



STARTER MENU

POPPADOM 90P ASSORTMENT OF CHUTNEYS 90P

ALOO TIKKI CHAAT (V)

North Indian Snack, made of potato, ginger, cumin, Spiced chickpea. Served with assorted chutneys

CHICKEN TIKKA

Boneless cubes of chicken breast, marinated in spices and yoghurt. Chargrilled in Tandoor. Served with mint chutney and cucumber raita.

FISH AMRITSARI

Fresh water Basa fish from Asia, prepared in Punjabi style. Spiced with mango powder and served with homemade fishcake.

GOBI KEMPU (V)

South Indian snack made of crispy fried cauliflower tossed with yoghurt, green chilli and curry leaves.

CHICKEN MALAI TIKKA

Boneless cubes of chicken marinated in a blend of cream, cheese and yoghurt. Spiced with mace and nutmeg, chargrilled in Tandoor. Served with mint chutney and cucumber raita.

LAMB SEEKH KABAB

Lamb mince with fresh herbs and spices, skewered and hilled in tandoor. Served with mint chutney and cucumber raita.

STIR FRY PANEER (V) £5.25
Crispy spiced Paneer (Indian cheese) tossed with onion, pepper and oriental spices.

CHICKEN 65 £5.50
Stir fry chicken dish from South India. Tossed in ginger, green chilli, curry leaves and shallot

STIR FRY SQUID £5.50
Spiced squid tossed with onion, peppers, ginger, lemon juice and mango powder.

ONION BAHJI (V) £4.50
Onion fritters spiced with carom seed, ginger, chickpea flour and fresh coriander.

CHICKEN CHILLI £5.50
Boneless cubes of chicken breast, tossed with onion, pepper, green chilli and oriental spices.

VEGETABLE SINGHARA (V) £4.95
This is a traditional Bengali snack lightly spiced with potatoes and vegetables wrapped in a thick crust pastry, served with home made tamarind and date chutney

CHICKEN HARIYALI TIKKA £5.50
Boneless chicken marinated in mint, coriander, spices and yoghurt, chargrilled in the tandoor, served with cucumber raita

£4.95 BLACK SPICED CHICKEN £5.50
Originated from the hilly region of Southern West Coastal India. The chicken breast is marinated with Chef's special black spices and cooked with shallots, green chillies and malt vinegar

£5.50 CRISPY TIL JHINGA £5.95
King Prawns marinated with ginger, coriander and lemon juice coated with sesame seeds and crispy fried

£5.50 HARA BHARA KEBAB (V) £4.95
Popular vegetarian snack made with spinach, potatoes and green peas, spiced with ginger and fresh herbs



