

## Tandoori Dishes

### Special Chops

£13.95

Our chef's special preparation of tender lamb chops, marinated in yogurt with delicate herbs and spices, barbecued on a skewer and cooked in the clay oven and served with a sweet chili dip.

### Garlic Chicken Tikka

£10.95

Fresh Chicken marinated in a wonderful blend of Garlic, Coriander and green chillies flamed and served on a platter.

### Tikka (Chicken or Meat)

£10.95

Tender boneless chicken or lamb marinated in yogurt with herbs and spices barbecued in the clay oven.

### Sheekh Kebab

£10.95

Lamb sausages mixed with fresh herbs, skewered and cooked in the clay oven

### Tandoori Chicken

£10.95

Spring chicken marinated in yogurt with herbs and spices then barbecued in the clay oven

## Biriani Dishes

*Biriani dishes are cooked with seasoned rice in the traditional way accompanied with a special curry sauce.*

### Chicken Biriani

£11.95

### Meat Biriani

£11.95

### Chicken Tikka Biriani

£12.95

### Meat Tikka Biriani

£12.95

### Shashlikh £11.95

(Chicken or Lamb)

Traditional exotic dish comprising of skewers of meat added with charcoal Onions, Peppers and Tomatoes

### Paneer Shashlikh New

£10.95

Tasty spicy chunks of pure Indian cottage cheese lightly skewered and melted on a flame grill served with charcoal Onions, Peppers and Tomatoes.

### Tandoori Mixed Grill

£15.95

Magical platter consisting of boneless Chicken, Lamb, Sausages and Spring Chicken served with fluffy Naan bread.

### Tandoori King Prawns

£17.95

King sized prawns marinated in yoghurt and spices slowly cooked on a skewer and grilled to perfection.

### Tandoori Machlee

£14.95

Two fresh rainbow trout's marinated in our chef's sensational recipe and char grilled in the clay oven.

## Side Dishes

Mushroom Bhaji £4.95

Bindi Bhaji £4.95

Sag Bhaji £4.95

Cauliflower

Bhaji £4.95

Bombay Aloo £4.95

Aloo Bobbi £4.95

Chana Masala £4.95

Sag Paneer £4.95

Tarka Daal £4.95

Raita £3.95

(Onion and Cucumber)

## Rice

Boiled Rice £2.75

Pilau Rice £2.95

Special Rice £3.50

Mushroom Rice £3.50

Vegetable Rice £3.50

Egg Fried Rice £3.50

Sag Rice £3.50

Lemon Rice £3.50

Garlic Rice £3.50

Coconut Rice £3.50

Fried Rice £3.50

## Breads

Plain Nan £2.60

Chili Nan £2.95

Garlic Nan £3.25

Peshwarii Nan £3.25

Keema Nan £3.25

Cheese Nan £3.25

Cheese, garlic Nan £3.50

Chili, Cheese Nan £3.50

Cheese, Coriander Nan £3.50

Paratha £3.25

Stuffed Paratha £3.50

Tandoori Roti £2.50

Chapati £1.95

## Sundries

Plain Popadoms £0.70

Spicy Popadoms £0.80

Chutney £0.70

Chutney Tray £3.50

Chips £2.95

Masala Chips (hot) £3.25



**OPEN 6 DAYS A WEEK**

CLOSED EVERY TUESDAYS.

SUNDAY - THURSDAY

5.00 - 11.00

FRIDAY & SATURDAY

5.00 - 11.30

**Telephone: 0117 930 4194**

2 Jacob's Wells Rd, Bristol BS8 1EA

## Kids Menu

Served with chips

Chicken Nuggets £8.95

Fish Fingers £8.95





## Starter

### Onion Bhaji 🍷 £5.00

Slices of onion with spices crushed into balls and deep fried in butter.

### Mix Starter £7.45

Chicken tikka, Lamb tikka & onion bhaji

### Garlic Chicken tikka £5.45

Chicken tikka garnished with garlic and grilled in tandoor

### (Chicken or Meat)

### Tikka 🍷 🍷 🍷

£5.45

Tender boneless chicken or lamb marinated in yogurt with herbs and spices barbecued in the clay oven.

### Lamb Chops 🍷 🍷 🍷

£6.95

Our chef's special preparation of tender lamb chops, marinated in yoghurt with delicate herbs and spices, barbecued on a skewer and cooked in the clay oven.

### Tandoori Chicken

🍷 🍷 🍷 £5.45

On the bone spring chicken marinated in yogurt with herbs and spices then barbecued in the clay oven.

### Sheekh Kebab 🍷 🍷

£6.95

Lamb sausages mixed with fresh herbs, skewered and cooked in the clay oven.

### Samosa (Meat or Vegetable)

£5.00

Spiced pastry triangles stuffed with minced lamb or vegetables then deep-fried.

### Chicken Chat Puree

🍷 £6.95

Diced chicken cooked in chat masala spices, served with a trio of puree bread

### Prawn Puree 🐟 🍷

£6.95

Succulent prawns simmered in light spices served with a puree.

### Tandoori Murgh Wings

🍷 🍷 🍷 £6.45

Tender chicken wings marinated in a blend of herbs and spices. Gently grilled and cooked to perfection.

### Samosa Chaat (V)

£5.45

Vegetable samosa mashed and mixed with yogurt, chana masala and topped with Tamarind sauce

### King Prawn Shah 🐟

£6.95

King size prawns lightly spiced with selected herbs, Decorated in a stringy potato exterior served with a sweet chili sauce

### Kufta (Meat or Fish)

🍷 🐟 £6.75

Succulent pieces of lamb or fish molded into patties with coriander, herbs and spices then fried.

