

Category	Item Name	Description	Price
Soups	Veg Manchow Soup	A popular Indo-Chinese soup made with finely chopped vegetables, soy sauce, garlic, ginger, and served hot with crispy fried noodles.	£4.99
Soups	Chicken Manchow Soup	A spicy and flavorful soup made with shredded chicken, mixed vegetables, garlic, ginger, soy sauce, and garnished with crispy noodles.	£5.99
Soups	Veg Hot and Sour Soup	A tangy and spicy vegetable soup with mushrooms, carrots, cabbage, and bamboo shoots, flavored with vinegar, soy sauce, and chili.	£4.99
Soups	Chicken Hot and Sour Soup	A classic Chinese-style soup with shredded chicken and vegetables in a spicy, tangy broth with soy, vinegar, and white pepper.	£5.99
Soups	Veg Sweet Corn Soup	A creamy and mildly seasoned soup made with sweet corn kernels, crushed corn, and chopped vegetables in a smooth broth.	£4.99
Soups	Chicken Sweet Corn Soup	A comforting soup made with sweet corn, shredded chicken, and eggs in a rich, velvety broth.	£5.99
Category	Item Name	Description	Price
Starters	Chilli Paneer	Cubes of fresh paneer (Indian cottage cheese) stir-fried with bell peppers, onions, garlic, and green chilies in a rich Indo-Chinese spicy sauce.	£8.99
Starters	Gobi Manchurian	Crispy batter-fried cauliflower florets tossed in a tangy garlic-soy Manchurian sauce with scallions and peppers, finished with fresh herbs.	£8.49
Starters	Veg Manchurian	Deep-fried vegetable dumplings made from finely chopped mixed veggies, sautéed in a bold Manchurian sauce with ginger, garlic, and soy.	£8.99
Starters	Crispy Baby Corn	Tender baby corn coated in seasoned batter, fried until golden, and tossed in a spicy garlic-chili sauce for an irresistible crunch.	£7.99
Starters	Chilli Garlic Mushroom	Juicy button mushrooms sautéed in a fiery garlic and red chili sauce with Indo-Chinese flavors, garnished with spring onions and sesame seeds.	£8.49
Starters	Onion Pakora	Sliced onions mixed with gram flour, herbs, and spices, then deep-fried to golden crispness — a classic Indian tea-time snack.	£6.99
Starters	Masala Chips	Crispy fries tossed in a flavorful blend of Indian spices, herbs, and a hint of chaat masala for a zesty twist on the classic chip.	£8.49
Starters	Mirchi Bajji	Large green chilies stuffed with tangy masala, dipped in seasoned chickpea flour batter, and deep-fried until crispy and golden.	£7.49
Starters	Okra Fries	Thinly sliced okra coated in spiced flour and deep-fried until extra crisp, served with a side of chutney.	£7.99
Starters	Pani Puri	Crisp hollow puris filled with spicy mint water, mashed potato, chickpeas, and tamarind chutney — a refreshing and tangy street food favorite.	£6.49

Starters	Dahi Puri	Mini puris filled with mashed potatoes, sweet yogurt, tamarind and mint chutneys, and sev, offering a perfect balance of sweet, tangy, and spicy.	£6.49
Category	Item Name	Description	Price
Non-Veg Starters	Chicken 65	Deep-fried chicken chunks marinated in South Indian spices, curry leaves, garlic, and yogurt, tossed with green chilies and a hint of lemon.	£8.99
Non-Veg Starters	Chilli Chicken	Boneless chicken pieces tossed in a bold Indo-Chinese sauce with garlic, green chilies, onions, and bell peppers — spicy, tangy, and addictive.	£8.99
Non-Veg Starters	Chicken Lollipop	Frenched chicken wings marinated in spicy masala, deep-fried until crispy, and served with a tangy Indo-Chinese dipping sauce.	£9.49
Non-Veg Starters	Chicken Mongolia	A unique Indo-Asian fusion dish with chicken strips stir-fried in a smoky, rich, and in house spices and onions.	£9.99
