

STARTERS & TANDOOR. WINGS.

Chicken Wings Pepper Salt. £ 6.95
classic flavours, chicken wings tossed with salt, pepper, garlic & spring onions

Honey Barbeque Wings. £ 6.95
succulent chicken wings tossed with barbeque sauce & honey

Tossed Jeera Wings. £ 6.95
a match made in heaven, a popular Indian spice that blends ever so well with chicken

Crispy Fried Wings. £ 6.95
deep fried chicken wings coated in aromatic spices

Piri Piri Wings. £ 6.95
pan-fried chicken wings covered with lashings of our very own piri piri sauce

Tandoori Wings. £ 6.95
spicy & succulent barbeque chicken wings

SEAFOOD.

Sesame Fried Prawns. £ 9.95
deep fried prawns coated with aromatic herbs & sesame seeds

Andhra Tawa Fish. £ 8.95
fillets of fish cooked gently to perfection over the hot plate

Garlic King Prawns. £12.95
king prawns grilled in the tandoor with a hint of garlic

Tandoori King Prawns. £12.95
king prawns marinated over night in herbs, spices & grilled to perfection in the tandoor

Samlon Ka Tukra. £11.95
salmon pieces marinated with chilli, garlic, coriander & drizzled with mustard oil then cooked in the tandoor

Amritsari Machili. £ 8.95
marinated fish pieces fried in a light, crispy batter & delicately spiced

STARTERS & TANDOOR. CHICKEN.

Sizzled Chilli Chicken Dry. £ 6.95
cubes of chicken tossed with green chillis & spring onions topped with fresh coriander

Chicken 65. £ 6.95
spicy pan fried chicken pieces, tempered with chilli & curry leaves, in a yoghurt based sauce

Chicken Choyla. £ 6.95
Nepalese speciality, chicken cooked in a thick masala with peppers & fresh coriander

Achhari Chicken Tikka. £ 6.95
boneless chicken tikka marinated in yoghurt & pickled spices

Murgh Malai Kebab. £ 5.95
tender chicken covered in yoghurt, cheese & nutmeg sauce

Chicken Tikka. £ 6.95
pieces of chicken marinated over night in yogurt & spices, then grilled in the tandoor

Chicken Mangolian Dry. £ 6.95
shredded chicken tossed in our chef's very own special sauce

LAMB.

Jeera Lamb Fry. £ 6.95
semi dry roasted pieces of spring lamb liberally coated with roasted cumin & cooked in a thick sauce

Kheema Tikka. £ 5.95
lamb mince patties cooked to perfection over the hot plate

Lamb Seekh Kebab. £ 5.95
tandoori grilled skewered spring lamb mince

Masala Lamb Chops. £ 7.95
spring lamb chops, marinade over night for a truly deep spicy & succulent flavour

Boti Lamb Tikka. £ 5.95
tender cubes of spring lamb marinated in a tandoori masala, then grilled in the tandoor

STARTERS & TANDOOR.

VEGETARIAN.

Veg Manchurian Dry. £ 5.95

minced vegetable dumplings tossed in a soy based sauce

Sizzled Chilli Paneer. £ 5.95

dices of cottage cheese wok-fried with spring onions, peppers, garlic & covered in chilli sauce

Paneer Mongolian Dry. £ 5.95

cottage cheese tossed in our chef's special sauce

Keasari Panner Tikka. £ 5.95

cottage cheese, peppers & onions marinated in saffron then cooked in the tandoor

Hara Bhara Kebab. £ 5.50

garden peas and cottage cheese patties flavoured with coriander & cumin

Tossed Garlic Mushrooms. £ 5.95

fried button mushrooms tossed in a homemade garlic sauce

Potato 65. £ 5.95

a favourite from South India, potatoes cubes tossed with curry leaves & cooked in a yogurt based sauce

Crispy Potato Bhajia's. £ 5.50

wedges of potato coated in Indian spices & fried until golden

Sweet Corn Pepper Fry. £ 5.50

deep fried crispy sweet corn, flavoured with black pepper & lemon

Chilli Baby Corn. £ 5.95

baby sweet corn tossed in a soya sauce, black pepper, salt & chillies

Chana Chilli Fry. £ 5.25

chick peas tossed with aromatic spices until dry

Vegetable Samosas. £ 4.55

deep fried patties stuffed with fresh potatoes, green peas & freshly ground Indian spices

STARTERS & TANDOOR.

SHARING PLATTERS.

King Platter. £30.95

true feast contains six varieties of starters. (3 veg & 3 non veg) Ideal for 4 sharing

Tandoori Platter. £15.95

chicken tikka, king prawns, masla lamb chops & lamb seekh kebabs. Ideal for 2 sharing

Veg Platter. £12.50

veg manchurian dry, crispy potato bhajia's & tossed garlic mushrooms. Ideal for 2 sharing

MAINS. SEA FOOD.