### Pakora 🍷 🍷 £6.95

(Chicken or Vegetable)

Chicken tikka or vegetables mixed with special batter sauce fried in small fritters.

### Prawn Cocktail 🐟

£6.45

Fresh prawns served with a combinations of cocktail sauce and salad.

### Spring Roll £5.00

(Chicken or Vegetable)

Pastry roll stuffed with fresh vegetable or minced chicken filling.

### Pani Puri (V) £6.45

Lightly fried puff-pastry balls, filled with our chef's special spiced mashed potato spiced tamarind juice.

## Chef's Special

### Chicken or Meat Tawa 🍷 £12.50

Chicken pieces finely diced in a charming blend of green peppers, red peppers, garnished with a lovely garlic pickle presented on a breath-taking skillet.

### Stir fry Chicken 🍷 £12.50

Tender pieces of chicken or lamb cooked with sliced fresh garlic, capsicum, onion, tomato & flavored with pineapple pickle. Served salad. Available in any strength

### Bengal Chicken or Meat £10.95

Chicken cooked with green chilli, tomatoes, onions, peppers, and fresh selected herbs medium hot

### Shizania Chicken or Meat 🍷 £10.95

Pieces of chicken tikka cooked with a slightly hot sauce, green chillies, fresh herbs and ground spices.

### Special Chicken or Meat 🍷 £10.95

Succulent pieces of chicken tikka cooked with spring onions, Bombay chillies, tomatoes and fresh herbs in a slightly hot sauce.

### Maduri Chicken or Meat 🍷 🍷 £10.95

Tender pieces of chicken tikka cooked in a sweet sauce with chopped onions, tomatoes, peppers and selected herbs.

### Jinga Mass 🍷 🍷 🐟 £16.95

King sized prawns marinated, grilled then cooked in a delightful creamy sauce with almonds and cashew nuts.

### Special kakoo 🍷 🐟 £16.95

Our new signature dish consisting of a fantastic combination of chicken tikka, lamb tikka and a succulent King Prawn served on a bed of green peppers and onions.

### Tiger Pepper Fry 🐟 🍷 £16.95

Tiger Prawns stir-fried in a mouth-watering combination of black pepper, Fresh mint and sweet chilli sauce served on a bed of white rice.

### Chicken Tikka Chilli Garlic £10.95

Spiced chicken tikka simmered with cloves of garlic and green chillies.

### Chicken Tikka Massala 🍷 🍷 £10.95

Wonderful succulent pieces of grilled chicken added to a magnificent sweet and creamy sauce.

### Chicken or Meat Zayton £10.95

Chicken or lamb cooked with caramelized onion, tomato, green chili, fresh garlic & added with olive pickle

### Chicken or Meat Honey 🍷 🍷 £10.95

A very mild dish cooked with ground almonds, coconut and honey.

### Chicken or Meat Handi £10.95

A dish cooked in traditional style pot with fresh flavored spices

### Chilli Masala 🍷 \*only available in Tikka £10.95

Explosion of onions, peppers, green chillies and golden sugar.

## Mild Dishes

Chicken - £9.95 Meat - £10.95 Tikka - £10.95 -  
Prawn - £10.50 - King Prawn - £16.95 -  
Vegetable £8.50 - Paneer £8.95

### Korma 🍷 🍷

Popular mild dish cooked using a perfect blend of almonds, coconut and cream.

### Pasanda 🍷 🍷

A well-balanced mild dish cooked with yoghurt and mixed nuts.

### Butter 🍷 🍷 \*

*Only available in Tikka*

A special butter sauce prepared by our chefs exotic spices Malaya

### Amari 🍷 🍷 (Mango)

A mild sauce cooked with mango pickle, ground almonds, coconut and fresh herbs.

### Malaya 🍷 🍷

Outstanding fruity combination of Coconut, Almonds, Pineapples and Lychee's

### Samba 🍷 🍷

Outstanding combination of fresh Coconut, Lemon juice, Cane sugar garnished with a coconut milk topping.

## Medium Dishes

### Bhuna

Slowly cooked with brown onions, fresh ground spices and green herbs.

### Rogan

A rich and exotic North Indian dish cooked with glazed tomatoes.

### Dopiazza

Cooked in a medium spiced sauce with chopped onions and crunchy capsicums.

### Achari

A slightly hot and sharp tasting dish consisting of fresh lime, lemon juice, Mustard seeds, Fennel seeds and tamarind.

### Karahi

Cooked with chopped onions, capsicum, tomatoes, fresh herbs & special karahi sauce

### Saag

Fresh tempered spinach simmered in a thick sauce.

### Alou

Cooked in a medium spiced thick sauce with baby potatoes, tomatoes and fresh coriander.

### Shatkora

A heavy spiced medium sauce with a distinctive lemon, lime and orange fruit a traditional Bangladeshi dish exclusive to the subcontinent.

### Badhonia

A fairly thick sauce prepared with our chef's own recipe consisting of butter beans and tomatoes.

### Rezala

A rich and lightly spiced dish made with onions, yogurt and poppy seeds.

### Balti

A rich in flavours originated from Baltistan cooked with chicken or lamb

## Hot Dishes

### Madras

A British favorite cooked in a fairly hot sauce.

### Vindaloo

Cooked with potatoes in a very hot sauce.

### Pathia

Cooked in a breath-taking slightly sweet, sour and hot sauce.

### Naga Mirchi Highly

Onions, Tomatoes, coriander, birds eye chili pickle & hint of lemon juice.

### Dansak

Divine lentils flavored with fenugreek leaves in a sweet, sour and hot sauce.

### Jhal Fry

Prepared with capsicum, chopped onion, fresh green chillies and a splash of lemon juice.

## ALLERGEN LISTING & KEYS

Please Seek Advice Prior To Ordering