Non-Veg Starters	Chatpata Wings	Juicy chicken wings marinated in a zesty spice blend and slow-cooked until tender, then finished with a tangy glaze for a flavor-packed punch.	£8.99
Non-Veg Starters	Chicken Ghee Roast	Mangalorean specialty made with slow-roasted chicken in clarified butter (ghee) and fiery red chili masala, full of aroma and depth.	£9.99
Non-Veg Starters	Lamb Ghee Roast	Tender lamb pieces slow-cooked in rich ghee and traditional roasted spice mix — intensely flavorful and aromatic.	£11.99
Non-Veg Starters	Apollo Fish	Andhra-style battered fish tossed in a spicy, tangy sauce with curry leaves, chilies, and a touch of yogurt — crispy outside, tender inside.	£11.99
Non-Veg Starters	Amritsari Fish	Deep-fried white fish fillets marinated in ajwain, garlic, and spiced gram flour batter — a Punjabi street food favorite.	£11.99
Non-Veg Starters	Chilli Prawns	Succulent prawns stir-fried with bell peppers, onions, garlic, and chilies in a hot Indo-Chinese sauce.	£11.99
Non-Veg Starters	Pepper Prawns	Juicy prawns sautéed with crushed black pepper, curry leaves, and South Indian spices for a bold and peppery flavor.	£11.49
Non-Veg Starters	Dhamaka Prawns	Fiery prawns tossed in a spicy chef-special sauce with green chilies, garlic, and coriander — a true explosion of flavor.	£11.99
Category	Item Name	Description	Price
Tandoor Specials (Veg)	Paneer Tikka	Cubes of cottage cheese marinated in yogurt, aromatic Indian spices, and herbs, skewered and grilled in a clay oven until charred and smoky.	£9.99
Tandoor Specials (Veg)	Tandoori Mushroom	Juicy mushrooms marinated in spiced yogurt and tandoori masala, then grilled to perfection for a flavorful and earthy bite.	£8.99

Tandoor Specials (Veg)	Tandoori Broccoli	Tender broccoli florets coated in a tangy spiced marinade, roasted in the tandoor until slightly crisp with a smoky finish.	£8.99
Category	Item Name	Description	Price
Tandoor Specials (Non-Veg)	Chicken Tikka	Boneless chicken marinated in yogurt, traditional Indian spices, and roasted in the clay oven for a juicy, smoky finish.	£9.99
Tandoor Specials (Non-Veg)	Tandoori Chicken	A North Indian classic — bone-in chicken marinated overnight in spiced yogurt, then cooked in a clay oven for tender meat and crispy charred skin.	£10.99
Tandoor Specials (Non-Veg)	Basil Chicken Tikka	Chicken marinated in a unique blend of fresh basil, herbs, and spices, grilled in the tandoor for a fragrant and flavorful twist on the traditional tikka.	£10.99
Tandoor Specials (Non-Veg)	Lemon & Thyme Tikka	Succulent chicken infused with zesty lemon and aromatic thyme, slow-cooked in the tandoor for a fusion-style delight.	£10.99
Tandoor Specials (Non-Veg)	Lamb Seekh Kebab	Minced lamb mixed with herbs, chilies, and spices, skewered and grilled over charcoal in a clay oven until tender and juicy.	£10.49
Tandoor Specials (Non-Veg)	Lamb Chops	Premium lamb chops marinated with traditional spices and slow-cooked in the clay oven for rich flavor and melt-in-the-mouth texture.	£14.99
Tandoor Specials (Non-Veg)	Tandoori Fish	Fresh white fish marinated with tandoori spices and herbs, grilled to perfection for a smoky, flaky finish.	£11.99
Tandoor Specials (Non-Veg)	Salmon Tikka	Rich salmon fillets marinated in a zesty spice blend and grilled in the clay oven until lightly charred and tender.	£12.99
Category	Item Name	Description	Price
