

STARTERS

KING PRAWN PATHIA WITH PURI © £6.95

king prawns in a subtle sauce enhanced by fresh coriander on a bed of puff bread

New **TIGER KING PRAWNS** ⓓ £7.95

tiger king prawns marinated in herbs and tandoori paste, roasted in the clay oven & served with salad

CHICKEN OR LAMB KEBAB ⓓ £4.95

marinated in medium spices, roasted in a clay oven and served with mint sauce and salad

MACCHI KEBAB £6.95

a selected variety of fish kebabs served with a special sauce with salad

SHEEK KEBAB £4.95

tender minced lamb with onion, garlic, fresh coriander leaves and herbs cooked in a clay oven and served with green salad and mint sauce

MEAT SAMOSA £4.95

deep fried savoury pastries with minced lamb served with a special sauce and accompanied with salad

MURGH CHAT WITH PURI © £5.95

diced chicken cooked with masala and mango chutney on a bed of puffed bread

VINYASA SPECIAL KEBAB ⓓ £6.45

a selection of tandoori kebab served with mint sauce and salad

CHICKEN PAKURA ⓓ £4.95

deep fried savoury pastries with chicken breast

New **LAMB CHOPS** ⓓ £5.95

marinated in light spices, yoghurt and olive oil, grilled in a clay tandoori and served with salad and mint/yoghurt sauce

New **CHICKEN WINGS** ⓓ £4.95

tandoori grilled chicken wings in a light spicy sauce, served with salad and a side of yoghurt

VEGETARIAN STARTERS

all of these starters are served with a special sauce accompanied with salad

PAKURA © £3.95

deep fried balls of gram flour, vegetables and a variety of spices

DHAAL PURI © £3.95

dhaal cooked with fresh herbs and spices served with puff bread

CHANA WITH PURI © £4.95

chickpeas cooked with fresh herbs and spices served with puff bread

VEGETABLE SAMOSA © £3.95

deep fried savoury pastries with mixed vegetables

PIAZA (LENTIL PAKORA) © £4.95

lentil with onion, coriander & chilli deep fried.

New **HUMMUS** £4.95

pureed chickpeas with sesame paste, olive oil and lemon juice, served with pita bread. *Contains Sesame Seeds

POPULAR DISHES

all the special dishes available in:

chicken breast £10.50, lamb £11.50, king prawn £15.95

KURMA

a mild, delicate sauce with cream, almonds, coconut, fresh herbs and spices

KASHMIRI

a mild sauce prepared with fresh mixed tropical fruit and exotic spices giving a sweet and tasty flavour

DOPIAZA

medium strength dish of cubed onions and green peppers producing a very distinctive taste

PATHIA

a very tasty sweet & sour hot dish, prepared with garlic, onions and a variety of fresh herbs, garnished with lemon

BHUNA

traditional medium strength dish cooked with onions, herbs, tomatoes and a variety of spices

JHAL BHUNA

a hot, moist classic curry to make your mouth dance

DHANSAK

a rare combination of herbs & spices prepared with lentil & pineapple

MADRAS

a very popular dish derived from the southern part of Bengal prepared with garlic, chilli & lemon juice

VINDALOO

a hot and moist curry that will make your palette dance

BREAD

- NAN* © £3.25
leavened bread baked in our clay oven
- PESHWARI NAN* (NGD) £3.95
leavened bread interleaved with peshwari nuts and almonds baked in our clay oven
- GARLIC NAN* © £3.95
bread stuffed with coriander and garlic cooked in our clay oven
- KEEMA NAN* © £4.50
bread stuffed with mince meat cooked in our clay oven
- CHEESE NAN* © £4.50
bread stuffed with cheese cooked in our clay oven
- PARATHA* © £3.95
fried, layered wholewheat bread
- STUFFED PARATHA* © £4.75
as above with mixed vegetables
- CHAPATI* © £1.95
thin, unleavened wholewheat bread
- POPADOM (PLAIN OR SPICED)* £0.80
crispy thin lentil bread
- CHIPS* £2.95

