CHICKEN OR LAMB TIKKA Succulent pieces of Chicken/Lamb marinated with fresh aromatic spices and cooked in a clay tandoori oven | 4.85 |
| PRAWN COCKTAIL | 3.85 |
| TANDOORI CHICKEN (1 pcs) Quarter spring Chicken marinated and cooked in a tandoor. | 4.85 |
| KEBAB (2 pcs) Traditional skewers of minced Lamb flavored with fresh herbs and spices | 4.45 |
| CHICKEN CHAAT PUREE Medium spices Chicken wrapped in a lightly fried puree bread | 5.45 |
| TANDOORI MIXED STARTER Assorted Chicken/Lamb Tikka pieces with Sheekh Kebab | 6.45 |
| KING PRAWN PUREE Lightly spiced King Prawns served in a deep fried crispy puree bread | 6.45 |
| PRAWN PUREE same as above | 5.75 |
| SAMOSA (2 pcs) Triangular deep fried patties filled with vegetables or lamb mince | 3.95 |
| ONION BHAJEE (2 pcs) Deep fried onions & herbs coated in gram flour batter and deep fried | 3.75 |
| PANEER TIKKA Indian home made cheese marinated with herbs & spices and cooked in a clay oven | 4.95 |
| SALMON TIKKA Tender pieces of Salmon cooked in a clay oven marinated in home made spices | 5.75 |

TANDOORI SIZZLER

Complimented with mint yoghurt & fresh salad

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| CHICKEN OR LAMB TIKKA | 7.75/7.95 |
| TANDOORI CHICKEN (Half 2pcs) A traditional style char-grilled marinated chicken | 7.95 |
| TANDOORI MIX GRILL Assortment of Chicken Tikka, Lamb Tikka Tandoori Chicken, Kebab, King Prawn marinated in traditional spices. | 12.45 |
| SALMON TIKKA Tender pieces of Salmon cooked in a clay oven marinated in home made spices | 9.25 |
| CHINGRI SPECIAL (size may vary) King Prawns cooked in a clay oven and pan fried with onions & peppers with a hint of lemon juice | 10.95 |
| SHASHLICK MASALA Tikka Chicken or Lamb cooked in a tandoor with onions and peppers a dry dish topped with Masala sauce | 10.25 |
| CHICKEN OR LAMB SHASHLICK | 8.75/8.95 |
| PONEER SHASHLICK With Indian home made cheese | 8.95 |

TRADITIONAL CURRIES

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| CHICKEN OR LAMB | 7.75/8.25 |
| CHICKEN TIKKA OR LAMB | 8.75/9.25 |
| KING PRAWN | 11.95 |
| VEGETABLE | 6.95 |
| KORMA Slow cooked in smooth creamy gravy flavoured with cardamoms | |
| CURRY, MADRAS OR VINDALOO Classic Indian dish cooked in spicy gravy | |
| DUPIAZA Medium spice cooked with chopped onions with coriander & fresh tomato | |
| ROGAN JOSH Its name from the rich red appearance, which is garnished with fresh tomatoes & paprika | |
| BHUNA Medium dry dish infused with onions and tomato | |
| SAAG Garlic flavoured spinach curry spiked with fenugreek | |
| KASHMIR Aromatic almond and coconut mild creamy sauce cooked with a selection of fresh fruit | |
| DHANSAK Persian dish cooked in a hot sweet & sour sauce with yellow lentils | |
| PATHIA Sweet & sour dish persian dish, slightly hot | |

CHEF'S SIGNATURE DISHES

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| SHORSHA CHINGRI (Medium) King Prawns marinated and cooked in a clay oven with Mustard & herb sauce | 13.95 |
| MACHLI KA BHUNA (Medium) Spiced Salmon lightly fried in garlic, cooked in ground spices fresh herbs & onions. Served in a medium dry sauce | 12.45 |
| PANEER WALA (Medium) Tikka Meat cooked in a Bhuna style dish with added indian cottage cheese, herbs and spices topped with cheddar cheese | 10.25 |
| MODU KASH MURGH (Mild) Tikka Chicken cooked in a Creamy sauce topped with broken cashew nuts & honey | 10.25 |
| SHATKORA (Medium) Tender pieces of Chicken infused in a tangy flavorsome bengali lime, medium spiced served in a moist sauce | 10.25 |
| NAGA SPECIAL (Hot) Slices of Chicken/Lamb Tikka cooked in a hot and spicy naga pickled sauce, garnished with fresh coriander | 10.25 |
| CHINGRI KA BAHAAAR (Mild) King Prawns cooked in very mild chef's special bahaar sauce with added sweet mango chutney and cream, garnished with mango slices | 13.95 |
| RAILWAY LAMB (Medium) Lamb and baby potatoes cooked with coconut, curry leaves and fresh herbs. Served with spinach. An Anglo-Indian speciality, developed when the British were laying railway tracks in India. | 12.95 |
| DUM GOST (Hot) Lamb off the bone, cooked in Handi oven over a slow fire with yoghurt, sun dried red chillies, rich spices and fresh herbs. A very spicy dish. | 10.25 |
| MIRCH MURGH MASALA (Hot) Succulent tikkas of chicken grilled in the tandoor and then braised in a peppery fenugreek masala. (King Prawn £13.95) | 10.45 |
| KOH E AVADH (Medium to hot) Moghul cuisine. Speciality of cubed lamb in a velvety ginger garlic, laced brown onion gravy fragranced with mace, green cardamom and kewda water. Rich in taste and rich in tradition. | 10.75 |

