

APPETISERS

CHICKEN CHAAT Chicken breast pieces tossed in a mixture of onions tomatoes, cucumber, lemon juice and tangy spices	£6.75
KING PRAWN PURI Chopped king prawns sautéed in spring onions, peppers, tomatoes infused with Indian spices served on Puri bread with a coriander garnish	£8.50
STIR FRY CALAMARI Mildly spiced squid marinated in a coconut milk base, served with spring onion garnish	£8.50
AVOCADO SHRIMPS Half an avocado, filled with fresh water shrimps, topped with our own recipe sauce	£7.25
ONION BHAJIA (2 pc) (v) Crispy battered gram flour mixed with onions and herbs	£5.25
PANEER PAKORA (4 pc) (v) Cubed paneer cheese in gram flour and herb batter	£5.25
LAMB SAMOSA Filo pastry filled with minced lamb, aromatic herbs & spices served with a selection of sauces	£5.25
PAPRI CHAAT (v) Potatoes tossed in a mixture of chickpeas, onions, tomatoes, cucumber, tangy spices, yoghurt and crispy dough, served cold	£6.25
HARA BHARA KEBAB (v) Mildly spiced vegetable cutlets consisting of spinach leaves bound together with green bananas and split peas	£5.75
VEGETABLE SAMOSA (v) Filo pastry filled with vegetables, aromatic herbs & spices served with a selection of sauces	£5.25
PEPPER PRAWN Tender prawns cooked with garlic, pepper and chilli sauce	£8.50
CHUTNEY/PICKLE Choice of mango chutney, onion & coriander, mixed pickle, yoghurt mint dip	50p PER PERSON
POPPADOMS (v) 75p EACH Plain or spicy	

TANDOORI/GRILL

TANDOORI SEA BASS Whole seabass fish marinated in ginger, garlic, lemon juice and strained yoghurt, then barbecued over flaming charcoal in a tandoor	£14.50
SALMON AJWANI TIKKA Salmon tikka pieces marinated in garlic, spiced yoghurt and lovage seeds	£12.95
MURGH TIKKA Grilled boneless chicken pieces marinated in a mix of ginger, garlic, lemon juice, spices and seasoning	£9.95
TANDOORI CHICKEN Grilled chicken on the bone marinated in a mix of ginger, garlic, lemon juice, spices and seasoning.	£9.95
LAMB BOTI KEBAB Pieces of boneless lamb, seasoned with peppers and onion, cooked in a charcoal oven	£10.25
TANDOORI KING PRAWN Fresh water king prawns marinated in lemon juice, mild tandoori spices, seared in a clay oven	£15.95
MIXED TANDOORI Grilled murgh tikka, lamb tikka, tandoori chicken and lamb chops	£14.95
AKBARI LAMB CHOPS Succulent grilled lamb chops cured in garam masala and lemon marinade	£11.95
SEEKH KEBAB Grilled minced lamb and onions in our homemade masala	£9.75
PANEER NILGIRI TIKKA (v) Paneer cheese in our chef's marinade cooked in a tandoor	£9.75
CHICKEN AND MUSHROOM SASHLIK Boneless chicken marinated in tandoori spices skewered with mushroom, onions and mixed peppers	£12.95
MURG NAWABI KEBAB Tandoor chicken marinated in a subtly spiced creamy coconut-yoghurt with saffron, nuts and hint of ginger	£12.95

CHICKEN

MURG TIKKA MASSALA Chicken tikka with a hint of fenugreek, cooked in an exotic tomato sauce and butter, finished with a dash of cream	£10.50
MURG JALFREZI Marinated chicken julienne, pan fried with fresh ginger, chillies and onions served in a thick and spicy curry sauce	£10.50
MURG BALTI Chicken cooked in a wok consisting of dry spices, tomatoes, garlic, cumin, onions and peppers served with naan bread	£12.95
GREEN CHICKEN CURRY Hot Goanese green curry made with boneless chicken, blend of freshly ground coriander, curry leaves and chillies	£10.95
MURG ADRAKWALA The fragrance of adrak (ginger) resonates in this spicy chicken dish	£10.95
CHICKEN KORMA Chicken pieces braised in mild spices, cream, coconut and almond	£10.95
KARAHI CHICKEN Medium dry spiced chicken with peppers tossed in an iron Karahi (wok)	£11.50

LAMB

LAMB PASSANDA Tender slices of lamb simmered in a sauce of cultured yoghurt, almonds, cashews & finished with a dash of cream.	£11.95
LAMB ROGAN JOSH Tender lamb in a rich curried tomato based gravy with mild de-seeded red chillies and can be enjoyed for its aroma.	£10.95
BALTI GOSTH Lamb dish cooked in a wok consisting of dry spices, tomatoes, garlic, cumin, onions and pepper	£13.50
KASHMIRI LAMB KORMA Kashmiri dish that combines the area's dried fruits and nuts served in a mild coconut based sauce	£11.95
LAMB CHILLI STIR FRY Thinly sliced lamb, stir fried with onion, capsicum and green chillies	£11.95
ACHARI GOSTH Lamb cooked in tangy yoghurt and spiced pickled fruits to give the dish its distinct sour taste	£11.95
SAAG GOSTH A classic masala infused lamb tossed with leafy spinach	£11.95
KARAHI GOSTH Medium dry spiced lamb with peppers tossed in an iron Karahi (wok)	£12.00

