APPETISERS

Popadoms *(Plain or Spicy)* 1.00
Chutneys Tray 3.00
(Includes Mint Sauce, Chilli Sauce, Onion Salad & Mango Chutney)
Individually *0.90*

STARTERS

Tandoori Tiger Prawns 6.95
Chicken Tikka 4.95
Lamb Tikka 5.50
Tandoori Lamb Chops 5.95
Sheek Kebab 4.95
(minced lamb with fresh herbs & spices grilled or fried in butter)
King Prawn on Puree 6.95
Malai Tikka 5.95
(Chicken Tikka simmered in cream with paneer & onion)
Samosa *(Meat or Vegetable)* 4.50
Onion Bhajee 4.50
Special Mixed Platter 6.95
Chilli Paneer 5.95
Spice Fries 5.95

TANDOORI SPECIALITIES

Marinated with fresh seasonal collection of herbs and spices cooked in clay oven "TANDOORI" and served on a hot sizzling pan. If you prepared it to fired with spirited (Brandy, Whisky or Rum) and served will charged at an extra £.2.00

Chicken Tikka 9.50
Lamb Tikka 9.95
Chicken Shaslick 10.95
Lamb Shaslick 11.95
Tandoori Lamb Chops 12.95
(Succulent pieces of lamb chops marinated in yogurt, rosemary, black pepper, lemon & mint. Garnished with garlic & ginger)
Special Tandoori Mixed Grill *(Served with Nan)* 14.95

HOUSE SPECIALITIES

These are very authentic and original dishes with good flavour & texture, cooked with fresh herbs and a wide collection of seasonal spices.

Tandoori King Prawn Massala 12.95
Barbecued king prawns in freshly made tandoori sauce & home made yoghurt with our highest collection of herbs & spices

Sally ..... Chicken 10.95 ..... Lamb 11.50
A famous persi wedding dish, gorgeous tender lamb, chicken or duck cooked with dry apricots in a spicy red massala sauce

Chicken Chilli Stir Fry 10.95
Thinly sliced chicken, stir fried with onion, capsicum & green chillies

Naga Chicken 10.95
Hot dish with special naga sauce

Railway Mutton Curry 11.50
Popular mutton dish from Mumbai served on the bone cooked in its own juices stewed till tender in ginger & ground aromatic spices.

BALTI DISHES

These dishes are cooked in a balti pan with main ingredients, stir fried first before exotic spices are added, in a thick sauce, Slightly tangy in taste, cooked mild, medium or hot at your request, Served with Naan

Chicken Tikka 11.95
Lamb Tikka 12.95
Vegetables 8.95
King Prawn 13.95

BIRYANI SPECIALS

A complete course in itself, rice with a garnish of individual items a served with separate dish of vegetable curry, all based on medium strength, can be hot or mild

Chicken Biryani 11.50
Lamb Biryani 12.50
Vegetable Biryani 8.95
Spiced Mixed Briyani *Chicken, Lamb & Potato* 13.95

NEW SPECIALITIES

Mogul Nawaz ..... Lamb 18.95 ..... Chicken 17.95
King Prawns 19.95
Delicately cooked mouth watering dish marinated in seasonal herbs & spices with garlic & fresh chillies, simmered with mushroom, green pepper, potato & tomatoes, well balanced. These are newly created dishes, flavoured with a sauce specially created for everyone. Should you not like it hot just exclude the chillies! These dishes are simple best value for money, Served with Pilau Rice & Nan.

Garlic Mirchi Bhuna .. Lamb 11.95 ..... Chicken 11.50
These dishes are highly spiced with fresh garlic and green chilli, Cooked in Bengali mix spices, Served medium or hot

Kyberi ..... Lamb 11.95 ..... Chicken 11.50
Chicken or lamb cooked with green peppers, onions, garlic, with the touch of tamarind sauce, with the tangy flavour.

ALL TIME FAVOURITES

Dishes which have formed a cornerstone of a traditional Indian are now presented to you with a new perspective

Tikka Masasla ..... Lamb 10.50 ..... Chicken 9.95

Chicken Pasanda 10.50
A delicious flavoured chicken or lam garnished with ground almond, coconut, fresh cream and a touch of pure ghee fragrance.

Jalfrezee ..... Lamb 10.95 ..... Chicken 10.50
Spicy hot with fresh garlic, ginger & green chillies

Karahi Tikka ..... Lamb 10.95 ..... Chicken 10.50

Dhansak ..... Lamb 10.95 ..... Chicken 9.95
Hot, sweet & sour cooked with lentils.

CHEF'S RECOMMENDATIONS

Daily fresh ground herbs & spices are used to create these dishes, to appreciate the full authenticity.

