

# Starters

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| <b>1. PLAIN OR SPICY PAPADOM</b>   | <b>£0.85</b> |
| <b>2. CHUTNEY</b><br><i>(Mango chutney, onion salad, mint sauce, mix pickle) per person</i>  | <b>£0.85</b> |
| <b>3. TAMARIND HONEY KING PRAWN</b><br><i>Sweet and sour king prawn stir fried in marinated tamarind sauce &amp; honey.</i>                                | <b>£7.95</b> |
| <b>4. TOKRY CHAAT</b><br><i>Unusual presentation of chaat in a potato basket, served with dahi bada, potato, chickpea chat.</i>                            | <b>£6.95</b> |
| <b>5. BABY CORN FRY</b><br><i>Baby corn coated with flour and fried, served with sauces</i>  | <b>£5.95</b> |
| <b>6. HARIYALI MANGO BHAJI</b><br><i>Green mango and onion marinated with spices battered with flour and fried</i>   | <b>£5.95</b> |
| <b>7. AFGHANI CHICKEN TIKKA</b><br><i>Mildly spiced chicken marinated with house spices and grilled in a clay oven.</i>                                    | <b>£6.95</b> |
| <b>8. SESAME PANEER</b> <i>Stir Fried &amp; served.</i><br><i>Mildly spiced paneer cheese marinated in house spices, Japanese sauce &amp; sesame seeds</i> | <b>£5.95</b> |
| <b>9. HASNA CHICKEN OR LAMB TIKKA</b><br><i>Grilled &amp; served Mughlai chicken or lamb prepared with house spices</i>                                    | <b>£6.95</b> |
| <b>10. CHICKEN 65</b><br><i>Succulent chicken cubes coated with flour &amp; spices and deep fried, served with special sauces.</i>                         | <b>£5.95</b> |
| <b>11. CHICKEN 555</b><br><i>Succulent chicken strips coated with flour &amp; spices and deep fried, served with special sauces.</i>                       | <b>£5.95</b> |
| <b>12. CHICKEN LOLLIPOP</b><br><i>Succulent chicken drumstick presented as lollipop spiced coated and deep fried</i>                                       | <b>£6.95</b> |
| <b>13. BADAMI MUSHROOM</b><br><i>Mushroom coated with flour &amp; spices and deep fried, served with special sauces.</i>                                   | <b>£5.95</b> |
| <b>14. BELL PEPPER LAMB</b><br><i>Mouth watering minced balls coated, spiced and fried with bell peppers.</i>  | <b>£6.95</b> |
| <b>15. JAIPUR AMRITSARI FISH</b><br><i>Amritsari fish prepared with house spices masala &amp; coated with gram flour, served with chips/wedges</i>         | <b>£7.55</b> |
| <b>16. ALOO BONDA PLATTER</b><br><i>Spiced mashed potato stuffed coated in bread crumbs and fried, served with sauces.</i>                                 | <b>£5.95</b> |
| <b>17. BATURA PURI</b><br><i>Fried crispy puri served with chana aloo masala</i>   | <b>£4.95</b> |
| <b>18. JAIPUR CHICKEN OR MEAT SAMOSA (2pcs)</b><br><i>Deep fried crispy samosa with spiced chicken or meat filling, served with sauces</i>                 | <b>£4.95</b> |
| <b>19. JAIPUR VEGETABLE SAMOSA (2pcs)</b><br><i>Deep fried crispy samosa with spiced vegetable filling, served with sauces</i>                             | <b>£4.45</b> |
| <b>20. HARA BHARA LAMB KEBAB</b><br><i>Lamb kebab with herbs and spices grilled in authentic tandoor clay oven and served with special sauces.</i>         | <b>£6.95</b> |
| <b>21. DUCK SPRING ROLL</b><br><i>Deep fried crispy roll with spiced duck meat filling, served with sauces</i>   | <b>£7.95</b> |
| <b>22. TELICHERRY SQUID &amp; SHRIMPS</b><br><i>Curry leaf, red onion, raw mango &amp; coconut chutney</i>   | <b>£7.95</b> |

