



CONTEMPORARY INDIAN CUISINE

# Menu



## Starters

<b>Samosa</b> Meat or Vegetable / 2 pieces triangular pastries stuffed with either meat or vegetable	2.40
<b>Onion Bhaji</b> 2 pieces onions coated in a spicy batter and fried	2.40
<b>Aloo Papdi Chaat</b> indian salad of savoury, chick peas, potatoes in a refreshing tamarind and yogurt dressing with chopped onions and salad	2.95
<b>Aloo Tikki Chaat</b> spiced potato patties relished in yogurt and a tangy sauce	2.95
<b>Paneer Tikka</b> diced cottage cheese marinated in spices and cooked in the tandoor	2.95
<b>Prawn Puri</b> prawn served with fried bread	3.45
<b>Prawn Butterfly</b> a whole jumbo king prawn, split, flattened, dipped, seasoned with herbs	3.95
<b>Fish Pakora</b> Cod cod pieces fried in a spicy batter	3.95
<b>Sheik Kebab</b> a skewer of lamb meat cooked slowly in a tandoor	2.95
<b>Chicken / Lamb Tikka</b> diced chicken / lamb pieces	2.75 / Main 4.50
<b>Poppadom</b>	0.50

## Tandoori Specials

<b>Chicken Tikka Shashlik</b> sliced chicken tikka pieces cooked over charcoal with onions, capsicum	5.95
<b>Prawn Tikka Shashlik</b> jumbo prawns cooked over charcoal with onions & capsicums	10.95
<b>Lamb Tikka Shashlik</b> diced lamb marinated, cooked over charcoal with onions, capsicum	6.45
<b>Tandoori Mixed Grill</b> lamb chops, tandoori wings, chicken tikka and sheik kebab served on a sizzler, with naan	7.95
<b>Tandoori King Prawns</b> jumbo prawns marinated overnight, then cooked over charcoal in the clay oven	9.95
<b>Tandoori Chicken</b> spicy chicken in ginger and spices cooked in a tandoor	3.95
<b>Tandoori Wings</b> 4 pieces wings cooked in spices	3.95
<b>Lamb Chops</b> 5 pieces succulent chops - marinated in ginger and garlic and cooked in the tandoor	5.95



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## ***House Specials (Main)***

<b>Chicken / Lamb Tikka Masala</b> succulent chicken / lamb pieces in a creamy tikka sauce	<b>5.95 / 6.50</b>
<b>Jeera Chicken</b> chicken pieces cooked in capsicum seeds	<b>5.95</b>
<b>Murgh Pasanda</b> marinated chicken simmered with coconut, sesame, poppy seeds and almonds	<b>5.95</b>
<b>Murgh Makhane</b> a very creamy sauce with almonds and ginger	<b>5.95</b>
<b>Methi Malai Murgh</b> chicken in a fragrant creamy gravy of methi, yogurt and spices	<b>6.50</b>
<b>Murgh Labahdar</b> boneless chicken marinated in yogurt, char broiled and sauteed in herbs and spices	<b>6.50</b>
<b>Keema Aloo</b> minced lamb in spices and diced potatoes	<b>6.50</b>
<b>Lamb Kofta</b> succulent meat balls in a spicy tomato sauce	<b>5.95</b>
<b>Lamb Pasanda</b> boneless lamb breast marinated in cream, cooked with sultanas, almonds and pistachios in a delicately flavoured creamy sauce	<b>5.95</b>
<b>Dumpukht Biryani Nawabi</b> spice infused rice with tender lamb, chicken, and king prawn served with a special vegetable sauce	<b>9.95</b>
<b>Achari Gosht / Murgh</b> lamb/chicken spice infused with a hint of garam masala and pickle	<b>5.95</b>
<b>Grilled Lamb Chop Masala</b> lamb chops marinated cooked in the clay oven then cooked in spicy gravy	<b>7.50</b>
<b>King Prawn Nawabi</b> king prawns cooked in tomato, ginger, mixed peppers and a hint of garlic	<b>7.95</b>
<b>Punjab Ki Mixed Sabji</b> whole baby aubergines and okra cooked in a north indian style with ginger, garlic and onion	<b>4.95</b>
<b>Bindi / Karela Gosht Balti</b> tender lamb with diced okra/bitter gourd, cooked in a spice infused gravy	<b>5.95</b>



