

BIRYANI DISHES

Served with a side of vegetable curry

SPECIAL BIRYANI Meat, chicken & prawn with omelette on top	15.95
CHICKEN BIRYANI	13.95
LAMB BIRYANI	14.95
BEEF BIRYANI	14.95
VEGETABLE BIRYANI	12.95
MUSHROOM BIRYANI	12.95
PRAWN BIRYANI	14.95
CHICKEN TIKKA BIRYANI	14.95
KING PRAWN BIRYANI	16.95
LAMB SHANK BIRYANI Lamb shank slow cooked with chef's special spice served with curry sauce	19.95

TANDOORI DISHES

Served dry with salad

HALF TANDOORI CHICKEN	10.95
CHICKEN TIKKA	12.95
LAMB TIKKA	13.95
TANDOORI MIXED GRILL Served with a naan	17.95
TANDOORI SHASHLICK	CHICKEN 13.95 LAMB 14.95
KING PRAWN SHASHLICK Marinated & grilled in our tandoor on a skewer with onions, capsicum & tomatoes	16.95



BALTI CUISINE

CHICKEN BALTI	13.95
LAMB BALTI	14.95
KING PRAWN BALTI	16.95
CHICKEN OR LAMB SPINACH BALTI	14.95
MIXED VEGETABLE BALTI	12.95
EXOTIC BALTI Chicken, Lamb, Prawn & Mushrooms	14.95

VEGETABLE DISHES

Perfect as an accompaniment or as a main meal

SAG ALOO Spinach & potatoes	SIDE 5.95	MAIN 9.95
ALOO GOBI Potatoes cooked with cauliflower florets, tomatoes & spices	SIDE 4.95	MAIN 9.95
CHANA ALOO CHAT Chickpeas & potatoes	SIDE 4.95	MAIN 9.95
PALAK PANEER Spinach with Indian cheese	SIDE 4.95	MAIN 9.95
TARKA DAAL A chana daal & red lentil preparation made into an exotic dish with garlic, cumin seeds & whole red chillies	SIDE 4.95	MAIN 9.95
BOMBAY ALOO Sauteed hot potato	SIDE 4.95	MAIN 9.95
MUSHROOM BHAJI	SIDE 4.95	MAIN 9.95
GARLIC MUSHROOM	SIDE 4.95	MAIN 9.95
RAITHA (Cucumber, Tomato or Onion)		2.95
GREEN SALAD		3.50

RICE

STEAMED BASMATI RICE	3.95
PILAU RICE	4.50
LEMON RICE	4.95
EGG FRIED RICE	4.95
KEEMA FRIED RICE With minced meat	5.95
MUSHROOM AND JEERA RICE Aromatic & sumptuous, the finest fragrant rice	4.95
COCONUT RICE Sweet scented with the flavour of coconut	5.95

BREADS

Our breads are nutritious & delicious. We relish
the challenge of making superb bread & our
traditionally made breads are outstanding

PLAIN NAAN Buttered leavened bread	4.50
PESHWARI NAAN Nuts, sultanas & coconut	5.50
GARLIC NAAN	4.95
KEEMA NAAN Stuffed with spiced minced meat	5.95
TANDOORI ROTI Wholewheat unleavened bread	3.95
PURI Fried bread	1.95

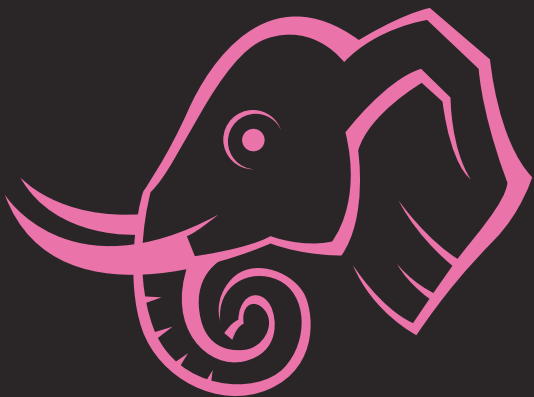


ENGLISH DISHES

CHICKEN NUGGETS with Chips & Salad	9.95
FRIED CHICKEN with Chips & Salad	9.95
OMELETTE with Chips & Salad Choice of chicken, prawn, mushroom or spinach	9.95
CHIPS	3.50

MENU





It is our pleasure to wish you the very warmest of welcomes to our restaurant.

If there is a favourite dish which is not listed on our menu, please let us know and we will try our best to create it to your expectations.

Some of our dishes will contain nuts and other allergens. Please speak to a member of staff if you require any particular preparation of your food.