# Main Course

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| <b>23. CHICKEN GAZIPURI</b>  | <b>£10.95</b> |
| <i>Succulent chicken made with cashews &amp; medium spiced thick paste with special spices.</i>                  |               |
| <b>24. CHICKEN JAIPURI</b>   | <b>£10.95</b> |
| <i>Succulent chicken bhuna with bell peppers and house spices.</i>   |               |
| <b>25. CHICKEN KOLAPURI</b>  | <b>£10.95</b> |
| <i>Chicken vindaloo strongly spiced with cashew paste masala and house spices.</i>                               |               |
| <b>26. CHICKEN BLOYESE</b>   | <b>£10.95</b> |
| <i>Chicken bhuna in green chilli &amp; sweet mango sauce flavoured dish.</i>                                     |               |
| <b>27. SPECIAL CHICKEN BARBECUE</b>  | <b>£10.95</b> |
| <i>Grilled chicken flavoured with mango puree and spices.</i>  |               |
| <b>28. LUCKNOW CHICKEN OR LAMB KORMA</b>   | <b>£10.95</b> |
| <i>Lucknow's popular chicken or lamb korma curry prepared with desiccated coconut, yogurt and cream.</i>         |               |
| <b>29. CHICKEN XACUTI</b>  | <b>£10.95</b> |
| <i>Roasted chicken breast in coconut &amp; chilly flakes bhuna with extra spices.</i>                            |               |
| <b>30. GARLIC CHILLI CHICKEN OR LAMB</b>   | <b>£12.95</b> |
| <i>Succulent chicken or lamb flavoured with garlic and house spices.</i>   |               |
| <b>31. LAHORI CHICKEN OR LAMB KARAH</b>  | <b>£12.95</b> |
| <i>Chicken or lamb karahi made with house spices, onions &amp; peppers.</i>                                      |               |
| <b>32. JAIPUR BUTTER CHICKEN</b>   | <b>£12.95</b> |
| <i>Succulent chicken masala made with house spices &amp; flavoured with butter &amp; cream.</i>                  |               |
| <b>33. JAIPUR BUTTER PANEER</b>  | <b>£9.95</b>  |
| <i>Paneer masala made with house spices flavoured with butter.</i>   |               |
| <b>34. MIRCHI CHILLI PANEER</b>  | <b>£9.95</b>  |
| <i>Spicy paneer flavoured with chilli &amp; house spices.</i>  |               |
| <b>35. DHAAB CHINGRY KING PRAWN</b>  | <b>£16.95</b> |
| <i>Cox's Bazar Bengali popular sea food, mild spiced king prawn curry made in coconut milk and house spices.</i> |               |
| <b>36. GOAN FISH CURRY</b>   | <b>£14.95</b> |
| <i>Monkfish prepared in gravy with house spice &amp; mustard sauce, flavoured with coconut milk.</i>             |               |
| <b>37. KERALA SEABASS</b>  | <b>£14.95</b> |
| <i>Kerala style bhuna seabass fried in gravy with house spice and mustard sauce with coconut milk.</i>           |               |
| <b>38. DUCK ROASTED CURRY</b>  | <b>£14.95</b> |
| <i>Succulent duck roasted in house spice &amp; yogurt and prepared in a clay oven.</i>                           |               |
| <b>39. LAMB SHANK</b>  | <b>£16.95</b> |
| <i>Popular Lucknow tender lamb shank bhuna braised &amp; flavoured in house spices.</i>                          |               |
| <b>40. JAIPUR LAMB ROGAN</b>   | <b>£10.95</b> |
| <i>Lamb prepared with cherry tomato &amp; braised bhuna with flavoured house spices.</i>                         |               |
| <b>41. LAMB CHAMPARAN</b>  | <b>£10.95</b> |
| <i>Popular lamb bihari dish prepared with garlic &amp; aromatic house spice.</i>                                 |               |
| <b>42. LAMB HANDI GOSHT</b>  | <b>£10.95</b> |
| <i>Tender Lamb bhuna dry with herbs and house spices, aromatic flavoured dish.</i>                               |               |
| <b>43. LAMB KALA GOSHT</b>   | <b>£10.95</b> |
| <i>Tender lamb prepared with pomegranate sauce &amp; flavoured house spices.</i>                                 |               |
| <b>44. HARIYALI GOSHT</b>  | <b>£10.95</b> |
| <i>Tender lamb prepared with baby spinach flavoured with aromatic house spices.</i>                              |               |
| <b>45. TELICHERRY SQUID &amp; SHRIMP CURRY</b>   | <b>£16.95</b> |
| <i>Curry leaf, red onion and with aromatic house spices.</i>   |               |