Tandoori Sea Bass. £12.95

sea bass marinated in yoghurt & freshly ground spices, then chargrilled, served with salad

Goan Fish Curry. £11.95

delicious fish curry cooked the Goan way, salmon cooked with mustard seeds, curry leaves, coconut milk, red chillies, coriander & cumin

Tilapia Fish Masala. £11.95

tilapia fish cooked in rich sauce, flavoured with ginger, garlic paste, tomatoes & fresh coriander

King Prawn Masala. £12.95

king prawns simmered in a garlic & tomato infused rich masala sauce

King Prawn Chettinadu. £12.95

king prawns cooked in an authentic South Indian hot masala of red chilli, mustard seeds & curry leaves

CHICKEN.

Tandoori Butter Chicken Masala. £ 9.95

the godfather of all Punjabi dishes, succulent tandoori chicken served in a creamy sauce laced with butter

Chicken Tikka Masala. £ 8.95

the UK's favourite dish, tandoori chicken tikka cooked in a thick creamy masala sauce

Kadhai Chicken. £ 8.95

a hot chicken dish from the Punjab, boneless diced chicken cooked in a traditional Kadhai (wok) on very high heat with fresh tomatoes, pepper, onions, ginger, garlic, fresh herbs & spices

Shahi Murgh Darbari. £ 8.95

a Mughlai dish - tender pieces of grilled chicken cooked in enrich cashew nut paste & fresh cream

Chicken Chettinadu. £ 7.95

a classic South Indian dish, chicken cooked in an authentic South Indian hot masala of red chilli, mustard seeds & curry leaves

Methi Murgh. £ 7.95

boneless chicken pieces cooked in fresh fenugreek flavoured curry sauce, with a hint of garlic

MAINS.

Chilli Chicken Curry. £ 7.95

this dish packs a punch, a classic Indian chicken curry cooked with fresh green chillies & freshly ground herbs

Murgh Kali Mirch. £ 7.95

chicken curry with a distinct black pepper flavour

Daal Murgh. £ 7.95

a popular curry cooked with chicken, lentils, tomatoes & chopped onions for real blend of aroma served with fresh coriander

Saag Murgh. £ 7.95

a great combination of fresh spinach & chicken cooked in a ginger & garlic sauce, giving this dish a real aromatic flavour

Chicken Korma. £ 7.95

this is a much loved curry, cooked in a coconut & nut based sauce giving this curry a creamy & mild flavour

Hyderabadi Murgh Do Pyaza. £ 8.95

a speciality from the royal state of Nizam – famous for royal banquets

Achari Murgh. £ 7.95

delicious & tangy, chicken cooked in a tantalizing pickle masala garnished with fresh coriander

LAMB.

Lamb Curry On The Bone. £ 8.95

spring lamb cooked slowly on the bone extracting all its natural flavours

Lamb Seekh Kebab Masala. £ 8.95

pieces of lamb seekh kebab cooked in rich gravy infused with ginger & garlic

Lamb Kheema Hyderabadi. £ 8.95

a famous Hyderabadi dish, mince spring lamb & fresh garden peas cooked together to create enriched aroma of flavours

Mutton Kofta Curry. £ 8.95

deep fried spring lamb dumplings in a light masala sauce seasoned with fresh spices

MAINS.

Lamb Rogan Josh. £ 7.95
a very popular Kashmiri dish, spring lamb cooked in a rich tomato & onion sauce..

Rara Gosh. £ 8.95
a famous dish from North Frontier India, tender spring lamb & spring lamb mince cooked in a thick masla

Lamb Korma. £ 7.95
this is a much loved curry, cooked in a coconut & nut based sauce giving this curry a creamy & mild flavour

Daal Gosht. £ 7.95
a popular curry cooked with spring lamb, lentils, tomatoes & chopped onions for real blend of aroma served with fresh coriander

Saag Gosht. £ 7.95
a great combination of fresh spinach & spring lamb cooked with ginger & garlic, giving this dish a real aromatic flavour

Mutton Vindaloo. £ 8.95
a real taste of Goa, tender spring lamb marinated in vinegar cooked with cubes of potatoes in a onion gravy

Achari Gohst. £ 7.95
delicious & tangy, spring lamb cooked in a tantalizing pickle masala garnished with fresh coriander

VEGETARIAN.

