(Accompanied by Curry Sauce and Salad)

Paneer Tikka Shaslik (V) (GF) (D)

£9.95

£9.95

Paneer marinated with Indian spices, yoghurt and cooks with mixed peppers, onions and tomatoes

Chicken Malai Tikka @ D

Chicken breast marinated in fresh cream, yoghurt, cheese, lemon juice, ginger, garlic and white pepper cooked on a skewer in a clay tandoor.

Classic Chicken Tikka © D £9.95

Succulent pieces of tender chicken breast marinate with yoghurt, fenugreek leaves, cumin and garam masala.

Chicken Sheek Kebab @ OF £9.95

Minced chicken with onions, peppers, lightly spiced then skewered and cooked in tandoor oven

Old Delhi Style Lamb Chops @ 0 £11.95

Lamb chops marinated in a spicy blend of herbs, fresh green chilies then cooked to perfection

Chennai King Prawns © D £15.95

King prawns marinated in Chennai spices

Mirchi Mixed Grill @ 0 £15.95

A tasty selection of Chicken Tikka, Sheek Kebab, Lamb Chops, Chicken Malai Tikka and King Prawn

SIGNATURE DISHES

Guntur Kodi Kura @ N @ L

chilli mix and hint of coconut

£9 95 A delicious and spicy chicken curry made with Guntur

Miranakai Kodi @ N D





South Indian popular chicken curry made with fresh red chillies, garlic and ginger

Gongura Mutton GF N DF £10.95

A flavourful mutton curry made with a mixture of sour sorrel leaves, green chillies, turmeric and onions

Munagakada Mamsam GF N DF L







Mutton curry cooked in combination with lamb and drumsticks, meat becomes succulent and flavourful from the slow simmering to absorb the spices. The drumsticks give the taste buds a good tingle

Gongura Prawns © N P







£11.45

Authentic Andhra dish, king Prawns cooked with sorrel leaves, green chills and spices



INDIAN CLASSICS CURRY'S

Tikka Masala N @ D . Balti @

Pasanda (D) (N) (GF). Madras (GF)

Bhuna @, Korma D N @ Rogan Josh @, Jalfrezi @

Vegetable	£7.95
Chicken	£8.95
Chicken Tikka	£9.45
Lamb	£9.95
Prawn	£9.95
King Prawn	£12.95

VEGTABLE DISHES

Bhindi Anardana (V) (GF)

spices and stangy finish

£9.95

£8.95

Stir fried bhindi cooked with pomegranate seeds in Indian style

Mirchi Baigan Ka Salan (N) (V) (GF) £7.95 A traditional egg plant cooked with south Indian

Vegetable Kofta Curry (N) (V) (GF) (D)

Golden fried vegetable balls cooked in our chefs special cashewnut gravy

Paneer Tikka Masala (V) GP (D)

Paneer marinated in yoghurt, fresh ginger, garlic and spices, cooked in clay oven then cooked in masala

SEAFOOD DISHES

Malabar Fish Curry @ (

This mouth-watering sweet and sour dish of marinated fish is cooked in the pan and served with a spicy tangy sauce

Goan Fish Curry © D

fish curry made in this style is tangy and spicy! fish, cooked in tamarind ginger paste, malt vinegar coconut, red chillies, whole green chillies, coriander seeds, garlic paste and cumin seeds.

King Prawn Saag @ D

King prawns and spinach cooked with caramelized onions, cumin with a hint of fresh ginger and garlic

King Prawn Kali Mirch @

Succulent king prawns cooked with black pepper, onion, tomatoes flavored with coriander and fresh garlic

CHICKEN DISHES

Chicken Banjara (N) GF

Tender Chicken pieces cooked with a selection of south Indian spices, crushed chilies and sesame seeds, garnished with fresh coriander and sesame

Chettinad Chicken Curry (N) @F (L)



£9.25

£9.25

£9.95

£10.95

£9.95

Chicken cooked with special South Indian chettinad spices

£9.25 Chiken Tikka Makhani Masala (D) (N) (GF)

Spicy 'Indian' dish whose origin is disputed. Voted the UK's most popular dish. Try it to believe it Clay cooked chicken breast pieces cooked in rich and creamy medium spiced gravy.

