Starters

Vegetarian

Samosa (G) — **£7.95**
Filo pastry stuffed with potatoes, spices and sautéed green peas.

Onion Baji (G) — **£6.95**
Flavoursome onions fritters folded with gram flour & deep fried.

Aloo Tikki Chaat (G, D) — **£7.75**
Spiced potato cake served on a bed of tangy chickpeas with sweet yoghurt and tamarind chutney.

Garlic Mushroom (G) — **£6.95**
Fresh button mushroom mixed with chopped garlic, chilli, and coriander batter & fried.

Sev Puri (G, D) — **£7.25**
Small biscuit like puris topped with potatoes, sweet yogurt, Gram flour straws & a mix of chutneys.

Paneer Tikka Shashlik (D) — **£7.95**
Fresh cottage cheese wrapped in yoghurt marinade, Skewered with Tomato, Onion & Capsicum, grilled.

Non-vegetarian

Prawn Naryali (C, D) — **£14.25**
King prawn marinated in coconut & grilled in the tandoor. Perfect combination of prawn & coconut.

Prawn Angare (C, D) — **£14.50**
King prawns marinated in yoghurt, Spices & Chilli and cooked in clay Owen.

Prawn Puri (G, C) — **£8.25**
Deep fried Indian pancake topped with tangy, sweet, sour & hot Fricassee prawns.

Fish Koliwada (G) — **£8.95**
Tilapia fillet delicacy mixed with gram flour, ginger, carom seed, batter & fried.

Kebab Platter (per person) (G, C, M, D) — **£14.95**
Combination of kebab includes prawn naryali, chick tikka, Seekh kebab, paneer tikka, samosa and fish koliwada.

Chicken Shashlik (D,M) — **£8.95**
Chicken marinated & grilled with Onion, Tomato & Capsicum in the tandoor.

Chicken Tikka (D, M) — **£8.75**
Chicken cubes marinated in ginger, garlic yoghurt, chilli & spices and grilled in tandoor.

Seekh Kebab — **£8.95**
Finely ground lamb mince delicately spiced & flavoured and grilled in tandoor.

Papadoms & Chutney (G, D) — **£2.50**
Extra Chutneys/Chopped Onions/ Pickle — **£0.50**

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Main Course

King Prawn Bhuna (C) — **£16.95**
Prawn cooked in a medium thick sauce, made with chopped tomatoes, Onion & spices.

Malabar Fish Curry (M) — **£12.25**
Traditional Kerala speciality cooked with coconut milk and tempered with mustard & curry leaves.

Grilled Sea Bass (M) — **£15.25**
Fillet of sea bass marinated in ginger & chilli, grilled & served on bed of cumin flavoured potato with chef special sauce.

Chicken Dhansak — **£12.50**
It is a combination of chicken curry, lentils with a sweet, sour and spicy taste.

Chicken Korma (N, D) — **£11.95**
Succulent morsels of chicken cooked with coconut & almond in a mild creamy sauce.

Murgh Chetinaad (M) — **£11.50**
A south Indian speciality of chicken in medium spicy coconut sauce.

Chicken Tikka masala (D, M) — **£11.75**
Tandoori morsels of chicken tikka cooked with onions, tomato & served in a subtly spiced cream sauce.

Murgh Methiwala (D,M) — **£11.50**
Chicken tikka cooked with traditional Indian spices and fenugreek leaves tempered with garlic cumin seeds.

Murgh Jalfreezie — **£11.75**
Cubes of chicken tossed with bell pepper, cooked with onion and tomato sauce.

Tandoori Chicken Full (D, M) — **£15.95**
Whole chicken marinated in ginger, garlic, chilli, yogurt & Spices and cooked in tandoor

Handi Gosht (G) — **£14.50**
Diced spring lamb marinated in garlic, chilli, mint then cooked with onion, tomatoes & spices.

Lamb Dhansak — **£14.25**
Dhansak is originating among the Parsi Zoroastrian community. It is a combination of Lamb curry, lentils with a sweet, sour and spicy taste.

Lamb do payaza — **£13.50**
Diced spring lamb cooked with onion and spices.

Kadai Gosht — **£13.50**
Cubes of spring lamb cooked with onion, bell peppers and spices.

