



## Appetisers

Plain poppadum	£0.60
Spicy poppadum	£0.60
Pickle tray	£2.00
Green Mint Sauce, Mango Chutney, Sweet & spicy chilli, Onion salsa	
Large pickle tray	£3.50



## To begin

### Chef's Selection

<b>Mughal e Azam</b>	<b>(for 2)</b>	<b>£15.90</b>
Paprika tempered wild king prawns Bengali chicken samosas Adraki lamb chops Crispy onion bhajies		
<b>Sabji</b>	<b>(for 2)</b>	<b>£10.90</b>
Tandoori paneer shashlik Crispy onion bhajis Spicy veg pakoras Garlic pepper mushroom stir-fry		

### Vegetable

<b>Aloo tikki</b>	<b>£3.50</b>
Potatoe cakes stuffed with spiced peas	
<b>Tandoori paneer shashlik</b>	<b>£4.90</b>
Chunks of Indian cheese with a blend of herbs cooked in tandoor with onions and peppers	
<b>Crispy onion bhajies</b>	<b>£3.20</b>
Nations favorite	
<b>Spicy veg pakoras</b>	<b>£3.50</b>
Mixed vegetable coated with spicy batter frittered golden brown	
<b>Garlic and mushroom stir-fry</b>	<b>£3.90</b>
Finished with chat masala	

### Poultry

<b>Spiced chicken and lentil pakoras</b>	<b>£3.90</b>
Diced chicken, red lentils, herbs & spices frittered golden	
<b>Cumin chicken shami</b>	<b>£3.90</b>
Pan fried spiced minced chicken, green chilli, onions & mortared coriander seeds cakes.	
<b>Spicy Tikka puree</b>	<b>£4.50</b>
Stir fried, spiced cubed chicken tikka, bean sprouts & veg served on a thin fried bread	
<b>Bengali chicken samosas</b>	<b>£3.60</b>
Minced chicken & chopped vegetables with spices wrapped in a crispy pastry	
<b>Punjabi tandoori chicken</b>	<b>£3.90</b>
On the bone, marinated with mustard & spices cooked in tandoor	
<b>Chicken tikka</b>	<b>£3.90</b>
Classic dish marinated in yoghurt & spices baked in the tandoor	
<b>Muglai chicken kebab</b>	<b>£4.50</b>
Breast of chicken spiced with a mild creamy sauce	

### Lamb

<b>Boti kobab</b>	<b>£4.50</b>
Ground strips of lamb grilled with afghan herbs & spices	
<b>Stuffed Begun</b>	<b>£4.50</b>
Tandoori baked aubergine filled with spiced minced lamb and peas	
<b>Spicy sheek kebab</b>	<b>£3.90</b>
Lean mince lamb & chopped mixed with fresh herbs & spices cooked on a skewer	
<b>Adraki lamb chops</b>	<b>£5.90</b>
Tender lamb chops marinated with fresh ginger, mustard & yoghurt	
<b>Rogan lamb tikka shashlik</b>	<b>£4.90</b>
Chunks of lamb marinated in a mild sauce cooked in tandoor with onions and tomatoes	
<b>Lassan lamb &amp; mushroom</b>	<b>£4.90</b>
Strips of lamb tikka stir-fried with mushroom and garlic	

### Seafood & Game

<b>Tandoori spiced mackerel</b>	<b>£4.90</b>
Whole mackerel coated with tandoori masala, spices, ginger & garlic, served with fresh salad and mint dip (fish will contain bones)	
<b>Butterfly king prawns</b>	<b>£6.90</b>
Flattered king prawns coated with mildly spiced batter and deep fried	
<b>Garam masala quails</b>	<b>£5.90</b>
Spring quails marinated with Kashmiri paste, garam masala & green papaya tandoori baked tender	
<b>Spiced salmon cakes</b>	<b>£4.90</b>
Ground Atlantic salmon, ginger & garlic mixed with herbs and spices served pan fried with mild mustard sauce	
<b>Stir fried prawn puree</b>	<b>£4.90</b>
Atlantic fresh prawns tossed with spiced soy sauce bean sprout & mixed veg served on a thin fried bread	
<b>Tandoori spiced duck breast</b>	<b>£5.90</b>
Marinated with mustard, yoghurt & spices cooked in clay oven	
<b>Chilli &amp; paprika tempered king prawn</b>	<b>£6.90</b>
Pan-fried in butter, spiced with green chilli and paprika	
<b>Pan-fried chilli &amp; turmeric sea bass</b>	<b>£5.90</b>
Fillet of sea bass coated in herbs and spices	
<b>Spicy masala fish</b>	<b>£4.90</b>
Fillet of white fish coated with tandoori masala, pan fried crispy	



