

**ABSOLUTE MUST TRY**

Lamb Shank (N)
Slow cooked lamb shank with a delicious masala sauce perfect for lamb lovers £17.95

Lamb Pepper Fry
A tasty, must try recipe for the lamb lovers £12.95

Hyderabadi Gosht (N)
Diced lamb with ginger, garlic, coriander, peppercorns & whole red chillies, with hyderabadi sauce £13.50

Nilgiri Chicken
Aromatic, creamy & extremely tasty chicken £12.95

Punjabi Kukkar Chole
Punjabi street chicken curry with chickpeas £12.95

Malabar Chicken
A Kerala dish, chicken simmered in coconut sauce & ground spices, with mustard & curry leaves £12.95

Chicken Parche
Sliced chicken oven grilled, tossed with onion & peppers in Chef's special sauce £12.95

Honey Chicken Ghost Pepper (H)
Sliced chicken oven grilled, with garlic, ginger, ghost pepper & honey, fresh coriander sweet & hot £13.50

Chicken Roulade
Chicken fillet stuffed with spinach, mushroom, cheese & finished with pickle spice tangy sauce £13.50

GRILLS**lean proteins**

Tandoori Mix Grill
Mixture of Tandoori Chicken, Lamb Chops, Chicken Tikka and Salmon Grill £13.95

Tandoori King Prawns
Tandoori king prawns served with grilled tomatoes, peppers and onions £17.95

Tandoori Chicken
Half a chicken tandoori marinated flame-grilled £12.95

Chicken Tikka Shashlik
Fresh chicken, shallots & bell peppers in a shashlik marinade. Flame-grilled & charred to perfection £12.95

Tandoori Lamb Chops
Lamb chops marinated in yoghurt and spices £13.50

Boti Kebeb
Fillet of Lamb with onions lightly spiced, Chef's own recipe & grilled 13.50

Lamb Steak Sizzler
Sizzling lamb leg steak marinated with Chef's special spice mix cooked to perfection on the grill £13.50

Chicken Steak Sizzler
Chicken breast charred on the grill marinated in a blend of Indian spices, served on a sizzling platter £12.95

Sizzling Cod
Cod in herbs & yoghurt, cooked in the clay oven £14.95

SEAFOOD

King Prawn Nagpur (H)
King prawn cooked with onion, peppers, garlic, ginger, coriander, naga chilli, fresh herbs & spices 17.95

King Prawn Saag
King prawn cooked with garlic, ginger and fresh spinach, to a medium strength £17.95

Jhinga Butter (N)
This dish captures an exquisite flavour of King Prawns roasted in a tandoori cooked in a mild spice with cream & touch of butter £17.95

Kerala Style King Prawns Molliee
It is one of the finest curry variants in Kerala which goes well with a number of main dishes £17.95

Bengal Fish Curry
Bangladeshi fish cooked to Chef's own recipe £14.95

Fish Nagpuri (H)
Bangladeshi fish cooked with onion, peppers, garlic, ginger, coriander, naga chilli, herbs & spices £14.95

Tiger Prawn Chingari
Tiger prawn tossed with mixed sweet peppers, finished with garlic flavoured sauce, with chingari spice from bullet chilli 14.95

VEGETARIAN

Subj Diwani Handi (medium) (N)
Seasonal mixed vegetables cooked in a rich & creamy Muglai style gravy from Delhi £10.50

Tawa Mixed Veg (medium)
Pan fried mixed veg with garlic & ginger £10.50

Paneer Lababdar (mild) (N)
Indian cheese in a creamy mild sauce £11.50

Paneer Karahi (medium)
Indian cheese, peppers, onions & tomato grilled in the tandoor, with fresh coriander £11.50

Saag Chana Curry (medium)
Soft chick peas & chopped spinach slowly cooked in lentil stew. Tempered with fried garlic £10.50

Vegetable Jaipuri
A vegetable dish cooked in a special Chef's sauce with aromatic Rajasthani spice a rich dish from Rajasthani cuisine £10.50