Grill Special	Wok N Grill Special – Veg Platter	A vegetarian delight featuring a sizzling selection of <b>Paneer Tikka, Tandoori Mushroom,</b> and <b>Tandoori Broccoli, onion pakoda</b> all marinated in spiced yogurt and grilled in the clay oven.	£23.99
Grill Special	Wok N Grill Special – Non-Veg Platter	A royal non-vegetarian spread including <b>Chicken Tikka, Basil Chicken Tikka, Lemon &amp; Thyme Chicken Tikka, Lamb Seekh Kebab,</b> and <b>Lamb Chops,</b> served hot from the tandoor.	£34.99
Category	Item Name	Description	Price
Veg Main Course	Dal Tadka	Yellow lentils tempered with cumin, garlic, and dry red chilies in ghee, offering a comforting and mildly spiced flavor.	£8.99
Veg Main Course	Dal Makhani	Slow-cooked black lentils simmered overnight with butter, cream, and aromatic spices — rich, creamy, and indulgent.	£9.99
Veg Main Course	Paneer Butter Masala	Soft paneer cubes simmered in a rich, buttery tomato gravy with cream and mild spices — a North Indian favorite.	£9.99

Veg Main Course	Paneer Tikka Masala	Grilled paneer tikka pieces cooked in a smoky, spiced tomato and onion-based gravy — bold and flavorful.	£10.99
Veg Main Course	Kadhai Paneer	Paneer sautéed with bell peppers, onions, and crushed spices in a thick tomato-based curry — served in traditional “kadhai” style.	£9.49
Veg Main Course	Palak Paneer	Spinach purée blended with aromatic spices and soft paneer cubes, finished with a touch of cream.	£10.49
Veg Main Course	Vegetable Kofta	Deep-fried vegetable dumplings cooked in a smooth tomato and cashew-based gravy, mildly spiced and slightly sweet.	£8.99
Veg Main Course	Mixed Vegetable Curry	Seasonal vegetables cooked in a medium-spiced onion-tomato gravy, seasoned with Indian herbs and spices.	£9.99
Veg Main Course	Capsicum & Baby Corn Masala	Baby corn and bell peppers stir-fried in a spicy onion-tomato masala with bold flavors and a hint of garam masala.	£9.99
Veg Main Course	Chana Masala	Chickpeas cooked in a tangy, spiced onion-tomato base, flavored with ginger, garlic, and traditional North Indian masalas.	£9.99
Veg Main Course	Okra Do Pyaza	Tender okra sautéed with a generous amount of caramelized onions and cooked in a mildly spiced gravy — a homestyle classic.	£9.99
Category	Item Name	Description	Price
Non-Veg Main Course	Egg Masala	Boiled eggs simmered in a spiced onion-tomato gravy infused with ground spices and herbs — a simple yet satisfying dish.	£10.99
Non-Veg Main Course	Butter Chicken	Tandoori chicken pieces cooked in a creamy tomato-based gravy with butter, fenugreek, and mild spices — smooth, rich, and mildly sweet.	£11.99
Non-Veg Main Course	Chicken Tikka Masala	Char-grilled chicken tikka pieces simmered in a thick and spicy tomato-based masala — a global Indian classic.	£12.99
Non-Veg Main Course	Chicken Chettinad	A fiery and aromatic South Indian curry made with roasted spices, coconut, and tender chicken — bold and deeply spiced.	£12.99
Non-Veg Main Course	Chicken Gongura	Chicken cooked with tangy gongura (sorrel) leaves and regional spices, offering a unique Andhra-style flavor.	£12.99
Non-Veg Main Course	Kadhai Chicken	Chicken cooked with onions, bell peppers, and coarse spices in a thick masala gravy — served in traditional “kadhai” style.	£12.99
Non-Veg Main Course	Chicken Jalfrezi	A colorful, medium-spiced curry with chicken, bell peppers, tomatoes, and onions in a thick, tangy sauce.	£12.99
Non-Veg Main Course	Afghani Chicken	Creamy and mildly spiced chicken curry made with yogurt, nuts, and cream — rich, aromatic, and delicate in flavor.	£12.99

