

# Starters

<b>Mulligatawny Soup</b> (GF)	6.95
A medium spiced cream of lentil soup with a hint of coconut.	
<b>Tandoori Chicken Salad</b> (GF)	8.50
Torn tandoori chicken breast, fresh salad of red onions, assorted salad leaves, black olives and roasted pine nuts drizzled with a tangy cocktail dressing.	
<b>Murgh Pakora</b> (GF)	6.95
Juliennes of chicken breast in a spiced crispy batter, Accompanied with a spiced salad and a coriander, mint chutney	
<b>Prawn Poori</b> (NGF)	9.50
Prawns cooked in a tangy tomato based spiced curry, on a fried, flakey Indian tortilla.	
<b>Amritsari Cod Fish Pakora</b> (NGF)	8.95
Juliennes of cod fish in a spiced, crispy batter. Accompanied with spiced onion, cucumber and tomato salad and a lightly spiced tartar dip.	
<b>King Prawn Butterfly</b> (NGF)	9.95
Tiger King Prawns in a crisp batter lightly seasoned with spices. Served with spiced onion, cucumber and tomato salad and cumin yogurt.	
<b>Himalayan Aloo Tikki Chaat v</b> (NGF)	7.95
Pan fried seasoned mashed potato cakes with cheddar cheese melt center. Accompanied with a cool chickpea chaat salsa, spiced salad and mint chutney	
<b>Samosa (Choice of Veg or Lamb Keema mince.)</b> (NGF)	6.50
Deep fried triangle pastry parcel stuffed with your choice of filling. Served with spiced onion, cucumber and tomato salad with a coriander and mint dip	
<ul style="list-style-type: none"><li>• Seasoned Potatoes and Vegetables v</li><li>• Seasoned Keema Lamb mince</li></ul>	
<b>Onion Bhaji</b> (GF) v	6.50
Seasoned golden crispy onion fritters served with spiced onion, cucumber and tomato salad and a cumin yogurt dip	

Most tandoori dishes are also available in starter portions  
Please take a look at *“The Tandoori Clay Oven”* overleaf.

**( Some dishes may contain nuts or traces of nuts)**

(GF =Gluten free NGF = Contains Gluten)

# The Tandoori Clay Oven

The Traditional Indian Barbeque

	PORTION...	STARTER	MAIN
<b>Murgh Tikka</b> (GF) Cubed succulent chicken breast marinated over night in yogurt Infused with traditional tandoori spices.		8.95	17.50
<b>Tandoori Murgh</b> (GF) Chicken leg, thigh and breast on the bone marinated overnight in yogurt infused with traditional tandoori spices.		9.50	18.50
<b>Hariyali Chicken Tikka.</b> Succulent supreme of chicken breast marinated in coriander, mint, green chilies, garlic and ginger		9.50	18.50
<b>Seekh Kebab</b> (GF) Seasoned minced lamb kebabs with chopped onions, green chilies, ginger, and roasted ground coriander.		9.50	18.50
<b>Lamb Chops Adraki</b> (GF) Prime succulent lamb chops marinated overnight in tandoori spices with a ginger, garlic rub.		10.95	21.00
<b>Lahsooni Cod Fish Tikka</b> (GF) Fresh cod fillet steaks marinated over night with ginger, garlic and tandoori Spices, baked in the clay oven then finished in a piping hot salamander grill.		10.50	19.95
<b>Ajwani Salmon Tikka</b> (GF) Fresh Salmon fillet steaks marinated over night with ginger, garlic and tandoori spices, baked in the clay oven then finished in a piping hot salamander grill.		10.50	19.95
<b>Shahi Jhinga, King Prawns</b> (GF) Whole jumbo king prawns marinated with tandoori spices & dill Barbecued in the clay oven. Accompanied with spiced potatoes wedges seared asparagus spears, tossed cherry tomato's and an avocado and onion salsa.		12.95	25.00
<b>Tandoori Paneer Tikka</b> v (GF) Cottage cheese steaks, chunky peppers and onions marinated in traditional tandoori spices.		8.95	17.50

For 1      Sharing for 2

## The Mala Kebab Platter

38.00      70.00

A Hearty Kebab Feast consisting of a mouth watering variety of our tandoori delights.

