

nutritional key

subtly spiced 🌶	nut traces 🥚
spicy 🌶🌶	vegetarian (v)
hot 🌶🌶🌶	
very hot 🌶🌶🌶🌶	

sharing starters

vegetarian platter 🌶🌶	£5.75
combination of starters including: samosa, aloo chop and onion bhaji	
non veg platter 🌶🌶	£7.50
combination of starters including: zinga 65, sheek kebab and chicken tikka	

starter plates

kekada kebab 🌶🌶	£5.95
a coastal preparation of fresh crab meat, mashed potatoes, fresh coconut and spices	
hariaaly chicken tikka 🌶	£5.25
boneless chicken pieces marinated in a mixture of curd and green herbs and grilled in the tandoor	
sheek kebab kabuli 🌶🌶	£4.95
mildly spiced minced lamb flavoured with ginger, garlic, coriander and ground spice grilled in tandoor	
balsari baby squid 🌶🌶	£5.50
fresh squid marinated in herbs and spices stir fried with green chillies, onions and curry leaves	
zinga 65 🌶	£5.25
spicy butter fried jumbo prawn topped with onions peppers and curry leaves	
prawn puree 🌶🌶	£6.75
king prawns cooked with chopped onions, peppers, fenugreeks and other herbs, served on deep fried puree bread	
lamb samosa 🌶🌶	£4.95
folded parcels freshly made and filled with minced lamb and spices	
onion pakora (v) 🌶	£3.50
sliced onion ball mixed with bengal gram flours, spices and deep fried	
papdi chat (v) 🌶	£4.95
crunchy wheat crisps, potato, chickpeas, yogurt and hot and sweet chutney	
vegetable samosa (v) 🌶🌶	£3.95
filo pastry filled with seasonal vegetables	
achari paneer tikka (v) 🌶🌶	£4.95
indian home-made cheese marinated in tamarind and exotic spices and herbs then grilled in tandoor for perfection	

sea food

goan seafood curry 🌶🌶	£12.95
skinless salmon and prawns cooked in a creamy coconut milk, curry leaves and mustard seeds	
mumbai fish curry 🌶🌶	£9.95
sea bass marinated in spices and gently cooked with mustard seeds and curry leaves	
bengal jumbo prawn bhuna 🌶🌶🌶	£12.50
king prawns cooked in Bengal style, with peppers, tomato, onions and coarsely crushed spices	
zinga methi 🌶🌶	£12.95
hyderabad style king prawns with spring onions and fresh fenugreek leaves	

adventurous show-bites

served with rice

shank of lamb 🌶🌶	£11.95
lamb on the bone cooked with hint of mint and aromatic spice (subject to availability)	
jumbo king prawns hot pota 🌶🌶🌶	£14.95
pan-fried king prawn marinated with very spicy peri peri massala, topped with flamed onions, chillies and curry leaves	
spring chicken lavabdar 🌶🥚	£10.50
breast of chicken on the bone marinated and left overnight to absorb the flavour, then gently simmered in tomato, cheese, fenugreek and creamy sauce	
roasted duck curry 🌶🌶	£11.95
marinated duck breast gently roasted and served in spicy gravy sauce for perfection	

grills and kebabs

healthy alternatives

chicken shashlik 🌶🌶	£11.95
flame-grilled marinated chicken with grilled tomatoes, onion and peppers	
tandoori chicken 🌶🌶	£9.95
tender chicken on the bone marinated with yoghurt and spices and then grilled in the tandoor	
tandoori king prawns 🌶🌶	£14.95
mildly spiced, succulent king prawns grilled in the tandoor and then served on a sizzler	
mixed platters 🌶🌶	£14.95
all your favourites together	
kashmiri lamb chops 🌶🌶	£11.55
lamb chops marinated with milk, saffron and aromatic spices, and grilled in tandoor to perfection, served with chutney	

all time favourites

chicken or lamb vindaloo 🌶🌶🌶	£7.95
chicken or lamb madras 🌶🌶🌶	£7.95
chicken or lamb patia 🌶🌶	£7.95

accompaniments

poppadum basket with chutneys	£1.65/person
zeera raitha	£2.50
pomegranate & cucumber raitha	£2.50
hara bara salad	£2.50
kachumber	£1.75

