

## APPETISERS

<b>1 - CHICKEN CHAAT</b> Chicken breast pieces tossed in a mixture of onions, tomatoes, cucumber, lemon juice and tangy spices	<b>£6.95</b>
<b>2 - KING PRAWN PURI</b> Chopped king prawns sautéed in spring onions, peppers, tomatoes infused with Indian spices served on Puri bread with a coriander garnish	<b>£8.95</b>
<b>3 - STIR FRY CALAMARI</b> Mildly spiced squid marinated in a coconut milk base, served with spring onion garnish	<b>£8.95</b>
<b>4 - AVOCADO SHRIMPS</b> Half an avocado, filled with fresh water shrimps, topped with our own recipe sauce	<b>£7.25</b>
<b>5 - ONION BHAJIA (2 pc) (v)</b> Crispy battered gram flour mixed with onions and herbs	<b>£5.25</b>
<b>6 - PANEER PAKORA (4 pc) (v)</b> Cubed paneer cheese in gram flour and herb batter	<b>£5.95</b>
<b>7 - LAMB SAMOSA</b> Filo pastry filled with minced lamb, aromatic herbs & spices served with a selection of sauces	<b>£5.25</b>
<b>8 - PAPRI CHAAT (v)</b> Potatoes tossed in a mixture of chickpeas, onions, tomatoes, cucumber, tangy spices, yoghurt and crispy dough, served cold	<b>£6.25</b>
<b>9 - HARA BHARA KEBAB (v)</b> Mildly spiced vegetable cutlets consisting of spinach leaves bound together with green bananas and split peas	<b>£5.95</b>
<b>10 - VEGETABLE SAMOSA (v)</b> Filo pastry filled with vegetables, aromatic herbs & spices served with a selection of sauces	<b>£5.25</b>
<b>11 - PEPPER PRAWN</b> Tender prawns cooked with garlic, pepper and chilli sauce	<b>£8.95</b>
<b>12 - CHUTNEY/ PICKLE</b> Choice of mango chutney, onion & coriander, mixed pickle, yoghurt mint dip	<b>60p PER PERSON</b>
<b>13 -POPPADOMS (v) 75p EACH</b> Plain or spicy	

## TANDOORI/GRILL

<b>14 - TANDOORI SEA BASS</b> Whole seabass fish marinated in ginger, garlic, lemon juice and strained yoghurt, then barbecued over flaming charcoal in a tandoor	<b>£15.50</b>
<b>15 - SALMON AJWANI TIKKA</b> Salmon tikka pieces marinated in garlic, spiced yoghurt and lovage seeds	<b>£13.95</b>
<b>16 - MURGH TIKKA</b> Grilled boneless chicken pieces marinated in a mix of ginger, garlic, lemon juice, spices and seasoning	<b>£10.50</b>
<b>17 - TANDOORI CHICKEN</b> Grilled chicken on the bone marinated in a mix of ginger, garlic, lemon juice, spices and seasoning.	<b>£10.50</b>
<b>18 - LAMB BOTI KEBAB</b> Pieces of boneless lamb, seasoned with peppers and onion, cooked in a charcoal oven	<b>£10.95</b>
<b>19 - TANDOORI KING PRAWN</b> Fresh water king prawns marinated in lemon juice, mild tandoori spices, seared in a clay oven	<b>£16.95</b>
<b>20 - MIXED TANDOORI</b> Grilled murg tikka, lamb tikka, tandoori chicken and lamb chops	<b>£15.95</b>
<b>21 - AKBARI LAMB CHOPS</b> Succulent grilled lamb chops cured in garam masala and lemon marinade	<b>£13.50</b>
<b>22 - SEEKH KEBAB</b> Grilled minced lamb and onions in our homemade masala	<b>£10.50</b>
<b>23 - PANEER NILGIRI TIKKA (v)</b> Paneer cheese in our chef's marinade cooked in a tandoor	<b>£10.50</b>
<b>24 - CHICKEN AND MUSHROOM SASHLIK</b> Boneless chicken marinated in tandoori spices skewered with mushroom, onions and mixed peppers	<b>£13.50</b>
<b>25 - MURG NAWABI KEBAB</b> Tandoor chicken marinated in a subtly spiced creamy coconut-yoghurt with saffron, nuts and hint of ginger	<b>£13.50</b>