## ***Seafood Dishes (Main)***

<b>Prawn Garlic Masala</b>	<b>7.50</b>
king prawns in a spicy sauce of fresh garlic, cloves, chillies, capsicum and cilantro (Indochinese)	
<b>Malabhar Chameen Curry</b>	<b>7.50</b>
king prawn curry cooked in a claypot, with a fusion of coconut milk, onion, tomatoes and a new mango gravy	
<b>Tilapia Fish Curry</b>	<b>5.95</b>
fish curry, of white fish	
<b>Goan Fish Curry</b>	<b>6.50</b>
delicious fish curry cooked the goan way	
<b>Fish Masala Karahi</b>	<b>6.50</b>
spicy dish, consisting of Cod fillet, garnish fresh coriander	

## ***Biryani Dishes (Main)***

Special Rice garnished with fresh spices, tomatoes and onions cooked in a sealed pot and served with special vegetable sauce

<b>Vegetable</b>	<b>5.45</b>
<b>Prawn</b>	<b>5.95</b>
<b>King Prawn</b>	<b>7.95</b>
<b>Chicken</b>	<b>5.95</b>
<b>Lamb</b>	<b>6.50</b>

*Dishes can be prepared with chicken or lamb tikka for £1 extra*

## ***Rice Dishes***

<b>Plain</b>	<b>1.75</b>
<b>Coconut and Pineapple</b>	<b>2.25</b>
<b>Mushroom Pilau</b>	<b>2.25</b>
<b>Special Fried</b>	<b>2.50</b>
<b>Pilau</b>	<b>1.95</b>
<b>Lemon</b>	<b>2.25</b>



### ***Traditional Dishes***

		<b>Veg side</b>	<b>Veg main</b>	<b>Chicken or Lamb</b>	<b>Prawn</b>	<b>King Prawn</b>
<b><i>Korma</i></b>	Very Mild	3.25	4.50	5.95	5.45	7.50
<b><i>Curry</i></b>	Medium	2.95	3.95	5.65	5.45	6.95
<b><i>Bhuna</i></b>	Medium	3.25	4.50	5.95	5.45	7.50
<b><i>Saag</i></b>	Medium	3.25	4.50	5.95	5.45	7.50
<b><i>Karahi</i></b>	Medium	3.25	4.50	5.95	5.45	7.50
<b><i>Balti</i></b>	Medium	3.25	4.50	5.95	5.45	7.50
<b><i>Dopiaza</i></b>	Medium with onions	3.25	4.50	5.95	5.45	7.50
<b><i>Rogan</i></b>	Medium, tomatoes	3.25	4.50	5.95	5.45	7.50
<b><i>Madras</i></b>	Hot	3.25	4.50	5.95	5.45	7.50
<b><i>Jalfrezi</i></b>	Hot chilli	3.25	4.50	5.95	5.45	7.50
<b><i>Dhansak</i></b>	Hot, sweet/sour Lentils	3.25	4.50	5.95	5.45	7.50
<b><i>Vindaloo</i></b>	Very Hot	3.25	4.50	5.95	5.45	7.50

*Dishes can be prepared with chicken/lamb tikka for £1 extra*



## Vegetables (Side)

*Main Vegetable Dishes 1.00 extra*

<b>Shahi Paneer</b>	<b>3.50</b>
a creamy hot sauce with crushed almonds with cottage cheese	
<b>Peshwari Chana</b>	<b>2.95</b>
a dry chick pea dish with cardamom, onion and chillies	
<b>Vegetable Karahi</b>	<b>2.95</b>
mixed vegetables stir fried in spices	
<b>Chana Masala</b>	<b>2.95</b>
a chick pea dish marinated in spices	
<b>Saag Aloo</b>	<b>2.95</b>
fresh spinach and potato curry	
<b>Bombay Aloo</b>	<b>2.75</b>
a spicy potato curry	
<b>Gobi Aloo</b>	<b>2.95</b>
a spicy cauliflower and potato curry	
<b>Tarka Daal</b>	<b>2.75</b>
a lentil curry with ginger, onion and spices	
<b>Saag Paneer</b>	<b>2.95</b>
cottage cheese pieces mixed in fresh spinach and spices	
<b>Bindi Ki Sabji</b>	<b>2.75</b>
okra and spices mixed together with ginger	
<b>Brinjal Bhaji</b>	<b>2.75</b>
aubergine mixed together with spices and cooked with ginger	
<b>Corn Paneer Balchoo</b>	<b>2.95</b>
a goan style baby corn and cottage cheese dish with a sweet and sour sauce	
<b>Palak Chole</b>	<b>2.95</b>
a lightly spiced and truly authentic punjabi dish made with spinach and chick peas	
<b>Lahsooni Tinda</b>	<b>2.95</b>
a creative garlic based dish with Indian Baby Pumpkin and an array of spice	
<b>Mushroom Bhaji</b>	<b>2.75</b>
mushroom and spices mixed together and tossed in ginger and onions	
<b>Mutter Mushroom</b>	<b>2.95</b>
mushroom and green peas mixed together with a selection of spices and onion gravy	
<b>Makhani Daal</b>	<b>2.95</b>
the nations favourite lentil delicacy of whole cured, tomato and garlic, simmered overnight on the tandoor enriched with cream and served	
<b>Karela Ki Sabji</b>	<b>2.75</b>
traditional Punjabi style bitter gourd curry	
<b>Masala Mirch Aloo</b>	<b>2.95</b>
spiced infused potato and chilli curry with capsicums	
<b>Mutter Paneer</b>	<b>2.95</b>
punjabi style cottage cheese curry with peas	
<b>Aloo Brinjal Dopiazza</b>	<b>2.95</b>
potato and brinjal in a thick onion gravy	
<b>Dum Ki Arbi</b>	<b>2.95</b>
colcassia cooked in a sealed pot	



