

## ALLERGIES

Some of our dishes may contain traces of nuts and dairy produce.

Please ask our staff for information.

We do not knowingly use G.M. products in our kitchen.

All Vegetarian dishes are marked **V**

## YOUR BILL

All prices are inclusive of VAT.

There's a service charge of 10% added to your bill.

All major credit cards are accepted.

We make a charge for our reusable 'take home' containers.

Minimum Charge £15.00 Per Person.

## PARTIES

Outside parties can be catered for. Please contact the management for more information.

## OPENING

We are open 7 days a week

The Management reserve the right to refuse admission or to serve anyone.

## APPETIZERS

<b>CHICKEN CHAT</b>	£6.25
Tandoori baked cubes of chicken breast, mixed with onions, tomatoes, cucumber and hot & sour spices	
<b>MEAT SEEK CHAAT</b>	£6.25
Tandoori baked mutton kebab rings, mixed with onion, green chillies, coriander leaves & sour spices	
<b>KING PRAWN PURI</b>	£7.95
Prawns cooked with spring onion, green peppers, tomatoes and Indian herbs, served over puri bread, with an abundance of fresh coriander	
<b>STIR FRY CALAMARI</b>	£7.95
Pan fried squid marinated with black pepper and spices, served with spring onions & herbs	
<b>AVOCADO SHRIMPS</b>	£6.95
Half an avocado, filled with fresh water shrimps, topped with own recipe sauce	
<b>ONION BHAJIA <b>V</b></b>	£4.95
Sliced onions mixed with gram flour & herbs	
<b>PANEER PAKORA <b>V</b></b>	£5.95
Pieces of home made cottage cheese, marinated and mixed with gram flour and fried	
<b>PUDINA ALOO TIKKI <b>V</b></b>	£5.95
Mint and potato fritters, on a bed of tangy mashed chickpeas, served with mint and tamarind chutney	
<b>PAPRI CHAAT <b>V</b></b>	£5.95
Wheat biscuits with chick peas, potatoes, tamarind sauce and yoghurt	
<b>VEGETABLE HARA KEBAB <b>V</b></b>	£5.25
Vegetable roll of spinach leaves and split peas	
<b>PUNJABI VEGETABLE SOMOSA <b>V</b></b>	£4.95
Mixed vegetable filled Punjabi Style Somosa, served with tamarind sauce	
<b>PEPPER PRAWN</b>	£7.95
Tender prawns, cooked in garlic, salt, pepper and chilli	
<b>CHILLI PANEER</b>	£9.25
Stir fry cottage cheese marinated in hot chilli sauce with side salad	
<b>PAPADUMS (each)</b>	£0.75
<b>CHUTNEY / PICKLES (per person)</b>	£0.60

All our dishes are mild to moderately spiced. If you like a variation in spice level, please ask

## TANDOORI / APPETIZERS MAIN COURSE

<b>TANDOORI SEABASS</b>	<b>£14.95</b>
Whole seabass fish marinated in ginger, garlic lemon juice and strained yoghurt, then barbecued over aming charcoal in a tandoor	
<b>SALMON AJWANI TIKKA</b>	<b>£12.95</b>
Pieces of salmon marinated with garlic, spices, yoghurt & lovage seeds	
<b>MURG TIKKA</b>	<b>£9.95</b>
Boneless pieces of chicken marinated in a mix of ginger, garlic, lemon juice, spices and seasoning, grilled in a clay oven	
<b>TANDOORI MURGH</b>	<b>£9.95</b>
Half a spring chicken marinated in a mix of strained yoghurt, ginger, garlic, lemon juice, spices and seasoning, broiled in the clay oven	
<b>TANDOORI KING PRAWN</b>	<b>£15.95</b>
Fresh water king prawns marinated in lemon juice with mild herbs and spices and grilled over charcoal fire in a clay oven	
<b>MIXED TANDOORI</b>	<b>£15.95</b>
A mixture of Tandoori murg, Murg tikka, mutton sheek kebab, Tandoori lamb chops and Tandoori prawns	
<b>AKBARI LAMB CHOPS</b>	<b>£12.95</b>
Juicy lamb chops marinated with herbs, tandoori spice, barbecued in clay oven	
<b>SHEEK KEBAB MEAT OR CHICKEN</b>	<b>£9.50</b>
Mince mutton or chicken with onions, fresh garlic and ginger, coriander leaves and other fresh herbs, skewered and grilled in a clay oven	
<b>PANEER NILGIRI TIKKA</b>	<b>£9.95</b>
Pieces of cottage cheese marinated in fresh lemon juice, fresh coriander and Indian spices, cooked in a charcoal oven	
<b>CHICKEN &amp; MUSHROOM SHASHLIK</b>	<b>£11.95</b>
Boneless pieces of chicken, whole mushrooms, onions, capsicum & tomatoes, marinated with tandoori spices, cooked in a charcoal oven	
<b>MURG NAWABI KEBAB</b>	<b>£11.95</b>
Chicken marinated with ginger, green chilli, creamy sauce with saffron and ground almond	

