

## ALLERGIES

some of our menu items contain nuts, seeds and other allergens. traces of these may be in any other food served here.

## STARTERS

Served with salad, mint sauce and chilli sauce.

Popadom (plain or spicy)	0.60	Somaso (Veg (V) or meat)	2.30
All Other Pickles	0.50	Shashlik (Chicken Tikka or Lamb Tikka)	3.40
Tandoori Chicken	3.00	Garlic Mushroom Pakora (V)	2.80
Tandoori Lamb Chop	3.70	Vegetable Pakora (V)	2.30
Chicken Tikka	3.10	Chicken Pakora	3.00
Lamb Tikka	3.15	Chicken Tikka Pakora	3.10
Paneer Tikka	3.10	Chicken Chatt	3.10
Garlic Chicken Tikka	3.70	Chicken Tikka Puri	3.20
Sheek Kebab	3.10	Chicken or Lamb Puri	3.10
Shami Kebab	3.10	Prawn on Puri	3.10
Nargis Kebab	3.50	King Prawn on Puri	4.10
Mixed Kebab	3.75	Prawn Cocktail	2.90
Mix Starter (Onion Bhaji, Veg Samosa & Chicken Tikka)	3.20	King Prawn Butterfly	3.90
Onion Bhaji (V)	2.20	Tandoori King Prawn	4.50

## TANDOORI SPECIALITIES

All Dishes are cooked in the tandoor then served with salad, mint sauce and chilli sauce.

Chicken Tikka Roll Diced chicken tikka in a nan.	5.50	Tandoori Mix Grill (Chicken tikka, lamb tikka, tandoori chicken and sheek kebab. Served with a nan bread.	7.65
Chicken Tikka Boneless chicken marinated with mild spices.	5.50	Tandoori King Prawns Diced king prawn marinated in yoghurt, mildly spiced and roasted tandoori style in a clay oven.	9.65
Lamb Tikka Pieces of lamb marinated with mild spices.	5.65	Garlic Chicken Tikka Chicken tikka pan fried with chopped garlic and herbs.	6.90
Tandoori Chicken Chicken on the bone marinated in yoghurt and spices.	5.50	Chicken or Lamb Shashlik Chicken or lamb marinated with capsicum and onions. Mildly spiced and roasted in a clay oven.	6.60
Tandoori Lamb Chops Lamb Chops marinated in yoghurt and spices.	7.20		

## Special Balti Dishes

Balti dishes traditionally originate from North Kashmir. Cooked with ghee (Indian butter) in a tomatoe and onion based sauce. Garnished with coriander. Served to a hot, medium strength.

Chilli & Spice Special Balti (Chicken tikka, lamb tikka, prawns and green chillies)	7.20	Tandoori Mixed Balti (Chicken tikka, lamb tikka and tandoori chicken)	7.50
Bangladeshi Balti (chicken or lamb) Cooked with lentils, potatoes, and a boiled egg in a fairly hot sauce.	6.30	Balti Masala (chicken tikka, lamb tikka and king prawn. Medium strength)	8.40
Chicken Balti	5.40	Chicken or Lamb Tikka Masala Balti Cooked with keema (minced meat).	7.15
Lamb Balti	5.50	Chicken or Lamb Tikka Chilli Masala Balti	6.70
Chicken or Lamb Tikka Balti	6.50	Garlic Chicken Chilli Balti	6.70
Keema Balti (Minced Meat)	5.80	Rojoni Balti (chicken or lamb) (Hot & Spicy!)	5.50
Prawn Balti	5.40	Paneer & Peas Balti (V)	5.30
King Prawn Balti	8.50	Mix Veg Balti (V)	5.10
Tandoori King Prawn Masala Balti	9.50		

## Chef Specialities

Served with a choice of pilau rice or plain nan

Chilli and Spice Special (slightly hot) Chicken and king prawn with potatoes and green chillies.	8.20	Moghul Special (medium) Marinated chicken and king prawn cooked in a spicy minced meat sauce. Slightly creamy.	9.20
Chicken Malini (fairly hot) With green chillies and a touch of mince meat.	7.40	Tandoori King Prawn Masala (sweet/mild) Tandoori king prawns extensively prepared in a rich tomato based sauce with a touch of cream and yoghurt.	9.10
Murghi Makhon Masala (sweet/mild) Tender pieces of breast filets simmered in mild creamy sauce with ground almonds.	8.00	Tandoori Lamb Chop Masala (medium) Lamb Chops marinated in yogurt and spices cooked with mince meat in a masala sauce.	8.95
Imlee Murgh (medium) Marinated chicken cooked in a slightly tangy and sweet sauce.	8.00	Shashlik Masala (medium) (Chicken or lamb tikka) Cooked with chunks of onions, green peppers and tomatoes, in a rich thick sauce with spicy herbs.	8.40
Chicken Capsila (medium) Boneless breast pieces delicately cooked with different herbs and spices garnished with an omelette.	7.80	Tandoori Murgh Masala (medium) Tandoori chicken on the bone, cooked with a boiled egg and mince meat in a masala sauce.	8.60
Jaipuri Jhinga (medium) Marinated king prawns barbecued in the tandoor. Cooked with fried mushrooms, capsicum and onions in a thick spicy sauce.	10.85	Naga Special (hot!) (chicken or lamb tikka) Roasted garlic, onions, tomato, coriander and naga (scotch bonnet). Recommended for spicy lovers!	8.20
Kursi Ghust Khana (medium) Finely chopped lamb in Kursi style.	7.95	Rezela (medium hot) Sliced chicken tikka or lamb tikka cooked with green peppers, onions and tomatoes in a bhuna style sauce	7.25

