

Traditional Dishes

Chicken	£11.25	Chicken Tikka	£11.95	Lamb	£11.25	Lamb Tikka	£11.95
Keema	£11.25	Fish	£11.25	Prawn	£11.25	King Prawn	£13.95
Vegetable	£10.65	Paneer	£10.65				

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}**

Cylon **(very hot)** Cooked with chilli powder, glnger, garlic, fresh corriander 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 corriander & special spices

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

Vindaloo **(hot)**

Vegetable Dishes

Tarka Daal	£6.25	Mushroom Bhaji	£6.25
Bombay Potato	£6.25	Chana Bhaji	£6.25
Saag Aloo	£6.25	Okra Bhaji	£6.25
Aloo Gobi	£6.25	Baigan Bhaji	£6.25
Saag Paneer	£6.25	Vegetable Bhaji	£6.25
Mutter Paneer	£6.25		

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	£4.45
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	£4.25
Cheese Naan	£4.25	Garlic Naan	£4.25
Peshwari Naan	£4.25	Garlic and Coriander Naan	£4.85
Cheese and Chilli Naan	£4.85	Cheese and Onion Naan	£4.85
Keema and Garlic Naan	£4.85	Keema and Chilli Naan	£4.85
Tikka and Cheese Naan	£4.85	Special Naan chicken tikka, cheese, keema	£4.95
Paratha Plain	£4.25	Cheese Paratha	£4.25
Aloo Chilli Paratha	£4.25	Stuffed Paratha	£4.25
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





Starters

Non-Vegetarian

Puris

Prawn Puri	£5.95
King Prawn Puri	£6.95
Hot Meat Puri	£6.25
Chana Puri	£4.95
Garlic Mushroom Puri	£5.25
Murgh Puri (chicken) New	£6.25

Vegetarian

Onion Bhaji (2)	£4.95
Vegetable Samosa (2)	£4.95
Mushroom Pakora (4)	£4.95
Vegetable Pakora (4)	£4.95
Garlic Mushroom	£5.25
Paneer Shashlik	£5.25
Cheese Onion Bhaji	£5.25
Papri Samosa Chaat New	£6.95
Samosa topped with onion chutney, chick peas, yogurt & tamarind sauce	
Mixed Vegetable Sizzler (for 2) New	£11.95
Onion bhaji, vegetable pakora, vegetable samosa	



Tandoori Specialities

Chicken Tikka Boneless chicken pieces marinated, cooked in a clay oven	£10.65
Tandoori Chicken (Half) Spicy chicken, marinated in yoghurt	£10.95
Lamb Tikka Boneless lamb pieces marinated, cooked in a clay oven	£11.95
Chicken Tikka Shashlik: Mildly spiced chicken skewers with capsicum, tomatoes and onions	£12.65
Lamb Tikka Shashlik Mildly spiced lamb skewers wtht tomatoes, capsicum and onions	£13.95
Tandoori King prawn Marinated in tandoori sauce, cooked in a clay oven	£15.65
Jingha Murgh Shashlik Chicken marinated and king prawn	£15.65
Tandoori Mixed Grill Tandoori chicken, chicken tikka, lamb tikka, chicken kebab	£15.95

Biryani

Chicken	£13.25	Chicken Tikka	£14.25
Lamb	£13.95	Lamb Tikka	£14.25
Keema	£13.25	Prawn	£13.25
King Prawn	£15.95	Vegetable	£11.95
Special Mix New (chicken, lamb and prawn)	£16.95		



Chef's Specialities

Achari (medium or hot) Cooked with pickles, fresh ground spices, green chilli, fresh garlic and coriander

Balti (medium or hot) Authentically prepared using distinctive splces, simple yet complex in its flavour, a combination of rich tomato, garlic herbs in our very own masala balli 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 chilies, 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

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 chilies, 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

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 corriander & 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 Goshi (medlum or hot) New Lamb cooked with pickle and spinach

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

