

# Starters

- Onion Bhajee (V)** ..... £2.75  
*Thinly sliced onions mixed with home-made garam masala and gram flour, then deep fried.*
- Samosa (V)** ..... £2.75  
*A Rajastani version of the classic with a sweet spicy chilli sauce (choose between spicy lamb or vegetable filling).*
- Aloo Tikki (V)** ..... £2.75  
*Crisp potato cakes, infused with cumin, served with garlic, coriander and mushrooms.*
- Reshmi Kebab** ..... £3.45  
*Minced chicken fillets, flavoured with coriander seeds, fresh mint, and garam masala, then grilled over charcoal.*
- Harylai Murgh Tikka (D)** ..... £3.55  
*Chicken fillets, marinated with fresh mint, spinach and coriander puree, flavoured with home-made spices.*
- Lahori Lamb Chops** ..... £4.25  
*Tender lamb chops, marinated with ginger, garlic and freshly ground roasted cloves.*
- Amritsari Machli (B)** ..... £4.25  
*Cod coated with carom flavoured batter, then fried for a dry and crispy finish.*
- Chicken Tikka (D)** ..... £3.25  
*Boneless pieces of chicken, marinated with garlic, green chillies, fresh lime juice and ground spices.*
- Lamb Tikka (D)** ..... £3.35  
*Boneless pieces of lamb marinated in yoghurt, garlic, ginger and fresh ground black pepper.*
- Hara Pyaz Ka Jhinga (B)** ..... £4.75  
*Succulent king prawns, tossed with onions, green peppers and spices.*
- Malabar Mussels** ..... £3.75  
*Lightly spiced mussels with mustard seed, served in a tamarind sauce.*
- Bhatika Panner (v)** ..... £3.75  
*Indian cottage cheese, marinated with fresh ginger and garlic.*
- Batata Puri (v)** ..... £3.25  
*Vegetable dish cooked delicately with onions, garnished tomatoes and capsicum to a sweet, sour and medium hot flavour. Served on an indian pancake.*
- Chilli Panner (v)** ..... £3.75  
*Indian cottage cheese, tossed with assorted peppers, fresh chilli and aromatic spices.*
- Fish Tikka (B)** ..... £3.75  
*Pieces of traditional fish marinated in garlic, green chillies, lime juice and fresh ground spices.*
- Sabzi Selection (V) (for 2 persons)** ..... £6.45  
*Onion bhajee, aloo tikki and vegetable samosa.*
- Mixed Sharing Platter (for 2 persons)** ..... £7.45  
*Reshmi kebab, lahori lamb chop, chicken tikka.*

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## ALLERGY AWARE

*Some dishes on the menu may contain nuts, sesame seeds, almonds and pistachios. If you are allergic to any of these or other items please let us know when you order or ask us for clarifications.*

# Tandoori Dishes

- Tandoori Chicken (D)** ..... £6.65  
*½ chicken, marinated in yoghurt and spices, roasted in the tandoor.*
- Chicken Tikka (D)**..... £6.50  
*Marinated chicken pieces grilled in our clay oven.*
- Lamb Tikka (D)** ..... £6.75  
*Marinated Lamb pieces grilled in our clay oven.*
- Haryali Murg Tikka (D)** ..... £6.95  
*Chicken fillets marinated with fresh mint, spinach and coriander puree, flavoured with home-made spices.*
- Chicken or Lamb Shashlick**..... £8.95  
*Grilled in spices with fresh green peppers, tomatoes, onions and a crispy green salad. Served with a masala sauce.*
- Mixed Tandoori Platter**..... £9.50  
*Tandoori chicken, sheek kebab, chicken tikka, lamb tikka. Served with salad and fresh baked Nan bread.*
- Salmon Tikka** ..... £7.95  
*Fresh salmon marinated in spiced mustard oil, tumeric, lime and coriander, then cooked in our clay oven (tandoor).*
- Tandoori King Prawn** ..... £10.95  
*Succulent giant king prawn, mixed with mild spices, grilled in our clay oven.*
- Sea Bass (B)**..... £9.95  
*Sea bass cooked in over our clay oven until golden and crispy. Served with a bhuna sauce.*