## House Specialities

Chicken Tikka Masala (sweet/mild) Cooked in sweet, mild creamy sauce with ground almonds.	6.40	Moglai Chicken Cooked with lightly spiced scrambled egg in a medium bhuna style sauce.	6.25
Lamb Tikka Masala (same as above) (sweet/mild)	6.60	Korahi Special (chicken or lamb tikka - medium) A sizzling dish prepared with sweet peppers and onions with a touch of fenugreek leaves.	6.40
Tandoori Chicken Masala (same as above) (sweet/mild)	6.60	Kashi Keema Matar (chicken or lamb tikka) Tender filets of marinated lamb cooked in minced lamb sauce with chickpeas.	6.60
Chicken or Lamb Pasanda (sweet, mild & creamy) A sweet, mild yoghurt based dish cooked with ground almonds with a touch of cream.	6.40	Garlic Chicken Chilli Masala (fairly hot) Fresh green chillies and garlic flakes.	6.65
House Special Freshly grilled chicken tikka cooked with herbs and spices in medium sauce. Garnishes with tomatoes and cucumber.	7.00	Chicken Tikka Garlic Special (medium) With fresh green chillies, in a bhuna style sauce.	6.40
Butter Chicken (sweet/culmed) Marinated diced chicken, cooked with butter, cream and ground almonds.	6.65	Chicken or Lamb Tikka Chilli Masala With fresh green chillies.	6.65
Makhani Chicken (sweet, mild & creamy) Fillets of chicken breast in a sweet sauce with ground almonds.	6.50	Chicken Tikka Saagwala Fresh spinach cooked in medium spices with garlic.	6.80
Peshwari Chicken (sweet, mild & creamy) Boneless diced chicken tikka cooked with onions, cream, sultanas, ground almonds.	7.00	Achaari (chicken or lamb tikka) Cooked in chef's special spicy sauce with mixed pickle.	6.65
Chicken Tikka Akbari (sweet/mild) Cooked in the tandoor first, then cooked delicately in a masala sauce with mince meat and ground almonds.	6.65	South Indian Garlic (chicken or lamb tikka) Cooked with fresh garlic flakes and coriander in a medium sauce.	6.80

## Biryani Dishes

Preparation of saffron basmati rice. Served with a veg. curry sauce and salad tray

Special Biryani (Chicken, meat and prawn)	7.95	King Prawn Biryani	9.55
Chicken or Lamb or Prawn Biryani	6.20	Keema Biryani	5.95
Chicken or Lamb Tikka Biryani	6.90	Persian Biryani (Chicken or Lamb with omelette)	6.30
Tandoori Chicken Biryani	6.95	Malayan Biryani (Chicken or Lamb with pineapple)	6.30
Naga Biryani (Hot dish) (Chicken or Lamb Tikka)	7.60	Vegetable Biryani (V)	5.85

## Traditional Dishes

<b>Korma</b> (sweet, mild & creamy) Cooked with desiccated coconut, fresh cream and pure ghee. Recommended for beginners and mild curry lovers.			
Chicken	5.20	King Prawn	8.95
Meat or Keema	5.40	Chicken/Lamb Tikka	6.40
Prawn	5.20	Vegetable (V)	4.95
<b>Bhuna</b> (Medium) Medium spiced sauce, with fresh onions, tomatoes, green peppers and green herbs.			
Chicken	5.15	King Prawn	8.10
Meat or Keema	5.25	Chicken/Lamb Tikka	6.40
Prawn	5.20	Vegetable (V)	4.95
<b>Jalfrezi</b> (Slightly hot) Hot green chillies, green peppers and coriander.			
Chicken	5.95	King Prawn	8.45
Meat or Keema	6.00	Chicken/Lamb Tikka	6.60
Prawn	6.15	Vegetable (V)	4.95
<b>Pathia</b> (sweet, sour & hot) Prepared with tomatoes, onions, lemon juice, fresh herbs and spices.			
Chicken	5.20	King Prawn	8.10
Meat or Keema	5.25	Chicken/Lamb Tikka	6.45
Prawn	5.40	Vegetable (V)	4.95
<b>Dansak</b> (sweet, sour & hot) Persian origin, superbly prepared with lentils and pineapple.			
Chicken	5.10	King Prawn	8.10
Meat or Keema	5.25	Chicken/Lamb Tikka	6.45
Prawn	5.40	Vegetable (V)	4.95
<b>Rogan Josh</b> (Medium) Cooked with onions, green peppers and garnished with chef's own prepared tomatoes.			
Chicken	5.20	King Prawn	8.10
Meat or Keema	5.40	Chicken/Lamb Tikka	6.45
Prawn	5.40	Vegetable (V)	4.95
<b>Dupiaza</b> (Medium) Maximum quality of chopped onions and green peppers with a touch of garlic, ginger and herbs.			
Chicken	5.15	King Prawn	8.10
Meat or Keema	5.25	Chicken/Lamb Tikka	6.45
Prawn	5.40	Vegetable (V)	4.95
<b>Korahi</b> (Medium) Cooked in butter with onions, green peppers and fresh tomatoes.			
Chicken	5.30	King Prawn	8.10
Meat or Keema	5.50	Chicken/Lamb Tikka	6.45
Prawn	5.50	Vegetable (V)	4.95
<b>Chilli Masala</b> (Slightly hot) Home style preparation masala sauce with fresh green chillies, coriander, tomatoes and herbs.			
Chicken	5.65	King Prawn	8.45
Meat or Keema	6.00	Vegetable (V)	5.25
Prawn	6.25		
<b>Curry</b> (Medium)			
Chicken	5.00	King Prawn	7.55
Meat or Keema	5.10	Chicken/Lamb Tikka	6.25
Prawn	5.10	Vegetable (V)	4.65

