

APPETIZERS

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.

Please ask for a separate Take-Away Menu.

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.

CHICKEN CHAT	£5.95
Tandoori baked cubes of chicken breast, mixed with onions, tomatoes, cucumber and hot & sour spices	
LAMB SEEK CHAAT	£5.95
Tandoori baked tender lamb kebab rings, mixed with onion, green chillies, coriander leaves & sour spices	
KING PRAWN PURI	£7.25
Prawns cooked with spring onion, green peppers, tomatoes and Indian herbs, served over puri bread, with an abundance of fresh coriander	
STIR FRY CALAMARI	£6.95
Pan fried squid marinated with black pepper and spices, served with spring onions & herbs	
AVOCADO SHRIMPS	£5.95
Half an avocado, filled with fresh water shrimps, topped with own recipe sauce	
ONION BHAJIA (2 PCS) V	£4.50
Sliced onions mixed with gram flour & herbs	
PANEER PAKORA (4 PCS) V	£4.95
Pieces of home made cottage cheese, marinated and mixed with gram flour and fried	
PUDINA ALOO TIKKI V	£5.50
Mint and potato fritters, on a bed of tangy mashed chickpeas, served with mint and tamarind chutney	
PAPRI CHAAT V	£5.50
Wheat biscuits with chick peas, potatoes, tamarind sauce and yoghurt	
VEGETABLE HARA KEBAB V	£4.50
Vegetable roll of young spinach leaves and split peas	
PUNJABI VEGETABLE SOMOSA V	£4.50
Mixed vegetable filled Punjabi Style Somosa, served with tamarind sauce	
MURG SEEK KEBAB	£7.95
Minced chicken with onion, fresh garlic, ginger, coriander leaves and other fresh herbs, skewered and grilled in a clay oven	
PEPPER PRAWN	£7.25
Tender prawns, cooked in garlic, salt, pepper and chilli	
PAPADUMS (each)	£0.75
CHUTNEY / PICKLES (per person)	£0.60

TANDOORI / APPETIZERS

MAIN COURSE

SALMON AJWANI TIKKA £12.50

Large pieces of salmon marinated with garlic, spices, yoghurt & lovage seeds

MURG TIKKA £9.50

Succulent boneless pieces of chicken marinated in a mix of ginger, garlic, lemon juice, spices and seasoning, grilled in a clay oven

TANDOORI MURGH £9.50

Half a spring chicken marinated in a mix of strained yoghurt, ginger, garlic, lemon juice, spices and seasoning, broiled in the clay oven

LAMB BOTI KEBAB £12.50

Pieces of boneless lamb, seasoned with capsicum and onion cooked in a charcoal oven

TANDOORI KING PRAWN £14.50

Fresh water king prawns marinated in lemon juice with mild herbs and spices and grilled over charcoal fire in a clay oven

MIXED TANDOORI £14.50

A mixture of Tandoori murg, Murg tikka, Lamb tikka, Lamb sheek kebab, Tandoori lamb chops and Tandoori prawns

AKBARI LAMB CHOPS £12.50

Juicy lamb chops marinated with herbs, tandoori spice, barbecued in clay oven

SHEEK KEBAB £8.95

Tender lamb minced with onions, fresh garlic and ginger, coriander leaves and other fresh herbs, skewered and grilled in a clay oven

PANEER NILGIRI TIKKA £8.95

Pieces of cottage cheese marinated in fresh lemon juice, fresh coriander and Indian spices, cooked in a charcoal oven

CHICKEN & MUSHROOM SHASHLIK £10.50

Boneless pieces of chicken, whole mushrooms, onions, capsicum & tomatoes, marinated with tandoori spices, cooked in a charcoal oven

MURG NAWABI KEBAB £10.50

Chicken marinated with ginger, green chilli, creamy sauce with saffron and ground almond

RICE

STEAMED BASMATI RICE £3.50

PILAU RICE Basmati rice cooked with saffron £3.95

LEMON RICE £4.50

Rice with lemon zest, fragrant curry leaves and cashew nuts

MUSHROOM RICE £4.95

BIRYANI OF THE DAY

CHICKEN / LAMB / VEGETABLES

WITH VEGETABLE CURRY £13.95

WITHOUT CURRY £10.95

HOME MADE BREADS

NAAN Unleavened bread with plain flour £2.50

GARLIC NAAN Unleavened bread with garlic £2.95

CHEESE NAAN Unleavened bread with Cheese £2.95

KEEMA NAAN £2.95

Stuffed with minced lamb, blended with chopped green chillies, coriander and spices

PESHWARI NAAN £2.95

Unleavened plain flour bread stuffed with a combination of nuts, coconut and raisins

LACHA PARATHA £3.25

A thick flaky bread enriched with butter

TANDOORI ROTI £2.50

Unleavened bread with whole meal flour

SALAD AND RAITA

CUCUMBER RAITA	£3.50
BOONDI RAITA	£3.95
Home made yoghurt with gram flour dumpling	
FRESH SEASONAL SALAD	£3.25
SPECIAL HOUSE SALAD	£3.25