Lamb Saagwala (D) — **£14.25**
Diced spring lamb cooked with fresh spinach, tempered with garlic and cumin seeds.

Lamb Rogan Josh — **£13.50**
A rich lamb curry delicately flavoured and cooked in onion sauce

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Vegetarian Main Course

Also served as a side dish	Main	/ Side
Mix Veg Jalfreezie (V) Assorted mix vegetable tossed with bell pepper, Onions & cooked in a medium spicy sauce	£8.95	/ £6.95
Vegetable Kolhapuri (V) Assorted mix vegetable cooked in spicy sauce.	£8.99	/ £6.99
Paneer Tikka Masala (D) Soft cottage cheese grilled in tandoor and finished with cream and tangy sauce.	£8.99	/ £6.99
Mutter Paneer (D) A noth Indian speciality made with Peas and Cottage cheese.	£8.50	/ £6.85
Aloo Gobi (V) Cubes of potato and cauliflower cooked in onion tomato sauce.	£8.50	/ £6.85
Kadai Mushroom (V) Mushrooms cooked in a spiced onion and tomato gravy in a kadai	£8.50	/ £6.85
Baigan Bharta (V) Roasted aubergines sautéed with onion tomato & tempered with fresh garlic and cumin.	£8.99	/ £6.99
Saag Paneer (D) Cubes of Paneer cooked with fresh spinach puree, tempered with garlic & cumin seeds.	£8.99	/ £6.85
Saag (D) Fresh spinach puree sautéed and tempered with garlic cumin.	£8.25	/ £6.85
Pindi Chole (V) Chickpeas tempered with ginger, green chilli and raw mango powder.	£8.50	/ £6.85
Aloo Udayagiri (V) Potato cooked with delightfully simple green masala of coriander, mint, curry leaves homemade spices.	£8.50	/ £6.85
Pahadi Bhindi (V) Fresh Okra tempered with cumin & mustard seeds and stir fried.	£8.99	/ £6.99
Dal Makhani (D) Black lentils gently stewed on a slow fire dash of cream & tempered with garlic.	£7.99	/ £6.99
Yellow Dal Tadka (D) Yellow split lentil cooked with Indian herbs and tempered with cumin & garlic.	£7.75	/ £6.50
Dal Palak (D). Yellow split lentil cooked with chopped fresh spinach and tempered with cumin, garlic with a sweet, sour & spicy flavours.	£8.50	/ £6.99

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Biryanis & Rice

Chicken Biryani (D) — £13.99
Cubes of chicken breast cooked in tandoor, blended & flavoured with basmati rice.

Lamb Biryani (D) — £15.75
Diced of spring lamb cooked in traditional Indian style & flavoured with Basmati rice.

Vegetable Biryani (V) — £11.99
The colourful combination of fresh vegetable and aromatic basmati rice cooked on dum style.

Mushroom Pulao/Peas Pulao (V) — £6.50
Combination of Fresh Mushroom or peas with Indian baked rice.

Egg Fried Rice — £6.25
Basmati rice mixed with stir-fried egg, peas and finished with dash of soya sauce.

Pulao rice/Jeera Pulao (V) — £4.75
Indian baked rice flavoured with whole spices/tempered with Cumin seeds.

Steamed Rice (V) — £4.25

Breads

Tandoori Naan (G, D) — £2.99
White flour bread

Garlic Naan (G, D) — £3.25
Bread topped with garlic

Stuffed Paratha (G) — £3.99
Bread stuffed with Vegetable & mash Potatoes.

Chilly cheese Naan (G, D) — £3.99
Combination of cheese & chilly stuffed in dough and baked in tandoor.

Peshwari Naan (G, D, N) — £3.99
Bread stuffed with shredded coconut and almond.

Tandoori Roti (G, V) — £2.50
Whole wheat bread

Plain /Mint paratha (G) — £3.50
Layered bread made with whole wheat flour/Topped with mint.

Kheema Naan (G, D) — £4.25
Bread stuffed with mincemeat & baked in tandoor.

Raita/Salads

Mixed Veg Raita (D) — £2.50

Vegetable Seasonal Salad — £2.50
Lettuce, Sliced Cucumber, Carrot, Tomato, Onion & chilli

Onion Salad — £1.25
Sliced Onions Rings

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