



appetisers

POPADOM	£0.80
SPICE POPADUM	£1.00
CHUTNEY TRAY	£1.00

starters

ONION BHAJI	£3.50
Chopped onions with herbs, deep fried with lentils	
SAMOSAS (lamb or vegetable)	£3.50
Triangular shaped stuffed pastry	
CHICKEN OR LAMB TIKKA	£3.95
Marinated chicken/lamb barbecued over charcoal	
TANDOORI CHICKEN (1/4)	£3.95
Tender piece of chicken barbecued on the bone	
SHEEK KEBAB	£3.95
Minced lamb kebab roasted over charcoal	
MIXED KEBAB	£4.95
Chicken tikka, lamb tikka & sheek kebab	
CHICKEN PAKORA	£3.95
Pieces of tikka chicken, deep fried in a spicy batter	
CHICKEN CHAAT	£3.95
Finely sliced chicken, cooked in a tantalizing sauce with chaat masala. Served on a puree	
PRAWN PUREE	£3.95
Prawns cooked in spicy but mild sauce	
CRISPY DUCK SPRING ROLLS	£3.95
Aromatic pastries deep-fried with a oriental twist	

tandoori specialities

Served with a vegetable curry sauce

TANDOORI CHICKEN (on the bone)	£9.95
Half spring chicken marinated with delicate herbs & spices barbecued over flaming charcoal	
TIKKA (chicken or lamb)	£8.95
Diced pieces of chicken or lamb marinated in yoghurt & fresh herbs, with ground spices. Then roasted in clay oven	
SHASLICK (chicken or lamb)	£10.95
Tender pieces of meat, peppers, onions & tomatoes, marinated in fresh herbs & spices, charcoal grilled.	
TANDOORI MIXED GRILL	£12.95
Combination of tandoori chicken, chicken tikka, lamb tikka & sheek kebab. Accompanied with a nan bread	
KOYLA LAMB CHOPS	£9.95
Marinated lamb chops cooked over charcoal	

chef recommendation

TIKKA MASALA (chicken or lamb) (mild)	£8.95
Marinated in a blend of ground spices & herbs with yogurt, cream, tomato, coconut and grilled in the tandoori.	
CHICKEN MAKHANI (mild)	£8.95
Breast of chicken roasted then diced and cooked with butter, garlic, coriander & ground almonds, creating a creamy texture.	
PASANDA NAWABI (chicken or lab)	£8.95
Royal dish of sliced chicken or lamb cooked with a mild creamy sauce & fragrant spices, yoghurt, ground cashew and crushed pistachio nut.	
GARLIC CHILLI (slightly hot) (chicken or lamb)	£8.95
Roasted garlic and chillies in a fairly dry sauce.	
NAGA (hot)	£8.95
Chicken or Lamb cooked with crushed Bangladeshi Naga King Chillies, with a distinctive flavour.	
SATKORA (medium) (chicken or lamb)	£8.95
Cooked with the rind of a Bangladeshi citrus fruit, giving a tasty sour and tangy flavour.	
MISTI LAOW (medium)	£8.95
Chicken or lamb in a spicy & slightly sweet sauce, complimented by the use of butter nut squash.	
LAMB GOBI JAI PURI (medium)	£8.95
Comprising of tender chunks of lamb cooked with shredded leaf cabbage & coriander, creating a unique taste and texture.	
HARIALI CHICKEN TIKKA (medium)	£8.95
Roasted chicken fillets simmered in coriander and sweet capsicum sauce with roasted garlic.	
DUCK TIKKA MASALA (mild)	£10.95
Grilled marinated duck pieces in a blend of spices & herbs, cooked in masala sauce with fragrant spices, ground almonds, butter, cream and yoghurt.	
KASHMIRI CHICKEN (mild)	£8.95
Chicken & exotic fruits cooked in a mild creamy sauce. Recommended to novices to India cuisines & those who prefer milder fruity dish.	
MURGH CHILLI MASALA (hot)	£8.95
Chicken in hot spices cooked with fresh green chillies and sun dried chillies	
NADROO KI YAKNI (mild)	£8.95
North Indian dish consist of diced chicken pieces, apricot halves and pineapple chunks cooked with yoghurt, cream and garnished with mature cheese.	

