

## STARTERS

**Popadom** 0.70  
**Spiced Onions** 2.10  
**Mango Chutney** 1.90  
**Mixed Pickle** 1.90 (achaar)

**PAKORAS**  
 Chefs selection of pakoras dipped in our special aromatic batter then lightly fried until crisp.

**Vegetable pakora** 3.80  
**Chicken pakora** 4.90  
 Chicken breast pieces  
**Mixed pakora** 4.90  
 Chicken, vegetable and mushroom

**DOSA**  
 A southern Indian favourite! Paper thin similar to a crepe/pancake, made with rice and lentil batter with your choice of filling.

**Vegetable** 4.70 **Chicken** 4.90

**POORI**  
 Unleavened lightly fried indian bread. Smothered in herbs and aromatic spices (sweet and sour).

**Channa** 4.70 (chickpeas) **Chicken** 4.90 **Prawn** 4.90

**SAMOSA**  
 The classic Indian street food, delicious savoury triangular fillings served with chickpeas (sweet and sour)

**Vegetable** 4.20 **Mince** 4.90

## TANDOORI STARTERS

Marinated over night in yogurt, freshly ground spices and Indian herbs. Cooked to perfection in the clay oven which brings out a unique taste within the meat.

**Chicken Chaat** 4.20  
 Barbequed drumsticks  
**Chicken tikka** 4.90  
 Boneless cubes of chicken (starter)  
**Lamb tikka** 5.40 Fillet pieces (starter)  
**Lamb Chops** 8.90 (starter)  
**King prawn tandoori** 7.90 (starter)

### PLEASE INFORM STAFF OF ANY FOOD ALLERGIES

Suitable for Vegetarians  Contains Nuts 

Creamy  Tandoori Style  Green Peppers 

Spicy  Very Spicy  Extremely Spicy 

## FROM THE TANDOOR (CLAY OVEN)

The selection below are all marinated in yogurt with our own selection of spices, ground masalas and fresh herbs. Cooked evenly to perfection on skewers in a red hot clay oven known as a 'tandoor' then served in a bed of onions, on a sizzler. Served with basmati saffron rice. A medium curry sauce is provided separately which can be changed to your desired strength.  
 Mild/Hot £1 surcharge Other sauces £2 surcharge

**Chicken tikka** 10.90  
 Boneless cubes of chicken

**Lamb tikka** 11.90  
 Marinated lamb fillet pieces

**Salmon tikka** 15.90  
 Chefs speciality, slow cooked to perfection. Using fresh spices such as cumin, green lychee, jawenn, chilli, coriander powder, ginger and chopped garlic. Marinated with yogurt, a must try!

**Special tikka** 12.90  
 Boneless cubes of chicken, onions, peppers and mushrooms

**Tandoori Mix** 15.90  
 Chicken Tandoori (on the bone) with pieces of Chicken Tikka, Lamb Tikka, Seekh Kebab and King Prawn. A great selection from the tandoor.

**King prawn tandoori** 14.90  
 Succulent pieces of marinated king prawns

**Lamb Chops** Main 16.90  
 Barbequed pieces of lamb chops in our unique spices

**Side Salad** 1.90

## ACCOMPANIMENTS

**Fried rice** 2.70  
 Also known as pilau rice. Aromatic basmati rice is prepared with spices such as cardamom, cloves, cumin seeds, saffron and cinnamon sticks.

**Boiled rice** 2.50  
 Basmati rice with elaichi aroma.

**Desi rice** 3.70  
 Spicy style Pilau basmati rice cooked in wok with ginger, garlic, desi ghee, coriander with a touch of green chillies.

**Mushroom rice** 3.70  
 Diced mushrooms with ground punjabi masalas cooked in a wok with rice

**Nan** 2.90  
 Leavened flat bread

**Garlic Nan** 3.70  
 Made with our own fresh garlic butter

**Peshwari Nan** 3.90  
 Sweet nan with coconut and ground cashews

**Chapati** 1.40  
 Traditional Indian flat bread also known as "roti" made with whole meal flour

**Paratha** 3.10  
 Layers of buttery, crispy flat bread (unleavened)

**Tandoori chapati** 1.70  
 Slightly charred in our clay oven

**Garlic & Coriander Nan** 3.90  
 Stuffed fresh coriander and glazed with our own garlic butter

## SIDES

**Chips** 2.90 **Spiced yogurt** 2.50 **Side Salad** 1.90

## EUROPEAN SELECTION

**Chicken Maryland** 9.90  
 Chicken breast, banana and pineapple coated in bread crumbs served with chips.

**Fish & Chips** 8.90  
 Breadcrumbs coated fish with a side of chips

and mushrooms

**Sirlion Steak** 15.90  
 Served with mushrooms, onions, chips and salad (please ask for availability)

## BIRYANIS

A royal dish of moghul origin. Chicken or lamb etc cooked with ginger, garlic, fenugreek and cumin seeds in a wok. Then basmati rice and mixes peppers come in at the next step, the two are combined as a stir fry topped with crispy fried onions. A medium curry sauce is provided separately which can be changed to your desired strength.