RICE

- PILAU RICE* £3.50
saffron basmati rice
- PIAZI RICE* £3.50
buttered basmati rice with fried onions
- MUSHROOM PILAU* £3.95
basmati rice fried with mushrooms
- SPECIAL FRIED RICE* £3.95
basmati rice with egg and green peas
- BOILED RICE* £3.25
boiled basmati rice
- New *KEEMA RICE* £4.50
basmati rice cooked with minced lamb

RELISHES

- CHUTNEY & PICKLES TRAY* £2.50
mango chutney, mixed pickle & onion salad
- RAITHA* (D) £2.50
a yoghurt salad with cucumber, tomato & coriander

please advise staff of any food allergies you may have

TANDOORI SPECIALITIES

TANDOORI MURGH Ⓣ **£11.95**

half spring chicken marinated and roasted in our clay oven served with special sauce accompanied with salad

TIKKA KEBAB Ⓣ **CHICKEN £11.95 . LAMB £12.95**

fresh chicken or lamb marinated with fresh herbs and spices, skewered and roasted in our clay oven served with mint sauce and salad

SHASHLIK Ⓣ **CHICKEN £13.95 . LAMB £14.95**

chicken or lamb marinated with herbs and spices, skewered and roasted, served with grilled green peppers, tomato, onions, accompanied with salad and mint sauce

TANDOORI BORISA Ⓣ **£16.95**

king prawns marinated and roasted in our clay oven, served with a special sauce and accompanied with salad

ASSORTED TANDOORI Ⓣ **£16.95**

consists of tandoori chicken, lamb tikka, chicken kebab, king prawn and sheek kebab. A must for all tandoori connoisseurs! served with salad and mint sauce

New **LAMB CHOPS** Ⓣ **£13.95**

marinated in light spices, yoghurt and olive oil, grilled in a clay tandoori and served with salad and mint/yoghurt sauce

New **CHICKEN WINGS** Ⓣ **£12.95**

tandoori grilled chicken wings in a light spicy sauce, served with salad and a side of yoghurt

BIRYANI DISHES

Wonderful celebration dishes with basmati rice cooked in ghee (clarified butter) with a delicate blend of herbs and spices served with a yoghurt or curry sauce.

VEGETABLE BIRYANI **£13.95**

CHICKEN BIRYANI **£14.95**

LAMB BIRYANI **£15.45**

CHICKEN TIKKA BIRYANI Ⓣ **£15.95**

KING PRAWN BIRYANI **£16.95**

Ⓝ Nuts Ⓞ Gluten Ⓣ Dairy

If you have any food allergies, please advise our staff.

VINYASA SPECIAL DISHES

all the special dishes available in:

chicken £11.50, lamb £11.95, king prawn £15.95

TIKKA MASSALAM (medium)

kebabs cooked in a mild flavoured sauce with herbs and spices

PASANDA (mild)

a north Indian classic dish marinated in special ingredients and cooked in a subtle, mild, creamy flavoured sauce

BALTI (medium)

a very popular dish with a thick, rich sauce

JAIPURI (medium)

cooked with medium flavoured sauce with fried mushrooms, onion, green peppers, fresh herbs and spices

KATMANDU (medium & sour)

tikka kebabs cooked with fresh garlic, onion, cinnamon, coriander, lentils and fresh herbs

NORTH INDIAN CHILLI GARLIC (fairly hot)

a spicy hot dish with garlic, fresh green chillies, coriander, green peppers and peeled tomatoes

KARAHI (fairly hot)

cooked with freshly chopped onions, green peppers, green chillies, tomatoes and coriander

JALFREZI (fairly hot)

one of the most popular dishes cooked with fresh herbs and spices in a fairly hot sauce garnished with green peppers, onion, coriander and green chillies

ROGAN JOSH (medium)

a wonderful rich, red dish with tomatoes, garlic, green pepper, onions, herbs & spices

GREEN HERB (medium)

a medium spicy dish with methi leaves, coriander, green pepper, spring onions & tomatoes