Paneer Dill Bahari (N)
Indian cottage cheese, dill & mushroom cooked in a mild creamy cashewnut sauce £11.50

ALL DAY MENU**MAINS****comfort food**

Murgh Mirchi Masala
Cubes of boneless chicken cooked with onions, tomatoes, fresh ginger, garlic & bullet chillies (Medium-hot, your choice) £12.50

Shahi Chicken
Chicken tikka & minced lamb cooked together with ginger, garlic, capsicum & a rich blend of medium spices & herbs, topped with sliced, boiled egg £12.50

Shashlik Karahi Chicken
Marinated chicken, green peppers, onions & tomato grilled together in the tandoor, then transferred to a pan to cook with Chef's special sauce. Garnished with fresh coriander £12.50

Honey Chicken Tikka (N)
Chicken Tikka richly blended with a preparation of honey and fresh cream with fresh herbs & spices £12.50

Chicken or Lamb Tikka Masalla
Pieces of chicken tikka cooked in a creamy sauce with fresh tomato and spices £12.50

Pahadi Chicken Karahi
Diced chicken breast with mixed peppers, cooked in Bengal Indian spices £12.50

Tamarind Chicken Chilli (H)
Sliced chicken tikka, tossed with mixed peppers & chilli in a garlic chilli sauce finished with tamarind £12.50

Tandoori Butter Chicken (N)
Tandoori Chicken cooked in butter, tomatoes, fresh cream and spices £12.50

Garlic Chicken Chilli Masala (H)
Chicken tikka cooked with green & red peppers, green chillies & chilli pickle in a wide range of spices £12.50

Balti (Chicken or Lamb)
Cooked with aromatic spices, coriander & tomatoes £11.95

Balti Chicken Tikka Jalfrazi (H)
Chicken tikka cooked with capsicum, green chillies and onions then, delightfully flavoured in Balti sauce £11.95

Saffron Chicken Korma (N)
A dish from the Northern region which is sometimes referred to as Kashmiri Chicken. It has a gentle flavour of saffron and goes well with Nan or pulao rice £12.50

Lamb or Chicken Nagpur (H)
Chicken or lamb cooked with onion, peppers, garlic, ginger, coriander, naga chilli, fresh herbs & spices £12.50

Lamb or Chicken Patia (H)
A blend of fresh onions, tomatoes, coriander, garlic ginger and fresh fenugreek which are all fried together to give a distinct flavour £11.95

Lamb or Chicken Karahi
A blend of fresh onions, tomatoes, coriander, garlic ginger and fresh fenugreek which are all fried together to give a distinct flavour £11.95

Lamb Handi
Lamb & Lamb Chops cooked (on the bone) with the chef's own home recipe £13.50

Saag Gosht / Murg
Diced Chicken or Lamb cooked in oriental spices with spinach £11.50

Rogan Josh (Chicken or Lamb)
Cooked with peppers, tomatoes and fried onions £11.95

INFORMATION

(V) - Vegetarian, (N) Nuts, (H) Hot

Our dishes may contain or have been in contact with nuts, dairy & gluten.

Before ordering, please let your server know of any allergies or dietary requirements.

All sides & starters are served only with main courses.

SIDE DISHES**stay green**

Aloo Chana, Gobi, Mutter or Saag £5.50
Dal Makahni (N) £6.00
Tarka Dal £5.50
Pindi Chana £5.50

DUM BIRYANI

Option of chicken / lamb or veg with raita and papadum £13.95

ROTI / CHAWAL**bread or rice**

Plain Nan £2.95
Garlic Nan £3.50
Peshwari Nan (N) £3.95
Keema Nan £3.95
Cheese & Garlic Nan £3.50
Paratha £3.50
Chapati £2.00
Saffron Pilau Rice £3.15
Boiled Rice £2.95
Mushroom Pilau Rice £3.50
Rice of the Day £3.50

Plain Chips £2.50
Masala Chips Basket £3.00