All our dishes are mild to moderately spiced. If you like a variation in spice level, please ask

## RICE

<b>STEAMED BASMATI RICE</b>	<b>£3.50</b>
<b>PILAU RICE</b> Basmati rice cooked with saffron	<b>£3.95</b>
<b>LEMON RICE</b>	<b>£4.95</b>
Rice with lemon zest, fragrant curry leaves and cashew nuts	
<b>MUSHROOM RICE</b>	<b>£4.95</b>
<b>BIRYANI RICE</b>	<b>£7.95</b>

## BIRYANI OF THE DAY CHICKEN / MEAT / VEGETABLES

<b>(WITH VEGETABLE CURRY OR RAITA)</b>	<b>£13.95</b>
<b>KING PRAWN BIRYANI</b>	<b>£17.95</b>
(With vegetable curry or raita)	

## HOME MADE BREADS

<b>NAAN</b> Unleavened bread with plain flour	<b>£2.50</b>
<b>GARLIC NAAN</b> Unleavened bread with garlic	<b>£2.95</b>
<b>CHEESE NAAN</b> Unleavened bread with Cheese	<b>£2.95</b>
<b>KEEMA NAAN</b>	<b>£2.95</b>
Stuffed with minced mutton, blended with chopped green chillies, coriander and spices	
<b>PESHWARI NAAN</b>	<b>£2.95</b>
Unleavened plain flour bread stuffed with a combination of nuts, coconut and raisins	
<b>LACHA PARATHA</b>	<b>£3.95</b>
A thick flaky bread enriched with butter	
<b>TANDOORI ROTI</b>	<b>£2.50</b>
Unleavened bread with whole meal flour	

All our dishes are mild to moderately spiced. If you like a variation in spice level, please ask

## SALAD AND RAITA

<b>CUCUMBER RAITA</b>	<b>£3.50</b>
<b>FRESH SEASONAL SALAD</b>	<b>£3.25</b>
<b>SPECIAL HOUSE SALAD</b>	<b>£3.25</b>

## MENU FOR ONE

<b>VEGETARIAN</b>	<b>£20.95</b>
Punjabi Somosa, Baby Baingan Massala, Saag, Pilau rice, Raitha, Naan bread	
<b>NON VEGETARIAN</b>	<b>£23.95</b>
Murg Chaat, Rogan Josh, Vegetable curry, Pilau rice, Naan bread	

## MEAL FOR TWO

<b>DELUXE PLATTER</b>	<b>£49.95</b>
Tandoori cocktail, Murg Tikka Massala, Rogan Josh, served with Vegetable of the day, Pilau rice, Naan bread	

All our dishes are mild to moderately spiced.  
If you like a variation in spice level, please ask

## POULTRY

<b>MURG TIKKA MASSALA / BUTTER CHICKEN (Mild)</b>	<b>£10.50</b>
Charcoal grilled pieces of chicken flavoured with fenugreek, then cooked in an exotic sauce of tomato and butter	
<b>MURG JALFREZI</b>	<b>£10.50</b>
Juilene of freshly cut chicken, cooked with fresh ginger, chillies and onion, hot to taste	
<b>MURG BALTI</b>	<b>£12.95</b>
Pieces of chicken cooked in a wok, with onion, capsicum, tomato and dried spices, served with nan bread	
<b>GREEN CHICKEN CURRY</b>	<b>£10.50</b>
Boneless pieces of chicken, cooked with onion, tamarind, mint, coriander and green chillies to create a hot Goanese curry sauce	
<b>MURG ADRAKWALA</b>	<b>£10.50</b>
Succulent pieces of chicken cooked with ginger, lemon juice and hot spices	
<b>MURG KORMA (Mild)</b>	<b>£10.50</b>
Pieces of chicken flavoured with cinnamon and cardamom cooked in a traditionally mild sauce of nuts and cream	
<b>MURG OLIVIER</b>	<b>£12.50</b>
Breast pieces of chicken with olives, garlic, herbs & spices, extra virgin olive oil with a hint of fresh mint. Slightly spicy.	

