



“Extraordinary” Pakistani food

Our name means "extraordinary" and when you try our food, we think you will agree.

We aim to bring you the finest Pakistani cuisine cooked fresh everyday using passed down recipes and traditional cooking methods.

Our kitchen team combines over 50 years of tradition and experience. The award winning head chef Jaffer Chasni comes from a family of chefs who have been cooking for five generations. Our in house Italian pastry chef Angela Figous, creates divine desserts to complete your meal.

Don't be afraid to ask our waiters for advice and try something different from our menu, you'll discover many hidden treasures cooked true to their heritage.

Our food:

Is prepared fresh daily

We only use fresh organic vegetables

Our meat is delivered everyday

We grind all our own spices

We never use:

Frozen meat

Artificial colours

Flavour enhancers

Preservatives

All our dishes cooked to order so please allow a little extra time, when ordering so we can deliver the finest quality meal.

If you have, special requirements or you are looking for something that does not feature on our menu; our chef will be delighted to prepare it for you.

£2 per person corkage charge for customers bringing in their own alcoholic beverages.

We do allow the consumption of any food or non-alcoholic beverages not ordered in our restaurant.

10% service charge for groups of 5 or more.

Any customers causing a nuisance to other guests will be asked to leave.

Shoroat

(To begin)

Papri Chaat (v)

Mouth-watering street food, scrumptious and crunchy (papri and golgappa) filled with chickpeas, potatoes, onions salty spices onions with a cool yoghurt drizzled with tamarind chutney.

4.95

Kurkuri Bhindi (v)

Kurkuri means crispy. This spicy lightly battered okra is simply delicious..

4.75

Chicken Pakora

Chicken breast strips marinated with ginger, lemon and garlic coated with a thin crispy gram flour batter.

4.95

Onion Bajia (v)

Old favourite. Finely sliced onions mixed with spices and gram flour deep-fried. Served with our fragrant mint and corriander chutney.

4.25

Panjabi Samosa (vegetable (v) or lamb)

Homemade Panjabi samosas stuffed with our special potato or lamb masala and shallow fried until golden brown.

4.25

Chilli Paneer (v)

Delicious Paneer cubes with caramelized onions and mixed peppers, pan fried with fresh green chilli soy sauce

5.50

Mogo (v)

Delightful fried cassava chips, sprinkled with ground chilli, accompanied with a slice of fresh lemon and tamarind chutney.

4.25

Koayla Tandoor

(Charcoal Oven)

Hariyali Chicken Tikka

Tempting boneless chicken pieces coated in our tangy marinade on a bed of vegetables

4.95

Lamb Tikka

Succulent grilled lamb pieces marinated with our delicious recipe seasoned with yogurt and mint sauce

5.50

Seekh Kebab

Finely minced lamb mixed with aromatic spices then skewered and cooked over charcoal.

4.25

Lamb Chops

Divine tender lamb chops infused with traditional Indian spices cooked and cooked to perfection in our charcoal oven.

7.95

Tandoori Wings

Fiery grilled chicken wings marinated overnight in a rich tandoori masala and served with our aioli sauce

4.95

Paneer Tukra (v)

Tasty cubes of Indian cottage cheese marinated in mild spices char-grilled with vegetables and sprinkled with our fragrant 'chaat' masala.

5.25

Mixed Grill

For the carnivore. Selection of seekh kebab, lamb chops, chicken wings, lamb and chicken tikka all beautifully marinated and cooked in our charcoal tandoor.

17.95

Murgh (Chicken)

Chicken Tikka Jalfrezi

Charcoal grilled chicken cooked with onions, peppers, ginger, garlic and a touch of green chilli.

9.50

Methi Chicken

Aromatic fenugreek cooked with boneless chicken breast and fresh spices.

9.50

Karahi Chicken

Breast chicken cooked in a traditional karahi with sliced ginger, fresh tomatoes, green chilli, coriander and aromatic spices.

9.25

Butter Chicken

Charcoal grilled chicken tikka cooked to perfection, mild and tasty

9.25

Chicken Tikka Masala

Tempting chicken tikka cooked in our charcoal fired tandoor and cooked in our pieces coated in our tangy marinade on a bed of vegetables

9.50

Saag Murgh

A traditional tasty spinach, garlic and chicken dish.

9.50

Chicken Korma

Classic Anglo-Indian dish, ideal for those who like milder creamy curries.

8.95

Chicken Tikka Bhoona

Fresh onions, herbs and spices simmered on a low heat to make delicious masala.

