

# Starters

<b>Onion Bhaji</b> Freshly sliced onions battered in gramflour, herbs and deep fried.	<b>£1.95</b>	<b>Tandoori Chicken</b> Tender chicken marinated in seasoned yoghurt and spices, grilled on the tandoor.	<b>£2.50</b>
<b>Samosa</b> Meat or vegetables, triangular shaped pastries filled with spicy mincemeat cooked with cloves and cinnamon.	<b>£1.95</b>	<b>Chicken Pakora</b> Freshly sliced chicken lightly spiced & coated with gramflour & deep fried.	<b>£2.50</b>
<b>Aloo Chat Puree</b> Diced potatoes with herbs, served with a small Indian bread.	<b>£2.45</b>	<b>Prawn Puri</b> A coastal speciality of golden fried prawns cooked with special spices and herbs, served with deep fried bread.	<b>£2.75</b>
<b>Panir Chat Puree</b> Diced homemade cured cheese cooked in mixed herbs, served with deep fried bread.	<b>£2.75</b>	<b>Royal Panir (NEW)</b> Succulent pieces of Indian curd cheese marinated in exotic spices, skewered & barbecued with onions, tomatoes & capsicum.	<b>£2.75</b>
<b>Chicken Chat Puree</b> Sliced barbecued chicken cooked with light spices, served with deep fried bread.	<b>£2.75</b>	<b>Kathe Kebab</b> Chopped marinated, barbecued lamb tossed with onion and tomatoes with roasted aromatic spices served in a water thin roll.	<b>£2.95</b>
<b>Sheek Kebab</b> Lamb minced with eastern spices & herbs, barbecued on skewers.	<b>£2.50</b>	<b>King Prawn Puri</b> King prawns cooked with special herbs and spices served with crispy soft deep fried bread.	<b>£3.95</b>
<b>King Prawn Butterfly</b> Mildly spiced king prawn fried in butter.	<b>£3.50</b>	<b>Reshmi Kebab</b> Special minced meat garnished with rich spices and grilled with herbs & omelette.	<b>£2.50</b>
<b>Chicken or Lamb Tikka</b> Cubes of chicken or lamb marinated in seasoned yoghurt and then grilled on charcoal.	<b>£2.50</b>	<b>Shami Kebab (NEW)</b> Special meat garnished with rich spices and grilled with herbs.	<b>£2.50</b>

## *Tandoori Specialities*

*The tandoori is an ancient style clay oven, which originated from the northern part of India. The method of cooking is by using long skewers over the charcoal flames. All the dishes are usually pre-marinated overnight to achieve a fuller taste.*

<b>Chicken or Lamb Shashlik</b>	<b>£5.95</b>	<b>Tandoori King Prawn</b>	<b>£8.45</b>
Juicy pieces of chicken breast or lamb marinated in exotic spices, skewered and barbecued with onions, tomatoes & capsicum		King prawns marinated in spices and barbecued on flaming charcoal in the clay oven.	
<b>King Prawn Shashlik</b>	<b>£8.45</b>	<b>Tandoori Mixed Grill</b>	<b>£7.95</b>
<b>Chicken or Lamb Tikka</b>	<b>£4.80</b>	Assorted tandoori delicacies, chicken tikka, lamb tikka, tandoori chicken and sheek kebab grilled in aphrodisiac spices served with naan.	
Chicken or lamb pieces marinated in special herbs and seasoned yoghurt, grilled in the tandoor			

## *Karahi Dishes*

*Karahi dishes are cooked with fresh ingredients in a thick blend of Indian spices with onions, tomatoes and green peppers.*

*Served sizzling hot in a karahi pan.*

<b>Chicken Karahi</b>	<b>£5.80</b>
<b>Lamb Karahi</b>	<b>£5.80</b>
<b>Chicken Tikka Karahi</b>	<b>£5.95</b>
<b>Prawn Karahi</b>	<b>£5.80</b>
<b>King Prawn Karahi</b>	<b>£7.50</b>
<b>Vegetable Karahi</b>	<b>£4.50</b>