Tandoori Chicken, Lamb Chops, Chicken Tikka, Hariyali Tikka, Seekh Kebab,  
Jumbo King Prawn, Cod Fish Tikka & Tandoori Paneer Tikka.  
Accompanied with naan bread, Mazrani curry sauce dip & spiced salad

All of the above are freshly barbecued in the clay oven from time of order taken  
( Some dishes may contain nuts or traces of nuts)

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# Poultry

- Chicken Tikka Masala** (GF) 15.95  
Tandoori chicken tikka breast, diced and cooked in a medium spiced tomato curry sauce.
- Murgh Korma** (sweet & mild) (GF) 15.95  
Succulent chicken breast diced and cooked with onions and garlic in a sweet, mild velvety cream of cardamom and almond curry (contains nuts)
- Chicken... Madras (Hot) ~ Vindaloo (Very hot) ~ Phaal (Extremely hot)** (GF) 15.95  
Chicken cooked with onions and garlic in a traditional tomato based fiery curry sauce. As hot as you like.
- Saag Murgh Karahi** (GF) 15.95  
Cubed chicken breast cooked in spinach with ginger, garlic, onions, tomatoes and chopped green chilies.
- Butter Chicken** (GF) 15.95  
Chicken tikka simmered in a medium spiced, velvety cream and tomato curry.
- Murgh Tikka Jalfrezi** (GF) 15.95  
Diced tandoori chicken breast sizzled and tossed with onion, garlic, ginger, green chilies, and peppers in a spiced, sour tomato curry sauce.

## *The Chef's Recommendation*

- Mazrani Murgh** (GF) 17.95  
Skewered barbecued chicken tikka with capsicum simmered in an onion and crushed almond curry sauce. (Contains nuts)
- Chicken Haandi Lazeez** (GF) 15.95  
A medium spiced traditional home style chicken curry cooked with crushed almonds, red chillies, garlic, ginger, coriander and tomatoes. (Contains nuts)
- Karahi Murgh** (GF) 15.95  
Diced tender chicken breast sizzled in a wrought iron wok with onions, garlic, ginger, chopped green chilies in a semi dry spiced tomato masala curry.

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# Lamb

- Lamb Rogan Josh** (GF) 16.50  
Soft diced lamb cooked with the traditional ingredients of garlic, ginger onions and various spices in a brown tomato curry.
- Lamb... Madras (Hot) ~ Vindaloo (Very hot) ~ Phaal (Extremely hot)** (GF) 16.50  
Lamb cubes cooked with onions and garlic in a traditional tomato based fiery curry sauce. As hot as you like.
- Keema Matar** (GF) 14.50  
Minced lamb infused with traditional Indian spices and sizzled with fresh garden peas, garlic, ginger, chopped green chilies & onions
- Lamb Korma (sweet and mild)** (GF) 16.50  
Tender diced lamb cooked with onions and garlic in a sweet, mild velvety cream of cardamom and almond curry (contains nuts)
- Karahi Gosht** (GF) 16.50  
Succulent lamb diced and sizzled in a wrought iron wok with onions, garlic, ginger, chopped green chilies in a spiced semi dry tomato masala curry .
- Lamb Jalfrezi** (GF) 16.50  
Diced lamb sizzled and tossed in with chunky onions, capsicums, garlic, ginger, green chilies, in a spiced, sour tomato curry.

## *The Chef's Recommendation*

- Hydrabadi Lamb Shank** (GF) 17.95  
Braised lamb shank marinated with garlic, ginger, bay leaves cinnamon and authentic Indian spices with a rich medium spiced curry sauce accompanied with tossed cherry tomatoes and seasoned asparagus spears.
- Masaladhari Chops** (GF) 18.50  
Prime succulent seasoned tandoori lamb chops cooked with onions, garlic, green chilies, coriander and turmeric in a spiced tomato based curry sauce.
- Banjara Gosht** (GF) 16.95  
Boneless lamb's leg, slowly cooked to perfection in a spiced brown onion masala curry with garlic, ginger, chopped green and red chilies and crushed coriander seeds.

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# Fish & Seafood

- Karahi Cod** (NGF) 17.95  
Cod diced fillets sizzled on a wrought iron griddle with onions, garlic, ginger, chopped green chilies in a spiced tomato curry.
- King Prawn..Madras (Hot) ~ Vindaloo (Very hot) ~ Phaal (Extremely hot)** (GF) 19.50  
King Prawns cooked with onions and garlic in a traditional tomato based fiery curry sauce.  
As hot as you like.
- King Prawn Jalfrezi** (GF) 19.50  
King Prawns sizzled and tossed in with chunky onions, capsicums, garlic, ginger, green chilies, in a spiced, soury, tangy tomato curry.
- Karahi King Prawn** (GF) 19.50  
King Prawns sizzled in a wrought iron wok with onions, garlic and ginger in a spiced tomato curry sauce.