9.50

Gohst (Lamb)

Karahi Gohst

Boneless lamb cooked in our karahi with onions, tomatoes, coriander & traditional spices.

9.75

Saag Gohst

Spinach & lamb cooked with tomato and onion gravy. A must for spinach lovers

9.95

Methi Gohst

Fenugreek cooked with boneless lamb and fresh spices.

9.95

Roghan Josh

Tender braised lamb chunks cooked with a gravy based on browned onions, yogurt, garlic, ginger and aromatic spices.

9.50

Haleem

A traditional dish, lamb cooked with lentils, barley and whole spices overnight to create a unique taste and texture.

10.95

Nihari

Lamb on the bone, which is slow cooked to release all its flavours making a rich, very distinctive curry. Best eaten with 'garlic naan'.

10.95

Tawa Gohst

Delicious boneless lamb mixed with freshly ground spices and cooked on our flat wok (Tawa)

9.50

Sabzi (Vegetables)

Daal Makhni (v)

Whole 'black' lentils *in a delicious gravy and finished with cream.*

7.95

Paneer Lebabdar (v)

Cubes of fried paneer with a delicate creamy masala.

8.25

Mix Vegetable Karahi (v)

All fresh, potatoes, aubergines, garden peas, cauliflower, cabbage, carrots in a tasty mix.

7.25

Saag Aloo (v)

A classic spinach and potatoes curry commonly eaten in the Punjab.

6.95

Daal Tarka (v)

A mixture of five lentils cooked with garlic and tempered with a fragrant 'tarka'.

6.95

Masala Bhindi (v)

Fresh ladies fingers (Okra) cooked with onions and a secret combination of spices.

6.95

Channa Masala (v)

Chickpeas cooked with a traditional onion gravy seasoned with fresh coriander.

6.50

Masala Baingen (v)

Aubergines cooked with garlic, onions and tomatoes.

7.25

Paneer with Methi or Mutter or Saag (v)

Cottage cheese cooked with onions, garlic, ginger and tomatoes. Choose to add Methi (fenugreek), Mutter (garden peas) or Saag (spinach)

7.50

Bombay Aloo (v)

Spicy masala potatoes with a sprinkle of mustard seeds.

6.95

Seafood

Jeengha Karahi

Prawns cooked in our karahi with onions, tomatoes, coriander & traditional spices.

9.95

Shahi Jeengha Karahi

King prawns cooked in our karahi with onions, tomatoes, coriander & traditional spices.

14.95

Chawal

(Rice)

Biryani

Basmati rice with saffron layered with a traditional masala cooked in yogurt with caramelised onions and a combination of fresh mint, coriander, dry plums and mixed spices. (£3.95 more if you would like biryani sauce)

Gohst Biryani

9.50

Murgh Biryani

8.95

Vegetable Biryani (v)

7.95

King Prawn

16.95

Prawn

10.95

Saada Chawal (v)

Finest aromatic steamed Basmati rice.

3.50

Pilaw (v)

Prepared with ghee (clarified butter) caramelised onions and whole cumin.

3.95

Roti/Naan

(Breads fresh from the clay oven)

Tandoori Roti

Light thin and delicious made in our clay tandoor.

1.50

Saada Naan

Fluffy leavened bread cooked in our tandoor.

2.25

Butter Naan

Elephant ear naan generously brushed with indulgent butter

2.50

Garlic Naan

Giant naan with garlic and melted butter

3.25

Keema Naan

Stuffed with delicately seasoned minced lamb.

4.25

Peshawari Naan

Stuffed with a special coconut cream and almond filling.

3.95

Paratha

Delicious crispy bread made with layers of butter on a tawa.

3.00

Stuffed Paratha

Filled with spicy mashed potatoes.

4.25

Mushrobaat

(Drinks)

Coke

330ml bottle

2.25

Diet Coke

330ml bottle

2.25

Sprite

330ml bottle

2.25

Mineral Water Still or Sparkling

75 cl

2.75

Mango Lassi

3.50

Sweet or Salty Lassi

3.25

Orange Juice (fresh)

2.25

Apple Juice (fresh)

2.25

Meetha

(Something sweet)

Tonka Bean Panna Cotta

Decadent panna cotta infused with tonka beans topped with a fresh strawberry coulis and garnished with edible flowers.

3.95

Cheesecake

Fresh cream cheese infused with vanilla pods sitting on a crushed graham cracker bed, set overnight and adorned with micro herbs.

4.50

Tiramisu

Elegant and rich layered dessert made with delicate ladyfinger cookies, espresso, mascarpone cheese, eggs and cocoa powder.

3.95