## Royal Dishes

<b>Chicken Shashlik Curry (NEW)</b> Juicy barbecued chicken cooked with fresh onions, capsicum, tomatoes in a medium sauce.	<b>£6.80</b>	<b>Chicken Tikka Dhansak</b> Pieces of barbecued chicken cooked with authentically strong mix of spices & thickened with hot & spicy flavoured lentils.	<b>£5.80</b>
<b>Lal March Murg</b> Fairly hot, an aromatic rajasthani speciality of chicken cooked in red chillies.	<b>£5.80</b>	<b>Chicken Tikka Dupiaza</b> Pieces of barbecued chicken, well spiced with fresh onions, green peppers, tomatoes all served in thick gravy.	<b>£5.80</b>
<b>Chicken Tikka Pathia</b> Pieces of barbecued chicken prepared with tomatoes, onions with sweet & sour thick spicy sauce.	<b>£5.80</b>	<b>Chicken Tikka Saag</b> Pieces of barbecued chicken cooked with freshly chopped spinach.	<b>£5.80</b>
<b>Chicken Tikka Bhuna</b> Pieces of barbecued chicken cooked with fresh onions, tomatoes and a touch of butter, seasoned with medium hot spices in a thick sauce.	<b>£5.80</b>	<b>Chicken Tikka Jalfrazi</b> Pieces of barbecued chicken cooked with fresh onions, capsicum, tomatoes and fresh green chillies.	<b>£5.80</b>
<b>Chicken Tikka Korma</b> Pieces of barbecued chicken cooked with coconut, almonds, fresh cream & served in a mild flavoured sauce.	<b>£5.80</b>	<b>Chicken Tikka Chilli Masala</b> Pieces of barbecued chicken cooked in a fairly hot sauce.	<b>£5.80</b>

## House Specialities

<b>Chicken Tikka Masala</b>	<b>£5.80</b>	<b>Butter Chicken</b>	<b>£5.80</b>
Barbecued chicken marinated in spices and herbs, cooked in almonds cashew nuts in a rich creamy sauce.		Juicy barbecued chicken cooked in a special exotic sauce dry fried.	
<b>Lamb Tikka Masala</b>	<b>£5.80</b>	<b>Rezala Gosht</b>	<b>£5.80</b>
Barbecued pieces of lamb marinated in spices and herbs cooked in almonds and cashew nuts in a rich creamy sauce.		Tender slices of lamb cooked with the aroma of green peppers, tomatoes & ginger.	
<b>Chicken Chukna (NEW)</b>	<b>£5.80</b>	<b>Chicken Moghlai</b>	<b>£5.80</b>
Sliced chicken marinated with garlic and cooked with fresh tomato sauce.		Pieces of barbecued chicken prepared with almonds and flavoured with various delicate spices.	
<b>Chicken Haryali (NEW)</b>	<b>£5.80</b>	<b>Garlic Chicken</b>	<b>£5.80</b>
Pieces of chicken breast cooked with green herbs and mint with a touch of crushed garlic, ginger and condiments.		Spring chicken cooked with fresh garlic and garnished with onions and green herbs.	
<b>Lamb Passanda</b>	<b>£5.80</b>	<b>Tandoori Chicken Masala</b>	<b>£5.80</b>
Barbecued pieces of lamb marinated in seasoned yoghurt blended with ground nuts and fresh cream.		Off the bone chicken marinated in spices and herbs cooked with almonds in a special creamy sauce.	
<b>Gosht Kata Masala</b>	<b>£5.80</b>	<b>Chicken Jeera (NEW)</b>	<b>£5.80</b>
Golden browned lamb breast prepared with freshly chopped onions, sliced ginger, finished with a touch of garlic and mild garam masala.		Pieces of barbecued chicken cooked with various spices and cumin seeds.	
		<b>Tandoori King Prawn Masala</b>	<b>£8.95</b>
		Barbecued king prawns marinated in spices and herbs cooked with almonds cashew nuts in a rich creamy sauce.	
		<b>King Prawn Jalfrazi</b>	<b>£7.95</b>

# Chicken Dishes

All our chicken is boneless breast at no extra cost.

<b>Chicken Curry</b> Chicken cooked with medium rich spicy sauce.	<b>£3.95</b>	<b>Chicken Dhansak</b> Chicken cooked with authentically strong mix of spices and thickened with hot and spicy flavoured lentils.	<b>£4.75</b>
<b>Chicken Madras</b> Chicken with fairly hot blended tangy sauce.	<b>£3.95</b>	<b>Chicken Saag</b> Chicken cooked with freshly chopped spinach.	<b>£4.75</b>
<b>Chicken Vindaloo</b> Chicken cooked with potatoes with a very hot spicy sauce.	<b>£4.25</b>	<b>Chicken Pathia</b> Chicken cooked with fresh onions and garlic.	<b>£4.85</b>
<b>Chicken Bhuna</b> Chicken cooked with medium hot spices and fresh tomatoes, onions and thickened rich paste.	<b>£4.75</b>	<b>Chicken Methi</b> Chicken cooked with dry fenugreek leaves in a connoisseurs delight fairly dry.	<b>£4.75</b>
<b>Chicken Korma</b> Chicken cooked with coconut, almonds and fresh cream in a very mild highly flavoured sauce.	<b>£4.75</b>	<b>Chicken Rogan</b> Chicken cooked with fresh tomatoes and green peppers.	<b>£4.75</b>
<b>Chicken Dupiaza</b> Chicken cooked with fresh onions, green peppers and tomatoes served in a thick gravy sauce.	<b>£4.75</b>	<b>Chicken Malaya</b> Chicken cooked with pineapple, seasoned with a medium spicy sauce.	<b>£4.75</b>
<b>Chicken &amp; Mushroom</b> Chicken cooked with fresh mushrooms, seasoned with a medium spicy sauce.	<b>£4.75</b>	<b>Chicken Bombay</b> Chicken cooked with egg, seasoned with a medium spicy sauce.	<b>£4.75</b>