FISH

BENGAL FISH CURRY White fish cooked in a Bengali mustard seed curry with potatoes and okra	£12.50
MALABAR FISH CURRY South Indian style salmon in a subtle coconut curry sauce	£12.50
KING PRAWN DO-PIAZA King prawns cooked in onions in two stages; first an onion reduction, later topped up with sautéed onions, tomatoes and lemon to garnish	£14.50
KING PRAWN MASSALA Fresh water king prawn flavoured with a blend of spices & nuts cooked in charcoal fire simmered in a creamy tomato sauce	£14.50

VEGETARIAN

Main Dishes

SEASONAL STIR FRY GREEN VEGETABLE Baby potatoes, courgettes, carrots and tomatoes, tossed with cumin seeds and crushed red chillies, served in a wok	£9.95
KASHMIRI PALAK PANEER Cubes of homemade paneer cheese cooked in light spices, fresh spinach and tomatoes	£9.95
TANDOORI MUSHROOM MASSALA Marinated button mushrooms in a blend of spices and yogurt simmered in a rich yet lightly spiced, creamy tomato sauce	£9.50
BABY BAINGAN MASSALA Roasted baby aubergines with sautéed onions in creamy masala sauce	£9.95
PANEER ADRAKWALA Ginger infused cubes of paneer cheese, green chillies, lemon juice, red onions cooked in tangy spices	£9.95
CHILLI PANEER Cottage cheese cubes marinated in a hot chilli sauce and served with mixed salad	£9.95
32 LAMB PASSANDA Tender slices of lamb simmered in a sauce of cultured yogurt, almond and cashew nuts, finished with a dash of cream	£11.50
33 LAMB ROGAN JOSH Pieces of lamb cooked in curried tomato and spices	£11.25
34 BALTI GOSTH Pieces of lamb cooked in a wok with onions, capsicum and tomato, with dried spices	£11.95
35 KASHMIRI LAMB KORMA A fruity flavoured mild lamb curry	£11.25
36 LAMB CHILLI STIR FRY Thinly sliced lamb, stir fried with onion, capsicum and green chillies	£11.25
37 ACHARI GOSTH Tender pieces of baby lamb, cooked in a tangy yoghurt sauce, with pickled spices	£11.25
38 SAAG GOSTH A classic North Indian dish with lamb and baby spinach	£11.25

CREATIVE DISHES

PANEERWALA MURG Pieces of chicken breast, tossed with home made cottage cheese, spring onion and ginger. Served with saffron rice and spinach leaf	£13.95
OFFICERS CHOPS Lamb chops cooked in clayoven (with special sauce made from honey & soya) served with spinach, potatoes and mushrooms.	£15.50

SIDE VEGETABLES

AS MAIN DISH	£8.95
ALOO GOBI Potatoes and cauliflower tossed in light mixed spices	£5.95
BHINDI BHAJI Fresh okra and onions pan tossed in light mixed spices	£5.95
SAAG Delicately spiced wilted fresh spinach with coriander	£5.95
GARLIC GREEN BEANS Flavoursome fresh green beans cooked in garlic butter	£5.95
MIXED VEGETABLE CURRY Assortment of vegetables cooked in a curry sauce	£5.95
ALOO JEERA Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices	£5.95
TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream	£5.95
KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes	£8.95

SALAD AND RAITA

CUCUMBER RAITA Cool natural yoghurt with cucumber and cumin	£3.50
SPECIAL HOUSE SALAD Onions, tomatoes, cucumber, coriander & cumin	£3.50

RICE

BASMATI RICE Steamed plain long grain basmati rice	£3.50
LEMON RICE Fragrant curry leaves, lemon & cashew nut basmati rice	£4.50
PILAU RICE Saffron infused basmati rice	£3.95
MUSHROOM RICE Button mushroom basmati rice	£4.95

BIRYANI OF THE DAY

VEGETABLE Spice infused basmati with fragrant mixed vegetables and biryani sauce	£13.95
CHICKEN Spice infused basmati with aromatic chicken pieces and biryani sauce	£13.95
LAMB Spice infused basmati with tender lamb pieces and biryani sauce	£13.95
KING PRAWN Spice infused basmati with succulent king prawns and biryani sauce	£16.95

MENU FOR ONE

VEGETARIAN Samosa, tandoor mushroom masala, saag, pilau rice, raita, nan bread & coffee	£22.50
NON-VEGETARIAN Murg chaat, lamb pasanda, vegetable curry, pilau rice, nan bread & coffee	£25.50

MENU FOR TWO

DE LUXE PLATTER Tandoor cocktail, murg makhni, rogan josh. Served with vegetable of the day, pilau rice, nan bread & coffee	£49.95
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HANDMADE BREADS

PLAIN NAAN Leavened, white flour flatbread baked in clay oven	£2.75
GARLIC NAAN Unleavened bread with garlic	£3.25
CHEESE NAAN Unleavened bread with cheese	£3.25
KEEMA NAAN Stuffed with lamb mince, blended with chopped green chillies, coriander and spices	£3.25
PESHWARI NAAN Leavened fine flour bread stued with a combination of nuts, coconuts and raisins	£3.25
TANDOORI PARATAH Wholemeal flour layered bread baked in a clay oven	£3.25
LACHA PARATAH Layered flatbread fried in clarified butter	£3.50
TANDOORI ROTI Unleavened wholemeal flatbread	£2.50
CHAPATI Soft thin wheat flour pancake cooked on a traditional Tava skillet.	£2.75