

bread

Plain Naan (M) (E) (G) Leavened white flour fluffy bread	£2.30
Garlic Naan (M) (E) (G) Naan bread infused with garlic	£2.55
Peshawari Naan (M) (E) (N) (G) Naan bread stuffed with nuts and sultanas	£2.55
Keema Naan (M) (E) (G) Naan bread stuffed with spicy minced lamb	£2.65
Cheese Naan (M) (E) Naan bread stuffed with cheese	£2.90
Tandoori Roti (G) Unleavened whole wheat flour bread	£2.45
Chapati (G) Unleavened whole wheat flour flatbread	£1.75
Paratha (M) (G) Unleavened whole wheat flour layered flatbread	£2.95

salad

Garden Green Salad	£3.95
Plain / Masala Poppadom	£0.70
Onion Salad	£0.65
Mango Chutney (N)	£0.65
Mint Sauce (M)	£0.65
Mixed Pickle	£0.65
Pickle Tray (M) (N)	£2.00
Riata (M)	£2.10
Chips	£2.10

drinks

1 Litre Bottle Coke, Diet Coke, Lemonade or Mineral water	£2.55
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Set Meal For 1 £14.95

Poppadom, Onion Bhaji, Karahi
Chicken, Bonbay Aloo, Naan and Puloo Rice

Set Meal For 2 £24.95

Poppadoms, Onion Bhaji, Chicken Tikka,
Chicken Tikka Masala, Lamb
Rezala, Tarka Dal, Bombay Aloo
Naan, 2 Pulao Rice

starter

Onion Bhaji (E) (VG) Onion mixed with blend of spices. fennel, ginger, fresh herbs and gram flour deep fried	£3.50
Tiffin Bhaji (VG) Onion bhaji, vegetable samosa, vegetable pakora	£5.95
Vegetable Samosa (G) (VG) Crispy triangular pastry filled with spicy vegetables	£3.75
Lamb Tikka (M) Leg of lamb pieces marinated in spicy yogurt sauce, skewered and cooked over charcoal	£3.95
Lamb Seekh Kebab (E) Ground lamb with fresh aromatic herbs and spices, grilled in the tandoor	£3.75
Chicken Tikka (M) Chargrilled and succulent chicken breast pieces matured in a delicately spiced marinade	£3.95
Tandoori Chicken 1/4 (M) Chargrilled and succulent chicken quarter matured in a delicate, spiced marinade	£3.80
Prawn Pooi (F) (G) Spiced prawns in rich tangy sauce served on a pooi	£4.75
Lamb Samosa (G) Triangular crisp pastries with lamb mince fillings	£3.95
Garlic Mushroom (VG) Marinated mushrooms stir fried and tossed with garlic and coriander	£3.70
Vegetable Pakora (VG) Courgette, potatoes, onions and mushrooms marinated in herbs deep fried in gram flour	£3.95
King Prawn Butterfly (F) (G) (E) King prawn marinated with Indian spices, coated in breadcrumbs and deep fried	£5.10
Dall Puff (G) (E) Pooi stuffed with lentils	£3.70
Aloo Puff (G) (E) Pooi stuffed with potatoes	£3.70

Chicken Chat Pooi (G) Diced chicken mixed with chat masala sauce, served with pooi	£4.25
Aloo Chat Pooi (VG) (G) Diced potato mixed with chat masala sauce, served with pooi	£3.95
Garlic King Prawns (F) King Prawns marinated with fresh herbs, garlic and barbecued	£6.95
King Prawn Pooi (F) (G) Spiced King Prawn in rich tangy sauce served on a pooi	£5.95

tandoori વૈજ્ઞેય

Tandoori Chicken (M) Marinated leg and breast of chicken on bone, cooked in clay oven	£7.45
Lamb Tikka (M) Leg of lamb pieces marinated in spicy yogurt sauce, skewered and cooked over charcoal	£7.95
Tandoori King Prawn (F) (M) King size prawns marinated to our own special recipe and barbecued over a charcoal fire	£12.95
Chicken Shashlik (M) Chicken breast, tomato, onion and bell peppers marinated in a tangy marinade and grilled in tadoor	£8.15
Lamb Shashlik (M) Leg of lamb pieces, tomato, onion and bell peppers marinated in a tangy marinade and grilled in tandoor	£8.95
Chicken Tikka (M) Chargrilled and succulent chicken breast pieces matured in a delicately spiced marinade	£7.35
Seekh Kebab (E) Ground lamb with aromatic herbs and spices, grilled in the tandoor laced with onion and fresh coriander	£7.95
Tandoori Mixed Grill (F) (M) (E) A selection of chicken tikka, lamb tikka, tandoori king prawn, tandoori chicken and seekh kebab cooked in a charcoal oven, tossed with fresh herbs	£12.95
King Prawn Shashlik (F) (M) King prawns, tomato, onion and bell peppers marinated in a tangy marinade and grilled in tandoor	£11.95

🔥 Medium 🔥🔥 Medium Hot 🔥🔥🔥 Hot

G GLUTEN | M MILK | E EGG | N NUTS | SU SULPHATE | MU MUSTARD | VG VEGAN | F FISH


🔥 Medium 🔥🔥 Medium Hot 🔥🔥🔥 Hot


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CHICKEN	LAMB	TIGER PRAWN	KING PRAWN	VEGETABLE
7.65	7.95	8.95	10.95	6.40


CHICKEN TIKKA	TANDOORI KING PRAWN
8.65	11.95


Jalfrezi  Cooked in medium hot sauce tossed with green chillies, onion, pepper and mixed herbs

Karahi  Cooked in tomato, capsicum and thick rich sauce, finished with fresh herbs

Rezala  Chicken tikka cooked in hot and slightly tangy sauce finished with fresh green chillies

