

STARTERS

Vegetable Platter (V) for 2 £8.95
Selection of Aloo Tikki, Onion Bhaji and Paneer Tikka served with salad and mint sauce

Onion Bhaji (V) £4.50
Onion fused together with, Lentil, finely chopped green chillies, herbs and gram flour then deep fried, served with mint sauce and salad

Aloo Tikka £4.50
South Indian potato cake served with tamarind sauce

Shingara (V & G) £4.95
Deep fried homemade pastry stuffed with lightly spiced potato and peas served with onion raitha

Garlic Mushrooms with Potato Tikki (V) £4.95
Sliced mushrooms fried with garlic served with potato fritter, salad and mint sauce

Paneer Shashlik (V & D) £5.50
Indian cheese, capsicum, tomato and onions marinated in freshly ground spices, fresh herbs, natural yogurt, garlic and ginger paste then tandoor roasted served with salad and mint sauce

Murgh Malai (N) £5.95
Chicken breast marinated with garlic, ginger, cheese cream and white pepper, then roasted in a tandoor, served with salad and honey chutney

Chicken Chat £5.50
Lightly spiced chicken with cucumber, tomato & onion served on a puffy bread

Sheek Kabab (E) £5.50
Smoked minced lamb mixed with garlic, ginger and spices, served with salad and mint sauce

Tikka (Chicken or Lamb) (D) £5.50
Tandoor roasted tender breast of Chicken or Lamb marinated in garlic, ginger, yogurt and traditional spices and herbs. Served with mint sauce and salad

Tandoori Platter for 2 (D) £12.95
Selection of Chicken tikka, Lamb tikka, Salmon tikka and aloo tikka served with marinated and mint sauce

Tandoori Salmon £6.95
Marinated in garlic, ginger, dill leaves, spices and served with mint chutney

King Prawn Bhuna on Puree £6.95
King sized prawns cooked with onion, tomato and herbs, served on a puffy bread

Tandoori Jhinga
Tandoori King Prawns served with leaf salad and mint sauce

Mass Biran
Sea bass marinated with herbs and shallow fried

INDIAN OLD FAVOURITES

The following traditional favourites can be prepared on request:

Korma, Madras, Vindaloo, Dhansak, Pathia & Sagwala

AUTHENTIC INDIAN DISHES

Chicken / Prawn
Lamb
King Prawn
Vegetable

Bhuna
Medium spiced dish with onion, tomato, spices and fresh herbs

Rogan-Josh
Medium spiced dish garnished with fried tomato

Karahi
Medium dish with roasted tomato, green pepper, spices and fresh herbs

Jalfrezi (Hot)
Cooked with onion, tomato, green pepper, green chillies, spices and herbs

Masalla (N & D)
All time favourite British Indian Dish. Cooked in a smooth sweet and tangy tomato sauce, with onion fresh herbs, fresh cream and mild spices. (New Improved Recipe) (d)

Makhani (N & D)
Mild dish cooked with almond, mild spices, butter and fresh cream

Passanda (N & D)
Mild dish cooked with almond, natural yogurt, mild spices, butter and fresh cream

TANDOORI DISHES

All these dishes are served with salad & mint sauce

Chicken Tikka (D)
Lamb Tikka (D)

Boneless chicken or lamb pieces marinated in freshly ground spices, natural yogurt, garlic and ginger paste then tandoor roasted

Tandoori Chicken (D)
Half chicken on the bone marinated in freshly ground spices, natural yogurt, garlic and ginger paste then tandoor roasted

Mixed Grill (D & E) £12.95
A selection of chicken Tikka, Lamb Tikka, Sheek Kabab, King Prawn and Tandoori chicken

Shashlik (D) £11.95
Chicken or Lamb with capsicum, tomato, onions, marinated in freshly ground spices, fresh herbs, natural yogurt, garlic and ginger paste then tandoor roasted

Tandoori Salmon £12.95
Marinated in garlic, ginger, dill leaves, spices and served with mint chutney

Paneer Shashlik (V & D) £11.95
Indian Cheese with capsicum, tomato, onions, marinated in freshly ground spices, fresh herbs, natural yogurt, garlic and ginger paste then tandoor roasted

HOUSE SPECIALITIES

Vegetable £8.95
Paneer (Indian Cheese) £9.95
Chicken £9.95
Lamb £10.95
King Prawn £12.95

Balti
Kashmiri dish with aromatic spices, onion, tomato and green herbs

North Indian Garlic Chilli
Slightly hot dish with garlic, green chilli, onion and fresh herbs

Jaipur
Medium dish with mushrooms, onion, tomato, spices and fresh herbs

Chattnad
Tradional south indian curry, simmered in coconut, red chill, black pepper corn and curry leaf flavoured sauce

Chom Chom
Hot dish cooked with potatoes, naga pickle and chef's special spices.

