

CONDIMENTS TO COMPLIMENT

POPPADUMS PLAIN OR MASALA

Traditional serving of freshly prepared poppadum's

CHUTNEY TRAY (Per Person)

served with spiced onions, mango chutney, mint sauce & tamarind chutney

APPETISERS Complimented with yoghurt dip

01. CHICKEN TIKKA **D**
Succulent pieces of Chicken marinated with fresh aromatic spices and cooked in a clay tandoori oven
02. MEAT TIKKA same as above **D**
03. PRAWN COCKTAIL **D**
04. TANDOORI CHICKEN **D**
Quarter spring Chicken marinated and cooked in a tandoor.
05. KEBAB (2 pcs) **E**
Traditional skewers of minced Lamb flavored with fresh herbs and spices
06. CHICKEN CHAAT PUREE **G D**
Medium spices Chicken wrapped in a lightly fried puree bread
07. MIXED TIKKA PLATTER **D**
Assorted Chicken/Lamb Tikka pieces with Sheekh Kebab
08. KING PRAWN PUREE **G D**
Lightly spiced King Prawns served in a deep fried crispy puree bread
09. PRAWN PUREE same as above **G D**
10. SAMOSA (2 pcs) **G**
Triangular deep fried patties filled with vegetables or lamb mince
11. ONION BHAJEE (2 pcs) **E**
Deep fried onions & herbs coated in gram flour batter and deep fried
12. VEGETABLE PUREE **G D**
Lightly spiced dry vegetables wrapped in a puree bread
14. SALMON TIKKA **D**
15. TANDOORI CHINGRI (size many vary) **D**
King Prawns marinated, delicately flavored with yoghurt and massala sauce & cooked in a clay oven
16. PANKASH PAKORA **E**
Bengali fish delicately spiced & lightly flavored, dipped in home made butter & fried until golden brown
17. CHICKEN PAKORA same as above **E D**

Key:

Dairy **D** Vegan **V** Nuts **N** Gluten **G** Egg **E**

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TANDOORI SIZZLER

Complimented with mint yoghurt & fresh salad

18. CHICKEN TIKKA 
19. LAMB TIKKA 
20. TANDOORI CHICKEN (Half 2pcs) 
A traditional style char-grilled marinated chicken
21. PAPRIKA MIX PLATTER 
Assortment of Tandoori Mix Grill's marinated in traditional spices
22. SALMON TIKKA 
Tender pieces of Salmon cooked in a clay oven marinated in home made spices
23. CHINGRI SPECIAL  (size many vary)
King Prawns cooked in a clay oven and pan fried with onions & peppers with a hint of lemon juice
24. SHASHLICK MASALA 
Tikka Chicken or Lamb cooked in a tandoor with onions and peppers a dry dish topped with Masala sauce
25. CHICKEN SHASHLICK 
26. PONEER SHASHLICK 
With Indian home made cheese

Allergy Advice

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Dairy  Vegan  Nuts  Gluten  Egg 

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TRADITIONAL CURRIES

CHICKEN

LAMB

CHICKEN TIKKA

LAMB TIKKA

KING PRAWN

VEGETABLE

28. **KORMA** 
Slow cooked in smooth creamy gravy flavoured with cardamoms
29. **CURRY, MADRAS OR VINDALOO**
Classic Indian dish cooked in spicy gravy
30. **DUPIAZA**
Medium spice cooked with chopped onions with coriander & fresh tomato
31. **ROGAN JOSH**
Its name from the rich red appearance, which is garnished with fresh tomatoes & paprika
32. **BHUNA**
Medium dry dish infused with onions and tomato
33. **SAAG**
Garlic flavoured spinach curry spiked with fenugreek
34. **KASHMIR** 
Aromatic almond and coconut mild creamy sauce cooked with a selection of fresh fruit
35. **DHANSAK**
Persian dish cooked in a hot sweet and sour sauce with yellow lentils
36. **PATHIA**
Sweet & sour dish persian dish, slightly hot







OLD FAVOURITES

CHICKEN TIKKA

LAMB

KING PRAWN

VEGETABLE

37. **TIKKA MASSALA** 
Delicately flavored in a rich creamy mild massala sauce
38. **JALFREZI**
Spicy hot dish prepared and garnished with fresh onions, peppers, tomatoes and fresh green chillies
39. **BUTTER CHICKEN** 
Cooked in a rich mild buttery sauce
40. **KORAI**
Cooked with fresh onions, peppers & herbs served in a hot korai dish
41. **ACHARI LIME**
Cooked in a rich spicy lime pickle & herb sauce fairly dry medium to hot
42. **GARLIC CHILLI MASSALA** 
South Indian dish cooked with fresh garlic, chilli sauce
43. **BALTI** 
Well known dish from the Midlands medium to hot cooked with aubergine's, peeled tomatoes, fresh herbs with a hint of chef's own special blend of spices. Exciting taste and aromatic flavours.
44. **PASSANDA**  
A smooth mild creamy dish with added pistachio nuts