Non-Veg Main Course	Lamb Madras	Tender lamb pieces cooked in a spicy and aromatic onion-tomato gravy with traditional North Indian spices.	£13.99
Non-Veg Main Course	Lamb Rogan Josh	A Kashmiri-style lamb curry made with yogurt, browned onions, and fragrant whole spices — deeply flavorful and slow-cooked.	£13.100
Non-Veg Main Course	Lamb Gongura	Andhra-style lamb curry cooked with tangy gongura leaves and traditional southern spices — bold and tangy.	£13.101
Non-Veg Main Course	Saag Lamb	Boneless lamb slow-cooked with puréed spinach and aromatic spices, finished with a touch of cream.	£13.102
Non-Veg Main Course	Prawn Masala	Prawns cooked in a robust onion-tomato masala with coastal spices and herbs — a bold and savory seafood curry.	£14.99
Non-Veg Main Course	Prawn Masala	<i>(Duplicate entry — please confirm if this is intentional or needs to be replaced with another prawn or seafood dish.)</i>	£14.100
Non-Veg Main Course	Fish Masala	Boneless fish fillets simmered in a spicy, tangy coastal-style curry made with tomatoes, garlic, and ground spices.	£14.101
Category	Item Name	Description	Price
Rice	Steamed Rice	Plain long-grain basmati rice, steamed to fluffy perfection — a perfect base for any curry.	£3.99
Rice	Pulao Rice	Fragrant basmati rice cooked with mild spices and sautéed onions — light and aromatic.	£4.99
Rice	Jeera Rice	Basmati rice tempered with cumin seeds and ghee for a subtly spiced and flavorful touch.	£4.99
Rice	Mushroom Rice	Basmati rice cooked with mushrooms, herbs, and light Indian spices — earthy and delicious.	£5.99
Rice	Green Peas Rice	Mildly spiced rice cooked with green peas and whole spices — a simple yet satisfying side dish.	£4.99
Category	Item Name	Description	Price
Biryani	Veg Biryani	Fragrant basmati rice cooked with fresh vegetables, herbs, and aromatic spices, layered and dum-cooked to perfection.	£9.99
Biryani	Paneer Biryani	Marinated paneer cubes layered with spiced rice, fried onions, and mint for a rich vegetarian biryani experience.	£10.99
Biryani	Egg Biryani	Spiced basmati rice layered with boiled eggs, caramelized onions, mint, and traditional biryani masala.	£10.99
Biryani	Chicken Dum Biryani	Tender chicken pieces marinated in yogurt and spices, layered with fragrant rice and slow-cooked in traditional dum style.	£11.99
Biryani	Chicken 65 Biryani	A fusion dish with crispy Chicken 65 pieces layered over flavorful biryani rice and served with raita and salan.	£13.99

Biryani	Lamb Dum Biryani	Succulent lamb chunks slow-cooked with aromatic rice, saffron, fried onions, and house-special biryani spices.	£14.99
Category	Item Name	Description	Price
Family Biryani	Family Pack Chicken Dum Biryani	Generous portion of our signature chicken biryani, perfect for 3–4 people, served with raita and salan.	£28.99
Family Biryani	Family Pack Lamb Dum Biryani	Slow-cooked lamb biryani in traditional dum style, perfect for family sharing.	£34.99
Family Biryani	Family Pack Veg Biryani	A hearty vegetarian biryani packed with spiced veggies and herbs, ideal for group meals.	£23.99
Family Biryani	Family Pack Paneer Biryani	Grilled paneer layered with biryani rice and spices, a rich and satisfying family-size vegetarian option.	£26.99
Category	Item Name	Description	Price
Salads	Indian Salad	Freshly chopped cucumber, onion, tomato, lemon, and green chilies tossed with salt and chaat masala.	£3.99
Salads	Raita	Creamy yogurt blended with spices and grated cucumber — a cooling accompaniment for any biryani or curry.	£2.99
Category	Item Name	Description	Price