simply indian

chicken and lamb

chicken tikka masala 🌶🥚	£8.75
marinated chicken cooked in almonds, cream and special masala sauce	
chicken korma 🌶🥚	£8.75
a famous Mughal emperor dish, cooked with roasted cashew nuts, cardamon, cinnamon and a touch of rose water, garnished with fresh cream	
chicken tikka makhani 🌶🥚	£8.75
chicken tikka simmered in tomato, butter, almond and slightly sweet creamy sauce	
chicken jalfrezi 🌶🌶🌶	£8.75
chicken marinated with fenugreek, garlic and ginger cooked in a fairly hot sauce with onions, green chillies and peppers	
chicken or lamb rogan josh 🌶🌶	£8.75/£8.95
our most popular dish: tender chicken or lamb cooked in kashmiri style in a rich onion and tomato based sauce	
chicken or lamb dansak 🌶🌶	£8.75/£8.95
dansak is a parsee dish from western India cooked with coarsely crushed spices and lentils in a sweet and sour sauce	
chicken or lamb karahi 🌶🌶	£8.75/£8.95
a northwest frontier style of cooking using sliced peppers, tomatoes, ginger, chilli and coarsely crushed spices	
lamb passanda nawabi 🌶🥚	£8.95
lamb tikka cooked with coarsley crushed spice and roasted cashew nuts in a creamy sauce topped with touch of pistachio nuts	
rajasthani gosht 🌶🌶	£8.95
tender lamb cooked slowly in a sauce of fresh tomatoes, garlic, ginger and coriander	
palak gosht 🌶🌶	£8.95
tender lamb cooked with spinach, herbs and spices	
lamb hara mossala 🌶🌶	£8.95
tender lamb cooked in fresh, fragrant green massala with fresh coriander, mint, green chillies, flavoured with fenugreek and lime	
chicken or lamb biryani 🌶🌶	£8.95/£9.95
prepared with rice and served with a separate sauce	

thalis

vegetarian thali	£11.95
dall makani, paneer chilli, aloo gobi, plain rice, naan, raitha	
non veg thali	£14.50
chicken tikka massala, lamb rogan josh, chicken tikka, pulau rice, naan, raitha	
fish thali	£14.95
mumbai fish curry, bengal jumbo prawn bhuna, prawn curry, plain rice, chapati, raitha	

vegetarian selection

palak aloo 🌶	£3.95
fresh potato and spinach cooked in exotic spices	
shahi beigun 🌶🌶	£3.95
aubergine freshly cooked with onion and herbs	
chana kabuli 🌶	£3.75
chickpeas cooked in butter with a kiss of spices	
bindi 🌶	£3.95
fresh okra cooked to our own spices	
motter paneer 🌶	£3.95
cheese and peas cooked in a creamy sauce	
palak paneer 🌶	£3.95
spinach and indian home-made cheese	
dall sag 🌶	£3.95
spinach and lentils cooked with a kiss of spices	
dall tarka 🌶	£3.75
lentils cooked with roasted garlic	
aloo gobi 🌶🌶	£3.95
potatoes and cauliflower cooked in exotic spices	

ginger cauliflower & broccoli 🌶	£5.95
floreets of cauliflower and broccoli with onions, tomatoes and ginger crowned with yoghurt and honey	
bengal pumpkin 🌶🌶	£5.95
fresh pumpkins with tomatoes, chopped onions peppers and fenugreek	
kalidall makahni 🌶🌶	£5.95
black lentils simmered in tomato sauce butter, with kiss of spices	
paneer makahni 🌶	£5.95
indian home-made cheese cooked in special tomato based sauce with roasted spices, butter and fenugreek	

please note: vegetarian options are available for most dishes, if you don't see a dish you require please ask a member of staff for assistance

rice and bread

plain rice	£3.25
saffron pulao rice	£3.50
mushroom rice	£3.95
lemon rice with cashew nuts 🥚	£3.95
plain naan	£2.75
garlic and coriander naan	£2.95
peshwari naan	£2.95
cheese naan	£2.95
keema naan	£2.95
lacha paratha	£2.95