

Traditional Dishes

Chicken	£12.65	Chicken Tikka	£12.95	Lamb	£12.65	Lamb Tikka	£12.95
Keema	£12.65	Fish	£12.65	Prawn	£12.65	King Prawn	£14.95
Vegetable	£11.65	Paneer	£11.65				

Korma (**mild**) Prepared with fresh cream and coconut

Rogan Josh (**mild, medium or hot**) This dish is prepared with onions, tomatoes, peppers and spices, then garnished with fresh garlic

Bhuna (**mild, medium or hot**) Prepared with fresh onions, tomatoes, peppers with special spices and a thick sauce

Pathia (**sweet and sour dish**)

Ceylon (**very hot**) Cooked with chilli powder, ginger, garlic, fresh coriander and special spices

Dupiaza (**mild, medium or hot**) Prepared with onions and special spices

Madras (**medium or hot**) Cooked with chilli powder, ginger, garlic, fresh coriander & special spices

Dhansak (**sweet and mild**) Prepared with lentils, fresh cream and pineapple

Vindaloo (**hot**)

Vegetable Dishes

	Side	Main		Side	Main
Tarka Daal	£6.65	£10.95	Mushroom Bhaji	£6.65	£10.95
Bombay Potato	£6.65	£10.95	Chana Bhaji	£6.65	£10.95
Saag Aloo	£6.65	£10.95	Okra Bhaji	£6.65	£10.95
Aloo Gobi	£6.65	£10.95	Baigan Bhaji	£6.65	£10.95
Saag Paneer	£6.65	£10.95	Vegetable Bhaji	£6.65	£10.95
Mutter Paneer	£6.65	£10.95			

Rice Dishes

Pilau Rice	£3.65	Lemon Rice New	£3.95	Boiled Rice	£3.65
Garlic Rice New	£3.95	Vegetable Rice	£3.95	Mushroom Rice	£3.95
Egg Rice	£3.95	Coconut Rice New	£3.95	Keema Rice	£4.65
Prawn Fried Rice New	£4.65	Chicken Tikka Rice New (prawn, meat, chicken)	£4.95	Special Rice New	£4.95
Potato Chips	£3.45	Garlic Potato Chips	£3.65	Masala Chilli Potato Chips New	£3.95

Naan Breads

Plain Naan	£2.95	Keema Naan	£4.65
Cheese Naan	£4.65	Garlic Naan	£4.65
Peshwari Naan	£4.65	Garlic and Coriander Naan	£4.85
Cheese and Chilli Naan	£4.95	Cheese and Onion Naan	£4.85
Keema and Garlic Naan	£4.95	Keema and Chilli Naan	£4.85
Tikka and Cheese Naan	£4.95	Special Naan chicken tikka, cheese, keema	£4.95
Paratha Plain	£4.65	Cheese Paratha	£4.65
Aloo Chilli Paratha	£4.65	Stuffed Paratha	£4.65
Keema Paratha	£4.95		
Chapati - Plain or Butter	£2.65	Buttered Chapati	£2.65
Tandoori Roti	£2.65		

Sauces

Curry Sauce	£5.95	Masala Sauce	£5.95
Korma Sauce	£5.95		

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients used in our dishes if you have food allergies or intolerances such as dairy, nuts or ghee (clarified butter).

E&OE



Fine Dining Restaurant



Nibbles

Plain Papadums	£1.45	Spicy Papadums	£1.15
Pickle Tray	£4.65	Lime Pickle	£1.15
		Raita Mixed	£3.15

Starters

Non-Vegetarian

Served with salad & mint sauce

Meat Samosa (2)	£5.65
Tandoori Chicken	£5.65
Seekh Kebab	£5.95
Lamb Tikka	£5.95
Chicken Tikka	£5.95
Fish Pakora	£6.65
Sweet Chilli Fish	£6.65
Tandoori Lamb Chops	£6.95
Chicken Shashlik	£6.95
Mixed Kebab New	£7.65
Lamb Chop, Seekh Kebab, Chicken	
Mixed Meat Sizzler (for 2) New	£13.95
Lamb Chop, Chicken Tikka, Lamb Tikka	

Vegetarian

Served with salad & mint sauce

Onion Bhaji (2)	£4.95
Vegetable Samosa (2)	£4.95
Mushroom Pakora (4)	£4.95
Vegetable Pakora (4)	£4.95
Garlic Mushroom	£5.65
Paneer Shashlik	£5.65
Cheese Onion Bhaji	£5.65
Papri Samosa Chaat New	£6.95
Samosa topped with onion chutney, chick peas, yoghurt & tamarind sauce	
Mixed Vegetable Sizzler (for 2) New	£11.95
Onion bhaji, vegetable pakora, vegetable samosa	

