

VEGETARIAN (VG) - VEGAN

TARKA DAAL AND AUBERGINE MEAL (VG) £15.95

Tarka daal served in the traditional way with a small side of aubergine sabji, two chapatis (or rice), raita and salad.

PANEER TIKKA SIZZLER £12.95

Succulent pieces of paneer marinated and barbecued along with green peppers, mushrooms, onions and tomato. Served with pilau rice, mixed leaf salad and your choice of sauce.

MUSHROOM PANEER BHOONA Main £10.95 Side £7.95

Freshly sliced mushrooms and home-made cottage cheese in a dry bhoona masala.

TOMATO MAKHNI PANEER Main £10.95 Side £7.95

Homemade cottage cheese cooked in a tomato, onion and a mildly spiced sauce.

SAAG PANEER Main £10.95 Side £7.95

Spinach and home-made cottage cheese flavoured with garlic and ginger.

ALOO GOBI (VG) Main £9.95 Side £6.95

Freshly diced potato and cauliflower florets slowly prepared in a semi-dry masala.

DAAL MAKHNI (VG) Main £9.95 Side £6.95

Slowly cooked black lentils with tomato, ginger and garlic.

TURKA DAAL (VG) Main £9.95 Side £6.95

Wholesome lentils simmered in a tomato, ginger and onion sauce.

SABJI RALWA (VG) Main £9.95 Side £6.95

Fresh medley of vegetables comprising green beans, peas, carrots and sweetcorn in a dry masala.

ALOO MIRCHAN (VG) Main £9.95 Side £6.95

Freshly diced potato and capsicums slowly prepared in a robust semi-dry masala.

BHINDI BHAJI (VG) Main £9.95 Side £6.95

Fresh okra slowly cooked in a dry ginger and garlic masala.

DESI CHANNA CURRY (VG) Main £9.95 Side £6.95

An authentic punjabi home style dish of chick peas in a traditional sauce consisting of garlic, ginger and onion.

BOMBAY ALOO (VG) Main £9.95 Side £6.95

Potatoes cooked in a dry masala sauce consisting of garlic, ginger and cumin.

SUNDRIES

POPPADOM (VG) £1.00

TRAY OF 3 DIPS £4.50

SPICED ONIONS (VG) £1.75

MANGO CHUTNEY (VG) £1.75

RAITA £1.75

MIXED PICKLE (VG) £1.75

FRESH LEAF SALAD (VG) £2.75

DESI SALAD (VG) £2.75

BOILED RICE (VG) £2.75

PILAU RICE (VG) £2.75

MUSHROOM PILAU RICE (VG) £3.25

DESI RICE (VG) £3.95

CHAPATTI (VG) £1.25

TANDOORI CHAPATTI (VG) £1.75

PARATHA (VG) £2.75

KEEMA PARATHA £4.25

NAAN (VG) £2.75

GARLIC NAAN £3.25

PESHWARI NAAN (VG) £3.95

CHEESE, CHILLI AND CORIANDER NAAN £3.95

KEEMA NAAN £4.25

CHIPS (VG) £3.25

(VG) - VEGAN

If you suffer from any food allergy or intolerance please let your server know before placing your order.

Please note that there may be traces of nuts in our dishes.
Please ask your waiter for allergen advice.

A 10% service charge will be added to tables of 10 or more.



STARTERS

STARTER PLATTER *(to share)* (For 2) £9.95, (For 3) £13.95

A medley of chicken, vegetable and mushroom pakoras, onion Bhaji rings, samosa and spicy chicken chaat. Served with garlic mushrooms, chick peas and a yogurt based sauce.

TANDOORI PLATTER *(to share)* (For 2) £12.95, (For 3) £16.95

Succulent pieces of chicken tikka, lamb tikka, tandoori king prawns and seekh kebab served on a sizzling platter. Served with raita, yogurt sauce and a side salad. **Please allow an additional 15 minutes for preparation.**

VEGETABLE SAMOSA (VG) £5.25

A light Indian pastry stuffed with delicately spiced potatoes, peas and onions, served with curried chick peas.

ONION BHAJI RINGS (VG OPTION AVAILABLE) £4.95

Onion rings fried in a light and slightly chilli batter.

ALOO TIKKI (VG) £4.95

A lightly fried patty consisting of mashed potatoes, peas, Indian spices and herbs with curried chickpeas.

VEGETABLE PAKORA (VG OPTION AVAILABLE) £4.95

A delicious mix of potato, onion, cauliflower and spinach leaves in a light crispy batter served with sauce and salad garnish.

MUSHROOM PAKORA (VG OPTION AVAILABLE) £4.95

Juicy button mushrooms cooked in a light and crispy batter.

MACHI PAKORA £6.95

Fresh cod marinated in Indian masala deep fried in a light batter. Please allow an additional 10 minutes for preparation.

CHICKEN PAKORA £5.25

Succulent pieces of bite size chicken breast in a crispy chilli batter served with sauce and a salad garnish.