## CHICKEN

<b>26 - MURGH TIKKA MASSALA</b> Chicken tikka with a hint of fenugreek, cooked in an exotic tomato sauce and butter, finished with a dash of cream	<b>£10.95</b>
<b>27 - MURG JALFREZI</b> Marinated chicken julienne, pan fried with fresh ginger, chillies and onions served in a thick and spicy curry sauce	<b>£11.50</b>
<b>28 - MURG BALTI</b> Chicken cooked in a wok consisting of dry spices, tomatoes, garlic, cumin, onions and peppers	<b>£12.00</b>
<b>29 - GREEN CHICKEN CURRY</b> Hot Goanese green curry made with boneless chicken, blend of freshly ground coriander, curry leaves and chillies	<b>£11.50</b>
<b>30 - MURG ADRAKWALA</b> The fragrance of adrak (ginger) resonates in this spicy chicken dish	<b>£11.50</b>
<b>31 - CHICKEN KORMA</b> Chicken pieces braised in mild spices, cream, coconut and almond	<b>£11.50</b>
<b>32 - KARAHİ CHICKEN</b> Medium dry spiced chicken with peppers tossed in an iron Karahi (wok)	<b>£12.00</b>

## LAMB

<b>33 - LAMB PASSANDA</b> Tender slices of lamb simmered in a sauce of cultured yoghurt, almonds, cashews & finished with a dash of cream.	<b>£12.50</b>
<b>34 - LAMB ROGAN JOSH</b> Tender lamb in a rich curried tomato based gravy with mild de-seeded red chillies and can be enjoyed for its aroma.	<b>£11.50</b>
<b>35 - BALTI GOSTH</b> Lamb dish cooked in a wok consisting of dry spices, tomatoes, garlic, cumin, onions and pepper	<b>£12.50</b>
<b>36 - KASHMIRI LAMB KORMA</b> Kashmiri dish that combines the area's dried fruits and nuts served in a mild coconut based sauce	<b>£12.50</b>
<b>37 - LAMB CHILLI STIR FRY</b> Thinly sliced lamb, stir fried with onion, capsicum and green chillies	<b>£12.50</b>
<b>38 - ACHARI GOSTH</b> Lamb cooked in tangy yoghurt and spiced pickled fruits to give the dish its distinct sour taste	<b>£12.50</b>
<b>39 - SAAG GOSTH</b> A classic masala infused lamb tossed with leafy spinach	<b>£12.50</b>
<b>40 - KARAHİ GOSTH</b> Medium dry spiced lamb with peppers tossed in an iron Karahi (wok)	<b>£12.50</b>

## FISH

<b>41 - BENGAL FISH CURRY</b> White fish cooked in a Bengali mustard seed curry with potatoes and okra	<b>£12.95</b>
<b>42 - MALABAR FISH CURRY</b> South Indian style salmon in a subtle coconut curry sauce	<b>£12.95</b>
<b>43 - KING PRAWN DO-PIAZA</b> King prawns cooked in onions in two stages; first an onion reduction, later topped up with sautéed onions, tomatoes and lemon to garnish	<b>£15.50</b>
<b>44 - KING PRAWN MASSALA</b> Fresh water king prawn flavoured with a blend of spices & nuts cooked in charcoal fire simmered in a creamy tomato sauce	<b>£15.50</b>

## VEGETARIAN

### Main Dishes

<b>45 - SEASONAL STIR FRY GREEN VEGETABLE</b> Baby potatoes, courgettes, carrots and tomatoes, tossed with cumin seeds and crushed red chillies, served in a wok	<b>£10.50</b>
<b>46 - KASHMIRI PALAK PANEER</b> Cubes of homemade paneer cheese cooked in light spices, fresh spinach and tomatoes	<b>£10.50</b>
<b>47 - TANDOORI MUSHROOM MASSALA</b> Marinated button mushrooms in a blend of spices and yogurt simmered in a rich yet lightly spiced, creamy tomato sauce	<b>£10.50</b>
<b>48 - BABY BAINGAN MASSALA</b> Roasted baby aubergines with sautéed onions in creamy masala sauce	<b>£10.50</b>
<b>49 - PANEER ADRAKWALA</b> Ginger infused cubes of paneer cheese, green chillies, lemon juice, red onions cooked in tangy spices	<b>£10.95</b>
<b>50 - CHILLI PANEER</b> Cottage cheese cubes marinated in a hot chilli sauce and served with mixed salad	<b>£10.95</b>

