

ALLERGIES

Please inform us if you have any food allergies.

While we do our best to reduce the risk of cross - contamination in our restaurant, we cannot guarantee that any of our dishes are 100% free from allergens and therefore cannot accept any liability in this respect.

Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

All Vegetarian dishes are marked **V**

YOUR BILL

All prices are inclusive of VAT.

There' is a discretionary 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

CHICKEN CHAT Tandoori baked cubes of chicken breast, mixed with onions, tomatoes, cucumber and hot & sour spices	£6.95
MEAT SEEK CHAAT Tandoori baked mutton kebab rings, mixed with onion, green chillies, coriander leaves & sour spices	£6.95
KING PRAWN PURI Prawns cooked with spring onion, green peppers, tomatoes and Indian herbs, served over puri bread, with an abundance of fresh coriander	£8.95
STIR FRY CALAMARI Pan fried squid marinated with black pepper and spices, served with spring onions & herbs	£8.95
AVOCADO SHRIMPS Half an avocado, filled with fresh water shrimps, topped with own recipe sauce	£7.95
ONION BHAJIA V Sliced onions mixed with gram flour & herbs	£5.25
PANEER PAKORA V Pieces of home made cottage cheese, marinated and mixed with gram flour and fried	£6.50
PUDINA ALOO TIKKI V Mint and potato fritters, on a bed of tangy mashed chickpeas, served with mint and tamarind chutney	£6.95
PAPRI CHAAT V Wheat biscuits with chick peas, potatoes, tamarind sauce and yoghurt	£6.95
VEGETABLE HARA KEBAB V Vegetable roll of spinach leaves and split peas	£6.50
PUNJABI VEGETABLE SOMOSA V Mixed vegetable filled Punjabi Style Somosa, served with tamarind sauce	£5.25
PEPPER PRAWN Tender prawns, cooked in garlic, salt, pepper and chilli	£8.95
CHILLI PANEER Stir fry cottage cheese marinated in hot chilli sauce with side salad	£10.95
PAPADUMS (each)	£0.95
CHUTNEY / PICKLES (per person)	£1.00
PAPADUMS WITH CHUTNEY (each)	£1.95

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

TANDOORI / APPETIZERS MAIN COURSE

TANDOORI SEABASS	£15.50
Whole seabass fish marinated in ginger, garlic lemon juice and strained yoghurt, then barbecued over aming charcoal in a tandoor	
SALMON AJWANI TIKKA	£15.50
Pieces of salmon marinated with garlic, spices, yoghurt & lovage seeds	
MURG TIKKA	£10.95
Boneless pieces of chicken marinated in a mix of ginger, garlic, lemon juice, spices and seasoning, grilled in a clay oven	
TANDOORI MURGH	£10.95
Half a spring chicken marinated in a mix of strained yoghurt, ginger, garlic, lemon juice, spices and seasoning, broiled in the clay oven	
TANDOORI KING PRAWN	£16.95
Fresh water king prawns marinated in lemon juice with mild herbs and spices and grilled over charcoal fire in a clay oven	
MIXED TANDOORI	£17.95
A mixture of Tandoori murg, Murg tikka, mutton sheek kebab, Tandoori lamb chops and Tandoori prawns	
AKBARI LAMB CHOPS	£15.95
Juicy lamb chops marinated with herbs, tandoori spice, barbecued in clay oven	
SHEEK KEBAB MEAT OR CHICKEN	£10.50
Mince mutton or chicken with onions, fresh garlic and ginger, coriander leaves and other fresh herbs, skewered and grilled in a clay oven	
PANEER NILGIRI TIKKA	£10.95
Pieces of cottage cheese marinated in fresh lemon juice, fresh coriander and Indian spices, cooked in a charcoal oven	
CHICKEN & MUSHROOM SHASHLIK	£13.50
Boneless pieces of chicken, whole mushrooms, onions, capsicum & tomatoes, marinated with tandoori spices, cooked in a charcoal oven	
MURG NAWABI KEBAB	£13.50
Chicken marinated with ginger, creamy sauce with saffron and ground almond	

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RICE

PILAU RICE Basmati rice cooked with saffron	£4.95
STEAMED BASMATI RICE	£3.95
LEMON RICE	£5.95
Rice with lemon zest, fragrant curry leaves and cashew nuts	
MUSHROOM RICE	£5.95
BIRYANI RICE	£8.95

HOME MADE BREADS

NAAN Unleavened bread with plain flour	£2.95
GARLIC NAAN Unleavened bread with garlic	£3.95
CHEESE NAAN Unleavened bread with Cheese	£3.95
PESHWARI NAAN	£3.95
Unleavened plain flour bread stuffed with a combination of nuts, coconut and raisins	
KEEMA NAAN	£4.95
Stuffed with minced mutton, blended with chopped green chillies, coriander and spices	
LACHA PARATHA	£4.95
A thick flaky bread enriched with butter	
TANDOORI ROTI	£2.95

BIRYANI DISHES

Spice Infused fragmented Basmathi rice cooked with vegetable / Chicken / Meat or King Prawn served with Raita.

