

EARLY BIRD MENU

£14.95 per person

Available from 5:00pm til 6:30pm - Tables must be vacated by 7:00pm

COMPLIMENTARY PAPADOM AND MINT SAUCE

CHOOSE A STARTER

ONION BHAJI

CHOPPED ONION LIGHTLY SPICED WITH GARLIC, THEN COATED IN OUR SPECIAL BATTER AND DEEP-FRIED

LAMB OR VEGETABLE SAMOSA

TRIANGULAR PASTRY WITH A SPICED MINCED LAMB OR VEGETABLE FILLING

MIXED STARTER

CONSISTS OF ONION BHAJI, ALOO CHOP AND A SAMOSA

CHICKEN TIKKA

CHICKEN MARINATED IN YOGHURT AND SPICES, SERVED WITH ONIONS AND CAPSICUM. COOKED IN TANDOOR

CHICKEN CHAAT

CHICKEN, SWEET AND SOUR COOKED WITH CHAAT MASALA

ALOO CHAAT

POTATOES, SWEET AND SOUR COOKED WITH CHAAT MASALA

PRAWN PURI

SUCCULENT PRAWNS STIR FRIED WITH ONIONS, HERBS AND SPICES, SERVED ON HOME MADE THIN FRIED BREAD

CAULI MANCHURIAN

CAULIFLOWER DIPPED IN SPECIAL SAUCE AND DEEP FRIED

CHICKEN PAKORA

CHICKEN TIKKA DIPPED IN SPECIAL SAUCE AND DEEP FRIED

JASHAAN ALOO CHOPS

CRUSHED POTATO WITH A MIX OF SPICE AND HERBS FROM THE BENGAL, COATED WITH GOLDEN BREAD CRUMBS AND FRIED

GARLIC MUSHROOMS

SELECTED FRESH MUSHROOMS, FRIED IN SPICY GARLIC BUTTER AND GARNISHED WITH FRESH CORIANDER

CHICKEN 65

SPICY, DEEP-FRIED CHICKEN DISH TOSSED IN A MEDIUM SPICED TOMATO AND GARLIC SAUCE

CHOOSE A MAIN DISH

Choose from our selection of Speciality Dishes or Classic Favourite Curries.

Curry dishes can be cooked with Chicken or Vegetable.

Upgrade your dish to Lamb for £2.00 extra or King Prawn for £3.50 extra

CHICKEN TIKKA MASALA

COOKED IN A MILD AND CREAMY TOMATO BASED SAUCE

KARAHI

TRADITIONAL PUNJABI DISH COOKED IN A KARAHI WITH FRESH TOMATO, GREEN CHILLI, GINGER AND FRESH CORIANDER (MEDIUM)

JAIPURI

BLENDED WITH OUR FRESH PUNJABI MASALA AND COOKED WITH FRESH SHALLOTS, SPRING ONIONS AND CAPSICUMS AND SERVED WITH A MASALA SAUCE (MEDIUM)

ACHARI

A LITTLE HOT WITH A TANGY TASTE, COOKED WITH GARLIC, GINGER, HOMEMADE PICKLE AND GARNISHED WITH CORIANDER (MEDIUM)

PISTACHIO

COOKED IN AROMATIC SPICES, GROUND PISTACHIOS, CREAM AND TOUCH OF CHILLI IN A MEDIUM THICK SAUCE (MEDIUM)

GARLIC CHILLI

FRESH GARLIC AND CHILLI SAUCE MADE WITH FRESH SPICES, CORIANDER AND RED CHILLIES (HOT)

KHOLAPURI

HOT & SPICY PREPARED WITH TURMERIC, CUMIN AND GREEN CHILLIES (HOT)

NAGA SPECIAL

A VERY HOT DISH COOKED IN A UNIQUE SAUCE WITH GREEN PEPPERS, SPRING ONIONS AND A TOUCH OF NAGA

CHICKEN TIKKA

TENDER PIECES OF CHICKEN FILLET, MARINATED IN GARLIC, YOGHURT, GINGER AND FRESHLY CRUSHED BLACK PEPPER

CHICKEN SHASHLIK

GRILLED IN SPICES WITH FRESH GREEN PEPPER, TOMATO, ONION AND CRISPY GREEN SALAD, SERVED WITH MINT SAUCE

HARIALI MACHLI

TILAPIA FISH COOKED WITH CORIANDER, MINT, GARLIC, CHILLI AND OUR CHEF'S OWN SPECIAL SPICE

MACHLI JAL FRY

SUCCULENT PIECES OF TILAPIA FISH FRIED WITH ONIONS, FRESH CHILLIES AND CHEF'S SPECIAL SAUCE

CHICKEN BIRYANI

CHICKEN AND BASMATI RICE COOKED WITH SAFFRON, SERVED WITH MEDIUM CURRY SAUCE

VEGETABLE BIRYANI

VEGETABLES AND BASMATI RICE COOKED WITH SAFFRON, SERVED WITH MEDIUM CURRY SAUCE

CLASSIC FAVOURITES

Cooked with Chicken or Lamb or Prawn or Vegetable

**CURRY MADRAS VINDALOO KORMA SAAG BHUNA DHANSAK
PATHIA ROGON JOSH DUPIAZA JALFREZI PASSANDA MAKHANI**

CHOOSE A RICE OR NAAN

BOILED RICE / PILAU RICE / PLAIN NAAN / CHIPS / MASALA CHIPS

Upgrade your Rice or Naan for an additional charge of £2.00