MAIN MENU

All meals served with plain basmati rice

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| CHICKEN MAKHANI | £10.95 | PRAWN MALAI CURRY | £14.50 |
| Classic Indian Dish, Succulent pieces of Tandoori grilled chicken breast, cooked in a smooth sauce of tomato, ginger and fenugreek. | | Popular Bengali dish. King prawns cooked with onion, tomato, ginger and coconut. | |
| GOAN FISH CURRY | £11.50 | MIX SEA FOOD CURRY | £13.95 |
| Cubes of Tilapia fish from Asian freshwater lakes cooked in a goan style sauce of tamarind, coconut and tomato. | | Cubes of Tilapia fish, prawns and squid cooked in the sauce of taramind, green chilli, curry leaf, ginger and coconut. | |
| CHICKEN SHAHI KORMA | £11.25 | CHICKEN BIRYANI | £10.25 |
| Royal Mughal Dish. Chicken breast cooked in a mild and creamy sauce of cashew nut and almond. | | Marinated chicken breast cubes cooked together with basmati rice and aromatic spice. Served with cucumber Raita and biryani sauce | |
| KASHMIRI LAMB ROGAN JOSH | £11.50 | LAMB BYRANI | £10.75 |
| Traditional Lamb Dish. Cubes of lamb simmered in a sauce of onion ginger, garlic and tomato. | | Marinated Lamb cubes cooked together with basmati rice and aromatic spice. Served with cucumber Raita and biryani sauce | |
| SAAG GOSHT | £11.50 | GOSHT MUGHALI | £11.50 |
| Tender lamb cubes simmered in a rich sauce of spinach, fenugreek and ginger. | | Popular Mughali dish. Cubes of lamb simmered in the rich sauce of cashew nut, tomato and onion with aromatic spices. Served with pilau rice. | |
| CHICKEN CHETTINAND CURRY | £10.95 | PRAWN KADAI | £14.50 |
| Very popular chicken curry from the Chettinand region cooked with freshly roasted ground spices, peppercorns, star anise and black stone flower | | King prawns cooked with onion, peppers, tomato and kadai spices. Served with pilau rice. | |
| TANDOORI CHICKEN | £10.50 | BLACK SPICED PORK CURRY | £11.50 |
| One of the most popular dishes. Chicken on the bone marinated overnight with spices and yoghurt and chargrilled in the tandoor, served with cucumber raita, tomatoes and fenugreek sauce | | Marinated pork in Chef's special black spice masala slow cooked with tamarind, bay leaves and green chillies | |
| LAMB KADAI | £11.95 | SAAG CHICKEN | £10.95 |
| Boneless lamb with onions, peppers, tomatoes & kadai spices | | Tender chicken breast simmered in a rich sauce of spinach, fenugreek and ginger | |
| | | LAMB KOFTA CURRY | £11.50 |
| | | Marinated lamb mincemeat balls slow cooked in a smooth sauce of almonds, mint and yoghurt | |
| | | KADAI CHICKEN | £10.95 |
| | | Chicken breast with onions, peppers, tomatoes & kadai spices | |
| | | KERALA STYLE BEEF CURRY | £11.25 |
| | | Beef cooked with carrots and potatoes in a thick coconut sauce flavoured with fresh ginger, curry leaves and green chillies | |

VEGETARIAN & SIDES MENU

All mains served with plain basmati rice.

PANEER TIKKA MASALA

MAIN £9.00
SIDE £5.00

Cubes of paneer marinated in spices and yoghurt, grilled in tandoori and simmered in sauce of onion and tomato and ginger.

VEGETABLE BIRYANI £8.75

Marinated mixed vegetables cooked together with basmati rice and aromatic spices, served with cucumber raita and biryani sauce

MIXED VEGETABLE CURRY

Mains £8.50
Side £4.50

Mixed vegetables cooked in a sauce of onions, peppers, cashew nuts, tomatoes and fenugreek

SAAG ALOO

MAIN £7.50
SIDE £4.50

Baby Spinach and potato cubes cooked with ginger, fenu greek and spices.

CHANA MASALA

MAIN £7.50
SIDE £4.50

Chickpeas cooked with onion, tomato, ginger, mango powder and coriander.

PUNJAB DAL TADKA

MAIN £7.00
SIDE £4.50

Split gram lentil and kidney beans cooked with onion, tomato, cumin and garlic.

KRKURI BHINDI

SIDE £4.95

Crispy fried okra served sprinkled with mango powder.

SAAG PANEER (V)

MAIN £9.00
SIDE £5.00

Baby Spinach and paneer cubes cooked with ginger, fenugreek and spices.

KADAI MUSHROOMS

MAINS £8.50
SIDE £4.50

A popular mushroom dish cooked with onions, peppers, tomatoes and kadai spices

BOMBAY POTATOES

MAINS £6.95
SIDE £4.25

Spiced potatoes cooked with onions, tomatoes, ginger and coriander

STIR FRY COURGETTE £4.50

Sliced courgette tossed with mustard seeds, coconut, ginger and fresh coriander

AUBERGINE MASH

MAIN £7.50
SIDE £4.50

Popularly know as Baigan Bharta. Charcoal roasted aubergine cooked with ginger, garlic, fresh coriander, onion and tomato.

CUMIN FLAVOURED YOGHURT AND CUCUMBER RATIA

SIDE £2.95

MASALA MASH POTATO

Side £2.95

RICE & BREAD

Plain Basmati Rice £2.00

Cumin Rice £2.20

Plain Naan £1.50

Keema Naan £2.95

Garlic Naan £2.60

Peshwari Naan £2.95

Allergen Advice

Some of our dishes contain these allergens, Please ask a member of staff if you're unsure about the dishes you're ordering.



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



EGGS



MILK



SESAME



FISH



CRUSTACEANS



MOLLUSCS



SOYA



SULPHITES



LUPIN