## To follow

### Seafood & Game

- Salmon masor bhuna** £8.90  
Twice baked salmon marinated with herbs and spices, cooked with onions, peppers, tomatoes, coriander in a slightly dry, medium sauce
- Mustard fish on mango curry** £8.90  
Pan fried fillet of sea bass glazed with mustard paste & spices, served on a sliced green mango curry
- Red quail curry** £10.90  
Tender Norfolk quails slow cooked in tamarind water, tomatoe puree, crushed cardimon and ground spices served in a medium sauce with a yoghurt & coriander topping
- Chilli lassan duck** £8.90  
Breast of duck fused with onions, garlic and chunks of fresh green chillies
- Bengal duck jalfrezi** £8.90  
Strips of duck breast cooked with spicy onions and peppers fused in a naga pickle sauce and fresh coriander
- Tandoori king prawn bhuna masala** £12.90  
Wild king prawns cooked in a medium rich sauce with onions, peppers, tomatoes, cream and Panchuli spices
- Goan king prawn curry** £12.90  
Slow cooked mild dish with coconut milk, curry leaves and potatoes
- Fish rogon josh** £8.90  
Stewed white fish with onions and peppers garnished with garlic and chopped tomatoes
- Spicy prawn bhuna with potato straws** £7.90  
Atlantic prawns cooked in a slightly hot sauce with tomatoes and garnished with crispy potato straws

### Vegetarian

- Began achari** £5.90  
Stir fried aubergines with onions, peppers, tomatoes cooked dry with spices.
- Dhall makhni** £5.50  
Red lentils cooked in a creamy pureed tomatoe and fenugreek sauce
- Egg curry with potatoes** £5.50  
Pan fried boiled eggs coated with chilli and turmeric served in a spicy potatoe curry.
- Began bhuna masala** £5.90  
Pan fried aubergine cooked in a mild rich sauce with onions, peppers, tomatoes, cream and Panchuli spices
- Peas paneer makhni** £5.90  
Peas and cottage cheese served in a creamy fenugreek and butter sauce
- Lassan chilli spinach** £5.90  
Fresh spinach cooked with onions, tomatoes and flaked garlic
- Palek paneer** £5.90  
Chopped fresh spinach cooked bhuna style with cottage cheese
- Chennai chick peas** £5.90  
Madras hot chickpeas bhuna with tomatoes and fresh coriander

### Poultry

- Methi chicken madras** £7.90  
Tender chicken cooked with dry fenugreek leaves in a madras hot curry sauce
- Massaman chicken curry** £7.90  
Proud to revive this Pan Asian traditional curry. Slow cooked with eggs, cut green beans, curry leaves & coconut milk, served in a slightly mild sauce
- Chicken shatkora bhuna** £7.90  
Diced breast of chicken, prepared with curry paste, onions, tomatoes cooked slightly hot with Citrus macroptera (shatkora). A Brick Lane favourite!
- Fruity chicken kurma** £7.90  
Bite size chicken cooked in a creamy mild sauce with kurma paste, simmered with thinly sliced apples and mango
- Spicy chicken tikka pasanda** £7.90  
Mild & creamy sauce, served with a kick of spice enriched with almonds and fresh butter
- Chicken lassan chilli** £7.90  
Spicy chicken cooked in garlic and chunks of fresh chilli sauce
- Parsi chicken pathia** £7.90  
Slightly hot sweet and sour sauce cooked with green beans, coriander and tomatoes
- Bengal chicken jalfrezi** £7.90  
Strips of chicken cooked with spicy onions and peppers fused in a naga pickle sauce
- South Indian chicken curry** £7.90  
Slow cooked with coconut, curry leaves, lemon zest and spicy naga pickle