## *The Chef's Recommendation*

- Salmon Mahi Raas** (GF) 18.95  
Salmon fillets seasoned and cooked in an onion curry, flavored with Kashmiri chili.
- King prawn Tawa Masala** (GF) 19.50  
King Prawns seared on an iron griddle then blast cooked with onions, garlic, ginger, green chilies and crushed coriander seeds and simmered in spiced tomato curry.
- Malabari King Prawn Curry** (GF) 19.50  
King Prawns simmered in coconut cream and delicately flavored with hint of chili, cinnamon, ginger, garlic & coriander.

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# Vegetarian

<b>Paneer Tawa Masala</b> (GF)	10.50
Chunky cottage cheese diced and tossed with capsicum, onions, coriander, garlic & tomatoes, sizzled & cooked in an iron wok.	
<b>Paneer Makhani</b> (GF)	10.50
Chunky cottage cheese cubes cooked with onions, garlic, ginger and fenugreek in a rich velvet medium spiced creamy tomato curry.	
<b>Saag Paneer</b> (GF)	9.95
Diced cottage cheese cooked in seasoned spinach	
<b>Subzi Karahi</b> (GF/VGN)	9.95
Assorted vegetables & tossed in an iron wok, with onions, garlic, ginger, coriander, chopped green chilies & tomatoes.	
<b>Punjabi Bhindi</b> (GF/VGN)	9.95
Okra, lightly pan fried in garlic, ginger, onions, tomatoes & spices, <i>The Punjabi way.</i>	
<b>Mushroom Bhajia Tawa Masala</b> (GF/VGN)	9.95
Mushrooms tossed with onions, coriander, green chilies, garlic & tomatoes, sizzled & cooked in an iron wok.	
<b>Karahi Channa</b> (GF/VGN)	9.95
Chickpeas sizzled & tossed in an iron wok, with onions, garlic, ginger, coriander, chopped green chilies & tomatoes.	
<b>Aloo.... Baingan (aubergine) ~ Gobi (cauliflower) ~ Saag (spinach)</b> (GF/VGN)	9.95
Seasoned curried potatoes cooked with vegetables of your choice. (Choose one)	
<b>Dhal Makhani</b> ( <i>The Chef's recommendation</i> )***** (GF)	9.95
Specially prepared black lentils simmered in cream over charcoal overnight, Infused with garlic, onions and ginger. Smokey, rich and truly delightful.	
<b>Tarka Dhal</b> (GF/VGN)	8.95
Lentils simmered and tempered with curry leaves, garlic, onions and mustard seeds.	
<b>Bombay Aloo</b> (GF/VGN)	8.95
Seasoned potatoes, cooked with garlic, ginger and spices in a traditional Indian tomato and onion based curry	
<b>Saag Bhaji</b> (GF/VGN)	8.95
Spinach cooked the traditional way with garlic & ginger.	

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# 4 COURSE SET MENUS

A hearty combination of our most popular dishes

NON VEG SET                      £40 Per Person  
(GF option available)

## ENTREE

Popodum & assorted chutney tray

## STARTER

The Tandoori Tikka Trio

Chicken tikka, Hariyali tikka & Cod tikka

Accompanied with a spiced salad and coriander chutney

## MAIN (Non Veg Thali)

*An assortment of our most popular curry dishes.*

Chicken Haandi Lazeez, Karahi Gosht, Saag Aloo and Tarka Dhal

Accompanied with Pilau Rice, Naan Bread, Raitha and chef's choice salad

## DESSERT

Any dessert from the menu

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VEGETARIAN SET                      £35 Per Person  
(GF option available)

## ENTREE

Popodum & assorted chutney tray

## STARTER

Doh Shakahari Tikka

Paneer Tikka, Himalayan Aloo Tikki & Channa Chaat Salsa

Accompanied with a spiced salad and coriander chutney

## MAIN (Vegetarian Thali)

*An assortment of our most popular curry dishes.*

Paneer Makhani, Aloo Baingan, Punjabi Bhindi and Dhal Makhani

Accompanied with Pilau Rice, Naan Bread, Raitha and chef's choice salad

## DESSERT

Any dessert from the menu

SET MENUS ARE PER PERSON ONLY

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# The Mala Thali

## The Traditional Indian Tapas

An assortment of our most popular curry dishes

<b>NON VEG THALI</b> (GF option available)	26.00 pp
Chicken Haandi Lazeez, Karahi Gosht, Saag Aloo and Tarka Dhal Accompanied with Pilau Rice, Naan Bread, Raitha and chef's choice salad	
<b>VEGETARIAN THALI</b> (GF & Vegan option available)	23.00 pp
Paneer Makhani, Aloo Baingan, Punjabi Bhindi and Dhal Makhani Accompanied with Pilau Rice, Naan Bread, Raitha and chef's choice salad	
<b>SEAFOOD THALI</b> (NGF)	28.00 pp
Karahi Cod, King Prawn Malabari, Saag Aloo and Tarka Dhal Accompanied with Pilau Rice, Naan Bread, Raitha and chef's choice salad	