Naga  East Indian dish cooked in very hot naga chilli thick sauce, served with fresh herbs

Balti  Cooked in specially prepared Balti sauce, served with green peppers and tomatoes


Achari  Cooked in rich and spicy sauce tossed with fresh herbs, peppers and onions


Curry  Cooked with spices and served in medium sauce

Vindaloo  Very hot curry with potatoes


Madras  Cooked in hot curry with blend of spices and herbs

Bhuna  Prepared with blend of spices, onions and tomatoes served with mixed herbs


Rogan  Classic Indian dish simmered in rich onion and yogurt sauce garnished with tomatoes

Dhansak  Cooked in hot sweet and sour lentils served with fresh herbs

Pathia  Sweet and sour fairly hot, cooked in thick rich sauce


Saag  Cooked in chopped fresh spinach sauteed with cumin and garlic


Korma British favourite, cooked in creamy rich gravy with coconut and almonds

Haryali (M)  Cooked in creamy sauce with spinach and a hint of mint, richness of flavours and spices

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Chicken Tikka Masala (M) (N) **£8.95**
British favourite chicken tikka cooked with coconut, almond and creamy tomato gravy


King Prawn Tawa (F)  **£12.95**
An exotic preparation of King Prawns, cooked in rich masala gravy with a blend of spices.

Chasni Lamb (M)  **£9.50**
A classic sweet and sour dish for 21st century cooked in delicate flavour of mango, fresh mint, lemon juice and tomato

Jaipur Lamb (M)  **£9.50**
A classic north Indian dish cooked with mixed peppers, coconut and selected spices

Tandoori King Prawn Masala (F) (M) (N) **£12.95**
Tandoori King Prawn cooked with coconut, almond and creamy tomato gravy

Laziz Chicken (M)  **£8.95**
Chicken cooked with ginger and freshly made Kashmiri masala, finished in traditional Indian spices

Green Chicken (M)  **£8.95**
A Goan dish cooked in fresh green herbs, garlic, green chillies and finished with lemon juice

Chicken Chilli Masala  **£8.95**
Chicken cooked with green chillies, fresh coriander with onion and tomatoes

Tandoori Chicken Masala (M) **£9.95**
Tandoori chicken cooked with coconut, almond and creamy tomato gravy


Passanda Chicken (N) **£8.95**
Chicken Marinated in yogurt and spices, cooked in tandoor and served in a rich sauce with almonds

Passanda Lamb (M) (N) **£9.50**
Lamb Marinated in yogurt and spices, cooked in tandoor and served in a rich sauce with almonds

Makhani Chicken (M) **£8.95**
Succulent pieces of chicken cooked in tomatoes and butter sauce


Makhani Lamb (M) **£9.50**
Succulent pieces of lamb cooked in tomatoes and butter sauce

Butter Chicken (M) **£8.95**
Traditional mild dish cooked with butter

Shashlick Bhuna Chicken (E) (M)  **£9.95**
Chicken barbecued in tandoor with pepper, onion, tomato than cooked in bhuna sauce

Shashlick Bhuna Lamb (M) (E) **£10.95**
Lamb barbecued in tandoor with pepper, onion, tomato than cooked in bhuna sauce


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Bombay Aloo (VG)  **£3.55**
Potato cooked with turmeric, cumin, tomato and onion

Mix Vegetable (Curry / Dry) (VG) **£3.55**
Fresh vegetables cooked together in spices and herbs to our own special recipe


Mushroom Bhaji (VG)  **£3.55**
Mushrooms cooked with onions and and spices, served dry


Cauliflower Bhaji (VG)  **£3.55**
Cauliflower cooked with onions and spices served dry

Chana Masala (VG)  **£3.55**
Chick peas cooked with masala of onions, tomatoes, cumin and fresh herbs

Aloo Gobi (VG)  **£3.55**
Potatoes stir fried with cauliflower and tomatoes

Saag Paneer (M) **£3.85**
Cottage cheese stir fried with baby spinach flavoured with garlic and cumin

Saag Aloo  **£3.55**
Potatoes stir fried with baby spinach flavoured with garlic and cumin

Dal Tadka  **£3.55**
Yellow Lentils tempered with cumin, tomatoes, onion and garlic. Served with fresh herbs

Bhindi Bhaji  **£3.85**
Okra stir fried with onions and tomatoes

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Aromatic flavoured Basmati rice served with mixed vegetable curry

Chicken Biryani  **£8.95**

Lamb Biryani  **£9.95**

Prawn Biryani (F)  **£10.95**

King Prawn Biryani (F)  **£11.95**

Vegetable Biryani (VG)  **£7.50**

Chicken Tikka Biryani (M)  **£9.95**

Lamb Tikka Biryani (M)  **£10.95**

Tiffins Mix Biryani (F) (M)  **£11.95**

Chicken tikka, lamb tikka, prawns

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Plain Rice **£2.70**
Fragrant steamed basmati rice

Pulao Rice **£2.85**
Fragrant basmati rice with cumin

Mushroom Rice **£3.50**
Basmati rice tossed with mushrooms

Special Fried Rice (N) (E) **£3.50**
Basmati rice tossed with egg, peas and almonds

Lemon Rice **£3.50**
Lemon flavoured basmati rice tossed with curry leaves and mustard seeds

Vegetable Rice **£3.50**
Fragrant basmati rice tossed with assorted vegetables

Coconut Rice **£3.50**
Basmati rice tossed with coconut and herbs

Garlic Rice **£3.50**
Basmati rice stir fried with garlic & herbs

Onion Rice **£3.50**
Basmati rice stir fried with onion & herbs

Keema Rice **£3.50**
Basmati rice stir fried with mince lamb, peas & herbs

 Medium  Medium Hot  Hot

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