CLASSIC DISHES

Korma

Cooked with coconut milk, coconut & fresh cream, a sweet mild curry for those with a delicate taste

Curry

Basic spice, medium sauce

Bhuna

Cooked with garlic, onions, tomatoes & green herbs with selected spices, medium spiced

Dopiaza

Cooked with generous portions of onion & fresh peppers, medium spice

Sagwala

Cooked with fresh spinach & spices, medium hot

Rogan Josh

Cooked with fresh herbs & spices garnished with a layer of coriander, onions & tomatoes

Methi

Cooked with plenty of fenugreek, semi-dry dish with lots of flavour

Vegetable	£9.95
Chicken	£10.95
Lamb	£11.95

Madras Fairly Hot dish

Dhansak

A delicious combination of spices, pineapple & lentils, slightly sweet & sour

Pathia

Cooked with concentrated tomato & spices, sweet, sour & slightly hot

Vindaloo Very Hot.

Phall Extremely Hot.

Jalfrezi

A hot favourite cooked with fresh green chillies & coriander with its own Jalfrezi spices

Prawn	£12.	50
King P	rawn£13.	95

BIRYANI DISHES

all served with vegetable curry

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Chicken Biryani	£11.95
Lamb Biryani	£12.95
Prawn Biryani	£13.95
Chicken Tikka Biryani	£12.95
King Prawn Biryani	£14.95
Vegetable Biryani	£10.95
Special Mixed Biryani (chicken, lamb & prawn)	£13.95
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ALLERGY NOTICE

Please note that some of our dishes may contain dairy products & nuts. If you have any allergies, please ask a member of staff when placing your order.

VEGETABLE DISHES

Side

Branjal Bhajee (Aubergine)	£5.95
Bindi Bhajee (Okra)	£5.95
Mushroom Bhajee	£5.95
Sag Bhajee (Spinach)	£5.95
Sag Aloo (Spinach & Potato)	£5.95
Tarka Dal (Lentils)	£5.95
Gobi Bhajee (Cauliflower)	£5.95
Bombay Aloo (Potato)	£5.95
Aloo Gobi (Potato & Cauliflower)	£5.95
Chana Massala (Chickpeas)	£5.95
Saag Paneer (Spinach & Indian Cheese - sweet & rich taste)	£5.95

RICE

Boiled Rice	£3.50
Pilau Rice	£3.95
Egg Fried Rice	£4.25
Garlic Fried Rice	£4.25
Mushroom Pilau Rice	£4.50
Vegetable Pilau Rice	£4.75
Lemon Rice	£4.25
Keema Pilau Rice	£4.75

NAAN BREADS

Plain Naan	£3.50
Peshwari Naan	£4.25
Cheese Naan	£4.50
Garlic Naan	£3.95
Garlic & Cheese Naan	£4.75
Keema Naan	£4.25
Chilli Naan	£3.95
Paratha	£3.50
Stuffed Paratha Vegatable	£4.25
Tandoori Roti	£3.25
Chappati	£2.50
Chips	£4.50

SOFT DRINKS

Cans 330ml each £1.95 pepsi max, diet pepsi & lemonade



STARTERS

Plain Papadum each 0.95
Spicy Papadum each 0.95
Chutney & Pickles each 0.95
Mango chutney, mint sauce,

lime pickle, onion salad.

Mix Kebab

7.95

Chicken, king prawn & sheek kebab

Mixed Platter 7.95 Onion bhaji, chicken tikka, shish kebab and vegetable samosa.

Chicken TikkaSucculent boneless chicken marinated with yoghurt and various spices.

Aloo Chaana Chaat 4.50 (potatos & chickpeas in chaat masala)

Onion Bhaji 4.75 Vegetable Pakora 4.75 **Sheek Kebab** 5.95 Spiced Lamb minced moulded onto skewers and cooked in the

onto skewers and cooked in the Tandoor.

Chicken Pakora

5.75

Chicken fritters deep fried and served with tamarind and chilli sauce.

Tandoori Chicken (quarter)5.50Chicken Chaat5.50Prawn on Puree6.50

Prawns cooked in tamarind juice and other spices, served with puree.

King Prawn Puree 7.95 Tiger prawns flavored with herbs and roasted spice, served on Indian bread.

Garlic Fried Mushrooms 4.50 Vegetable Samosa 4.50 Meat Samosa 4.75

SPECIAL TANDOORI DISHES

5.50

Tandoori Mix Grill 12.50 Gathering of tandoori chicken, chicken and king prawn tikka and

shish kebab. **Tandoori Chicken** Half **9.95**Chicken on the bone, marinated with yoghurt, ginger, garlic and other spices, cooked in the

Chicken Tikka 9.50
Succulent boneless chicken marinated with yoghurt and

tandoori spices.

