

## CHEF'S TANDOOR SELECTION

**Mixed Grill** 28.99  
A hearty platter of tandoori chicken, chicken tikka, lamb chop, and Seekh kebab, served with naan.

**Tandoori Chicken** 14.99  
Tender, marinated pieces grilled to perfection over open flame.

**Lamb Chops** 12.99  
Four succulent lamb chops, flame-grilled for a rich, smoky flavour.

**Seekh Kebab** 11.50  
Minced lamb skewers infused with aromatic spices, grilled over charcoal.

**Chicken Tikka** 10.50  
Tender chicken marinated in traditional spices & grilled.

## CHEF'S SPECIAL

**Peri Peri Pockets (Veg / Chicken)** 9.50  
Crispy pockets stuffed with spiced vegetables or tender peri peri-marinated chicken, finished with a bold, fiery peri peri flavour.

**Dahi kebabs** 10.50  
Soft, creamy yoghurt dumplings lightly fried for a melt-in-mouth bite.

**Stuffed Paneer Tikka** 11.99  
Paneer cubes stuffed with a Spinach & Cheese mix, char-grilled to perfection.

## FONDUES

**Cheese Lovers'** 13.99  
Velvety cheese fondue served with ciabatta croutons & fresh crudité.

**Butter Chicken Dipper** 14.99  
Rich butter chicken fondue served with naan rolls & fresh crudité for dipping.

## SIZZLERS

**Barbeque chicken sizzler** 19.99  
Juicy barbecued chicken served with herbed rice, capsicum, grilled vegetables, crispy fries, and our signature barbecue sauce.

**Barbeque paneer sizzler** 18.99  
Smoky barbecued paneer Patty served with herbed rice, capsicum, grilled vegetables, crispy fries, and our signature barbecue sauce.

## INDIAN STARTERS

**Garlic Prawn Skewers** 12.99  
Succulent prawns tossed in garlic & spices, grilled to perfection.

**Chicken Lollipop Crunch** 11.50  
Spiced chicken wings shaped into fun lollipops, perfect for sharing.

**Chilli Mushrooms / Paneer** 9.50  
Crispy mushrooms/paneer tossed in a spicy, tangy chilli sauce.

**Chilli Chicken** 10.50  
Tender chicken pieces cooked in a bold, fiery Indo-Chinese chilli sauce.

**Samosa Chaat** 10.50  
Crushed samosa layered with chana, yogurt, chutneys & Indian spices.

## RICE

**Steamed Rice Pearl** 3.99  
Light, fluffy long-grain steamed rice served as the perfect base for any curry.

**Saffron Rice Gold** 4.99  
Aromatic basmati rice delicately infused with saffron strands for a subtle, luxurious flavour.

**Jeera Rice** 4.50  
Fragrant basmati rice with aromatic cumin seeds.



**Daal Fry** 9.99  
Comforting yellow lentils finished with a fragrant garlic-cumin tadka.

**Daal Makhani** 10.99  
Slow-cooked black lentils in a creamy, buttery sauce.

**Jeera aloo** 9.95  
Potatoes sautéed with cumin seeds and mild Indian spices.

**Bhindi Do Pyaza** 11.95  
Fresh okra cooked with double onions and aromatic Indian spices.

**Vindaloo** 12.95  
A spicy, tangy chicken curry cooked with bold spices and red chillies.

**Chana masala** 9.95  
Chickpeas cooked in a rich, spiced onion-tomato gravy.

## BREADS

**Naan** 3.50

**Chilli Garlic Naan** 3.95

**Cheese Chilli Garlic** 4.75

**Onion Kulcha Royale** 4.75

**Lachha Paratha** 3.50

**Tandoori Roti** 3.50

**Aloo Paratha** 4.75

## LASSIS

**Sweet / Salted** 4.50

**Mango** 5.90

## TRADITIONAL INDIAN CURRIES

**Paneer Khurchan** 11.95  
Shredded paneer stir-fried with onions, peppers, tomatoes, and aromatic spices.

**Saag Paneer** 10.99  
Spinach & paneer simmered in a creamy spiced sauce.

**Butter Paneer Masala** 11.99  
Creamy tomato gravy with tender paneer, slow-cooked in butter and mild spices.

**Shahi Malai Kofta** 13.99  
Soft paneer and potato dumplings in a rich, creamy tomato-cashew gravy.

**Creamy Methi, Matar & Corn** 12.99  
Soft paneer and potato dumplings in a rich, creamy tomato-cashew gravy.

**Rajasthani Gatta Masala** 14.99  
Spiced gram flour dumplings simmered in a rich, tangy curry.

**Egg Curry** 10.99  
Boiled eggs cooked in a spiced onion-tomato curry, finished with fresh herbs and warming Indian spices.

**Karahi Chicken** 10.99  
A robust, flavour-packed chicken curry cooked karahi-style for deep, smoky spices.

**Butter Chicken** 11.99  
Tender chicken simmered in a rich, creamy tomato-butter gravy.

**Saag Chicken** 10.99  
Tender chicken cooked in a creamy spinach gravy with aromatic spices.

**chicken Jalfrezi** 10.99  
Wok-tossed chicken with bell peppers, onions, and a bold tomato masala.

**Chicken Tikka Masala** 11.99  
UK's favourite national dish: tender chicken in a rich, creamy tikka masala sauce.

**Lamb Karahi \*** 14.99  
Succulent lamb cooked in a thick tomato-onion base with peppers and traditional karahi spices.

**Royale Lamb Curry** 14.99  
Tender lamb slow-cooked in a rich, aromatic royal gravy.

**Lal Maans** 17.99  
Spicy Rajasthani mutton curry in rich red chilli gravy, slow-cooked

**Prawn masala/ fish masala curry** 14.99  
Succulent prawns or tender fish cooked in a rich, onion-tomato masala.

## DESSERTS

**Pistachio Tres Leches Cake** 7.99  
Tender pistachio sponge soaked in three milks, topped with light cream.

**Brownie Sizzler** 7.99  
Warm fudgy brownie served sizzling with ice cream and hot chocolate sauce.

**Fruit Cream** 6.99  
A refreshing dessert made with seasonal fresh fruits folded into lightly sweetened cream.

**Rajasthan special moong daal halwa** 6.99  
A rich, slow-cooked dessert made with moong dal, ghee and aromatic cardamom.