

Starters

MEAT







1. Mixed Platter (for 2 persons).....£11.95
Tender pieces of chicken tikka, samosa, onion bahaji and sheek kebab
2. Tikka Kebab Platter.....£6.95
Tender pieces of chicken tikka, lamb tikka and sheek kebab
3. Sheek or Shamee Kebab.....£5.95
Barbecued juicy minced lamb kebab or flat friend kebab in ghee and covered with omelette and served with a salad and mint sauce
4. Hash Tikka (duck).....£7.95
Tender pieces of duck marinated in yoghurt and special tandoori spices barbecued in a tandoori oven
5. Tikka.....Lamb...£5.95...Chicken...£4.95
Juicy pieces of chicken/lamb marinated overnight with special tandoori sauce and yoghurt, barbecued in a clay oven
7. Meat Samosa.....£4.95
Triangular savoury filled with spicy mince meat served with a mint sauce
8. Tikka Lazees.....Lamb...£6.95...Chicken...£5.95
Tender pieces of chicken or lamb marinated in lemon and yogurt sauce with onion, pepper and tomatoes and served with a salad and mint sauce
9. Nargis Kebab. .....£7.95
Nargis kebab is a southern Asian dish of mince kebab kofta with a breadcrumbed egg in the middle
10. Cheesy Chicken Tikka.....£6.95

11. Halloumi Cheese Kebab.....£5.95
Halloumi cheese marinated in lemon and yoghurt sauce, onion, pepper and tomatoes served with a salad and dips
12. Goats Cheese Samosa.....£5.95
Triangular savoury filled with spiced spinach & goats cheese and served with a mint sauce
13. Onion Bhaji.....£4.75
Deep friend spiced onion fritters served with a mint sauce
14. Vegetable Samosa.....£4.75
Triangular savoury filled with spice mixed vegetables served with a mint sauce

VEGETARIAN

SEAFOOD

15. Tiger Prawn Delight.....£6.95
Buttery tiger prawns coated in breadcrumbs and served with a salad and dips
16. Machli Kebab.....£7.95
Fillet of salmon delicately spiced and pan fried with peppers and onions
17. Prawn Puri.....£4.95
Fried bread with juicy pieces of tomatoes mixed with masala spices and hot and sour sauce
18. King Prawn Puri.....£5.95
Fried bread with juicy pieces of tomatoes mixed with masala spices and hot and sour sauce
19. Prawn Cocktail.....£4.95
Fresh prawns in a cocktail sauce and salad

-  Mild
-  Contains Nuts
-  Vegetarian
-  Medium
-  Fairly Hot
-  Hot



Tandoori Grilled Dishes

- 21. Tandoori Chicken.....£9.95
Half of spring chicken, marinated with yogurt and spices and freshly cooked in a clay oven
- 22. Tikka.....Lamb...£9.95 Chicken...£8.95
Boneless chicken or lamb marinated with yogurt and spices and freshly cooked in a clay oven
- 23. Tikka Shashlick.....Lamb...£10.95 Chicken...£9.95
Boneless chicken or lamb with tomatoes, chunks of onion and capsicum marinated with yogurt and spices and freshly cooked in a clay oven
- 24. Tandoori King Prawn.....£14.95
Whole king prawns marinated with yogurt and spices and freshly barbecued in a clay oven
- 25. Tandoori Mixed Grill.....£15.95
Pieces of tandoori chicken, lamb tikka, chicken tikka, king prawns and sheek kebab served with nan bread.
- 26. Hash Tikka (Duck).....£14.95
Triangular savoury filled with spicy mince meat served with a mint sauce.
- 27. Tandoori Duck Shashlik.....£16.95
Boneless duck with tomatoes, chunks of onions and capsicum marinated with yogurt and spices and freshly barbecued in a clay oven
- 28. Shahajani Fish Shashlik.....£16.95
Boneless fillet salmon marinated with yoghurt and spices and freshly barbecued in a clay oven

All the above dishes are served with a salad and are **Medium Hot**

Classic Dishes

- Chicken.....£8.95
- Chicken Tikka..... £9.95
- Tender Lamb.....£10.95
- King Prawn.....£12.95
- Duck.....£13.95
- Mixed Vegetable.....£7.95
- Prawn.....£9.95
- 29. Korma...
- 30. Curry.....
- 31. Madras.....
- 32. Vindaloo.....
- 33. Bhuna.....
- 34. Dansak.....
- 35. Rogan Josh.....
- 36. Kashmir.....
- 37. Pathia.....