## Biryani

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| <b>46. HYDERABADI CHICKEN OR LAMB DUM BIRYANI</b><br><i>The Royal Nizami slow cooked chicken or lamb biryani with authentic aromatic Hyderabad spices &amp; served with raita.</i> | <b>£14.95</b> |
| <b>47. HYDERABADI KING PRAWN BIRYANI</b><br><i>The Royal Nizami slow cooked prawn biryani with authentic aromatic Hyderabad spices &amp; served with raita.</i>                    | <b>£16.95</b> |
| <b>48. HYDERABADI VEGETABLE BIRYANI</b><br><i>The Royal Nizami slow cooked vegetable biryani with authentic aromatic Hyderabad spices &amp; served with raita.</i>                 | <b>£12.95</b> |

## Tandoori Dishes

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| <b>49. AFGHANI CHICKEN TIKKA MAIN</b><br><i>Succulent chicken marinated in tandoori spiced masala and cooked in an authentic tandoor clay oven.</i>                 | <b>£14.95</b> |
| <b>50. HASNA CHICKEN TIKKA MAIN</b><br><i>Succulent chicken marinated with aromatic house spices and grilled.</i>   | <b>£14.95</b> |
| <b>51. HASNA LAMB TIKKA MAIN</b><br><i>Lamb meat marinated with aromatic house spices and grilled.</i>  | <b>£14.95</b> |
| <b>52. BURHANI KING PRAWN</b><br><i>Succulent king prawn marinated in flavoured spiced masala and cooked in an authentic tandoor clay oven.</i>                     | <b>£16.95</b> |
| <b>53. SHAHI SALMON TIKKA</b><br><i>Salmon marinated with aromatic house spices and grilled.</i>  | <b>£14.95</b> |
| <b>54. GREEN PANEER SHASHLIK</b><br><i>Paneer cheese marinated with aromatic house spices &amp; green herbs and cooked in an authentic tandoor clay oven.</i>       | <b>£12.95</b> |
| <b>55. PAHADI SHASHLIK</b><br><i>Succulent chicken marinated with aromatic house spices &amp; green herbs and cooked in an authentic tandoor clay oven.</i>         | <b>£14.95</b> |
| <b>56. HARIYALI CHICKEN TIKKA</b><br><i>Succulent chicken marinated with aromatic house spices &amp; green chilli and cooked in an authentic tandoor clay oven.</i> | <b>£14.95</b> |
| <b>57. GRILLED TANDOORI CHICKEN</b><br><i>Succulent chicken marinated with flavoured tandoori masala &amp; spices and cooked in an authentic tandoor clay oven.</i> | <b>£14.95</b> |
| <b>58. MIX GRILL PLATTER</b><br><i>Platter with mix of tandoori dishes cooked in an authentic tandoor clay oven.</i>  | <b>£14.95</b> |
| <b>59. RUPCHANDA FISH</b><br><i>Rupchanda fish marinated with chef's special spice masala paste and fried.</i>  | <b>£14.95</b> |
| <b>60. GRILLED SPECIAL FISH</b><br><i>Fish marinated with chef's special spice masala paste and fried.</i>  | <b>£14.95</b> |
| <b>61. GRILLED LAMP CHOPS</b><br><i>Lamb chops marinated in tandoori spices masala paste and char grilled.</i>  | <b>£15.95</b> |
| <b>62. JAIPUR SPECIAL PLATTER</b><br><i>Special mix platter of tandoori dishes - house special</i>  | <b>£14.95</b> |
| <b>63. BURHANI LOBSTER</b><br><i>Lobster marinated in chef's special flavoured masala paste and cooked to perfection.</i>   | <b>£34.95</b> |