Nayral Chicken 10.95
Chicken with the gorgeous taste of coconut, an exotic taste which has long been a favourite with the people of Southern India

Rosun Chicken 10.95
Chicken tikka cooked in a garlic sauce, with mixed peppers & spring onions, garnished with fresh coriander

Garlic Peri Peri ..... Lamb 11.50 ..... Chicken 10.95
Highly spiced with garlic, light soya & peri peri sauce, added dry red chillies & sun died tomatoes, medium to hot

Captain Pathil ..... Lamb 12.50 ..... Chicken 10.50
Tender strips of chicken prepared with herbs & spices, coriander, mint, garlic, yogurt, in a rich tangy sauce. An exotic and flavour some dish

Gordon's Prawns 12.95
King prawns, tomatoes tangled with ground panch phoron, green chillies, ginger & crushed cumin seeds

Mama's Lamb 11.95
Almost falling apart, lamb simmered with chick peas and 'Mama's' secret spices

TRADITIONAL CURRY DISHES

Chicken ..... 8.95 Lamb 9.50
Vegetables 7.95

Chicken Tikka 10.95
Lamb Tikka 11.50

Prawn 10.95
King Prawn 12.50

Curry
Medium hot, cooked in rich spices.

Malaya
Mild to medium, cooked with pineapple.

Korma
Very mild and creamy with coconut & almonds.

Madras
Fairly hot with selected spices in rich gravy.

Dupiaza
Medium hot cooked with chopped onions.

Bhuna
Medium hot, cooked with onions & peppers.

Vindaloo
Very hot with selected spices & potatoes.

Pathia
Fairly hot, sweet and sour with fresh herbs.

Methi
Medium hot with fenugreek leaves & herbs.

Sag
Medium hot with fresh spinach & garlic.

Rogan
Medium hot with dry base & fresh tomatoes.

Ceylon
Fairly hot, cooked with coconut in rich sauce.

Kashmiri
Mild dish cooked with lychees & cream.

Phall
Extremely hot with rich sauce.

VEGETABLE MAIN COURSE

Bengal Dall Massalla 8.50
A creamy textured mixed red & yellow lentils, delicately cooked with butter & tomatoes, Mild to medium hot

Sweet Potato Curry 8.50
A healthier option. With fenugreek, cumin, tomato

Panir Adrak Wala *(Home made Indian Cheese)* 8.50
Cooked with ginger, green chillies, lemon juice & tangy spice

Gobi Panir Jalfrezi 8.50
Cauliflower florets & tandoori panir cooked with fresh green chillies

VEGETABLE SIDE DISHES

Vegetable *(Curry or Dry)* 4.50
Bombay Aloo *(Spicy cumin flavoured potatoes)* 4.50
Aloo Ghobie *(Popular potatoes & cauliflower)* 4.50
Bang Bang Cauliflower 4.50
Mushroom Bhajee 4.50
Saag Bhajee or Saag Aloo *(Spinach)* 4.50
Mushroom Bhajee 4.50
Tarka Dall *(Tempered red & yellow lentils with fried garlic)* 4.50
Chana Mossala *(White chick peas cooked in tangy sauce)* 4.50

RICE & BREAD

Basmati Pilau Rice *(Cumin flavoured with saffron)* 3.50
Steam Rice *(Basmati)* 2.95
Vegetable Pilau Rice or Mushroom Rice 4.50
Special Pilau Rice *(with peas & egg)* 4.50
Chilli & Onion Fried Rice *(Hot)* 4.50

Plain Naan *(A puffy and light Leavened bread)* 2.95
Cheese & Garlic Naan 3.50
Peshawari Naan *(Sweet with fresh cream, almonds, coconut, raisins and sultanas)* 3.50
Keema Naan *(Stuffed with minced lamb and spices)* 3.50
Aloo Porata *(Stuffed with spicy potatoes)* 3.50
Chapati 1.95

Set Meal for 2 People

1 Onion Bhaji & 1 Chicken Tikka (Starter)
1 Chicken Tikka Massala, 1 Lamb Bhuna
1 Bombay Aloo, 2 Pilau Rice & Naan Bread
Add Parata £2.95

£39.95

Set Meal for 4 People

2 Chicken Tikka, 2 Meat Samosa (Starter)
Chicken Tikka Massala, 1 Chicken Jal Fry
1 Lamb Bhuna, 1 Lamb Tikka Massala,
2 Bombay Aloo, 1 Mushroom Bhaji, 4 Pilau Rice,
2 Naan Bread. Add Parata £2.95

£75.00

(Set meals to takeaway - no further discounts available)

BANQUET NIGHTS

Every Wednesday / Thursday / Sunday

DINING IN ONLY

Let us take care of the cooking
Choose from our extensive menu

1 Starter, 1 Main Course, 1 Side Dish, 1 Pilau Rice or Nan

£14
per person

Extra £2.95 for Lamb Chops, Duck, Fish & King Prawn dishes

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