

**EXTRAS**

<b>Papadom plain   spicy</b>	£0.50
<b>Chutney tray</b>	£1.50

**STARTERS**

<b>Mix platter person: one   two</b>	£5.95   £9.95
Garlic tiger prawn, sheek kebab, chicken tikka and onion bhajee.	
<b>Tetul Mix</b>	£3.95
Lamb or chicken tikka with button mushrooms, onions and peppers, pan fried in a tangy tamarind sauce, thin paratha wrapped around.	
<b>Spicy Murgi Tikka</b>	£3.75
Chicken marinated with hot nagha sauce.	
<b>Lamb Chops</b>	£3.75
Prime lamb chops in our chefs secret recipes.	
<b>Tikka Chicken   Lamb</b>	£3.25   £3.50
<b>Chicken Pakora</b>	£3.25
Chicken marinated in batter and deep fried.	
<b>Delhi Wraps</b>	£3.50
Strips of chicken in home made sweet chilli sauce, wrapped in thin bread..	
<b>Tandoori Duck Noodle</b>	£4.50
Stir fry noodle duck strips.	
<b>Stuffed Potato</b>	£3.75
Barbecued potato stuffed with spicy chicken.	
<b>Sheek   Shami Kebab</b>	£3.25   £3.50
Minced lamb flavoured with finely chopped onion, pepper and whole spices.	
<b>Meat Samosa</b>	£3.10
Pastry parcels freshly made, filled with mince lamb.	
<b>Chicken Chat</b>	£3.50
Chicken with chat, served on layered puri.	
<b>Magic Mushroom</b>	£3.50
Deep fried mushrooms, stuffed with lamb or chicken.	
<b>Spicy Wings</b>	£3.25
Chicken wings marinated with garlic and cumin seeds, grilled in the tandoor.	

**VEGETABLE CHOICES (STARTERS)**

<b>Veg Platter person: one   two</b>	£4.95   £7.95
Vegetable samosa, paneer shashlick, onion bhajee and garlic mushrooms.	
<b>Samosa Vegetable</b>	£2.95
Pastry parcels freshly made, filled with seasonal vegetables.	
<b>Onion Bhajee</b>	£2.95
Spicy indian snack with crispy fried onions.	
<b>Paneer Tikka</b>	£3.75
Soft indian cheese marinated and skewered in the tandoor with peppers, tomatoes and onions.	

**SEAFOOD SELECTION (STARTERS)**

<b>Grill King Prawns</b>	£4.95
Tiger prawns, lightly marinated with herbs and spices baked in the tandoor.	
<b>Salmon Tikka</b>	£3.95
Pan fried salmon steak sprinkled with turmeric and rock salt.	
<b>Prawn Puree</b>	£3.75
Lightly spiced prawns, sweet and sour taste. Served on layered puri.	
<b>Garlic King Prawn</b>	£4.95
Tiger prawns, marinated in garlic and herbs and shallow fried.	
<b>Crispy Chilli Calamari</b>	£4.95
Squid marinated in ginger, black pepper and chilli, batter pan fried.	

**TANDOORI GRILLS**

<b>Tandoori Mix Grill</b>	£9.95
Chicken tikka, lamb tikka, tandoori chicken, sheek kebab and chicken wings.	
<b>Grill King Prawn</b>	£9.95
Tiger prawns marinated in garam masala and a dozen herbs, skewered over charcoal.	
<b>Chicken Tikka   Lamb Tikka</b>	£7.50   £8.50
Succulent bite size pieces of marinated chicken or lamb - grilled to perfection.	
<b>Tandoori Chicken (Half)</b>	£7.50
Half chicken marinated with cardamom & paprika spices tender and full of flavour.	
<b>Chicken Tikka   Lamb Tikka Shashlick</b>	£8.50   £9.50
Diced chicken/lamb cooked on charcoal with tomatoes, onions and green peppers.	
<b>Seafood Platter</b>	£12.50
Seabass fillet, salmon fillet, grill king prawn and spicy calamari.	
<b>Fish Tikka</b>	£9.50
Pieces of salmon marinated lightly in turmeric, pan fried with green peppers, onions and lemon juice. May contain bones.	

**BIRYANI**

*Basmati Rice treated with lamb, chicken or vegetables with delicate spices and herbs a risotto-like dish served with fresh vegetable curry.*

<b>Vegetable</b> £7.50   <b>Chicken, Meat or Prawn</b> £8.50	
<b>Chicken Tikka</b> £8.95   <b>King Prawn</b> £10.95	
<b>Mix Biryani</b> £10.95	
Basmati rice cooked with chicken, lamb and king prawn.	