Rice & Noodles	Egg Fried Rice	Stir-fried basmati rice with scrambled eggs, light soy sauce, and fresh vegetables — simple and flavorful.	£8.49
Rice & Noodles	Veg Fried Rice	Classic fried rice tossed with a medley of fresh vegetables and mild seasonings for a wholesome taste.	£7.99
Rice & Noodles	Chicken Fried Rice	Wok-fried rice with tender chicken pieces, vegetables, and savory soy sauce for a hearty meal.	£9.99
Rice & Noodles	Paneer Fried Rice	Fried rice cooked with cubes of paneer, fresh veggies, and aromatic spices — a satisfying vegetarian option.	£9.49
Rice & Noodles	Schezwan Fried Rice Egg	Spicy Schezwan-style fried rice with scrambled eggs and fiery chili sauce for a bold flavor.	£9.49
Rice & Noodles	Schezwan Veg Fried Rice	Hot and spicy Schezwan fried rice loaded with fresh vegetables and tangy sauces.	£8.49
Rice & Noodles	Schezwan Chicken Fried Rice	Schezwan fried rice with tender chicken pieces and a spicy chili garlic sauce — bold and flavorful.	£11.49
Rice & Noodles	Schezwan Paneer Fried Rice	Paneer cubes stir-fried with spicy Schezwan rice and vegetables for a delicious kick.	£10.49
Rice & Noodles	Hakka Egg Noodles	Stir-fried noodles with egg, vegetables, and soy sauce — a classic Indo-Chinese favorite.	£8.99
Rice & Noodles	Hakka Veg Noodles	Wok-tossed noodles with fresh vegetables and savory sauces — simple and delicious.	£8.49

Rice & Noodles	Hakka Chicken Noodles	Stir-fried noodles with tender chicken, vegetables, and signature sauces for a hearty meal.	£10.99
Rice & Noodles	Schezwan Hakka Noodles Egg	Spicy Indo-Chinese noodles with egg, tossed in fiery Schezwan sauce and vegetables.	£9.99
Rice & Noodles	Schezwan Hakka Noodles Veg	Hot and spicy Hakka noodles with vegetables and Schezwan sauce — perfect for spice lovers.	£9.49
Rice & Noodles	Schezwan Hakka Noodles Chicken	Bold, spicy noodles with chicken, veggies, and Schezwan sauce — a crowd-pleaser.	£11.99
Category	Item Name	Description	Price
Breads	Plain Naan	Soft and fluffy leavened flatbread baked in a traditional clay tandoor oven.	£2.99
Breads	Butter Naan	Naan bread brushed generously with melted butter for a rich, savory flavor.	£3.49
Breads	Garlic Naan	Naan infused with fresh garlic and herbs, baked to golden perfection.	£3.99
Breads	Chilli Garlic Naan	Naan topped with fresh garlic and finely chopped green chilies for a spicy kick.	£3.99
Breads	Cheese Naan	Soft naan stuffed with melted cheese, combining creamy and fluffy textures.	£3.99
Breads	Tandoori Roti	Whole wheat flatbread baked in the tandoor, slightly crisp on the outside and soft inside.	£2.49
Breads	Laccha Paratha	Flaky multi-layered flatbread cooked on a griddle with ghee for a crispy, buttery finish.	£3.99
Category	Item Name	Description	Price
Desserts	Gulab Jamun	Soft, deep-fried milk dumplings soaked in fragrant rose-scented sugar syrup — a classic Indian sweet.	£3.99
Desserts	Gajar Ka Halwa	Warm and rich carrot pudding cooked with milk, ghee, and garnished with nuts and cardamom.	£4.99
Desserts	Rasmalai	Soft paneer balls soaked in creamy, cardamom-flavored milk, garnished with pistachios and saffron.	£4.99
Desserts	Falooda	A refreshing chilled dessert with vermicelli, basil seeds, rose syrup, and sweetened milk.	£5.49
Desserts	Chocolate Brownie with Ice Cream	Warm chocolate brownie served with a scoop of vanilla ice cream for the perfect indulgence.	£5.49
Desserts	Trio of Ice Creams	Choose any three flavors from Vanilla, Mango, Coconut, Pistachio, Chocolate, and Very Berry.	£6.99