## Old Favourites

	Chicken or Lamb	Prawn	King Prawn
Curry (M)	£5.45	£5.75	£9.95
Madras (H)	£5.45	£5.75	£9.95
Vindaloo (VH)	£5.75	£5.95	£9.95
Makhani (Mi)	£6.95	£7.45	£10.95
Butter (Mi)	£6.95	£7.45	£10.95
Korma (Mi)	£5.95	£6.95	£10.95
Tikka Masala (Mi)	£6.95	£7.95	£10.95
Passanda (tikka)	£6.95	£7.95	£10.95
Bhuna (M)	£6.45	£6.95	£10.95
Rogon Josh (M)	£6.45	£6.95	£10.95
Dupiaza (M)	£6.45	£6.95	£10.95
Dhansak (sweet, sour & hot with lentils)	£6.45	£6.95	£10.95
Pathia (sweet, sour & hot)	£6.45	£6.95	£10.95
Karahi (M)	£6.95	£7.45	£10.95
Jalfrezi (M)	£6.95	£7.45	£10.95
Sag (M)	£6.45	£6.95	£10.95
Chicken Tikka Bhuna Special (M)	£6.95		

# Chefs Specials

**Chooze Aur Chaulika Murghi (M) .....£7.25**

*A delicious, medium hot and spicy dish. Cooked with soft boneless chicken, made with chat masala, kasoori methi chauli beans, coriander, spring onions and a touch of green chillies.*

**Amlika Chicken or Lamb (M) .....£7.25**

*Cooked with mangos, mild, creamy, touch of mustard, lightly spiced.*

**Goan Salon.....£7.25**

*Medium spiced dish cooked with fresh coriander, dry mint and tamarind in a thick sauce.*

**Methi-ki-Chuza (M) .....£7.25**

*Succulent pieces of chicken tandoori, cooked with methi leaves and freshly ground spices to bring out the delicious taste of chicken.*

**Haryali Chicken Masala (Mi) .....£7.75**

*Green chicken baked in a marinade of spinach, mint and coriander puree, served in a creamy sauce.*

**Shatkora Lamb or Chicken (M) .....£7.75**

*Cooked with traditional bangladeshi citrus fruit (shatkora) to give a subtle tangy flavour. Served with a unique medium hot sauce.*

**Hakaluki Sorisha (H) .....£7.25**

*Barbecued pieces of chicken or lamb cooked with fresh garlic, ginger, green chillies, coriander, turmeric and touch of mustard sauce.*

**Janter Manter (H) .....£7.25**

*A delicious hot and spicy dish, cooked in a unique sauce with green peppers, spring onions, carrots, touch of green and red chillies. Flavoured with warm spices (choose between chicken and lamb).*

**Kapsila Murgh (sweet and sour) (Mi) .....£7.25**

*Mild curry with a slightly sweet and sour taste, made with tomatoes and almond flakes.*

**Palm Naga Special (VH) .....£7.75**

*A delicious very hot and spicy dish cooked in a unique sauce with green peppers, spring onions, touch of naga and red chillies.*

**Salmon Tikka Masala (Mi).....£8.95**

*Marinated pieces of fresh salmon baked in our tandoori oven and finished with a mild creamy sauce.*

**Chicken Shashlick Bhuna (M) .....£7.75**

*A very mouthwatering dish, grilled in our tandoori oven, then cooked in a medium sauce.*

**Tandoori King Prawn Masala (Mi).....£11.95**

*Marinated jumbo prawns cooked in a slightly tangy creamy thick sauce.*

**Mughle Azam (M) .....£12.95**

*Half tandoori chicken cooked with chefs own exotic spice with egg, served with pillaw rice.*

**Khyber Chicken or Lamb .....£12.95**

*Chopped onion, green peppers, yoghurt and chefs own recipe, served with pillaw rice.*