Chicken Palak Methi @ D

Chicken cooked with onion, tomatoes, fenugreek and ground ginger finished with generous helping of spinach and green chilies.

Chicken Desi Kadai @ (£9.25

Kadai chicken is a popular north Indian dish voted for its spicy taste and generous usage of capsicum. It gets name from the utensil it cooked in.

Chicken Kolhapuri 🕞 👢

Kolhapuri chicken curry is a spicy, bold and yummy chicken curry originating from Kolhapur renowned for its hot green chilies. Aroma full of species and fresh

LAMB DISHES

Rajasthani Lamb Laal Mans (D) (GF)

A Traditional Rajasthanl delicacy cooked with dried red chilles and indian spices.

Mirchi Mix Karahi @

A tasty mixture of lamb, minced chicken and fresh leaf spinach cooked with fired fenugreek, turmeric and green chillies topped with crumbled boiled egg.

Dhaba Gosht @ (

North Indian food is incomplete with the mention of dhaba food (Dhaba means small eatery alongside the highway) serving mouthwatering recipes hot, spicy and aromatic.

Lamb and Spinach (D) (GF)

This dish is prepared using spinach, bell peppers, onions, green chillies, and garlic.

Railway Lamb Curry @ (£10.95

Authentic Anglo Indian dish from the days of Raj-Lamb cooked with potatoes as a one pot cooking, flavored with garam masala and black pepper

Lamb Shank Rogan Josh GF

Melt in the mouth spring lamb shank in a rich spicy tomato and yoghurt sauce flavored with dried ginger powder and mace powder

BIRYANI'S

This is an Indian classic and our specialty slow cooked aromatic rice with meat or vegetable served with Raita and Curry sauce

Vegetable Biryani (N) (V)	£7.25
Chicken Biryani N	£8.25
Lamb Biryani N	£9.25
King Prawn Biryani (N	£12.95

INDO CHINESE RICE & NOODLES

Vegetable Fried Rice	£5.95
Egg Fried Rice	£6.45
Chicken Fried Rice	£7.25
Vegetable Noodles © v	£5.95
Egg Noodles ®	£6.45
Chicken Noodles ©	£7.25

SIDE DISHES

Bombay Potatoes ⊚	£4.45
Spinach Bhajji 🕑 💿	£4.45
Tarka Dal 🕅 🗓	£4.45
Bhindi Bhajji 🔍	£4.45
Mushroom Bhajji ⊙	£4.45
Aloo Gobi v	£4.45
Saag Paneer v o	£4.45
Chickpeas Masala v	£4.45
Aubergine Bhajji 👽 🕦	£4.45
Saag Aloo (V) (D)	£4.45
Mixed Raita ®	£1.50
Green Salad	£1.50
Chins	£1.95

KIDS MEAL

Fish Fingers and Chips ©	£4.95
Chicken Nuggets and Chips®	£4.95
Chicken Tikka and Chips®	£5.95
Chicken Korma and Rice	£5.95
Chicken Tikka Masala & Rice® (N	£5.95

Plain Naan © D	£2.50
Butter Naan © D	£2.75
Peshawari Naan © 0	£3.25
Keema Naan © 0	£3.25
Garlic Keema Naan © ®	£3.45
Cheese Naan © D	£3.00
Cheese & Coriander Naan 6 D	£3.25
Garlic Cheese Naan 6 0	£3.25
Garlic Chilli Naan 6 0	£3.25
Garlic Coriander Naan 6 b	£3.25
Cheese and Onion Naan 6 0	£3.45
Malbar Paratha 6 b	£2.45
Tandoori Roti®	£2.45
Chilli Coriander Naan 6 0	£3.25
Tawa Roti®	£2.25
Garlic Naan®®	£2.95
Chilli Naan @ D	£2.95
DICT DICUTO	

RICE DISHES

Pilau Rice	£2.90
Boiled Rice	£2.80
Jeera Rice	£3.00
Mushroom Pilau Rice	£3.25
Egg Garlic Pilau Rice	£3.45
Garlic Pilau Rice	£3.00
Onion Fried Rice	£3.25
Keema Pilau Rice	£3.45
Vegetable Pilau Rice	£3.25
Egg Pilau Rice	£3.25
Peas Pilau	£3.25