## CREATIVE DISHES

<b>51 - PANEERWALA MURG</b> Pieces of chicken breast, tossed with home made cottage cheese, spring onion and ginger. Served with saffron rice and spinach leaf	<b>£14.95</b>
<b>52 - OFFICERS CHOPS</b> Lamb chops cooked in clayoven (with special sauce made from honey & soya) served with spinach, potatoes and mushrooms.	<b>£16.50</b>

## SIDE VEGETABLES

<b>53 - AS MAIN DISH</b>	<b>£9.95</b>
<b>54 - ALOO GOBI</b> Potatoes and cauliflower tossed in light mixed spices	<b>£6.25</b>
<b>55 - BHINDI BHAJI</b> Fresh okra and onions pan tossed in light mixed spices	<b>£6.25</b>
<b>56 - SAAG</b> Delicately spiced wilted fresh spinach with coriander	<b>£6.25</b>
<b>57 - GARLIC GREEN BEANS</b> Flavoursome fresh green beans cooked in garlic butter	<b>£6.25</b>
<b>58 - MIXED VEGETABLE CURRY</b> Assortment of vegetables cooked in a curry sauce	<b>£6.25</b>
<b>59 - ALOO JEERA</b> Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices	<b>£6.25</b>
<b>60 - TARKA DAAL or DAAL MAKHANI</b> Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream	<b>£6.25</b>
<b>61 - KASHTA BHINDI ALOO</b> Lightly spiced crispy okra with potatoes	<b>£9.50</b>

IF YOU DO NOT SEE YOUR FAVOURITE DISH IN OUR MENU PLEASE ASK A MEMBER OF STAFF WHO WILL ASK OUR CHEF TO PREPARE IT FOR YOU

## SALAD AND RAITA

<b>62 - CUCUMBER RAITA</b> Cool natural yoghurt with cucumber and cumin	<b>£3.95</b>
<b>63 - SPECIAL HOUSE SALAD</b> Onions, tomatoes, cucumber, coriander & cumin	<b>£3.95</b>

## RICE (BASMATI)

<b>64 - STEAMED RICE</b> Steamed plain long grain basmati rice	<b>£3.95</b>
<b>65 - LEMON RICE</b> Fragrant curry leaves, lemon & cashew nut basmati rice	<b>£4.95</b>
<b>66 - BASMATI PILAU RICE</b> Saffron infused basmati rice	<b>£4.50</b>
<b>67 - MUSHROOM RICE</b> Button mushroom basmati rice	<b>£5.50</b>

## BIRYANI OF THE DAY

<b>68 - VEGETABLE</b> Spice infused basmati with fragrant mixed vegetables and biryani sauce	<b>£13.95</b>
<b>69 - CHICKEN</b> Spice infused basmati with aromatic chicken pieces and biryani sauce	<b>£14.95</b>
<b>70 - LAMB</b> Spice infused basmati with tender lamb pieces and biryani sauce	<b>£14.95</b>
<b>71 - KING PRAWN</b> Spice infused basmati with succulent king prawns and biryani sauce	<b>£17.95</b>

## MENU FOR ONE

<b>72 - VEGETARIAN</b> Samosa, tandoor mushroom masala, saag, pilau rice, raita, nan bread & coffee	<b>£23.95</b>
<b>73 - NON-VEGETARIAN</b> Murg chaat, lamb pasanda, vegetable curry, pilau rice, nan bread & coffee	<b>£26.95</b>

## MENU FOR TWO

<b>74 - DE LUXE PLATTER</b> Tandoor cocktail, murg makhni, rogan josh. Served with vegetable of the day, pilau rice, nan bread & coffee	<b>£52.95</b>
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## ALLERGIES

Some of our dishes may contain traces of nuts and dairy produce.

Please ask our staff for information.

We do not knowingly use G.M. products in our kitchen.

All vegetarian dishes are marked (v)

## YOUR BILL

All prices are inclusive of VAT at 20%

There is a discretionary service charge of 10% added to your bill.

All major credit cards are accepted.

Minimum charge £15 per person

## TAKE-AWAY

Please ask for a separate Take-Away Menu. We offer a 20% discount for personal collection.

## PARTIES

Outside parties can be catered for.

Please contact the management for more information.

## OPENING

We are open 7 days a week

Monday - Saturday  
12.00 noon - 11:30pm

Sunday  
12.30 noon - 11:00pm

The Management reserve the right to refuse admission or to serve anyone.