# Vegetarian Selection

	Main	Side
<b>Rajasthani Mixed Bhajee</b> .....	£5.75	£3.75
<i>Dry mixed vegetables, cooked with cottage cheese and chat masala, finished with green peppers, served with a chapati.</i>		
<b>Tarka Daal of The Day</b> .....	£5.45	£3.45
<i>Lentils cooked in a traditional style with garlic and cumin.</i>		
<b>Saag Aloo</b> .....	£5.45	£3.45
<i>Spinach and potatoes cooked with ginger, onions, garlic and tomatoes.</i>		
<b>Bombay Aloo</b> .....	£5.45	£3.45
<i>Potatoes with onions, tamarind, coriander and mustard seeds.</i>		
<b>Bhindi Jaipuri (Okra)</b> .....	£5.45	£3.45
<i>Crispy fried okara cooked with onions, and roasted caraway seeds in a medium spice.</i>		
<b>Chana Masala (chick peas)</b> . . . . .	£5.45	£3.45
<i>Chick Peas in a spicy sauce infused with 'panj-pooran - five spice mix'.</i>		
<b>Katchuri Dhansak</b> .....	£5.45	£3.45
<i>Home-made vegetable katchuri cooked with lentils with a sweet, sour and hot sauce.</i>		
<b>Vegetable Badami (Mi)</b> .....	£5.45	£3.45
<i>Grilled vegetables, cooked with ground almonds, coconut and tropical milk.</i>		
<b>Sag Panner (Mi)</b> .....	£5.45	£3.45
<i>Cooked with cottage cheese and spinach, stir-fried with onions and garlic.</i>		
<b>Panner Makhani (Mi)</b> .....	£5.45	£3.45
<i>Cooked in cottage cheese, stir-fried with onions and garlic.</i>		
<b>Baigare Baigain</b> .....	£5.45	£3.45
<i>Baby aubergines, cooked with onions, tomatoes, freshly ground coconut and sesame seeds.</i>		
<b>Mushroom Bhajee</b> .....	£5.45	£3.45

# Punjabi Balti Dishes

All balti dishes served with a Nan bread.

<b>Chicken, Lamb or Prawn Balti</b> .....	£7.45
<b>Chicken or Lamb Tikka Balti</b> .....	£8.45
<b>Balti Tropical</b> .....	£8.95
<i>Cooked with lamb, chicken prawns and spinach.</i>	
<b>King Prawn Balti</b> .....	£10.95
<b>Vegetable Balti</b> .....	£6.45

# Biryani Dishes

Served with a mixed vegetable curry sauce.

<b>Chicken or Lamb or Prawn Biryani</b> .....	£7.25
<b>Chicken or Lamb Tikka Biryani</b> .....	£8.25
<b>King Prawn Biryani</b> .....	£9.95
<b>Vegetable Biryani</b> .....	£6.25
<b>Palm Tree Biryani</b> .....	£9.25
<i>Chicken, lamb and prawns cooked with ground coconut, raisins and served with an omelette on top.</i>	

## Set Meals

**Non Vegetarian** ..... £24.00

*Pappadams, onion bhajee, chicken tikka, chicken tikka masala, chicken jalfrezi, bombay aloo, 2 pillaw rice and 1 plain nan*

**Vegetarian**..... £20.00

*Pappadams, vegetable samosa, aloo tikki, katchuri dansak, mushroom bhajee, rajasthani, mixed bhajee, 2 pillaw rice and 1 plain nain*

## Rice Dishes

Boiled Rice .....	£1.95
Pillaw Rice.....	£2.25
Mushroom Fried Rice.....	£2.55
Keema Fried Rice .....	£2.55
Lemon Fried Rice.....	£2.55
Coconut Rice.....	£2.55
Special Fried Rice (egg & peas) .....	£2.75

## Roti, Nans & Sundries

Plain Nan.....	£1.85
Stuffed Nan .....	£2.15
<i>Choose between - Peshwari, Keema, Garlic, Chilli, Vegetable or cheese fillings.</i>	
Chapati.....	£1.00
Tandoori Roti.....	£1.50
Paratha .....	£1.85
Vegetable or Aloo Paratha .....	£2.15
Pappadam .....	£0.60
Spicy Pappadam.....	£0.70
Chutney .....	each £0.75
Chutney Tray (mango, onion, mint) .....	£2.00
Chips.....	£1.85
Raita (yoghurt with cucumber or onion) .....	£1.75