MENU FOR ONE

VEGETARIAN	£19.50
Punjabi Somosa, Tandoori Mushroom	
Massala, Saag, Pilau rice, Raitha, Naan bread	
NON VEGETARIAN	£21.50
Murg Chaat, Lamb Passanda, Vegetable curry,	
Pilau rice, Naan bread	

MEAL FOR TWO

DELUXE PLATTER	£43.95
Tandoori cocktail, Murg Tikka Massala,	
Rogan Josh, served with Vegetable of the day,	
Pilau rice, Naan bread	

POULTRY

MURG TIKKA MASSALA	£9.95
Charcoal grilled pieces of chicken flavoured with fenugreek, then cooked in an exotic sauce of tomato and butter	
MURG JALFREZI	£9.50
Juilene of freshly cut chicken, cooked with fresh ginger, chillies and onion, hot to taste	
MURG BALTI	£12.95
Pieces of chicken cooked in a wok, with onion, capsicum, tomato and dried spices, served with nan bread	
GREEN CHICKEN CURRY	£9.50
Boneless pieces of chicken, cooked with onion, tamarind, mint, coriander and green chillies to create a hot Goanese curry sauce	
MURG ADRAKWALA	£9.50
Succulent pieces of chicken cooked with ginger, lemon juice and hot spices	
MURG KORMA	£9.50
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.	

LAMB

LAMB PASSANDA	£9.95
Tender slices of lamb simmered in a sauce of cultured yoghurt, almond and cashew nuts	
LAMB ROGAN JOSH	£9.50
Pieces of lamb cooked in curried tomato & spices	
BALTI GOSTH	£12.95
Pieces of lamb cooked in wok with onions, capsicum and tomato, with dried spices served with a naan bread	
KASHMIRI LAMB KORMA	£9.50
A fruity flavoured mild lamb curry	
LAMB CHILLI STIR FRY	£9.95
Thinly sliced lamb, stir fried with onion, capsicum and green chillies with garlic chilli sauce	
ACHARI GOSHT	£9.50
Tender pieces of baby lamb, cooked in a tangy yoghurt sauce, with pickled spices	
SAAG GOSHT	£9.50
A classic North Indian dish with lamb and baby spinach	

FISH

BENGAL FISH CURRY Pieces of fish cooked with potatoes, bindi, tomatoes and mustard seeds	£10.50
MALABAR FISH CURRY Salmon in a Goanese sauce with coconut flavour	£10.95
KING PRAWN DOPIAZA King Prawn pieces seasoned with onion, capsicum and other fresh herbs, cooked with a minimum sauce	£12.50
KING PRAWN MASSALA Charcoal grilled fresh water king prawns, flavoured with fenugreek and nuts, cooked in an exotic sauce of tomato and butter	£12.50

VEGETARIAN MAIN DISHES

SEASONAL VEGETABLE STIR FRY Baby potatoes, courgettes, carrots and tomatoes, tossed with cumin seeds and crushed red chillies, served in a wok	£9.50
KASHMIRI PALAK PANEER Cubes of home made cottage cheese cooked in light spices and fresh spinach	£8.50
TANDOORI MUSHROOM MASSALA Marinated mushrooms simmered in tomato and butter sauce	£8.50
BABY BAINGAN MASSALA Baby aubergine with spiced onion and herbs	£8.50
PANEER ADRAKWALA Pieces of cottage cheese cooked with ginger, green chillies, lemon juice, red onion and tangy spice	£8.50
SABZI KOFTA Assorted vegetables granted balls, cooked in a mild kashmiri sauce	£8.50
CHILLI PANEER BHUNA Pieces of cottage cheese with onion, green chillies, capsicum & other fresh herbs, cooked in a spicy sauce	£8.95

CREATIVE DISHES

PANEERWALA Pieces of breast of chicken, tossed with home made cottage cheese, spring onion and ginger. Served with saffron rice and spinach leaf.	£14.50
BENGAL PRAWNS 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.	£16.50
SALMON FILLET Dipped in blend of spices with mango extract, garlic and red mild chilli. Served with saffron rice and baby potatoes.	£16.50

SIDE VEGETABLES

£8.50 when served as a main course

ALOO GOBI Potato and cauliflower tossed with light spices	£5.50
BHINDI BHAJI Fresh okra tossed with light spices	£5.50
SAAG OR SAAG ALOO Fresh spinach tossed with light spices	£5.50
GARLIC GREEN BEANS Fine green beans cooked in garlic butter	£5.50
MIXED VEGETABLE CURRY Assortment of vegetables cooked in a curry sauce	£5.50
ALOO JEERA Potatoes tossed with roast cumin seeds	£5.50
DAAL TARKA OR MAKANI Mixed lentils with garlic, or black lentils in a butter sauce	£5.50
CHANA MASSALA Chick Peas cooked with onion & fresh herbs	£5.50