

MAIN COURSES - TANDOORI

Hariali Chicken Tikka <i>barbecued chicken in a fresh mint, spinach and coriander marinade.</i>	£11.50	Reshmi Kebab <i>minced chicken skewers flavoured with garlic, ginger and coriander.</i>	£11.50
Adraki Champen <i>lamb chops marinated in yoghurt, ginger, nutmeg, cardamom and cashew nuts.</i>	£14.95	Tandoori King Prawn <i>barbecued jumbo prawns in a marinade of red masala and mint.</i>	£15.50
Tandoori Chicken <i>grilled half chicken marinated in yoghurt and red massala.</i>	£9.95	Sheek Kebab <i>minced lamb skewers flavoured with garlic, ginger and coriander.</i>	£9.95
Classic Chicken Tikka <i>grilled chicken cubes marinated in yoghurt and spices.</i>	£9.95	Mixed Grill <i>including tandoori chicken, sheek kebab, classic chicken tikka, adraki champen and hariali chicken tikka.</i>	£14.95

MAIN COURSES - TRADITIONAL CLASSICS

Chicken Korma £10.95 <i>a mild, rich, aromatic chicken curry.</i>	Chicken or Lamb Rogan £9.95 <i>medium spiced curry with fresh tomatoes.</i>
Chicken Tikka Massala £11.50 <i>the UK's favourite dish. barbecued chicken in a tangy almond and yoghurt sauce.</i>	Sag Goshte or Sag Chicken £10.95 <i>classic punjabi combination of lamb or chicken with spinach, medium hot.</i>
Chicken or Lamb Balti £10.95 <i>ever popular punjabi dish, cooked in an onion and tamarind gravy with peppers.</i>	Chicken Jalfrezi £11.50 <i>an all time indian classic, chicken strips cooked with garlic, peppers and chillies, fairly hot.</i>
Dhansak £9.95 <i>chicken or lamb cooked with lentils. slightly sweet, sour and hot.</i>	Bhoona £9.95 <i>chicken or lamb cooked in a thick onion and tomato gravy with fresh coriander, medium.</i>
Kadhai Chicken or Lamb £10.95 <i>classic north west frontier style cooking in an iron wok (kadhai). chicken or lamb cooked in an onion gravy with fresh tomatoes and peppers.</i>	

MAIN COURSES - VEGETARIAN

Navratan Korma (mild) £9.95
navratan means "nine gems". in this dish nine different vegetables are cooked in a mild, creamy coconut gravy.

Dum Sabzi Biryani (medium) £11.95
layers of vegetables and rice slow cooked hyderabadi style in a sealed pot. served with raita.

VEGETARIAN SIDES

(to order as a main course add £4.00)

Dum Aloo £4.90
'dum' style (slow cooked) baby new potatoes in a yoghurt and tomato gravy.

Broccoli Poriyal £4.90
a recipe from tamil nadu. broccoli florets tossed in mustard seeds and grated coconut.

Baingan £4.90
pan fried aubergine with turmeric, chilli and onion seeds.

Tarka Sag Dal £4.90
spinach and assorted lentils tempered with garlic and roasted cumin.

Dal Makhni £4.90
creamy black lentils, slow cooked punjabi style with butter and tomatoes.

Palak or Matar Paneer £4.90
Whey cheese cooked with spinach or green peas in mild spices.

Manchurian Chilli Paneer £4.90
a sweet and sour recipe of indo-chinese origin. whey cheese sautéed with onions, chilli and green pepper.

Bindi Massala £4.90
okra tossed in onions and tomatoes.

Sag Aloo £4.50
spinach and potato.

Mushroom Bhajee £4.50

Pindi Chana £4.50
spicy chickpeas.

Aloo Gobi £4.50
potato and cauliflower.

Bombay Aloo £4.50
spicy sautéed potatoes.

SALADS AND RAITAS

Kachumber £4.90
india's best known salad. tomato, onion and cucumber tossed in lemon juice and coriander.

Green Salad £3.95
assorted raw salad vegetables tossed in our own dressing.

Cucumber Raita £2.90
seasoned yoghurt with cucumber and roasted cumin. an ideal partner to neutralize those chillies and spices.