Madras (extra 50p) Vindaloo (extra 60p) Phall (extra 70p)

## Veg. Side Dishes

	Side	Main		Side	Main
Vegetable Bhaji	3.25	4.50	Aloo Gobi (Potatoes and Cauliflower)	3.25	4.50
Bombay Potato	3.25	4.50	Tarka Dhall	3.25	4.50
Cauliflower Bhaji	3.25	4.50	Sag Bhaji	3.30	5.00
Sag Aloo (Spinach and Potatoes)	3.25	4.50	Sag Panir	3.45	5.00
Mushroom Bhaji	3.25	4.50	Mator Panir (Chickpeas and Cottage Cheese)	3.45	5.00
Bhindi Bhaji (Ladies Fingers)	3.25	4.50	Chana Bahji	3.30	4.60
Vegetable Curry	3.25	4.50			

## Sundries

Boiled Rice	2.10	Vegetable Pilau Rice	2.80
Pilau Rice	2.30	Keema Pilau Rice	3.00
Fried Rice	2.50	Chicken Fried Rice	3.35
Egg Fried Rice	2.60	Peas Pilau Rice	2.70
Egg Pilau Rice	2.80	Garlic Fried Rice	2.90
Special Pilau Rice	3.00	Peshwari Rice	2.90
Special Fried Rice	3.00	Coconut Rice	2.90
Mushroom Fried Rice	2.70	Garlic Chilli Fried Rice	3.00
Mushroom Pilau Rice	2.90		

## Tandoori Breads

Plain Nan	2.00	Cheese Nan	2.50
Keema Nan	2.40	Coriander Nan	2.50
Peshwari Nan	2.40	Chilli Nan	2.50
Stuffed Nan (Vegetables)	2.40	Keema & Garlic Nan	2.90
Garlic Nan	2.40	Plain Parata	2.20
Cheese & Garlic Nan	2.80	Stuffed Parata	2.40
Keema & Cheese Nan	2.90	Tandoori Roti	1.90
Kulcha Nan (Onions)	2.50	Chapati	1.20
Cheese & Onion Nan	2.70	Puri	1.10

## Extra

Chips	2.00
Fried Mushrooms	2.00
Fried Onions	1.80
Green Salad	1.70
Curry Sauce	2.00
Madras Sauce	2.10
Bhuna Sauce	2.30
Masala Sauce	3.10
Korma Sauce	2.80
Pathia Sauce	2.50

## English Dishes

Chicken & Chips	4.50
Plain Omelette	4.35
Mushroom Omelette	4.50
Chicken Omelette	4.65

## Drinks

Can of Pop (Coke, Tango & 7up)	1.00
Coke Bottle	2.00

## COMBINATION DISHES

The following selection are served in two small containers enabling you to sample two curries Served with a portion of pilau rice.

1 Chicken Bhuna (medium) Chicken Chilli Masala (slightly hot)	8.50
2 Chicken Tikka Masala (mild) Chicken Tikka Curry (medium)	8.50
3 Lamb Bhuna (medium) Keema Peas (medium)	8.50
4 Chicken Korma (medium) Butter Chicken (mild)	8.50
5 King Prawn Bhuna (medium) Lamb Pathia (sweet, sour & hot)	9.50

### SET MENU for 1

1 papdom & chutney (Choose any 1)

Chicken Tikka or Veg. Samosa

Chicken Tikka Masalla or Chicken Tikka Balti

Plain Nan or Pilau Rice

**£10.50**

Normal Price £12.85 Save £2.35

### SET MENU for 2

2 papdom & chutney (Choose any 2)

Onion Bhaji, Sheek Kebab or Chicken Tikka

Veg. Bhuna, Lamb Balti or Chicken Tikka Masalla

Plain Nan, Boiled Rice or Pilau Rice

**£19.50**

Normal Price £25.30 Save £5.80

Dishes can be substituted for another (excluding Speciality Dishes) Additional charges will incur, please ask.