## MEAT DISHES

<b>LAMB PASSANDA (Mild)</b>	<b>£11.25</b>
Slices of lamb simmered in a sauce of cultured yoghurt, almond and cashew nuts	
<b>ROGAN JOSH</b>	<b>£10.25</b>
Pieces of mutton cooked in curried tomato & spices	
<b>BALTI GOSTH</b>	<b>£13.95</b>
Pieces of mutton cooked in wok with onions, capsicum and tomato, with dried spices served with a naan bread	
<b>KASHMIRI MEAT KORMA (Mild)</b>	<b>£10.95</b>
A fruity flavoured mild mutton curry	
<b>MEAT CHILLI STIR FRY</b>	<b>£11.25</b>
Thinly sliced lamb, stir fried with onion, capsicum and green chillies with garlic chilli sauce	
<b>ACHARI GOSHT</b>	<b>£11.25</b>
Pieces of mutton, cooked in a tangy yoghurt sauce, with pickled spices	
<b>SAAG GOSHT</b>	<b>£11.25</b>
A classic North Indian dish with mutton and spinach	

All our dishes are mild to moderately spiced.  
If you like a variation in spice level, please ask

## FISH

<b>BENGAL FISH CURRY</b>	<b>£11.95</b>
Pieces of fish cooked with potatoes, bindi, tomatoes and mustard seeds	
<b>MALABAR FISH CURRY</b>	<b>£11.95</b>
Salmon in a Goanese sauce with coconut flavour	
<b>KING PRAWN DOPIAZA</b>	<b>£13.95</b>
King Prawn pieces seasoned with onion, capsicum and other fresh herbs, cooked with a minimum sauce	
<b>KING PRAWN MASSALA</b>	<b>£13.95</b>
Charcoal grilled fresh water king prawns, flavoured with fenugreek and nuts, cooked in an exotic sauce of tomato and butter	

## VEGETARIAN MAIN DISHES

<b>SEASONAL VEGETABLE STIR FRY</b>	<b>£9.95</b>
Baby potatoes, courgettes, carrots and tomatoes, tossed with cumin seeds and crushed red chillies, served in a wok	
<b>KASHMIRI PALAK PANEER</b>	<b>£9.25</b>
Cubes of home made cottage cheese cooked in light spices and fresh spinach	
<b>TANDOORI MUSHROOM MASSALA</b>	<b>£9.25</b>
Marinated mushrooms simmered in tomato and butter sauce	
<b>BABY BAINGAN MASSALA</b>	<b>£9.25</b>
Baby aubergine with spiced onion and herbs	
<b>PANEER ADRAKWALA</b>	<b>£9.25</b>
Pieces of cottage cheese cooked with ginger, green chillies, lemon juice, red onion and tangy spice	
<b>SABZI KOFTA</b>	<b>£9.25</b>
Assorted vegetables granted balls, cooked in a mild kashmiri sauce	
<b>CHILLI PANEER BHUNA</b>	<b>£9.25</b>
Pieces of cottage cheese with onion, green chillies, capsicum & other fresh herbs, cooked in a spicy sauce	

## CREATIVE DISHES

<b>PANEERWALA</b>	<b>£14.95</b>
Pieces of breast of chicken, tossed with home made cottage cheese, spring onion and ginger. Served with saffron rice and spinach leaf.	
<b>BENGAL PRAWNS</b>	<b>£17.95</b>
Fresh water jumbo prawns from Bengal sauteed in a wok with juice of lime, ginger, spring onion, chillies, cayenne pepper and garlic, served with saffron rice, okra and beans.	
<b>SALMON FILLET</b>	<b>£17.95</b>
Dipped in blend of spices with mango extract, garlic and red mild chilli. Served with saffron rice and baby potatoes.	

## SIDE VEGETABLES

<b>AS MAIN DISH</b>	<b>£9.25</b>
<b>ALOO GOBI</b>	<b>£5.75</b>
Potato and cauliflower tossed with light spices	
<b>BHINDI BHAJI</b>	<b>£5.75</b>
Fresh okra tossed with light spices	
<b>SAAG OR SAAG ALOO</b>	<b>£5.75</b>
Fresh spinach tossed with light spices	
<b>GARLIC GREEN BEANS</b>	<b>£5.75</b>
Fine green beans cooked in garlic butter	
<b>MIXED VEGETABLE CURRY</b>	<b>£5.75</b>
Assortment of vegetables cooked in a curry sauce	
<b>ALOO JEERA</b>	<b>£5.75</b>
Potatoes tossed with roast cumin seeds	
<b>DAAL TARKA OR MAKANI</b>	<b>£5.75</b>
Mixed lentils with garlic, or black lentils in a butter sauce	
<b>CHANA MASSALA</b>	<b>£5.75</b>
Chick Peas cooked with onion & fresh herbs	

All our dishes are mild to moderately spiced.  
If you like a variation in spice level, please ask

All our dishes are mild to moderately spiced.  
If you like a variation in spice level, please ask