## Lamb Dishes

<b>Lamb Curry</b> Lamb cooked with medium rich spicy sauce.	<b>£4.25</b>	<b>Lamb &amp; Mushroom</b> Lamb cooked with fresh mushrooms, seasoned with a medium spicy sauce.	<b>£4.75</b>
<b>Lamb Madras</b> Lamb with fairly hot blended tangy sauce.	<b>£4.25</b>	<b>Lamb Dhansak</b> Lamb cooked with authentically strong mix of spices and thickened with hot and spicy flavoured lentils.	<b>£4.75</b>
<b>Lamb Vindaloo</b> Lamb cooked with potatoes with a very hot spicy sauce.	<b>£4.50</b>	<b>Lamb Saag</b> Lamb cooked with freshly chopped spinach.	<b>£4.75</b>
<b>Lamb Bhuna</b> Lamb cooked with medium hot spices and fresh tomatoes, onions and thickened rich paste.	<b>£4.75</b>	<b>Lamb Pathia</b> Lamb cooked with fresh onions and garlic	<b>£4.85</b>
<b>Lamb Korma</b> Lamb cooked with coconut, almonds and fresh cream in a very mild highly flavoured sauce.	<b>£4.75</b>	<b>Lamb Methi</b> Chicken cooked with dry fenugreek leaves in a connoisseurs delight, fairly dry.	<b>£4.75</b>
<b>Lamb Dupiaza</b> Lamb cooked with fresh onions, green peppers and tomatoes served in a thick gravy sauce.	<b>£4.75</b>	<b>Lamb Rogan</b> Lamb cooked with fresh tomatoes and green peppers.	<b>£4.75</b>
		<b>Zafrani Gosht</b> Fresh lamb with chopped herbs and ground spices.	<b>£4.75</b>

## *Traditional Indian Dishes*

<b>Meat Thali</b>	<b>£11.95</b>	<b>Balti Mix Thali</b>	<b>£11.95</b>
Pieces of tandoori chicken, meat, tikka, korma, jalfrezi, Bombay aloo, rice, naan, paradigm & raitha.		Balti lamb bhuna, chicken tikka masala, chana masala, mushroom bhaji, pilau rice, naan, papadum.	
<b>Vegetable Thali</b>	<b>£10.95</b>		
Dall masala, mushroom bhaji, aloo gobi, rice, naan, raitha, papadums.			

## *King Prawn Dishes*

<b>King Prawn Curry</b>	<b>£7.50</b>	<b>King Prawn &amp; Mushroom</b>	<b>£7.95</b>
King prawn cooked with medium rich spicy sauce.		King prawn cooked with fresh mushrooms, seasoned with medium spicy sauce.	
<b>King Prawn Madras</b>	<b>£7.50</b>	<b>King Prawn Dhansak</b>	<b>£7.95</b>
King prawn with fairly hot blended tangy sauce.		King prawn cooked with authentically strong mix of spices and thickened with hot and spicy flavoured lentils.	
<b>King Prawn Vindaloo</b>	<b>£7.50</b>	<b>King Prawn Saag</b>	<b>£7.95</b>
King prawn cooked with potatoes with a very hot spicy sauce.		King prawn cooked with freshly chopped spinach.	
<b>King Prawn Bhuna</b>	<b>£7.95</b>	<b>King Prawn Pathia</b>	<b>£7.95</b>
King prawn cooked with medium hot spices and fresh tomatoes, onions and thickened rich paste.		King prawn cooked with fresh onions & garlic.	
<b>King Prawn Korma</b>	<b>£7.95</b>	<b>King Prawn Shashlick Masala</b>	<b>£8.45</b>
King prawn cooked with coconut, almonds & fresh cream in a very mild highly flavoured sauce.			

## *Prawn Dishes*

<b>Prawn Curry</b> Prawns cooked with medium rich spicy sauce.	<b>£7.50</b>	<b>Prawn &amp; Mushroom</b> Prawns cooked with fresh mushrooms, seasoned with medium spicy sauce.	<b>£7.95</b>
<b>Prawn Madras</b> Prawns with fairly hot blended tangy sauce.	<b>£7.50</b>	<b>Prawn Dhansak</b> Prawns cooked with authentically strong mix of spices and thickened with hot and spicy flavoured lentils.	<b>£7.95</b>
<b>Prawn Vindaloo</b> Prawns cooked with potatoes with a very hot spicy sauce.	<b>£7.50</b>	<b>Prawn Saag</b> Prawns cooked with freshly chopped spinach.	<b>£7.95</b>
<b>Prawn Bhuna</b> Prawns cooked with medium hot spices and fresh tomatoes, onions and thickened rich paste.	<b>£7.95</b>	<b>Prawn Pathia</b> Prawns cooked with fresh onions & garlic.	<b>£7.95</b>
<b>Prawn Korma</b> Prawns cooked with coconut, almonds & fresh cream in a very mild highly flavoured sauce.	<b>£7.95</b>		

# Vegetable Dishes

Served with main dishes only.

