

Starters

Served with fresh salad and mint sauce.

Vegetarian

Onion Bhaji (2)

Vegetable Samosa (2)

Mixed Vegetable Pakora (4)

Tandoori Garlic Mushroom

Paneer Shashlik

Garlic Mushroom Puri

Aloo Puri

Chana Puri

Vegetable Platter for 2

(onion bhaji, vegetable pakora and vegetable samosa)

Non Vegetarian

Chicken Tikka

Garlic Tikka

Lamb Tikka

Seekh Kebab

Meat Samosa

Grill Selection

(Chicken, Lamb, Seekh Kebab)

Tandoori Chicken

Tandoori Lamb Chops

Chicken Shashlik

Hot Meat Puri

Mixed Meat Platter for 2

(chicken tikka, seekh kebab, lamb tikka, garlic tikka)

Seafood

Prawn Puri

King Prawn Puri

Fish Pakora

Sweet Chilli Fish

Tandoori Dishes

Prepared with herbs & spices and marinated.
Served with salad and mint sauce.

Chicken Tikka

Lamb Tikka

Tandoori Chicken (half)

Chicken Tikka Shashlik

Lamb Tikka Shashlik

Tandoori King Prawn

Tandoori Mixed Grill

*(tandoori chicken, chicken tikka, lamb tikka, seekh kebab
& king prawn)*

Biriyani

Basmati rice with coconut, sultanas and
ground spices topped with fried egg and
served with medium vegetable curry sauce.

Chicken

Lamb

Chicken Tikka

Lamb Tikka

Tandoori Chicken

Prawn

King Prawn

Cottage Special

(Prawn, Lamb & Chicken)

Vegetable

Cottage Balti Specialities

Mixed Vegetable

Chicken Tikka

Lamb Tikka

Garlic Tikka

Prawn

King Prawn

Fish

Cottage Special

(chicken, lamb and prawn)

Cottage Balti Specialities

Balti

Marinated with fresh herbs and spices, cooked with onions, tomatoes and fresh green chillies and topped with coriander.

Karahi

Cooked with rich spices, fresh garlic onion, green peppers, coriander and tomatoes in thick sauce.

Jalfrazi

This dish is cooked with fresh ground spices, fresh garlic, green chillies and fresh ginger.

Lazeeza **NEW**

Medium, A truly mouth watering dish to tantalise the taste buds. Fresh & dry coriander is used, together with ground spices & herbs to enhance this tasty dish. Not hot, but medium spicy.

Achari

Cooked with fresh pickles, fresh ground spices, chopped green chillies and fresh garlic & coriander.

Zarl

Cooked with chickpeas and a hint of green chillies, green peppers and chopped onions.

Shambar

Slightly spicy. Cooked with garlic and a hint of chillies topped with lentils.

Garlic Chilli

Cooked with fresh garlic and fresh chillies to give a strong spicy flavour.

Shim

Very popular medium spiced dish. Cooked with special spices, topped with fresh long green beans.

Massala

Mild. Marinated in rich spices, a hint of mint, coconut and sultanas in a creamy sauce.

Passanda

Mild. Marinated in spices & herbs then slowly simmered in a creamy sauce.

Makhani

Mild. Cooked with butter, mild spices and garlic in a creamy sauce and tomato puree.

Nawbi

Cooked with green chillies, onion, herbs & spices and cheese topping.

Naga

Cooked with fresh pickles, Naga, garlic ginger, onions, green pepper and tomatoes topped with spices & herbs to give an exotic taste.

Saag

Cooked with spinach leaf, garlic, ginger and fresh coriander.

Desi Delight **NEW**

Diced chicken barbecued over clay oven, tossed butter with cream, tomatoes, served in exotic sauce. Creamy medium dish.

Desi Lamb **NEW**

Off-the-bone lean juicy lamb peices cooked and served in a rich spicy sauce. A rural dish from northern India.

Salmon Cottage **NEW**

Marinated with fresh herbs and spices, cooked with onions, tomatoes and fresh green chillies, topped with corriander.

Bhuna Methi Gost

Cooked with tender lamb, ground spices, fresh garlic and ginger. A dry dish with fresh leaf.

Murgi Massalla

Combination of chicken and minced lamb cooked in a rich, light and creamy sauce.

Traditional Dishes

Korma

Peshwari

Pathia

Bhuna

Rogan Josh

Dupiaza

Dansak

Plain Curry

Madras

Methi

Vindaloo

Vegetable

Chicken

Lamb

Chicken Tikka

Lamb Tikka

Prawn

King Prawn

Sundries

Chips

Plain Raitha

Mixed Raitha

Green Salad

Lime Pickle

Plain Popadom

Spicy Popadom

Pickle Tray

Vegetable Dishes

Tarka Daal

Bombay Aloo

Matter Paneer

Aloo Gobi

Saag Bhaji

Saag Paneer

Saag Aloo

Chana Bhaji

Mushroom Bhaji

Mixed Vegetable Bhaji

Rice Dishes

Boiled Rice

Pilau Rice

Mushroom Rice

Vegetable Rice

Egg Rice

Peas Rice

Keema Rice

Naan Bread

Plain Naan

Garlic Naan

Cheese Naan

Stuffed Naan

Peshwari Naan

Keema Naan

Cheese & Garlic Naan

Cheese & Onion Naan

Tandoori Roti

Cheese Paratha

Plain Paratha

Plain or Butter Chapatti