**SIGNATURE DISHES**

<b>Chicken Tikka Masala</b>	£7.50
We present our own exclusive recipe of succulent chicken tikka in smooth masala.	
<b>Supreme Chicken</b>	£7.95
Fresh piece of breast grill chicken fillet stuffed with mince lamb, served over a medium spiced sauce.	
<b>Chicken Lassani</b>	£7.95
Cut chicken strips, stir fried with onions, green peppers and mushrooms. Medium spiced.	
<b>Rajasthani Sag Paneer</b>	£7.95
Chicken tikka cooked with fresh spinach & cottage cheese. A traditional dish from Rajasthan.	
<b>Ginger Tawa Chicken   Beef</b>	£7.95
Cooked with onions, green peppers, tomatoes, fresh garlic and ginger with touch of herbs sprinkled.	
<b>Garlic Chilli Chicken</b>	£7.95
Barbecued pieces of chicken, cooked in a fresh garlic and chilli sauce with crisp red chillies.	
<b>Shashlick Masala Chicken   Lamb</b>	£7.95   £8.95
Marinated diced chicken or lamb with onions, tomatoes and capsicum baked in a clay oven, then gently simmered in a thick spicy sauce.	
<b>Bengal Sizzler</b>	£8.50
A mixture of tikka's and sheek kebab cooked in clay oven and then marinated with chef special sauce, garnished with garlic and ginger.	
<b>Bilati Chicken Fry</b>	£8.95
Long strip grilled chicken cooked with mushrooms, onions and green peppers. Lightly fried with soya and worcester sauce. Served with chips and salad. Dry dish.	
<b>Desi Mango Korma</b>	£7.50
Mildly spiced cooked with mango, coconut and almond.	
<b>Nagah Murg Chicken   Lamb</b>	£7.50   £8.50
Marinated in a hot and spicy naga (scotch bunnet chilli) with fresh garlic and spring onions.	
<b>Garlic Lamb Sag</b>	£8.50
A palatable dish for every type of constitution.	
<b>Shatkora Chicken   Beef</b>	£7.95
A bitter tasteful lemon grown in the Sylhet district of Bangladesh, lightly spiced with fenugreek and fresh coriander.	
<b>Dhall Ghost</b>	£8.95
Mugh dhall cooked with lamb.	
<b>piri-piri jalfrezi</b>	£8.50
tender strip of char grilled chicken cooked in exotic blend of ground spices with fiery chillies, peppers and onions (hot).	

**SEAFOOD SPECIALITIES**

<b>Pan Fried Seabass</b>	£9.95
Pan fried sea bass served on a platter of spinach and potato.	
<b>Salmon and Coriander</b>	£9.95
Coriander marinated grilled salmon layered on a bed of green beans and spicy potatoes.	
<b>Peshwari Jhinga</b>	£9.95
Tiger prawn cooked with fresh garlic and mango sauce.	
<b>Mass Ka Kamal</b>	£9.50
Pan fried South Indian white fillet layered on a platter of seasonal vegetables.	

**OLD FAVOURITE**

We present a selection of 'Old Time' favourites Your choice of dishes can be prepared with any of the following:

**Vegetable** £5.95 | **Chicken or Beef** £6.95

**Chicken Tikka** £7.25 | **Lamb** £7.95

**Prawn** £6.95 | **King Prawn** £9.95

**Balti** A very popular dish garnished with onions, tomatoes and a touch of fresh curry leaves.

**Bhuna** Cooked with onions, capsicum and tomatoes with selected spices.

**Pathia** Hot, sweet and sour taste.

**Jalfrezi** Cooked with onions, green chillies, peppers and selected spices.

**Dupiaza** Prepared with green peppers and onions. Medium dish.

**Korma** Mildly spiced with ground almonds and cream.

**Sagwala** Cooked with fresh spinach, a touch of garlic and spices.

**Rogan Josh** Robustly spiced dish with herbs, spices and tomatoes.

**Dansak** A popular dish of persian origin, cooked with lentils - hot, sweet and sour.

**Madras | Vindaloo** This dishes needs no introduction!

**VEGETABLE SIDE DISHES**

	side	main
<b>Mushroom Bhaji</b>	£3.25	£5.95
<b>Bombay Aloo</b>	£3.25	£5.95
<b>Sag Paneer</b>	£3.25	£5.95
<b>Sag Bhajee</b>	£3.25	£5.95
<b>Sag Aloo</b>	£3.25	£5.95
<b>Stir Fried Mushrooms</b>	£3.25	£5.95
<b>Cauliflower Bhaji</b>	£3.25	£5.95
<b>Aloo Gobi</b>	£3.25	£5.95
<b>Chana Masala</b>	£3.25	£5.95
<b>Tarka Dhall</b>	£3.25	£5.95

**RICE**

<b>Steamed Basmati Rice</b>	£1.95
<b>Pilau Rice</b>	£2.25
<b>Fried Rice</b>	£2.25
<b>Egg Fried Rice</b>	£2.75
<b>Garlic Fried Rice</b>	£2.50
<b>Keema Pilau Rice</b>	£2.95
<b>Vegetable Rice</b>	£2.75
<b>Chicken Fried Rice</b>	£3.50
<b>Mushroom Fried Rice</b>	£2.75
<b>Coconut Rice</b>	£2.75
<b>Special Rice</b>	£3.50
With peas, carrots and egg.	

**BREAD**

<b>Nan</b>	£2.00
<b>Garlic Nan</b>	£2.25
<b>Keema Nan</b>	£2.75
<b>Peshwari Nan</b>	£2.50
<b>Cheese Nan</b>	£2.50
<b>Cheese &amp; Garlic Nan</b>	£2.75
<b>Garlic &amp; Keema Nan</b>	£2.75
<b>Paratha</b>	£2.50
<b>Chappati</b>	£1.50
<b>Tandoori Roti</b>	£1.75
<b>Chips</b>	£1.65