Mild/Hot £1 surcharge Other sauces £2 surcharge

**Chicken** 10.50 **Lamb** 11.50

**Special biryani** 13.90  
 (Chicken, Lamb & Prawns)

## MAIN COURSES

The dishes below can be prepared with:

**Chicken tikka** (marinated chicken cooked in clay oven).....11.20  
**Chicken** (chopped breast pieces).....10.50  
**Lamb** (slow cooked).....11.90  
**King prawn** .....14.90  
**Vegetable/Paneer** (cottage cheese).....8.90

## MILD AND CREAMY

**Chasni**  
 An exquisite creamy, sweet and sour sauce with ground cashews and freshly spiced herbs.

**Tikka masala**  
 Tikka pieces cooked in a mild and creamy sauce added with ground cashew nuts to give substance and diced green peppers to give its unique flavour.

**Korma**  
 Korma has its roots in the Indian cuisine from the Moghul era. A mild creamy fragrant sauce prepared with our blends of fresh herbs and mild spices. A great introduction to work your way up the Indian palate.

**Chilli korma**  
 Grounded green chillies added to give this dish an extra bite.

**Ceylonese korma**  
 A korma with a sweet twist, creamed coconut with mildly spiced masalas

**Makhani**  
 The famous butter Chicken. Cooked in a smooth tomato based sauce with cream added and finished off with a light sprinkle of cashew nuts.

**Anissa**  
 A unique mild and aromatic dish brings you flavour from all around India. Using cardamom and star anise spices in our tomato based sauce with a touch of cream is pleasing to your palate.

**Patia**  
 This sweet and sour dish is a favourite! Sweet mango chutney in a tomato based sauce, with selected spices that create a great mix of flavours.

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### MEDIUM AND SPICY

#### Bhuna

Bhuna is particular style of Asian cooking where a sauce is reduced and reduced until it is so thick that it clings to the meat ready to melt in your mouth. Tomatoes and spring onions are added to give this dish classic feel.

#### Karahi

Cooked "stir fry" style. Richly flavoured with peppers, onions, ginger, fresh green chillies & ground spices. This dish transforms into something really special, full of flavour & extra green chillies can be added for those who prefer it hotter.

#### Ginger & Lime

Indian spices are infused with citric fresh lemon and lime. Cooked with diced ginger sticks in a medium sauce which will tantalise your taste buds.

#### Kerala

This is a southern Indian dish which complements the sweetness of coconut cream with the hotness of green chillies giving the dish its authentic touch (can be made vegan). No tikka, no dairy.

#### Saag

"Sarson Ka saag" leaf-based dish eaten in nearly every punjabi household. Made from spinach, mustard leaves, finely chopped broccoli, and other greens. Slow cooked for hours to create its unique pungent taste.

#### Tava

A traditional Lahore dish. Boneless Chicken cooked on a flat griddle pan with garlic, ginger, peppers and green chillies creating a richly flavoured spiced dish (served on a sizzler).

#### Royal jaipuri

Jaipur a city of the ancient kings of Rajasthan. Succulent pieces of barbequed Chicken cooked in a rich sauce with onions, green peppers & fresh mushrooms. A touch of coriander is then added to finish this Indian favourite.

#### Masalader

A sweet & sour dish. Chicken tikka pieces cooked in a tangy flavoured sauce with green peppers.

#### Curry (classic dish)

Cooked to perfection in a medium sauce with fresh Indian herbs added.

#### Rogan josh

Originated in Kashmir at the time of the mogul emperors. Cooked with peeled tomatoes, chopped garlic and light herbs which give it a distinctive aroma.

#### Tandoori masala

Barbequed pieces of Chicken tikka cooked in a spicy rich tandoori masala sauce with a touch of fenugreek.

#### Staff curry 11.90

Chefs special, usually cooked & eaten behind the scenes! Chicken or lamb on the bone slow cooked to perfection. Ground Punjabi spices cling on to the meat giving it intense flavour. Diced ginger, garlic & onions are used to start the dish, with the chef adding his own secret spices. **Only available Friday and Saturday, subject to availability**

### HOTTER PALATE

#### South Indian garlic chilli

A chilli style treat for those who prefer a hotter palate combining garlic puree and green chillies, giving this dish a mouth watering finish.

#### Jalandhar

A spicy delicacy for the hotter palate, in a thick sauce combining fresh green chillies completed with a touch of fenugreek.

#### Desi style

The blend of Garam masala and fresh green chillies create an infusion to really bring out this dish.

#### Zalfrezi (hot)

This curry is in between a Madras and a Vindaloo, with spices such as ginger, garlic, cayenne pepper, black pepper and turmeric are used to create this dish. This comes together when fresh green chillies are added to it.

#### Indian Scene Curry 11.90

This is a selection of Chicken breast pieces, tender lamb cubes and prawns which are collectively introduced to a medium strength masala sauce.

### VEGETABLE DISHES

These dishes can also be made as a side dish to accompany any main course

#### Saag paneer

A pungent dish cooked by using mustard leaves and spinach with paneer (Indian cottage cheese). It is made by pureeing mustard leaves & Spinach, cooked & enhanced with blend of spices, paneer is added to give a good combination.

#### Aloo gobi

"Aloo Gobi" a delicious Punjabi dish made with spiced potatoes, cauliflower and a blend of spices are added to a rich sauce. It is best eaten with breads such as rotis, parathas or nans.




#### Turka dhal

This is a delicious and nutritional lentil dish that can be served as a main course or side dish. Turka refers to "tempering" and Daal is "lentils" the tempering acts like a garnish and there is an enhanced flavour thanks to the ghee and fried onions adding richness and aroma to the dish.

#### Vegan curry £9.90

Tofu pieces marinated in spices, cooked with garlic and ginger, then mushrooms, peppers and onions are added to absorb the flavours (cooked in a separate pan).

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