OLD FAVOURITES

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| CHICKEN TIKKA OR LAMB | 9.45/9.95 |
| KING PRAWN | 12.95 |
| VEGETABLE | 7.95 |
| TIKKA MASSALA Delicately flavored in a rich creamy mild massala sauce | |
| JALFREZI Spicy hot dish prepared and garnished with fresh onions, peppers, tomatoes and fresh green chilies | |
| BUTTER CHICKEN Cooked in a rich mild buttery sauce | |
| KORAI Cooked with fresh onions, peppers & herbs served in a hot korai dish | |
| ACHARI LIME Cooked in a rich spicy lime pickle & herb sauce fairly dry medium to hot | |
| GARLIC CHILLI MASSALA South Indian dish cooked with fresh garlic, chilli sauce | |
| BALTI Well known dish from the Midlands medium to hot cooked with aubergines, peeled tomatoes, fresh herbs with a hint of chef's own special blend of spices. Exciting taste and aromatic flavours. | |
| PASSANDA A smooth mild creamy dish with added pistachio nuts | |

BIRYANI DISHES

Biryani made from basmati rice and served with vegetable curry.

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| CHICKEN OR LAMB | 8.95/9.45 |
| CHICKEN OR LAMB TIKKA | 9.95/10.45 |
| KING PRAWN | 11.75 |

VEGETABLE DISHES

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| MAIN COURSE | 5.95 |
| SIDE DISH | 4.45 |
| BHINDI BHAJEE Okra cooked with onions and spices | |
| CHANNA MASALA Chick Peas cooked with fresh ginger & spices | |
| BOMBAY ALOO Potatoes cooked with fresh spices & herbs | |
| MUSHROOM BHAJEE Fresh Mushrooms cooked with special herbs and spices | |
| TARKA DHAL Lentils cooked with fresh herbs and spices | |
| BROCCOLI BHAJEE Fresh Broccoli stir fried with tomatoes, onions & mixed with fresh herbs | |
| PALAK PANEER Indian cottage cheese cooked with spinach and fresh herbs hint of cream. | |
| SAAG ALOO Spinach with potatoes cooked with fresh herbs and spices | |
| ALOO GOBI Cauliflower and potatoes pan fried in special spices and herbs | |
| GARLIC MUSHROOM Fresh herbs and spices & tempered with garlic | |
| VEGETABLE BHAJEE Dry assorted vegetables cooked with moist sauce | |
| SAAG BHAJEE With spinach | |
| CHANA SAAG BHAJEE With chickpeas & spinach | |
| PINDY CHOLY potato & chickpeas with hints of lime pickle & spices. | |

RICE

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| STEAMED RICE | 3.25 |
| BASMATI PILAU RICE | 3.45 |
| MUSHROOM RICE | 3.95 |
| SPECIAL FRIED RICE Rice cooked with egg & peas lightly spiced | 3.95 |
| COCONUT RICE | 3.95 |
| VEGETABLE RICE | 3.95 |
| KEEMA RICE Lightly spiced lamb mince fried with rice | 4.45 |

BREADS

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| NAAN BREAD | 3.25 |
| KEEMA NAAN Bread stuffed with spiced lamb mince | 3.95 |
| GARLIC NAAN Bread layered with fresh garlic paste | 3.95 |
| PESHWARI NAAN Pistachio, coconut and raisins filled in a naan bread | 3.95 |
| CHILLI HONEY NAN | 4.25 |
| ROTI Crispy bread made in the tandoor | 3.25 |
| CHEESE NAAN | 4.25 |
| CHAPATTI Flat soft bread of northern india | 1.85 |
| PARATHA Crispy layered bread fried lightly in butter | 3.45 |
| CHIPS SPICY OR PLAIN | 3.45/3.25 |


PINK PAPRIKA
 INDIAN KITCHEN