Paneer Butter Masala. £ 6.95
cottage cheese cooked in a creamy sauce laced with butter

Shahi Paneer. £ 6.95
cottage cheese cooked in rich tomato butter gravy with a touch of cinnamon, cardamon, fresh herbs & Indian spices

Kadai Paneer. £ 6.95
nice & spicy, cottage cheese cooked in a traditional Kadhai (wok) on very high heat with fresh tomatoes, onions, ginger, garlic, fresh herbs & spices

Saag Paneer. £ 6.95
a winning combination, cottage cheese & spinach

Aloo Saag. £ 5.95
potatoes & spinach cooked with mild spices

MAINS.

Mutter Paneer. £ 6.95
cottage cheese & peas cooked in a mild curry sauce

Gobi Mutter Adraki. £ 5.95
cauliflower & peas cooked in a ginger based dry sauce

Aloo Gobi. £ 5.95
cauliflower & potatoes lightly spiced & sautéed

Achari Dum Aloo. £ 5.95
delicious & tangy, baby potatoes cooked in a tantalizing pickle masala, garnished with fresh coriander

Aloo Methi. £ 5.95
cubes of potatoes cooked in fresh fenugreek flavoured curry sauce, with a hint of garlic

Aloo Capsicum Masala. £ 5.95
potatoes & peppers cooked in a thick masala sauce

Chana Masala. £ 5.95
chick peas cooked in a thick dry sauce

Daal Makhani. £ 5.95
a popular dish from North India, black urdal lentils cooked in a buttery gravy, rich & hearty

Yellow Daal Tarka. £ 5.50
full-flavoured lentil dish tempered with a sprinkling of green chillies

Methi Mutter Malai. £ 5.95
fresh fenugreek leaves & peas served in a rich & creamy gravy

Mutter Dhingri. £ 5.95
a delicious combination of peas & mushrooms in a thick, rich gravy

Baigan bhaji. £ 5.95
deep fried baby aubergines cooked with tomatoes, sliced ginger, garlic & coriander

Corn & Mushroom Masala. £ 5.95
baby corn & mushrooms cooked in a spicy thick masala

Vegetable Kofta Curry. £ 5.95
spicy vegetable dumplings simmered in a herby curry sauce

BIRYANI.

biryani's are wholesome rice based meals with full flavour of exotic spices and they are served with curry sauce and mix riata

King Prawn Biryani.	£12.95
Chicken Biryani.	£10.95
Lamb Biryani.	£10.95
Chicken Tikka Biryani.	£11.95
Vegetable Biryani.	£ 9.95

RICE.

Plain Rice. <i>steamed basmati rice</i>	£ 2.75
Pilau Rice. <i>basmati rice cooked with fresh ginger, garlic & whole garam masala</i>	£ 3.10
Lemon Rice. <i>aromatic basmati rice tossed with lemon & curry leaves</i>	£ 3.75
Mushroom Rice. <i>basmati rice cooked with sliced mushrooms & flavoured with cumin</i>	£ 4.25
Egg Fried Rice.	£ 4.25
Veg Fried Rice.	£ 4.25

ACCOMPANIMENTS.

Homemade Pickles. <i>a selection of homemade pickles</i>	£ 2.95
Popadoms.	£ 0.90

IMPORTANT: PLEASE INFORM US BEFORE ORDERING IF YOU SUFFER FROM ANY ALLERGIES. SOME OF OUR DISHES CONTAIN NUTS.

BREADS.

Butter Naan. <i>sumptuous leavened bread expertly baked against the walls of the tandoor, lightly coated in butter</i>	£ 2.50
Garlic Naan. <i>leavened bread filled with fresh chopped garlic & baked in the clay oven</i>	£ 3.50
Peshawari Naan. <i>leavened sweet bread stuffed with raisins & grated coconut, flavoured with cardamom & cooked in the clay oven</i>	£3.95
Kheema Naan. <i>leavened bread stuffed with spicy minced lamb, seasoned with coriander & baked in the clay oven</i>	£ 3.95
Chilli Naan. <i>leavened bread filled with fresh chopped green chillies & baked in the clay oven</i>	£ 2.95
Cheese Naan. <i>tandoori baked bread with a thin layer of smooth light cheese</i>	£ 2.95
Plain Paratha. <i>whole wheat layered bread cooked in the clay oven</i>	£ 3.00
Stuffed Aloo Paratha. <i>whole wheat layered bread stuffed with spicy mashed potatoes</i>	£ 3.50
Tandoori Roti. <i>whole wheat bread baked in the traditional clay oven</i>	£ 2.50

YOGHURTS & SALADS.

Mixed Raita. <i>yoghurt with chopped cucumber & onion</i>	£ 2.95
Banana Raita. <i>very refreshing & perfect for those who like a little sweetness with a spicy meal</i>	£ 3.10
Kachumber Salad. <i>India's best known salad. tomato, onion & cucumber tossed in lemon juice & coriander</i>	£ 3.50
Garden Fresh Salad.	£ 3.50