traditional dishes

KORMA	
Very mildly flavoured with dried nuts and sultanas, cooked in a rich creamy sauce	
MALAYA	
Prepared with pineapple, cooked in mild sauce with spices	
BHUNA	
Cooked in thick medium spicy sauce with finely chopped onions, tomatoes and flavoured with green herbs	
ROGAN JOSH	
A medium hot dish, garnished with specially cooked tomatoes, onions and herbs	
PATHIA	
Cooked in sweet and sour sauce. Slightly hot dish	
DUPIAZA	
A medium hot dish, cooked with chunks of fried onions and capsicum	
DHANSAK	
Slightly hot dish cooked with lentils and pineapple	
MADRAS	
Hot spicy & dish. Cooked with fresh lemon juice and a touch of garlic	
VINDALOO	
Hot & spicy dish. Cooked with fresh lemon juice and a touch of garlic	
CHICKEN	£7.95
LAMB	£7.95
PRAWN	£8.50
KING PRAWN	£10.95
VEGETABLE	£6.95

balti

Popular exotic dish, prepared in most authentic way, in a cast iron wok. A fairly hot dish cooked with bullet chillies, onions, tomatoes, capsicum, fresh herbs and spices.

BALTI CHICKEN	£7.95
BALTI LAMB OR PRAWN	£7.95
BALTI KING PRAWN	£10.95
BALTI CHICKEN TIKKA	£8.95
BALTI LAMB TIKKA	£8.95
EXTRAS (Per Item)	£0.75
(potato, spinach, mushroom, chana or bhindi)	



biryani

Special Mugal dishes of Basmati rice cooked together with meat or veg. of your choice. Prepared with nuts & sultanas, accompanied with a fresh vegetable curry

CHICKEN or LAMB	£9.95
PRAWN	£9.95
VEGETABLE	£8.95
KING PRAWN	£12.95
MIX SPECIAL (chicken, lamb & prawn)	£10.95

jalfrezi (hot dish)

Marinated in vinegar and fresh lemon, cooked with capsicum, onions, tomatoes and hot green herbs.

CHICKEN OR LAMB TIKKA	£8.95
KING PRAWN	£10.95
VEGETABLE	£6.95

sagwala

Cooked in medium spices with fresh spinach.

CHICKEN OR LAMB	£8.95
KING PRAWN	£10.95
VEGETABLE	£6.95

korai (medium)

Cooked with chunk onions & peppers with touch of mint & fragrant spice

CHICKEN OR LAMB	£8.95
KING PRAWN	£10.95
MIX KORAI (chicken, lamb & prawn)	£9.95

vegetable side dishes

BHINDI BHAJI	£3.50
SAG BHAJEE	£3.50
TARKA DALL	£3.50
MUSHROOM BHAJEE	£3.50
BOMBAY ALOO	£3.50
SAG ALOO	£3.50
CHANA PANEER	£3.50
CAULIFLOWER BHAJI	£3.50
VEGETABLE BHAJEE	£3.50
SAG PANEER	£3.50
ALOO GOBI	£3.50
CHANA MASSALA	£3.50
RAITHA	£2.50

tandoori breads

NAAN	£2.50
GARLIC NAAN	£2.75
KEEMA NAAN	£2.95
PESHWARI NAAN	£2.95
CHEESE NAAN	£2.95
CORIANDER NAAN	£2.75
GARLIC & CHILLI NAAN	£2.95
GARLIC & CORIANDER NAAN	£2.95
TANDOORI ROTI	£2.95

sundries

BOILED RICE	£2.50
PILAU RICE	£2.50
MUSHROOM PILAU RICE	£2.95
KEEMA PILAU RICE	£2.95
VEG PILAU RICE	£2.95
FRIED RICE	£2.75
EGG FRIED RICE	£2.95
PEAS PILAU RICE.	£2.95
CHIPS	£2.95

ALLERGY AND DIETARY REQUIREMENTS

Some of our dishes are prepared with nuts, cream and other dairy products. For any allergy or dietary requirements please speak to a member of staff before ordering.



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