If we can do anything to make your experience perfect, don't hesitate to ask. Enjoy your meal!

Add an extra ingredient to your dish for £1 extra. Mushroom, Spinach, Chickpeas etc

How Was Your Visit?

PLEASE REVIEW US



PAPPADAM & CHUTNEY	
PAPPADAM	1.20
MASALA PAPPADAM	1.20
HOUSE SPECIAL RED SAUCE	1.50
TRAY OF CHUTNEYS	4.95
Mint sauce, mango chutney, mixed pickle, onion salad & coconut	
CHUTNEY (EACH)	1.00

STARTERS

TIKKA PLATTER A mixture of tasty starters, chicken tikka, lamb tikka & paneer tikka	6.95
HARA TIKKA CHICKEN Chicken marinated in a green herb sauce, grilled in the tandoor	5.95
TANDOORI MIXED PLATTER (FOR 2) Consists of hara tikka, lamb tikka, sheek kebab & paneer tikka	12.95
VEGETABLE PLATTER (FOR 2) Paneer tikka, vegetable samosa & onion bhaji	10.95
ONION BHAJIS World famous snack of crisp onions deep fried in a coating of gram flour batter. Served with mint sauce	5.95
SAMOSAS (MEAT OR VEGETABLE) Served with tamarind chutney	5.95
SHEEK KEBAB Minced lamb rolls chargrilled	6.95
PRAWN PURI Spicy prawn wrapped in a puri bread	6.95
JHINGA PURI Spicy king prawn wrapped in a puri bread	7.95
CHICKEN OR LAMB TIKKA Boneless cubes of chicken or lamb marinated with yoghurt & spices, grilled on charcoal	6.95
DUCK TIKKA Cubes of duck marinated with yoghurt & spices, grilled on charcoal	6.95
GARLIC KING PRAWNS Served in a spicy garlic sauce	7.95
CHICKEN TIKKA PAKORA Sliced chicken tikka dipped in special sauce & deep fried	5.95
CHILLI PANEER Cheese sautéed with onions, capsicum & green chillies	6.95
CHICKEN CHAT Chicken, sweet & sour cooked with chat masala sauce	6.95
PANEER TIKKA Cubes of Indian cheese marinated with yoghurt & spices, grilled on charcoal	5.95

TANDOORI SIZZLERS

LAMB CHOPS Lamb chops marinated in strong mustard oil, ginger & garlic then skewered & roasted to perfection	STARTER 7.95	MAIN 15.95
SALMON TIKKA Prime cubes of salmon matured in a mildly spiced marinade of dill, ginger & a trace of mustard	STARTER 8.95	MAIN 16.95
TANDOORI K.PRAWN Marinated king prawn baked in our tandoor oven	STARTER 7.95	MAIN 16.95
SHASHLICK BHAHAR Marinated lamb or chicken cooked with chunks of onion, capsicum & tomatoes in a semi dry, rich, spicy sauce		14.95



CHEF'S SPECIALS

These delightful speciality dishes are the hallmark dishes of our chefs, who have journeyed here from different culinary regions of India. Their specialist touch is borne from years of experience & each dish bears their signature taste. If you truly want to try something original, choose your delicacy

PASANDA Chicken or lamb tikka braised in an almond flavoured yoghurt sauce. Great with naan	CHICKEN 13.95	LAMB 14.95
BHUNA BAHGAR Boneless pieces of chicken or lamb tikka, fresh button mushrooms stir-fried with cumin, ginger & garlic	CHICKEN 13.95	LAMB 14.95
BHUNA MANGSHO Beef curry made with sirloin steak, slowly cooked in a smooth, rich, spicy, thick sauce		14.95
GREEN CHICKEN CURRY FROM GOA Boneless pieces of chicken made with freshly pureed coriander, tamarind, mint, green chillies & other herbs		14.95
SHATKORA Boneless pieces of chicken or lamb tikka cooked in a sauce flavoured with a special citrus fruit only found in Bangladesh	CHICKEN 12.95	LAMB 14.95
HARYALI MURGH Chicken baked in a marinade of spinach, mint & pureed coriander. Served in a creamy sauce		14.95
PUNJABI BUTTER CHICKEN Tikka chicken simmered in a creamy satin-smooth mild gravy		14.95
NORTH INDIAN GARLIC CHILLI Barbecued chicken pieces cooked in fresh garlic & chilli sauce with caramelised onions		14.95
KEEMA MURGH KURZI Supreme chicken with minced meat, roasted with red chillies, served in a thick sauce		14.95
SHATKORA KI MANGSHO Tender pieces of beef served in a medium spicy sauce flavoured with a special citrus fruit only found in Bangladesh. A real authentic dish		14.95
KARAHI MANGSHO ALOO Tender pieces of beef stir-fried in a karahi dish with a spicy masala of garlic, onions & tomatoes. With a tempering of crushed coriander seeds & crispy red chillies, topped with potatoes		14.95
SHAHZANI MURGH Diced chicken cooked in a mango flavoured creamy sauce. A mild dish		14.95
NAGA WALA (CHICKEN OR LAMB) A hot dish made with aromatic naga chillies		14.95
RANGELA KHANA Wildly flavoured Goan dish of chicken or lamb with fresh spinach simmered in medium hot sauce, with ginger & fenugreek leaves to add an aromatic taste		14.95
LAMB SHANK Shank of lamb, firstly braised with spices & ground sesame seeds, then roasted. Served in a spicy sauce		15.95
ANAR KALI BAHAR Chicken breast pieces cooked fairly mild with cream		14.95
CHICKEN OR LAMB MAKHANI Chicken or lamb mildly spiced in butter & creamy sauce		14.95
LAMB CHOPS DILRUBA Grilled tender lamb chops, cooked in a semi-dry sauce with selected spices, garlic & ginger		15.95