- Mild
- Contains Nuts
- Vegetarian
- Medium
- Fairly Hot
- Hot



House Special Dishes

All house special dishes are served with pilau rice

39. Jaipuri Mossalla..... £14.95
Jaipuri chicken is a very famous Jaipuri dish. This is a creamy chicken curry made with coconut milk and curry spices. We roast breast of chicken in special aromatic spices and herbs with a touch of cream and then garnish with luxurious butter sauce
40. Rajasthani Royal Delight.....  £14.95
Experience royalty with this famous Rajasthani dish, originally bought to India by Moghuls and later adopted by the Rajasthani Royal Family to treat their guests. This dish is tender breast of chicken with mince meat
41. Himalayan Chilli Lamb...£15.95 Chicken.£14.95
Cubes of chicken breast or tender lamb cooked in spices with onions and red dry chillies to give it a distinctive sour and fairly hot flavour, this is a Gurkha dish and very popular in Nepal.
42. Duck Special..... £16.95
Succulent pieces of barbecued duck cooked in medium spices with mustard seed fresh lemon and amchoor
43. Tawa Lamb...£15.95 Chicken.£14.95
Chicken or lamb Tawa is a famous Indian dish of Punjabi cuisine. This dish is marinated and barbecued pieces of chicken or lamb cooked in a spicy barbecued sauce and homemade Garam Masala spice mix. Tawa Masala is generally cooked by the roadside in Dhabas on big tawas
44. Chom Chom..... Lamb £15.95 Chicken £14.95
Cooked with medium spices, sweet and sour topped with cheesy creamy mushrooms
45. Naga Jolokia..... Lamb £15.95 Chicken £14.95
Chicken or lamb simmered in a blend of spices and the famous Naga pickle or ghost chilli pepper, rated as one of the worlds hottest chillies, which gives a wonderful aromatic flavour to this dish.
46. Dom Dom £16.95
Tender pieces of chicken roasted in a tandoori then pan fried and stuffed with vegetables, topped with delicious garlic, herbs and a sweet chilli sauce. We serve this platter with saag (spinach) rice

-  Mild
-  Contains Nuts
-  Vegetarian
-  Medium
-  Fairly Hot
-  Hot



Kurchi Lamb









**Pre-order 24 hours in advance
Minimum 4 people**







- Roast Lamb Leg
4 People.....£95.95
6 People.....£129.95

Leg of lamb slow cooked (hence 24 hour in advance required) with mince meat, vegetables eggs and served with a saag rice and naan bread.

Traditional Dishes

Chicken Tikka.....	£11.95
Prawn (seafood dish).....	£11.95
King Prawn.....	£13.95
Duck.....	£14.95
Mixed Vegetable	£ 8.95
Salmon Fish (seafood dish).....	£15.95
Tender Lamb.....	£13.95

47. **Balti** 
 A balti curry is cooked with tamarind, lemon and mixed flavoured sauce and cooked over a high heat and served sizzling hot in a Balti dish
48. **Biryani** 
 Dishes are cooked with basmati rice and served with vegetable curry
49. **Special Mixed Biryani**..... £13.95
 Chicken, meat and prawns cooked with basmati rice and served with a vegetable curry
50. **Passanda**.....  
 A special mild dish cooked with coconut, almonds, pistachio, sultanas and fresh cream
51. **Tikka Massala**.....  
 Cooked on a clay oven and then cooked in a Tandoori sauce with spices and cream.
52. **Moglai**.....  
 A special mild dish cooked with coconut almonds, sultana, boiled egg and garnished with spiced herbs and fresh cream.
53. **Jalfrezi**..... 
 Cooked with onions, spiced and garnished with spiced herbs, peppers and green chillies
54. **Malai Butter Curry**.....  
 A special mild dish cooked with coconuts, almonds, sultanas and butter ghee
55. **Korai**..... 
 Cooked with chunky onions, green peppers, spices and garnished with spiced herbs
56. **Sagwala**..... 
 Cooked with fresh garlic and baby spinach and lightly spiced.
57. **Garlic Chilli Special**..... 
 Cooked with fresh garlic, green chillies fresh spices.
58. **Goan Chilli Special**..... 
 Tender pieces of chicken or lamb marinated and cooked with green peppers, garlic, fresh chillies, coconut and spices
59. **Chilli Massalla**..... 
 Cooked creamy massalla sauce with fresh chillies, coriander and garlic
60. **Chilli Fry**.....  
 Marinated in special sauce, stir fried with chillies, spring onions and peppers.

-  Mild
-  Contains Nuts
-  Vegetarian
-  Medium
-  Fairly Hot
-  Hot



Vegetarian Specialties

Add halloumi or paneer to any of the following dishes for £1.50 extra

61. Tawa Delara..... £9.95
A wonderful mix of potatoe, cauliflower, spinach, peas, mushrooms, tomatoes and garnished with green chillies and garlic
62. Paneer Jalfrezi..... £9.95
Chunks of Indian panner cheese cooked in a spicy pepper and onion sauce with plumb tomato sauce and fresh green chillies.
63. Halloumi Cheese Grill..... £9.95
Cubed halloumi cheese marinated in tandoori spices and yoghurt and roasted with peppers, mushrooms and onions in a tandoori oven and served with a salad.
64. Daal Tadka..... £9.95
A gently spiced dish, a combination of broccoli, cauliflower, chick peas, tomatoes and sweet chilli peppers and mixed herbs and garlic in a lentil sauce garnished with fresh coriander.
65. Paneer Shashlik Bhuna..... £10.95
Chunks of paneer oven roasted with peppers, onions and tomatoes and then cooked in a delicious rich bhuna sauce.







