

Starters

Mulligatawny Soup (GF)	6.95
A medium spiced cream of lentil soup with a hint of coconut.	
Tandoori Chicken Salad (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.	
Murgh Pakora (GF)	6.95
Juliennes of chicken breast in a spiced crispy batter, Accompanied with a spiced salad and a coriander, mint chutney	
Prawn Poori (NGF)	9.50
Prawns cooked in a tangy tomato based spiced curry, on a fried, flakey Indian tortilla.	
Amritsari Cod Fish Pakora (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.	
King Prawn Butterfly (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.	
Himalayan Aloo Tikki Chaat v (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	
Samosa (Choice of Veg or Lamb Keema mince.) (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">• Seasoned Potatoes and Vegetables v• Seasoned Keema Lamb mince	
Onion Bhaji (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
Murgh Tikka (GF) Cubed succulent chicken breast marinated over night in yogurt Infused with traditional tandoori spices.		8.95	17.50
Tandoori Murgh (GF) Chicken leg, thigh and breast on the bone marinated overnight in yogurt infused with traditional tandoori spices.		9.50	18.50
Hariyali Chicken Tikka. Succulent supreme of chicken breast marinated in coriander, mint, green chilies, garlic and ginger		9.50	18.50
Seekh Kebab (GF) Seasoned minced lamb kebabs with chopped onions, green chilies, ginger, and roasted ground coriander.		9.50	18.50
Lamb Chops Adraki (GF) Prime succulent lamb chops marinated overnight in tandoori spices with a ginger, garlic rub.		10.95	21.00
Lahsooni Cod Fish Tikka (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
Ajwani Salmon Tikka (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
Shahi Jhinga, King Prawns (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
Tandoori Paneer Tikka 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)

(GF =Gluten free NGF = Contains Gluten)

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.	

(Some dishes may contain nuts or traces of nuts)
(GF =Gluten free NGF = Contains Gluten)

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.

(Some dishes may contain nuts or traces of nuts)

(GF =Gluten free NGF = Contains Gluten, VGN= Vegan option available)

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.

(Some dishes may contain nuts or traces of nuts)
(GF =Gluten free NGF = Contains Gluten, VGN= Vegan option available)

Vegetarian

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

(Some dishes may contain nuts or traces of nuts)
(GF =Gluten free, NGF = Contains Gluten, VGN= Vegan option available)

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

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

(Some dishes may contain nuts or traces of nuts)
(GF =Gluten free, NGF = Contains Gluten, VGN= Vegan option available)

The Mala Thali

The Traditional Indian Tapas

An assortment of our most popular curry dishes

NON VEG THALI (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	
VEGETARIAN THALI (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	
SEAFOOD THALI (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

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.

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

All Biryanis are accompanied with mix vegetable curry and raitha yoghurt

(Some dishes may contain nuts or traces of nuts)

(GF =Gluten free, NGF = Contains Gluten, VGN= Vegan option available)

Accompaniments

Rice

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

Indian Breads

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

ALL OUR BREADS ARE FRESHLY BAKED TO ORDER IN THE CLAY OVEN
(GF =Gluten free, NGF = Contains Gluten, VGN= Vegan option available)

Accompaniments

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

20% VAT is included.

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

(Some dishes may contain nuts or traces of nuts)

(GF =Gluten free, NGF = Contains Gluten, VGN= Vegan option available)