KOTHU PARATHA

Vegetable Kothu Paratha® V £6.45 Chicken Kothu Paratha® £7.25 Mutton Kothu Paratha © £5.95

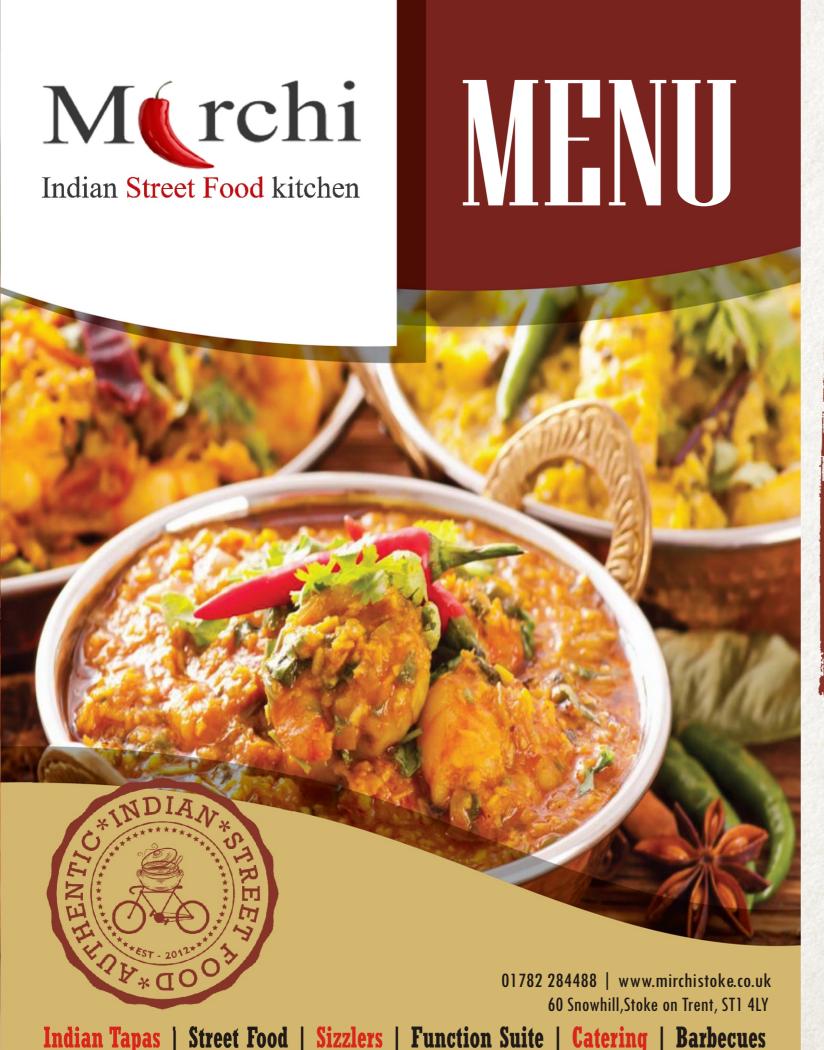
● Hot Dairy G Gluten GF Gluten Free

(N) Contains Nuts (DF) Dairy Free (V) Vegetarians

ALLERGEN INFORMATION

you have any special dietary requirements, including tolerances or allergies, please inform a member of our eam so that we can advise accordingly

As our dishes are prepared freshly on the premises, We cannot guarantee that any of our dishes are totally free rom allergens.Guests with severe allergies are advised



PRE STARTERS

Popadom (v) GF £0.75 Relish Tray £2.75

SOUPS

Sweet Corn Veg Soup (6) (7) £3.95

Chinese cloudy soup made from sweet corn

Hot 'n' Sour Chicken Soup (6) £4.75

Chinese traditional soup made with chopped vegetables, mushrooms, egg and chicken

Tomato Dhaniya Shorba 💎 🐛

A spicy thin tomato soup flavoured with fresh coriander leaves

INDIAN TAPAS

(Sharing Boards for 2)