CHEF'S SPECIALITIES

Vegetable Kofta (V & D) £11.95
Potatos and cottage cheese balls served in a smooth spinach sauce

Chicken Shalimar £14.95
Chicken breast piece cooked with onion tomato and yogurt base sauce served with stuffed spinach

Nalli Gost £14.95
Lamb shank cooked in a smooth sauce, flavoured with black pepper and whole spices

King Prawn delight £14.95
Fresh water king prawn cooked with onion and coconut milk served with spinach

Mach (Fish) Curry £14.95
Andhra style preparation of fish cooked in coconut milk tempered with mustard seeds and curry leaves

BIRIYANI DISHES

Special combination, cooked with Basmati Rice flavoured with cardamom, cinnamon, bay leaf and saffron. Complimented by a vegetable curry.

Vegetable £9.95
Chicken / Lamb / Prawn £11.95
King Prawn £14.95

VEGETABLE SIDE DISHES

All at £4.50

Fresh Bhindi
Okra or Ladies Finger) cooked with onion, spices and herbs

Sag Bhaji
Spinach cooked with garlic, onion and herbs

Mushroom Bhaji
Cooked with onion, tomato, herbs and spices

Begun Bhaji
Aubergine cooked with onion, tomato, herbs and spices

Channa Bhaji
Chick peas cooked with onion, tomato, herbs and spices

Cauliflower Bhaji
Cooked with onion, tomato, herbs and spices

Sabji Bhaji
Mixed Vegetable cooked with onion, tomato, herbs and spices

Bombay Aloo
Potato cooked with onion, tomato, herbs and spices

Sag Aloo
Spinach & Potato cooked with onion, tomato, herbs and spices

Paneer Jalfry (D)
Indian Cheese cooked with onion, capsicum, fresh green chillies, tomato, herbs and spices (Slightly hot)

Sag Paneer (D)
Spinach cooked with Indian Cheese, cream, herbs and spices (mild)

Tarka Dhal
Assorted lentils cooked with onion, ginger, spices and herbs then garnished with fried garlic

Raitha (D)
Natural Yoghurt with cucumber **£1.95**

RICE

Steamed Rice	£2.50
Pilau Rice Balti Walla designed basmati rice	£2.95
Mushroom Rice lightly spiced Basmati rice with mushrooms	£3.25
Peas Pilau Rice lightly spiced Basmati rice with egg and peas	£3.25
Egg Fried Rice Basmati rice fried with egg	£3.25
Keema Rice Basmati rice mince lamb fried with onion, herbs and spices	£3.95
Lemon Rice Basmati rice fried with lemon zest, onion, herbs and spices	£3.25
Fried Rice Steamed rice fried with onion	£3.25

SUNDAY BANQUET

Anything from our Main Menu
3 Courses just £11.95 per person

1 starter (any) / 1 Main dish (Any) /
Rice or Naan + Coffee

(King prawns £2.00 extra per dish)

**Any dishes not listed can be prepared
at your request.**

OPENING HOURS

Sunday	5:30-11pm
Monday	Closed
Tuesday	5:30-11pm
Wednesday	5:30-11pm
Thursday	5:30-11pm
Friday	5:30-11pm
Saturday	5:30-11pm

ROTI

Naan	£2.50
Stuffed Naan Garlic, Peshwari, Keema, Vegetable or Cheese	£2.95
Garlic Cheese Naan	£3.50
Garlic Keema Cheese Naan	£3.95
Tandoori Roti Thick Tandoori baked bread	£2.25
Chapatti Freshly baked thin bread	£1.95
Paratha Freshly fried bread	£2.95
Plain or Spicy Papadoms	£0.80
Chutney Tray	£1.50

ALTERNATIVE DISHES

All these dishes are served with chips and salad

Scampi	£10.95
Cheese Omelette	£9.95
Mushroom Omelette	£9.95
Chicken Omelette	£10.95

DRINKS

Coke / Diet Coke / Lemonade (Bottle)	£2.95
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FOOD ALLERGY WARNING

Our food may contain or have come contact with
peanuts, tree nuts, soy, eggs, wheat, fish, shellfish or
dairy products.

Please speak to our staff if you have any concerns.

KEY

V - Vegetarian	E - Egg	G - Gluten
N - Nuts	D - Dairy	