Puris

Served with salad & mint sauce

Prawn Puri	£6.65
King Prawn Puri	£7.95
Hot Meat Puri	£6.65
Chana Puri	£4.95
Garlic Mushroom Puri	£5.65
Murgh Puri (chicken) New	£6.65

Tandoori Specialities

Served with salad & mint sauce

Chicken Tikka Boneless chicken pieces marinated, cooked in a clay oven	£11.65
Tandoori Chicken (Half) Spicy chicken, marinated in yoghurt	£10.95
Lamb Tikka Boneless lamb pieces marinated, cooked in a clay oven	£12.95
Chicken Tikka Shashlik: Mildly spiced chicken skewers with capsicum, tomatoes and onions	£13.65
Lamb Tikka Shashlik Mildly spiced lamb skewers with tomatoes, capsicum and onions	£14.95
Tandoori King prawn Marinated in tandoori sauce, cooked in a clay oven	£16.65
Jingha Murgh Shashlik Chicken marinated and king prawn	£15.65
Tandoori Mixed Grill Tandoori chicken, chicken tikka, lamb tikka, chicken kebab	£15.95

Biryani

Basmati Rice cooked with special spices, topped with egg, served with medium vegetable curry sauce

Chicken	£13.95	Chicken Tikka	£14.95
Lamb	£14.95	Lamb Tikka	£15.65
Keema	£13.95	Prawn	£13.95
King Prawn	£16.95	Vegetable	£11.95
Special Mix New (chicken, lamb and prawn)	£16.95		

Asian-Style Curries

Medium spiced

Chicken Masala	£13.95	Chicken Karahi	£13.95
Lamb Karahi	£13.95	Lamb Balti	£13.95
Egg Jalfrezi	£13.95		

Chef's Specialities

Chicken	£14.65	Chicken Tikka	£14.95	Lamb	£14.65	Lamb Tikka	£14.95
Keema	£14.95	Fish	£14.95	Prawn	£14.95	King Prawn	£16.95
Vegetable	£12.65	Paneer	£12.65	Special Mix	£16.95		

Achari (**medium or hot**) Cooked with pickles, fresh ground spices, green chilli, fresh garlic and coriander
 Balti (**medium or hot**) Authentically prepared using distinctive spices, simple yet complex in its flavour, a combination of rich tomato, garlic herbs in our very own masala balti sauce

Karahi (**medium or hot**) Cooked with rich spices, fresh garlic, onions, capsicum, coriander and tomatoes in thick sauce

Jalfrezi (**medium or hot**) Cooked with ground spices, fresh garlic, green chilli and ginger

Nawbi (**medium or hot**) Cooked with onions green chillies, herbs and spices topped with cheese

Shamber (**medium or hot**) Slightly spicy cooked with garlic, hint of fried chilli and garlic topped with buttered dahl

Shim (**medium or hot**) Popular dish cooked with spices and fresh green beans

Saag (**medium or hot**) Cooked in oriental spices with spinach

Garlic Chilli (**medium to hot**) Cooked with fresh garlic and chillies to give a strong spicy flavour

Handi (**medium or hot**) Cooked slowly on the bone In a spicy aromatic sauce

Zarl (**medium or hot**) Cooked with chickpeas, green peppers and a hint of green chilli

Makhani (**mild**) Cooked with masala sauce, coconut, onions, peppers, cream and butter

Passanda (**mild**) Marinated In yoghurt cooked in tandoori sauce and spices, garnished with cream

Naga (**hot hot**) Cooked with fresh green chillies, onions and peppers with fiery Naga pickle thrown in for extra heat

Masala (**mild**) Cooked with butter, coconut powder in a rich creamy sauce

Alisa (**hot and spicy**) **New** Cooked with onions, peppers and tomatoes in a chilli sauce sweet and sour

Desi Lamb (**medium**) **New** Lean juicy off the bone lamb cuts cooked and served in a rich spicy sauce

Bhuna Methi Gosht (**medium or hot**) **New** A dry dish; tender lamb cooked with garlic, ginger and fresh methi

Lazeeza (**medium**) **New** Cooked with tomatoes onions, ginger, garlic fresh coriander & special spices

Desi Delight (**mild or medium**) **New** Diced chicken barbecued over clay oven tossed with butter and creamy tomatoes in an extra creamy sauce

Murgi Masala (**medium or hot**) Chicken and minced meat cooked with special spices

Achari Chilli Saag Gosht (**medium or hot**) **New** Lamb cooked with pickle and spinach

Desi Butter Chicken (**medium**) **New** Cooked with coconut cream, single cream butter and special spices