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### ***Breads***

<b>Keema Naan</b>	<b>1.95</b>
<b>Naan or Roti</b>	<b>1.20</b>
<b>Garlic or Chilli Naan</b>	<b>1.75</b>
<b>Peshwari Naan</b>	<b>1.95</b>
<b>Plain Parathi</b>	<b>1.50</b>
<b>Punjabi Aloo / Gobi Paratha</b>	<b>2.50</b>

### ***Extra***

<b>Mango Chutney</b>	<b>0.70</b>
<b>Tamarind Sauce</b>	<b>0.70</b>
<b>Mint Sauce</b>	<b>0.70</b>
<b>Mixed Salad Seasonal</b>	<b>1.50</b>
<b>Mixed Raita</b>	<b>1.75</b>

### ***Set Menu Options***

<b>Set Menu A For 2 Persons</b>	<b>23.95</b>
Poppadoms (2), Onion Bhajee (2), Meat Samosa (2), Chicken Tikka Masala, Lamb Jalfrezi, Saag Aloo, Pilau Rice (2), Garlic Naan	
<b>Set Menu B For 2 Persons</b>	<b>24.95</b>
Fish Pakora, Chicken Tikka (Small), Bhuna Gosht, Chicken Dhansak, Vegetable Karahi, Mushroom Rice, Naan (2)	



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## ***Desserts***

### **Kulfi**

indian ice cream flavours mango, cardamon or pistachio

**2.50**

### **Gulab Jamans**

fried semolina balls drowned in syrup

**2.50**

### **Ras Malai**

sweet cottage cheese drowned in a sweet milk

**2.50**



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### ***Soft Drinks***

Coke, Fanta, Spite, Rubicon	.90
Hildon 500ml Still / Sparkling	.90
Hildon 1 Litre Still / Sparkling	1.80
Lassi Salty-Sweet	1.50
Mango Lassi	1.95

### ***Hot Drinks***

Tea	1.10
Herbal Tea	1.10
Coffee	1.40
Cappucino	1.80
Latte	1.60
Espresso	1.50
Hot Chocolate	1.60



## ***Wines***

### **White 75cl**

House White	7.95
Nobilo White Cloud, New Zealand	10.95
Casillero Del Diablo Chardonnay, Chile	11.95
Pinot Grigio, Italian	11.95
Pont Neuf Chablis, French	18.95

House Wine by Glass 175ml	1.80
House Wine by Glass 250ml	3.00

### **Red 75cl**

House Red	7.95
Erazuriz Merlot, Chile	11.95
Campo Viejo Rioja Crianza, Spain	11.95
Jacob Creek Shiraz, Australia	12.95
Pont Neuf Fleurie, French	18.95

House Wine by Glass 175ml	1.80
House Wine by Glass 250ml	3.00

### **Rose 75cl**

Mateus Rose, Portuguese	7.95
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### **Sparkling 75cl**

Jacobs Creek, Australian	14.95
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## ***Beers***

Draught Beer half pint	1.40
Draught Beer 1 pint	2.90
Cobra Beer 33cl	1.80
Cobra Beer 66cl	3.50
Kingfisher 33cl	1.80
Kingfisher 66cl	3.50
Budvar 33cl	1.80
Corona 33cl	1.80