VEGETABLE BIRYANI	£13.95
CHICKEN BIRYANI	£14.95
MEAT BIRYANI	£14.95
KING PRAWN BIRYANI	£18.95

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SALAD AND RAITA

CUCUMBER RAITA £4.95

FRESH SEASONAL SALAD £4.95

MEAL FOR ONE

VEGETARIAN £23.95

Punjabi Somosa, Baby Baingan
Massala, Saag, Pilau rice, Raitha, Naan bread

NON VEGETARIAN £26.95

Murg Chaat, Rogan Josh, Vegetable curry,
Pilau rice, Naan bread

MEAL FOR TWO

DELUXE PLATTER £52.95

Tandoori cocktail, Murg Tikka Massala,
Rogan Josh, served with Vegetable of the day,
Pilau rice, Naan bread

POULTRY

MURG TIKKA MASSALA / BUTTER CHICKEN (Mild) £11.50

Charcoal grilled pieces of chicken flavoured
with fenugreek, then cooked in an exotic
sauce of tomato and butter

MURG JALFREZI £11.50

Juilene of freshly cut chicken, cooked with
fresh ginger, chillies and onion, hot to taste

MURG BALTI £13.95

Pieces of chicken cooked in a wok, with onion,
capsicum, tomato and dried spices, served
with nan bread

GREEN CHICKEN CURRY £11.50

Boneless pieces of chicken, cooked with onion,
tamarind, mint, coriander and green chillies
to create a hot Goanese curry sauce

MURG ADRAKWALA £11.50

Succulent pieces of chicken cooked with
ginger, lemon juice and hot spices

MURG KORMA (Mild) £11.50

Pieces of chicken flavoured with cinnamon and
cardamom cooked in a traditionally mild
sauce of nuts and cream

MURG OLIVIER £12.50

Breast pieces of chicken with olives, garlic,
herbs & spices, extra virgin olive oil with
a hint of fresh mint. Slightly spicy.

MEAT DISHES

LAMB PASSANDA (Mild) £12.50

Slices of lamb simmered in a sauce
of cultured yoghurt, almond and cashew nuts

ROGAN JOSH £12.50

Pieces of mutton cooked in curried tomato & spices

BALTI GOSTH £14.95

Pieces of mutton cooked in wok with onions,
capsicum and tomato, with dried spices served
with a naan bread

KASHMIRI MEAT KORMA (Mild) £12.50

A fruity flavoured mild mutton curry

MEAT CHILLI STIR FRY £12.50

Thinly sliced lamb, stir fried with onion, capsicum
and green chillies with garlic chilli sauce

ACHARI GOSHT £12.50

Pieces of mutton, cooked in a tangy
yoghurt sauce, with pickled spices

SAAG GOSHT £12.50

A classic North Indian dish with mutton
and spinach

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FISH

BENGAL FISH CURRY	£12.95
Pieces of fish cooked with potatoes, bindi, tomatoes and mustard seeds	
MALABAR FISH CURRY	£12.95
Salmon in a Goanese sauce with coconut flavour	
KING PRAWN DOPIAZA	£15.50
King Prawn pieces seasoned with onion, capsicum and other fresh herbs, cooked with a minimum sauce	
KING PRAWN MASSALA	£15.50
Charcoal grilled fresh water king prawns, flavoured with fenugreek and nuts, cooked in an exotic sauce of tomato and butter	

VEGETARIAN MAIN DISHES

SEASONAL VEGETABLE STIR FRY	£11.50
Baby potatoes, courgettes, carrots and tomatoes, tossed with cumin seeds and crushed red chillies, served in a wok	
KASHMIRI PALAK PANEER	£10.50
Cubes of home made cottage cheese cooked in light spices and fresh spinach	
TANDOORI MUSHROOM MASSALA	£10.50
Marinated mushrooms simmered in tomato and butter sauce	
BABY BAINGAN MASSALA	£10.50
Baby aubergine with spiced onion and herbs	
PANEER ADRAKWALA	£10.50
Pieces of cottage cheese cooked with ginger, green chillies, lemon juice, red onion and tangy spice	
SABZI KOFTA	£10.50
Assorted vegetables granted balls, cooked in a mild kashmiri sauce	
CHILLI PANEER BHUNA	£10.50
Pieces of cottage cheese with onion, green chillies, capsicum & other fresh herbs, cooked in a spicy sauce	

CREATIVE DISHES

PANEERWALA	£16.95
Pieces of breast of chicken, tossed with home made cottage cheese, spring onion and ginger. Served with saffron rice and spinach leaf.	
BENGAL PRAWNS	£19.95
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.	
SALMON FILLET	£19.95
Dipped in blend of spices with mango extract, garlic and red mild chilli. Served with saffron rice and baby potatoes.	

SIDE VEGETABLES

AS MAIN DISH	£10.50
ALOO GOBI	£6.95
Potato and cauliflower tossed with light spices	
BHINDI BHAJI	£6.95
Fresh okra tossed with light spices	
SAAG OR SAAG ALOO	£6.95
Fresh spinach tossed with light spices	
GARLIC GREEN BEANS	£6.95
Fine green beans cooked in garlic butter	
MIXED VEGETABLE CURRY	£6.95
Assortment of vegetables cooked in a curry sauce	
ALOO JEERA	£6.95
Potatoes tossed with roast cumin seeds	
DAAL TARKA OR MAKANI	£6.95
Mixed lentils with garlic, or black lentils in a butter sauce	
CHANA MASSALA	£6.95
Chick Peas cooked with onion & fresh herbs	

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