All the vegetable side dishes are



Medium Hot

Vegetable Side Dishes

66. Mixed Vegetable Curry...£4.95 or as a main...£7.95
67. Dry Vegetables.....£4.95 or as a main...£7.95
68. Aloo Gobi.....£4.95 or as a main...£7.95
Cauliflower and potatoes
69. Bombay Aloo.....£4.95 or as a main...£7.95
Spicy potatoes
70. Garlic Mushrooms.....£4.95 or as a main...£7.95
71. Sag Bhaji.....£4.95 or as a main...£7.95
Fresh spinach with garlic
72. Saag Paneer.....£5.45 or as a main...£8.95
Spinach with cheese
73. Saag Aloo.....£4.95 or as a main...£7.95
Spinach with potatoes
74. Cauliflower Bhaji.....£4.95 or as a main...£7.95
Cauliflower with onions and herbs
75. Bindi Bhaji.....£4.95 or as a main...£7.95
Okra cooked with onions and herbs
76. Chana Bhaji.....£4.95 or as a main...£7.95
Chickpeas, spices, onions and herbs
77. Tarka Daal.....£4.95 or as a main...£7.95
Lentils spices, onions and herbs
78. Brinjol Bhaji.....£4.95 or as a main...£7.95
Aubergine cooked with onions and herbs
79. Mottor Paneer.....£5.45 or as a main...£8.95
Green peas cooked with cheese and fresh herbs
80. Green Salad.....£2.95

-  Mild
-  Contains Nuts
-  Vegetarian
-  Medium
-  Fairly Hot
-  Hot



English & Mexican Dishes

- 81. Cod and Chips.....£10.95
- 82. Chicken Nuggets and Chips.....£10.95
- 83. Peri Peri Chicken and Chips£10.95

SUNDRIES

All rice are Basmati

- 84. Pilau Rice.....£3.15
- 85. Boiled Rice.....£3.15
- 86. Peas Pilau Rice.....£3.45
- 87. Special Pilau Rice.....£3.45
- 88. Mushroom Rice.....£3.45
- 89. Lemon Rice.....£3.45
- 90. Nan.....£3.15
- 91. Keema Rice.....£4.95
- 92. Garlic Nan.....£3.95
- 93. Peshwari Nan.....£3.95
- 94. Chapati.....£1.95
- 95. Paratha.....£3.15
- 96. Garlic & Cheese Nan..£4.95
- 97. Chilli Nan.....£3.15
- 98. Keema Nan.....£3.95
- 99. Kulcha Nan (stuffed with mixed vegetable).....£4.45
- 100. Tandoori Roti (whole wheat dough).....£2.95
- 101. Stuffed Paratha (pan fried bread with mixed vegetables).....£4.45
- 102. Chips.....£2.95
- 103. Mixed Raita (yoghurt with tomatoes, cucumber & onions).....£3.45
- 104. Popadum (plain or spicy).....£0.80p
- 105. Pickles (mango/onion salad/lime pickle or mint sauce).....£0.80p



- Mild
- Contains Nuts
- Vegetarian
- Medium
- Fairly Hot
- Hot

RED WINE LIST



- 1 J Moreau & Fils.....£14.95**
By the glass (175ml).....£4.45
French - a well balanced red, dry with a medium body and lingering finish
- 2 Azania Cabernet Sauvignon Merlot (organic).....£17.95**
South African - dark fruit with cheery and strawberry on the nose, soft and round with a smooth juicy finish
- 3 Rioja Tinto Joven, Muriel.....£17.95**
Spain - fresh young wine brimming with unwooded soft tempranillo fruit
- 4 Syrah, Domain De La Provenquiere.....£17.95**
France - full flavoured red fruit character with a hint of violets, fresh lively with a good structure
- 5 Badgers Creek Shiraz Cabernet.....£17.95**
Australian - an elegant dark ruby red, with a fresh and lively bouquet, medium bodied with a smoky oak character
- 6 Azania Pinotage.....£19.95**
South African - the unique pinotage grape gives soft, ripe wines with plumb and mulberry flavours and a warm finish
- 7 Vina Gracia Merlot Reserva.....£19.95**
Chile- superb ripe berry fruit with smooth tannins plus excellent balance makes this a really attractive wine
- 8 Beaujolais Villages, Chateau De L'Hestrange.....£19.95**
French - a big step up from the basic Beaujolais with fine concentration of gamey fruit offering extra individuality and length
- 9 Gimenez Mendex Alta Reserva Malbec.....£24.95**
Uruguay - a very suave and elegant example of this variety that does so well in South Africa
- 10 Kaimira Estate Pinor Noir.....£26.95**
New Zealand - vibrant colour with a lively plum and spice flavours offset by nicely balanced oak