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CHEF'S SIGNATURE DISHES

45. **SHORSHA CHINGRI** **D**
King Prawns marinated and cooked in a clay oven with Mustard & herb sauce
46. **MACHLI KA BHUNA** **D**
Spiced Salmon lightly fried in garlic, cooked in ground spices fresh herbs & onions.
Served in a medium dry sauce
47. **PANEER WALA** **D**
Tikka Meat cooked in a Bhuna style dish with added indian cottage cheese, herbs and spices topped with cheddar cheese (Med)
48. **MODU KASH MURGH** **D****V**
Tikka Chicken cooked in a Creamy sauce topped with broken cashew nuts & honey
49. **HARIYALI** **D**
Tikka Chicken or Meat prepared in a mild Almond sauce with mint
50. **SHATKORA** **D**
Tender pieces of Chicken infused in a tangy flavorsome bengali lime, medium spiced served in a moist sauce
51. **NAGA SPECIAL** **D**
Slices of Chicken/Lamb Tikka cooked in a hot and spicy naga pickled sauce, garnished with fresh coriander
52. **CHINGRI KA BHAAR** **D**
King Prawns cooked in very mild chef's special bhaar sauce with added sweet mango chutney and cream, garnished with mango slices
54. **RAILWAY LAMB**
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.
55. **DUM GOST** **D**
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.
56. **MURGH BEMISAL** **V**
A unique Dish of smooth spicy tikka of chicken where the smoothness of the buttery tomato sauce is followed by the spicy flavour of brown onion. A smooth, silky dish bursting with aroma.
(KING PRAWN £14.95)
57. **DHABA MURGH** **V**
An exquisite dish from the Punjab, chicken braised in a spicy masala of garlic, ginger, onions, tomatoes and capsicum with a light coating of crushed coriander.
58. **MIRCH MURGH MASALA**
Succulent tikkas of chicken grilled in the tandoor and then braised in a peppery fenugreek masala.
(KING PRAWN £14.95)
59. **KOH E AVADH**
Moghul cuisine. Speciality of cubed lamb in a velvety ginger garlic, laced brown onion gravy fragrant with mace, green cardamom and kewda water. Rich in taste and rich in tradition.

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BIRYANI DISHES

Biryani made from basmati rice and served with vegetable curry.

- 60. CHICKEN OR LAMB **D**
- 61. TIKKA CHICKEN OR LAMB **D**
- 62. KING PRAWN **D**
- 64. VEGATABLE **D**
- 65. FUSION BIRYANI **D**
A special dish mixed with pieces of lamb, chicken, prawn & mushroom

VEGETABLE DISHES

MAIN COURSE

SIDE DISH

- 66. BHINDI BHAJEE **V**
Okra cooked with onions and spices
- 67. CHANNA MASALA **V**
Chick Peas cooked with fresh ginger & spices
- 68. BOMBAY ALOO **V**
Potatoes cooked with fresh spices & herbs
- 69. MUSHROOM BHAJEE **V**
Fresh Mushrooms cooked with special herbs and spices
- 70. TARKA DHAL **V**
Lentils cooked with fresh herbs and spices
- 71. BROCCOLI BHAJEE **V**
Fresh Broccoli stir fried with tomatoes, onions & mixed with fresh herbs
- 72. PALAK PANEER **D**
Indian cottage cheese cooked with spinach and fresh herbs hint of cream.
- 73. SAAG ALOO **V**
Spinach with potatoes cooked with fresh herbs and spices
- 74. ALOO GOBI **V**
Cauliflower and potatoes pan fried in special spices and herbs
- 75. GARLIC MUSHROOM **V**
Fresh herbs and spices & tempered with garlic
- 76. VEGETABLE BHAJEE **V**
Dry assorted vegetables cooked with moist sauce
- 77. SAAG BHAJEE **V**
With spinach
- 78. CHANA SAAG BHAJEE **V**
With chickpeas & spinach
- 79. PINDY CHOLY **V**
potato & chickpeas with hints of lime pickle & spices.

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RICE

- 80. STEAMED RICE
- 81. BASMATI PILAU RICE **D**
- 82. LEMON RICE **D**
fresh lemon flavoured rice south Indian style
- 83. MUSHROOM RICE **D**
Fresh mushroom cooked with basmati rice
- 84. SPECIAL FRIED RICE **D**
Rice cooked with egg & peas lightly spiced
- 85. COCONUT RICE **D**
Coconut flavoured pilau rice
- 86. VEGETABLE RICE **D**
Mixed vegetables lightly spiced, cooked with basmati rice
- 87. KEEMA RICE **D**
Lightly spiced lamb mince fried with rice

BREADS

- 88. NAAN BREAD **D E G**
- 89. KEEMA NAAN **D E G**
Bread stuffed with spiced lamb mince
- 90. GARLIC NAAN **D E G**
Bread layered with fresh garlic paste
- 91. PESHWARI NAAN **D E G**
Pistachio, coconut and raisins filled in a naan bread
- 92. CHILLI HONEY NAN **D E G**
- 93. ROTI **G**
Crispy bread made in the tandoor
- 94. CHEESE NAAN **D E G**
Mild Cheddar cheese garnished with fresh coriander
- 95. CHAPATTI **G**
Flat soft bread of northern india
- 96. PARATHA **G**
Crispy layered bread fried lightly in butter
- 97. CHIPS SPICY OR PLAIN **G**

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