## English Dishes

Chicken Omelette and Chips.....	£5.75
Mushroom Omelette and Chips.....	£5.75
Fried Chicken and Chips .....	£5.75

### Abbreviations

(D) contains dairy products (M) = medium hot dish  
(VH) = very hot dish (V) = vegetarian dish  
(H) = hot dish (B) may contains bones  
(Mi) = mild dish

# *Wines*

## *Champagne & Sparkling Wines*

Asti Spumante .....£16.95  
*The well known Italian sparkler*

Moet Chandon .....£38.95  
*Brut Rose*

## *House Wines* (French bottled)

Red or White .....£9.95  
*All house wines are available at £2.75 per glass (175ml) or £3.75 per glass (250ml)*

## *Australian Red*

Jacobs Creek ..... £14.95  
*Medium bodied wine that demonstrates very interesting plum and berry flavours.*

## *Australian White*

Jacobs Creek ..... £14.95  
*Crisp refreshing wine, medium bodied with hints of lemon and tropical fruit flavours.*

## *French Red*

Medoc .....£12.95

Cotes De Rhone .....£12.95

Saint Emillion .....£14.95  
*From one of the most scenic villages in France, this supply wine combines the softness of the Merlot with the fruitness of the Sauvignon grape.*

Beaujolais .....£13.95  
*Fresh and fruity cherryish gamany grape, yet with some weight.*

# *Wines*

## *French White*

Muscadet.....£12.95

*A distinctive dry, very crisp and delicate french wine.*

Macon Blanc .....£14.95

Sancerre .....£16.95

*This is a classic French wine, dry yet vibrant and full of rich flavours.*

Chablis.....£18.95

*Full bodied crisp, dry, white wine with a rich elegant fresh bouquet.*

Pouilly Fuisse .....£24.95

*Top quality dry wine from southern Burgundy. Full bodied with a richness, elegance and a long well structured finish.*

## *Italian*

Chianti.....£13.95

*There is a certain aroma of violets, liquorice in this bodied fruity wine which is balanced by robust tannins.*

Pinot Grigio .....£13.95

*An extremely versatile wine which is both dry, yet soft on the palate.*

Rioja .....£14.95

## *Chillian*

Merlot (Mont Grez) .....£13.95

*A new world wine of great intensity, finesse and value. It is elegant and ripe with rounded berry fruits and a long lasting flavour.*

## *Rose Wines*

Mateus Rose .....£14.95

*Lively and slightly sparkling wine.*

Anjou Rose .....£13.95

*Fresh and fruity with an attractive strawberry flavour.*



# Spirits, Beers and Soft Drinks

Sold in measures of 25cl or multiples thereof

## Bottle Beers

	660ml	330ml
King Fisher.....	£4.00	£2.45
Cobra.....	£4.00	£2.45
Bangla.....	£4.00	£2.45
Budweiser.....		£2.20
Strongbow.....		£2.20

## Aperitifs

Sherry (medium, sweet or dry).....	£2.25
Campari.....	£2.25
Pernod.....	£2.25
Cinzano Bianco.....	£2.25
Dubonnet.....	£2.25
Martini.....	£2.25

## Spirits

Gordons Gin.....	£2.25
Valdiva Vodka.....	£2.25
Bacardi - Rum.....	£2.25
Teachers Whisky.....	£2.25
Black Label Whisky.....	£2.25
Jameson - Rum.....	£2.25

## Liqueurs

Benedictine.....	£1.95
Cointreau.....	£1.95
Tia Maria.....	£1.95
Grand Marnier.....	£1.95
Creme de Menthe.....	£1.95
Southern Comfort.....	£1.95
Drambuie.....	£1.95
Sambuca.....	£1.95
Malibu.....	£1.95
Bailey Irish Cream.....	£1.95

## Brandy

Courvoisier.....	£1.95
Martell.....	£1.95
Remy Martin VSOP.....	£3.95
Remy Martin XO.....	£4.95

## Port

Cockburns Ruby.....	£1.95
Vintage.....	£1.95

## Mineral and Juices

Minerals / Perrier.....	£1.35
Lemonade / Coke / Juices.....	£1.35
Mixers.....	£1.35