WHITE WINE LIST

- 11 J. Moreau & Fils.....£14.95**
By the glass (175ml).....£4.45
French - dry fresh white with a good balance or ripe fruit and acidity (12%)
- 12 Gimenez Mendex Viognier.....£17.95**
Uruguay - a delicate nose of peach, jasmine and violets, long and complex, quite dry & rich
- 13 Badgers Creek Chardonnay.....£17.95**
Australian - a combination of zesty citrus fruit and ripe peachy flavours with lots of exuberant Australian character
- 14 Azania Chenin Blanc.....£17.95**
South African - very slightly off-dry, with delicious mouth filling fruit flavours and a fresh and appetising character
- 15 Chablis J.Moreah.....£25.95**
France - classic un-oaked chardonnay, firm and dry with a distinctive minerally character from the region's leading producer

ROSE WINE LIST



- 20 Pinot Grigio Blush La Scala.....£17.95**
Italy - fresh, light and delicately aromatic with a dry and juicy finish from the Veneto region
- 21 Anjou Rose.....£17.95**
France - light and medium dry, a delicious and refreshing quencher
- 22 Mateus Rose.....£19.95**
By the glass (175ml).....£4.95
Portugal - medium sweet and light strawberry flavours and a touch of lively fizz

CHAMPAGNES & SPARKLING WINES



- 23 Prosecco, Extra Dry, Daldin.....£22.95**
By the glass (200ml).....£7.95
Italy - dry, juicy and light with a soft and delicate fruitiness with a delicious, creamy texture
- 24 House Champagne Brut, Jose Michel.....£34.95**
Perfect for a celebration, a fine champagne with a lively toasty bouquet, rich and biscuity on the palate
- 25 Moet & Chandon Brut Imperial.....£59.95**
Founded in 1743, the best known of all champagnes

BEERS



26. Kingfisher 4.8% (330ml).....	£3.25
27. Kingfisher 4.8% (640ml).....	£4.95
28. Cobra 4.8% (330ml).....	£3.25
29. Cobra 4.8% (620ml).....	£4.95
30. Tiger 5% (330ml).....	£3.25
31. Tiger 5% (660ml).....	£4.95

SPIRITS, LIQUEURS, APERITIFS COGNACS & PORT 25.ml



32. Jameson Irish Whiskey.....	£4.95
33. Bells Whiskey.....	£3.95
34. Jack Daniels Whiskey.....	£4.95
35. Gordons Gin.....	£3.95
36. Gordons Pink Gin.....	£3.95
37. Bombay Sapphire Gin.....	£4.95
38. Smirnoff Vodka.....	£3.95
39. Bacardi.....	£3.95
40. Black Label.....	£4.95
41. Southern Comfort.....	£3.95
42. Navy Rum.....	£3.95
43. Grand Marnier.....	£3.95
44. Tia Maria.....	£3.95
45. Baileys.....	£3.95
46. Bacardi.....	£3.95
47. Malibu.....	£3.95
48. Cointreau.....	£3.95
49. Sambuca.....	£3.95
50. Archers.....	£3.95
51. Martini (sweet or dry).....	£3.50
52. Cinzano Bianco.....	£3.50
53. Campari.....	£3.50
54. Pernod.....	£3.95
55. Remy Martin VOSP.....	£3.95
56. Martell.....	£3.95
57. Port.....	£2.95
58. Tequila.....	£3.95
59. Pimms.....	£3.95
60. Disaronno.....	£3.95

SOFT DRINKS



61. Sparkling Water.....	750ml...£4.95.....	330ml...£2.95
62. Still Water.....	750ml...£4.95.....	330ml...£2.95
63. Tonic/Soda Water.....	1/2 Pint £2.85.....	Pint..£3.95
64. Ginger Ale.....	1/2 Pint £2.85.....	Pint..£3.95
65. Diet Coke.....	1/2 Pint £2.85.....	Pint..£3.95
66. Coke.....	1/2 Pint £3.45.....	Pint..£4.55
67. Lemonade.....	1/2 Pint £2.85.....	Pint..£3.95
68. Orange Juice.....	1/2 Pint £2.85.....	Pint..£3.95
69. J20 Apple & Mango/Orange & Passionfruit	225ml.....	£3.40
70. Lassi - Mango- salty or sweet	1 litre Jug.....	£12.95