## Vegan Specials

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| <b>64. ONION BHAJI (2pcs)</b>  | <b>£4.95</b>  |
| <b>65. RAJMA</b><br><i>A popular north Indian dish, cooked with delicately spiced kidney beans, red and Green peppers, onions and served in a Bombay aloo style sauce.</i> | <b>£9.95</b>  |
| <b>66. SHABJI MASALA</b><br><i>Various vegetables cooked in a special creamy masala sauce with coconuts and cream.</i>   | <b>£9.95</b>  |
| <b>67. SHABJI KORMA</b><br><i>Various vegetables cooked in a special creamy masala sauce with coconuts and cream.</i>  | <b>£9.95</b>  |
| <b>68. SAAG TOFU</b><br><i>Vegan saag paneer using pan-fried tofu cubes instead of cheese and smothered in spicy curried spinach, sautéed with onions.</i>                 | <b>£10.95</b> |
| <b>69. TOFU JALFREZI</b><br><i>Tofu cubes cooked with fresh chillies, onions, peppers, fresh garlic, lemon juice and lime leaves garnished with coriander.</i>             | <b>£10.95</b> |

## Side Dishes

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| <b>70. SAAG ALOO</b> <i>Baby potato and baby spinach prepared in house spices</i>              | <b>£4.95</b> |
| <b>71. BOMBAY ALOO</b> <i>Baby potato fried with mustard seeds and house spices</i>            | <b>£4.95</b> |
| <b>72. ALOO GOBI</b> <i>Baby potato fried with cauliflower and flavoured with house spices</i> | <b>£4.95</b> |
| <b>73. SAAG PANEER</b> <i>Baby spinach and paneer cheese prepared in house spices</i>          | <b>£4.95</b> |
| <b>74. TARKA DAAL</b> <i>Mixture of lentils prepared in house spices</i>                       | <b>£4.95</b> |
| <b>75. OKRA FRY</b> <i>Okra - bhindi pan fried with spices</i>                                 | <b>£4.95</b> |
| <b>76. CHANA CHAAT</b> <i>Chick peas prepared in house spices &amp; chaat masala</i>           | <b>£4.95</b> |
| <b>77. MATTER PANEER</b> <i>Green peas and paneer cheese prepared in house spices</i>          | <b>£4.95</b> |
| <b>78. BABA GHANUSH</b> <i>Aubergine - egg plant prepared with house spices</i>                | <b>£4.95</b> |

## Sundries

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| <b>79. PLAIN RICE</b>     | <b>£3.45</b> |
| <b>80. SAFFRON RICE</b>   | <b>£3.95</b> |
| <b>81. MUSHROOM RICE</b>  | <b>£3.95</b> |
| <b>82. KEEMA RICE</b>     | <b>£3.95</b> |
| <b>83. COCONUT RICE</b>   | <b>£3.95</b> |
| <b>84. GARLIC RICE</b>    | <b>£3.95</b> |
| <b>85. PLAIN NAAN</b>     | <b>£3.30</b> |
| <b>86. GARLIC NAAN</b>    | <b>£3.95</b> |
| <b>87. KEEMA NAAN</b>     | <b>£3.95</b> |
| <b>88. PESHWARI NAAN</b>  | <b>£3.95</b> |
| <b>89. RUMALI ROOTI</b>   | <b>£3.30</b> |
| <b>90. TANDOORI ROOTI</b> | <b>£3.30</b> |

**Please Note:** some of the dishes may contain nuts and dairy products.

Please ask member of staff for further information