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Butter Chicken

Chicken Tikka

Shashlick 11.95 Chicken marinated with yoghurt

Chicken marinated with yoghurt and spices, barbecued with onion, capsicum and tomatoes.

Tandoori King Prawn Shashlick 13.95

King prawns in a refreshing marinade of yoghurt, grilled with tomato, onion and capsicum in the clay oven.

£12 95

£11.95

HOUSE SPECIALS

A rich yet mild dish cooked with almonds, coconut and fresh cream in a specialty flavoured sauce.	L12.33
Passanda Chicken A rich yet mild dish cooked with almonds, coconut and fresh cream in a specialty flavoured sauce.	£11.95
Tandoori King Prawn Masala King prawns marinated in yoghurt with special herbs and spices barbecued on skewers in the tandoor. Finished in a coconut and fresh cream sauce.	£14.95
Chicken Tikka Masala Diced chicken tikka marinated in yoghurt with herbs and spices, cooked in a specially flavoured sauce.	£11.95

Prepared in a buttery gravy with the addition of cream

gives the curry sauce a silky smooth rich texture

SEAFOOD SPECIALS

King Prawn Korai King Prawn cooked with our chef's own blend of spices.	£14.95
South Indian Mustard Chilli King Prawn Barbecued pieces of king prawn cooked with fresh garlic, mustard and chilli sauce. Served with crispy red chillies.	£14.95
King Prawn Kerala King prawns delicately spiced and cooked in a mustard and red chilli sauce.	£14.95
King Prawn Molee Fresh king prawns with coconut, almonds and green herbs in a creamy sauce - mild.	£14.95
King Prawn Malai King prawns cooked with Indian cheese and honey in a creamy butter sauce - mild.	£14.95
King Prawn Rosun Mirchi King prawns with garlic and green chillies in a thick sauce - fairly hot.	£14.95
King Prawn Goan Red King prawns cooked in a hot spicy sauce made with tamrind, coconut milk and red chillies.	£14.95
King Prawn Malabar King prawns cooked with fresh mint garlic, yoghurt and butter in a rich and tangy sauce.	£14.95
King Prawn Mandaraj	£14.95

King prawns cooked in a coconut and green chilli madras - hot.



EXCLUSIVE DISHES

Chicken Nilya

Marinated Chicken, mildly spiced with coconut and herbs in a creamy sauce - mild

Tandoori Garlic Chilli Chicken

Fairly hot tandoori chicken pieces cooked with fresh garlic, green chillies with yoghurt sauce.

£11.95

Himlayan Chicken £11.95 Lamb £12.95
Cooked in Southern Indian spices and tomatoes, onions and
mushrooms in a thick sauce – medium

Pathiala Chicken £11.95 Lamb £12.95
Marinated lamb or chicken tikka cooked with onions, green peppers, fresh herbs Spices, than dressed with fried garlic topping.
A Bhuna style dish.

Achari Chicken £11.95 Lamb £12.95

Cooked in a luhari karahi dish with grilled onions, fresh peppers & tomatoes with ground spice & fresh herbs. A spicy aromatic dish

Naga Chicken £11.95 Lamb £12.95 Famous Bangladeshi chilli cooked with garlic and fresh coriander

Famous Bangladeshi chilli cooked with garlic and fresh coriander in a special flavoured sauce

Shatkora Chicken £11.95 Lamb £12.95

Chicken or Lamb with fresh garlic, ginger, with Indian lime in a thick sauce.

Chattinad Lamb
Lamb cooked with red chilies, tamarind and

Lamb cooked with red chilles, tamarind and black pepper in a hot spicy sauce

Chicken Tikka Delight £11.95

Cooked with Cointreau liquor, cream, almonds and ground nuts.

Gosht Kata Masala £12.95

A fairly hot, North Indian speciality. Diced lamb cooked with fresh ginger and garlic and garam masala spice

Lamb Rezela £12.95

Tikka cooked in hot and tangy sauce made with fresh green chilli, coconut fresh garlic-hot & tangy

Kholee Uppakari £11.95

Chicken cooked in south Indian spices with fresh ginger & coconut sauce - medium to spicy

Kholee Piaz Mirchi £11.95

Chicken cooked with green peppers, green chillies and onions in a thick sauce – fairly hot!