

Something Special

Dishes are served with pilau rice except **.
Upgrade to flavoured rice from £1.00

Bombay Mix Veg £9.95

The Bombay mix veg is a hearty deep vegetarian curry with chunks of super soft paneer cheese.

North Indian Garlic Chilli Chicken £10.95

Crushed and tempered fresh garlic cooked with 5 different types of chillies for a distinct flavour and tingle to the tongue.

Achar de Chicken £10.95

Tender pieces of chicken tikka simmered in an onion and tomato rich sauce combined with fermented indian pickle and yoghurt.

Old Delhi Butter Chicken £10.95 (N)

A real old favourite from the 1950s, chicken on the bone (or boneless) char-grilled in the clay oven then simmered in a nutty butter rich mild sauce.

Nagaland Lamb Chops £12.95

Char-grilled lamb chops slow cooked in a stew thickened in an onion gravy with cumin, ginger and hot naga chutney.

**Mix Mughlai Biryani £12.95

A mixture of lamb, chicken and king prawns combined in fluffy rice is a historic regal dish, Mughlai biryani is fit for a king. This recipe combines ingredients typical in the Mughlai style of cooking—it's a perfect one-dish meal.

Goan King Prawn £13.95

Jumbo king prawns cooked in ground coconut and a mild blend of spices then simmered in coconut milk and garnished with fresh herbs.

Sweet Chilli King Prawns £13.95

A sweet and spicy dish cooked with jumbo king prawns and capsicum in a sticky sauce with fiery chilli and sweet mango relish.

Royal Amazon £13.95

Sweet and subtle dish cooked with mango and caramelised onions to create a thick sauce with juicy scallops and tandoori roasted jumbo king prawns.

Salmon Tikka Masala £12.95

Marinated salmon pieces cooked in the very famous tikka masala paste works a real treat whether you pair it with rice or naan bread or even both.

Salmon Rogan £12.95

Introducing an old favourite with the wonderful salmon which goes really well together in the onion rich sauce to the tangy sweet tomato finish.

Zesty Seafood Balti £14.95

Simply put this is a taste of the ocean on a platter. It comes with salmon, scallops and king prawns cooked with subtle spices and fresh citrus zest and fresh herbs to bring out the best flavours to your palette.

Vegetable Sides

Vegetable Bhaji £3.95

Curried mixed vegetable.

Tarka Dall £3.95

Lentil soup cooked with tempered garlic.

Bombay Aloo £3.95

Spicy curried potatoes.

Saag Aloo £3.95

Potatoes cooked with spinach.

Mushroom Bhaji £3.95

Mushrooms lightly cooked with curry spices.

Saag Paneer £4.50

Creamy spinach with chunks of cheese.

THE Mains

Classic Curries

Choose your meat or veg and the type of curry from below.

(N)= Nuts

VEGETABLE £6.95	CHICKEN £7.95	PANEER £7.95
CHICKEN TIKKA £8.95	PRAWN £8.95	LAMB £9.45
LAMB TIKKA £9.95	KING PRAWN £9.95	MIX £9.95

Curry

Traditional mild saucy curry.

Madras

Hot, tangy in a smooth sauce.

Vindaloo

Similar to a Madras but very hot.

Sri-lanka

Medium hot with plenty lemon juice and ground coconut.

Bhuna

Medium sauce which consists of coarsely chopped onions, tomatoes and coriander.

Dansak

A sweet, sour and spicy lentil curry with lemon extracts and pineapple chunks finished off with fresh herbs.

Dupiaza

Dry curry cooked with large chunks of onions, peppers and tomatoes.

Rogan-Josh

A 2 layered dish, which is made firstly by cooking the bhuna style base then finished off with a sweet and tangy tomato topping.

Pathia

Hot, sweet and sour curry cooked with onions, tomatoes and fresh herbs.

Korma (N)

Very mild creamy sweet dish which contains ground coconut.

Malayan (N)

A nutty mild and creamy dish which is cooked with banana and ground almond.

Sagwala

Medium spiced spinach curry cooked with garlic, onions, tomatoes and fresh herbs.

Jalfrezi

Spicy dish cooked with lots of tomatoes, yogurt and garam masala then finished off with green chillies.

Karahi

Medium spiced curry which is simmered for longer to create a thick sauce served on a Indian wok.

Balti

Medium spiced curry with deep flavours from ground spices and special tamarind spice mix. The dish is cooked with onions, tomatoes and fresh herbs.

Masala (N)

Cooked in the famous masala sauce which consists of cream, coconut, yoghurt, blended nuts and spices.