SHASHLIK Chicken or Paneer £5.75 Lamb £6.25

Tender pieces of chicken, lamb or paneer tikka stir fried with fresh capsicums and onions. Served with raita sauce and mixed leaf salad.

TANDOORI KING PRAWNS £7.25

Served with a creamy garlic sauce on the side.

POORI (VG) £5.95

A light pan fried chapatti stuffed with a chilli or sweet and sour sauce. Available with chicken, prawn, mushrooms, channa or king prawns (add £2).

SEEKH KEBAB £6.50

Fresh medium spice skewered minced lamb cooked in the tandoor served with a mint sauce.

LAMB CHOPS £6.50

Succulent tandoori lamb chops with a medium heat served with a mint sauce.

CHICKEN CHAAT £5.25

Juicy chicken drumsticks (on the bone) with a tikka marinade fresh from the tandoor oven.

TANDOORI MAINS

CHICKEN TIKKA SIZZLER £14.95

Succulent pieces of boneless chicken marinated and barbecued along with green peppers, mushrooms, onions and tomato. Served with pilau rice, mixed leaf salad and your choice of sauce. **Also available as lamb (add £2) or king prawns (add £4).**

TANDOORI MIX SIZZLER £17.95

A medley of chicken tikka, lamb tikka, seekh kebab, king prawn and tandoori chicken on the bone. Served with pilau rice, mixed leaf salad and your choice of sauce.

MALAI CHICKEN SIZZLER £14.95

Succulent creamy chicken pieces, marinated in a mild peppery spice blend. Served with boiled rice, mixed leaf salad and a korma sauce.

TANDOORI SALMON £17.95

Succulent salmon tikka chunks, marinated in yogurt sauce infused with fresh herbs and spices. Served with steamed rice, mixed leaf salad and a sauce of your choice.

MAINS

LAMB DESI/CHICKEN DESI £16.95

Tender lamb or chicken cooked with a blend of onion, ginger, garlic, tomato, mixed capsicums and fresh green chilli, giving a rich and textured semi-dry masala. Served in the traditional way, with a paratha, raita and fresh onion salad.

MURGH KATA MITA £15.95

Tangy barbecued chicken, stir-fried with mixed capsicums and onions. Served on a hot sizzler with pilau rice, mixed leaf salad and a sweet and sour patia based sauce (can be made with lamb or prawns (add £1), lamb tikka (add £2) or with king prawns (add £4).

KING PRAWN MOONGA £15.95

Juicy king prawns cooked in a blend of garlic and chilli, with a subtle hint of sweet and sour.

KEEMA MATTAR £11.95

Lamb mince and green peas cooked with tomatoes, garlic, ginger, onions, green chilli, fresh coriander and spices.

CHICKEN TIKKA SHARABI £13.95

Garlic and tomato based dish cooked with mushrooms, onions, fresh coriander and a generous measure of the finest brandy (can be made with lamb or prawns (add £1), lamb tikka (add £2) or with king prawns (add £4).

STAFF CURRY *(on the bone)* £12.95

Prepared daily as a staff meal usually medium to hot. Please ask your server for today's dish.

VEGETABLE BIRYANI £13.50

Cauliflower, potatoes and onions, stir fried with garden peas and soft pilau rice. Served with your preference of sauce (can be made with chicken, lamb or prawns (add £1), lamb tikka (add £2) or with king prawns (add £4).

* Some dishes can be made with coconut cream as a vegan option.

Please ask your server.

CURRIES

Vegetable £9.95

Paneer £10.95

Chicken or Chicken Tikka £10.95

Lamb or Prawn £11.95

Lamb Tikka £13.95

King Prawns £15.95

Monkfish £17.95

KARAHI

A blend of spices, capsicums and onions prepared in a rich dry base with cashew nuts served in a sizzling bowl.

PARDESI

Succulent spinach simmered in a garlic, ginger and onion masala with a hint of cream.

MINT YOGURT

Your choice of meat cooked with fresh coriander and an abundance of fresh mint, finished with natural yogurt.

MASALENDAR

A delicious tangy sauce with finely chopped capsicums, coriander and subtle herbs and spices.

ROGAN GOSHT

Simmered in a rich tomato based sauce with a blend of exotic herbs and spices.

BHOONA

A dry ginger, garlic and tomato sauce.

BUTTER CURRY

A creamy, tangy tomato based sauce.

KORMA

Your old favourite also available as ceylonese with lashings of creamed coconut.

CHASNI

A rich creamy sauce with a twist of sweet and sour.

TIKKA MASALA

Try our version of this classic mild creamy dish or stick with the original medium strength masala with capsicums.

JAIPURI

An intoxicating fusion of capsicums, mushrooms, onions and tomato in a semi-dry masala.

SOUTH INDIAN GARLIC CHILLI

A garlic and chilli sauce with fresh coriander and touch of crispy red chilli.

NORTH INDIAN KASHMIRI

A sweet dish for those with a delicate palate made with selected fruits in a tantalising mango based sauce.

CLASSIC FAVOURITES

Patia, Dansak, Zalfrezi, Dopiazza, Nentara & Balti