SEAFOOD SPECIALS

TILAPIA BENGAL FISH Fillets of fish pan fried in a spicy sauce	12.95
SALMON KE-BHUNA Marinated garlic salmon fillet, cooked in special bhuna sauce & spring onions	14.95
TANDOORI K.PRAWN GARLIC CHILLI Grilled king prawn cooked in special sauce with green chilli, a slightly hot taste with mushroom	14.95
JHINGA CHINGRI FRY Bangladeshi dish cooked with spinach, garlic, spring onions & fully shelled king prawns	14.95
FRESHWATER KING PRAWN Large king prawns cooked in chef's special sauce	19.95
KING PRAWN SHASHLICK BHAHAR Marinated king prawns cooked with chunks of onion, capsicum & tomatoes in a semi dry, rich, spicy sauce	16.95
KING PRAWN SUMMERKAND Fresh king prawns cooked in a creamy tomato & cashew gravy topped with cream	16.95
TANDOORI SALMON Salmon steak marinated in yoghurt, dill & spices, grilled in our tandoor oven and served with chargrilled pepper	16.95

MASALA DISHES

CHICKEN TIKKA MASALA	13.95
LAMB TIKKA MASALA Diced pieces of chicken or lamb tikka cooked in our special masala sauce	14.95
KING PRAWN MASALA	15.95
CHICKEN TIKKA REJELLA Mild dish with coconut & cream	14.95
VEGETABLE MASALA	12.95
CHICKEN CHILLI MASALA Creamy sauce, a touch of spices & herbs with fresh chillies	14.95

CLASSIC CURRY DISHES

Choose from the following Meat, Seafood or Veg options

CHICKEN - 12.95 | LAMB - 13.95 | BEEF - 13.95
DUCK - 15.95 | PANEER - 13.95 | FISH - 14.95
PRAWN - 14.95 | KING PRAWN - 15.95 | VEG - 13.95

CURRY Medium dish, cooked with onions, dozens of spices, herbs and a touch of garlic and ginger
MADRAS A very popular dish of rich, hot and sour tastes. Extensively prepared with chilli, lemon juice and tomato puree to a fairly hot strength
VINDALOO Fabulously hot to taste. Black pepper, lemon, ginger and chilli qualify this as a deliciously extravagant hot dish
KURMA (N) Dipped and washed in milk and cooked very mildly in a rich sauce with plenty of butter and cream
ROGAN JOSH A medium dish spiced with herbs and garnished with fried tomatoes and onions, a most tasteful dish
BHUNA Thoroughly garnished with onions, peppers, tomatoes and selected spices, extensively treated to provide a medium strength dish
PATHIA A sweet, sour and hot tasting dish prepared with garlic, red chilli, onions, peppers and a large quantity of tomato puree
DUPIAZA A maximum quantity of diced onions both seasoned and fresh, applied with dozens of spices to produce a medium hot taste
DHANSAK A medium hot curry cooked with lentils. A delicious sweet and sour taste in a thick creamy sauce
SAAG A medium-strength dish cooked using fresh spinach, applied with a large amount of spices in a thick sauce
JALFREZI A popular dish cooked in a hot curry sauce with fresh green chillies, onions and green peppers
KARAHI A medium-strength traditional dish cooked in a richly spiced sauce with green peppers, tomatoes and onions