<b>Mix Vegetable Curry</b> Fresh assorted mixed vegetables, cooked with delicate spices in a sauce.	<b>£2.35</b>	<b>Saag Aloo</b> Fresh spinach and sautéed potatoes cooked with capsicum and tomatoes in herbs.	<b>£2.45</b>
<b>Dry Vegetables</b> Fresh assorted mixed vegetables, cooked with onion and green herbs.	<b>£2.35</b>	<b>Aloo Ghobi</b> Sautéed potatoes and cauliflower cooked in a medium sauce.	<b>£2.45</b>
<b>Bindi Bhaji</b> Fresh okra cooked with onions tomatoes & herbs.	<b>£2.45</b>	<b>Tarka Dall</b> Lentils cooked in herbs and spices flavoured with garlic.	<b>£2.45</b>
<b>Mushroom Bhaji</b> Fresh mushrooms cooked with onions tomatoes and herbs.	<b>£2.45</b>	<b>Chana Masala</b> Chick peas cooked with fresh ginger, herbs and spices.	<b>£2.45</b>
<b>Brinjal Bhaji</b> Fresh aubergines cooked with tomatoes and herbs.	<b>£2.45</b>	<b>Dall Samba</b> Fresh vegetables and lentils cooked with spices & herbs.	<b>£2.55</b>
<b>Saag Bhaji</b> Fresh chopped spinach cooked with garlic, onions and ghee.	<b>£2.45</b>	<b>Motor Panir</b> Fresh peas and homemade Indian curd cheese cooked in mild spices.	<b>£2.75</b>
<b>Cauliflower Bhaji</b> Cauliflower cooked with onions, tomatoes and herbs.	<b>£2.45</b>	<b>Saag Panir</b> Fresh chopped spinach and homemade Indian curd cheese cooked with garlic, onion ghee.	<b>£2.75</b>
<b>Bombay Aloo</b> Sautéed potatoes cooked with onions, tomatoes & capsicum in a slightly hot spice.	<b>£2.45</b>	<b>Bombay Aloo Korahi (NEW)</b>	<b>£2.95</b>
		<b>Chana Korahi (NEW)</b>	<b>£2.95</b>

## *Tandoori Bread & Sundries*

<b>Plain Rice</b> Basmati steamed boiled rice.	<b>£1.60</b>	<b>French Fries</b>	<b>£1.50</b>
<b>Pilau Rice</b> Basmati rice cooked in ghee.	<b>£1.75</b>	<b>Vegetable Kulcha</b> Leavened bread stuffed with vegetables, onions and fresh coriander.	<b>£1.75</b>
<b>Lemon Rice</b> Basmati rice cooked in ghee with lemon.	<b>£2.50</b>	<b>Tandoori Roti</b> Whole meal bread stuffed with vegetables and fried in ghee.	<b>£1.50</b>
<b>Vegetable Rice</b> Fresh vegetables cooked in pilau rice.	<b>£2.50</b>	<b>Paratha</b> Whole meal bread fried in ghee.	<b>£1.75</b>
<b>Special Fried Rice</b> Basmati rice cooked with fresh peas & egg.	<b>£2.50</b>	<b>Chapati</b> Whole meal thin bread.	<b>£1.10</b>
<b>Mushroom Rice</b>	<b>£2.50</b>	<b>Puri</b> Thin deep fried bread.	<b>£1.10</b>
<b>Plain Naan</b> Leavened bread freshly baked in our tandoori oven.	<b>£1.60</b>	<b>Raitha</b> Seasoned yoghurt mildly spiced with cucumber, tomatoes and onions.	<b>£1.10</b>
<b>Garlic Naan</b> Special bread baked in our tandoori clay oven with fresh garlic.	<b>£1.75</b>	<b>Green Salad</b> Fresh chopped iceberg lettuce with tomatoes, onions and cucumber.	<b>£1.30</b>
<b>Keema Naan</b> Leavened bread stuffed with mildly spiced mincemeat.	<b>£1.75</b>	<b>Papadom</b> Plain and spicy Indian crispy appetizer made of lentil dough.	<b>£0.50</b>
<b>Peshwari Naan</b> Leavened bread stuffed with sultans and almonds.	<b>£1.75</b>		