South Indian Platter

Kerala Fish Fry (GF), Mamsam Pepper Fry (N) (GF)

Masala Vada (v) (GF), Chicken 65(G) & Malbar Paratha (G) (D)

Street Food Platter

£12.50

£3.95

Masala Batata Vada (pr) (V) (GF) , Dahi Vada (D) (V) Chickpeas & Potato Tikki (D) (V), Kurkuri Okra (DF) (V),

and Kulcha naan (D) (G)

£12.50 Tandoor Platter

Delhi Style Lamb Chops (D) (GF), Murgh Sheek Kebab (GF), Chicken Tikka (D) (GF), Murgh Malai Tikka (D) (GF) and Garlic Naan (D) (G)

Mirchi Mix Platter

£12.50

Amritsari fish (GF), Chicken Tikka Pakoda (GF) Onion Bhajji (V) (GF) , Lamb & Mint Samosa (G) (D) and Cauliflower 65 (V) (G)

SMALL PLATES

Onion Bhajji V GF £3.95

An all time favourite Indian snack made with onions, potato mixed with spiced chick peas flour and deep fried

Lamb & Mint Samosa © D

Homemade pastry stuffed with spice minced lamb, mint and deep fried served with chutney

Amritsari fish @F

Fish fillet marinated with traditional Puniabi spices and coated with chick peas flour batter, deep fried

Samosa Ragada Chaat D G V

It is spicy, tangy and sweet and a popular street food in India. combination of samosa and mashed chickpeas, chop onion, coriander

Chicken 65 © £4.75

Boneless cubes of chicken marinated with South Indian spices

Lamb Pepper Fry N @ L

spices and cashew nuts

£5.95 Tender pieces of lamb in a spicy marinate, stir fried with traditional

Spicy Prawn Fry (N) (G)

£5.95

£5.95

£7.45

Southern spiced fresh water prawns deep fried and tossed with onion, garlic, chilli, cashew nuts and coriander

Chilli Paneer (1) (6) (V) £4.45

Paneer sautéed with onions, bell peppers, spices, chillies and

Chilli Chicken (6) £5.45

Chicken pieces marinated with corn flour and Chinese herbs, deep fried and sautéed with spices, chilies, garlic and herbs

Chicken Lollipop ©

Marinated chicken wings with spices and herbs and deep fried

Gobi 65 V G £5.25

Cauliflower florets marinated with ginger, garlic Paste, pepper,lemon juice coated with cornflour and deep fried

Veg Manchurian V G £5.45

Deep fried cornflour coated vegetable balls tossed with manchurian sauce

£4.75 Paneer Tikka Shaslik (V) (GF) (D)

Paneer marinated with Indian spices, yoghurt and cooks with

mixed peppers, onions and tomatoes, cooked in tandoor Chicken Malai Tikka @ D £4.75

Chicken breast marinated in fresh cream, yoghurt, cheese, lemon juice, ginger, garlic and white pepper cooked on a skewer in a clay

£4.75 Classic Chicken Tikka @ D

Succulent pieces of tender chicken breast marinate with yoghurt, fenugreek leaves, and cumin and garam masala, cooked to

Chicken Sheek Kebab @ £4.75

Minced chicken with onions, peppers, lightly spiced then skewered and cooked in tandoor oven

Old Delhi Style Lamb Chops @ 0

Lamb chops marinated in a spicy blend of herbs, fresh green chilies then cooked to perfection

£7.75 Chennai King Prawns @ D

King prawns marinated in Chennai spices

Mutton Masala Dosa GF GF N

£5.75 Tava Fried Fish @ 0 (

Tilapia fish fillet marinated with ginger, garlic, chilli, lemon juice and

SOUTH INDIAN

(Subject to Availability)

Idly V GF OF £3.45 Medhu Vada (V) GF) DF) £3.45 Chole Bhature V D G £6.95 £4.25 Plain Dosa (V) GF) OF £4.75 Ghee Roast Dosa (V) GF) OF) Onion Dosa 🕡 🚱 🕡 £5.95 £5.75 Masala Dosa (N) (V) (GF) (DF) Mysore Masala Dosa N V @ 0F V £6.25 Chicken Masala Dosa @ P N £6.95