### Lamb

- Curried lamb mince spaghetti** £7.90  
Pan fried lamb mince cooked in a spicy tomatoe sauce, peas, green chillies & mixed spice tossed together with spaghetti and a coriander & cheese garnish. A winning combination of India and Italy on a plate!
- Keralan lamb stir fry** £8.90  
Strips of tender lamb, stir fried dry with spiced soy sauce & curry paste tossed together with bean sprouts, mixed veg and fresh coriander.
- Masala lamb chops sizzler** £10.90  
Tandoori baked marinated lamb chops pan fried with mortared whole spices, jalfrezi onions, peppers, green salad and served sizzling with mint raita. Perfect on its own.
- Lamb dhall spinach** £8.90  
Stewed lamb slow cooked with wild spinach and red lentils served in a medium sauce.
- Muglai lamb biryani** £9.90  
Basmati rice fused with lamb, cardamom, cashew nuts and sultanas served with a creamy vegetable sauce
- Lamb lassan chilli** £8.90  
Tender lamb fused with onions, fresh garlic flakes and green chillies
- Spicy lamb tikka bhuna masala** £9.90  
Tandoori lamb tikka cooked in a medium rich sauce with onions, peppers, tomatoes, cream and Panchuli spices
- Kashmiri rogon lamb** £8.90  
Mild slow cooked lamb bhuna fused with onions, coriander garnished with chopped tomatoes and pan fried garlic
- Gujarati lamb dansak** £8.90  
Sweet and sour tender lamb cooked with lentils and butternut squash served in a slightly hot sauce



## Traditional Dishes

Tikka masala / Korma / Bhuna / Saagwala / Rogon josh / Pathia / Dupiaza / Dansak / Madras / Balti / Karahi / Makhni / Jalfrezi / Biryani with dhal or mixed vegetable sauce (£2.00 surcharge)

All the above available with your choice of the following:

Chicken	£6.90	King prawns	£10.90
Lamb	£7.90	Duck	£8.90
Prawn	£6.90	Chicken/Lamb Tikka	£8.90
Fresh Vegetables	£5.90		



## Tandoori Dishes

Tandoori mix grill	£12.90	Chicken Tikka	£6.90
Tandoori chicken, lamb chop, chicken tikka, lamb tikka, sheesh kebab and tandoori king prawn. Served with a plain naan.		Lamb Tikka	£6.90
Tandoori King Prawns	£11.90	Chicken Tikka Shashlik	£7.50
Tandoori Mackerel	£8.90	Lamb Tikka Shashlik	£7.50
Tandoori Lamb Chops	£9.90	All tandoori dishes are served as a main course with crispy greens and sauces.	



## To compliment

### Sides

Mumbai aloo	£3.90
Palek paneer	£3.90
Channa saag	£3.90
Saag aloo	£3.90
Begun aloo bhaji	£3.90
Mushroom bhaji	£3.90
Saag bhaji	£3.90
Tarka dhal	£3.90

### Rice

Steamed Plain & simple	£2.50
Panchuli special pillou Basmati rice pan fried with sultanas, cashew nut and fried egg	£3.90
Basmati pillou Basmati rice cooked with shahi jeera and bay leaf	£2.90
Mushroom pillou Basmati rice with Panchuli spices and mushrooms	£3.50
Onion fried rice Steamed rice pan fried with onions	£2.90
Egg fried rice	£3.50

### Breads

Naan Leaven bread freshly cooked in tandoori oven	£2.00
Tandoori roti Unleavened wholemeal bread cooked in clay oven	£1.90
Chappati Unleavened wholemeal bread cooked on a tawa	£1.50
Keema naan Filled with spiced minced meat	£3.50
Peshwari naan Filled with almonds, sultanas, glazed cherries laced with honey	£3.50
Paratha Leaven bread cooked with ghee	£2.50
Garlic naan Naan with fresh garlic paste	£2.50
Coriander red onion naan	£2.50
Cheese naan	£2.50