THALIES ARE PER PERSON ONLY

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## Biryani

*Basmati Rice infused with a rich aromatic selection of fine Indian herbs and spices including saffron, turmeric, cumin, garlic, ginger, coriander, cinnamon and bay leaves, pressure cooked very slowly on a low heat in an air tight sealed ceramic pot.*

*Topped with a garnish of dry fruits, toasted cashews and boiled egg slices.*

<b>Gosht Biryani</b> (GF)	18.95
Succulent soft diced lambs leg	
<b>Hydrabadi Murg Biryani</b> (GF)	16.95
Aromatic diced chicken breast	
<b>Jingha Biryani</b> (GF)	21.95
King Prawns	
<b>Subzi Haandi Biryani</b> (GF)	15.95
Hearty assorted vegetables	

All Biryanis are accompanied with mix vegetable curry and raitha yoghurt

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# Accompaniments

## Rice

<b>Steamed Rice</b> (GF/VGN)	3.75
Fluffy steamed basmati rice.	
<b>Pilau Rice</b> (GF)	3.95
Basmati rice laced with saffron and aromatic herbs.	
<b>Peas Pilau Rice</b> (GF)	4.10
Basmati pilau rice with fresh garden peas	
<b>Gucchi Pilau</b> (GF)	5.10
Basmati rice cooked with mushrooms	
<b>Keema Rice</b> (GF)	7.95
Basmati rice with seasoned mince lamb cooked to an aromatic finish.	

## Indian Breads

<b>Naan</b> (NGF)	3.75
Wheat flour bread baked in a clay oven.	
<b>Cheese Naan (Garlic butter can be added)</b> (NGF)	4.50
Naan bread oven baked with cheese and coriander	
<b>Garlic Naan</b> (NGF)	3.95
Naan bread with garlic butter	
<b>Keema Naan</b> (NGF)	5.50
Naan bread stuffed with seasoned lamb mince.	
<b>Onion Kulcha</b> (NGF)	4.95
Naan bread stuffed with onions, coriander and shredded green chilies.	
<b>Tandoori Roti</b> (NGF/VGN)	3.00
Whole wheat flour bread baked in clay oven.	
<b>Missi Roti</b> (GF/VGN)	3.50
Bread made of gram flour with onion and spices.	
<b>Peshawari Naan</b> (NGF)	4.95
Naan with a sweet stuffing of crushed almonds & pistachio. (contains nuts)	
<b>Lachedar Parantha</b> (NGF/VGN)	3.50
Whole wheat flakey Indian bread lightly drizzled with butter then baked in a clay oven.	
<b>Poori</b> (NGF/VGN)	3.25
A soft flakey deep fried Indian tortilla	

**ALL OUR BREADS ARE FRESHLY BAKED TO ORDER IN THE CLAY OVEN**  
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# Accompaniments

<b>Poppadum</b> (GF) Plain or spicy. (First round accompanied with pickle tray)	1.00 each
<b>Additional Pickle Tray</b> (GF) Additional pickle tray consisting of mango pickle, spicy lime pickle and yougart mint sauce.	2.50
<b>Garden Fresh Salad</b> (GF/VGN) Fresh seasonal salad accompanied with a tangy homemade vinaigrette.	3.50
<b>Punjabi Salad</b> (GF/VGN) Fresh salad of sliced tomatoes, cucumber, onions and whole green chillies with a sprincke of chaat masala	4.00
<b>Kachumber Salad</b> (GF/VGN) Finely chopped onion, tomatoes and cucumber with lemon. (Finely chopped fresh green chillies can be added if requested)	3.00
<b>Chips</b> (GF) Crisp salted potatoe chips.	3.95
<b>Chilie Chips</b> (GF) Crisp potatoe chips tossed in red chilie powder	3.95
<b>Sirf Piyaz</b> (GF/VGN) Onion rings, with squeezed lemon and a sprinkle of chaat masala.	2.95
<b>Fried green chillies</b> (GF) Deep fried green chillies. The traditional way for that extra kick	2.95
<b>Raita</b> (GF) Home-made yoghurt with grated cucumber & cumin.	3.00
<b>Dhai</b> (GF) Plain home-made yoghurt	2.95

20% VAT is included.

12.5% service charge is added to you final bill at your discretion.

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