



ALLERGENS CONTENTS

C-Celery, Cr-Crustaceans, D- Dairy, E-Eggs, F-Fish, G- Gluten, L-Lupin, Mo-Molluscs, Mu-Mustard, N-Nuts, P- Peanuts, Se-Sesame seeds, So-Soya, Su-Sulphur Dioxide, V-Vegetarian, B-Base cooking in pure Ghee.

Chef will be pleased to cook some of the dishes according to your taste on request.

Choice of Vegan dishes available on request.



SOUP

TOMATO SHORBA WITH FRITTERS.....(V) (G) (D) 3.50 Tomato soup flavoured with cumin, curry leaves, garlic, mustard seeds, and crispy potato fritters garnished with light coconut foam. **STARTERS** MURG BANU KEBAB.....(D)(E)(N) 4.95 ALOO CHEESE TIKKI......(V) (D) (E) 3.95 Large breast pieces of chicken marinated Pan fried potato Pattie stuffed with Brie cheese and fresh coriander in cashew nut paste, cardamom and fresh served with tamarind sauce. green chillies, coated with egg yolk, fresh PUNJABI SAMOSA.....(V) (G) (D) 3.95 coriander cooked in a mild tandoor served Traditional deep fried triangle pastry with mint yoghurt chutney. stuffed with potato, served with MURG MALAI KEBAB.....(D)(N) 4.50 mint and tamarind sauce. Cubes of chicken breast marinated BASIL PANEER TIKKA.....(V)(D) 4.50 with cashew nuts and cardamom. Cottage cheese chunks, marinated A very mild kebab served with mint yoghurt. with basil and Indian spices cooked in tandoor and accompanied with SHEEKH KEBAB.....(D) 4.50 mint sauce. A traditional and very popular Indian starter made of lamb mince marinated ONION BHAJI.....(V) (E) 3.95 A famous Indian snack, crispy fried with exotic masala, onion, garlic, ginger, with onion bell peppers garlic coriander fresh coriander skewered and cooked in and red lentils served with tamarind clay oven. sauce. TANDOORI ROASTED CHICKEN TIKKA.....(D) 4.25 LAMB CHOPS.....(D) 5.95 The king of kebabs. A traditional recipe Charred in its natural flavours delicately of marinated chicken breast cubes in spiced and drizzled wiht mint yoghurt. tandoori spices served with mint and yoghurt chutney. TANDOORI NIGELLA HARYALI CHICKEN TIKKA.....(D) 4.25 KING PRWNS.....(Cr) (D) 7.95 Succulent pieces of chicken breast Fresh water king prawn flavoured with marinated in mint, coriander Nigella seeds, ginger, garlic, and and hung yoghurt served with exotic Indian spices served with pepper sauce.

yoghurt mint sauce.









MAINS FROM TANDOOR (CLAY OVEN)

BASIL PANEER TIKKA(V) (D) 8.50
Homemade cottage cheese
marinated with basil and tandoori
spices cooked in clay oven
accompanied with mint sauce.
TANDOORI CHICKEN(D) HALF 6.95 / FULL 10.95
Chicken on the bone marinated
with hung yoghurt and homemade
spices,cooked in clay oven.
TANDOORI ROASTED LAMB CHOPS(D) 11.50
Charred in its natural flavours
delicately spiced and drizzled
with mint yoghurt.
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SALONI SALMON TIKKA(F)(D)(MU) 11.50
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SALONI SALMON TIKKA(F)(D)(MU) 11.50
SALONI SALMON TIKKA(F)(D)(MU) 11.50 Tandoori Scottish salmon infused fenugreek,
SALONI SALMON TIKKA(F)(D)(MU) 11.50 Tandoori Scottish salmon infused fenugreek, caraway seeds and dill served
SALONI SALMON TIKKA



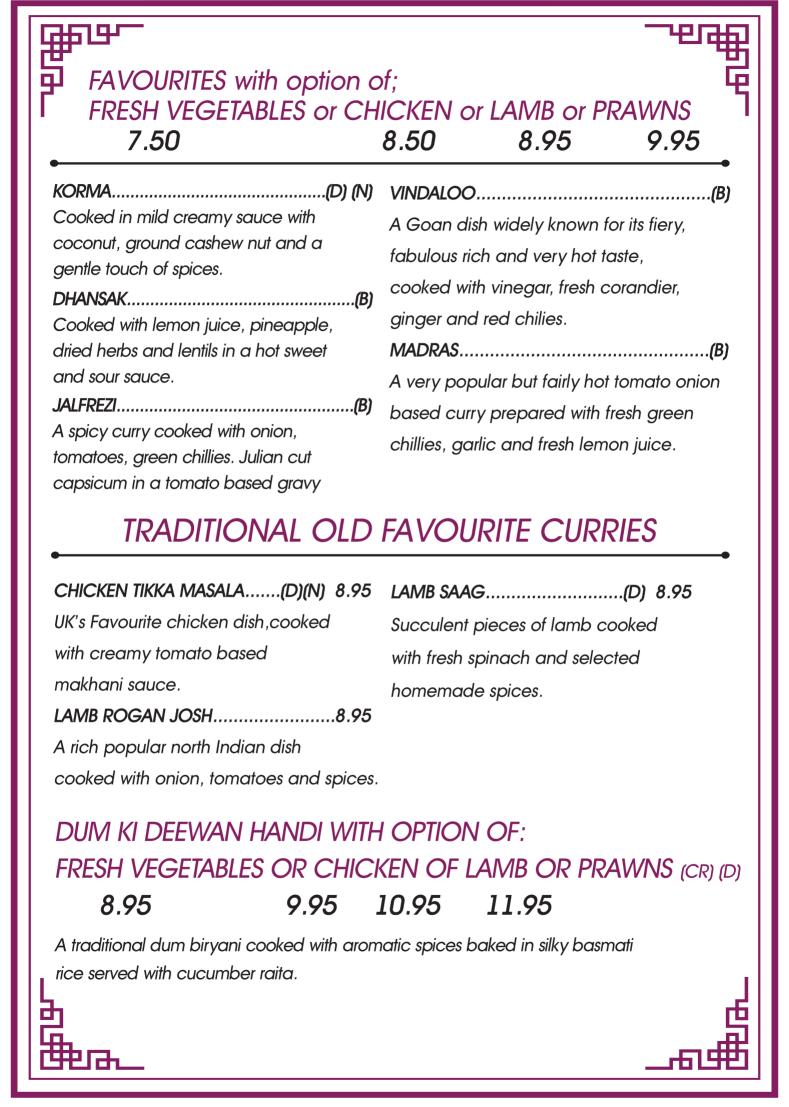
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VELVETY KASHMIRI KOFTA	(V)(D)(N) 9.95
A creamy delicious and irresistible kofta curry made with homemad	le cottage
cheese, dumplings, cashew nut, raisins in aromatic rich velvety saud	ce.
DAKSHIN DUCK	(D) 11.95
A south Indian speciality, Roasted duck breast simmered in carame	lized
onions, tomato and red peppers in fresh coconut milk smooth sauc	e.
MURG SHAHI PUKHTAN	(D)(N) 12.95
Fillet of chicken breast stuffed with home/made cottage cheese and	d fresh
spinach cooked with desi ghee, cashew nuts, brown onion, fresh ch	nerry
tomatoes and selected homemade spices. A rich Shahi sauce.	
MURG MUMTAZ MAHAL	(D) 11.95
Free range chicken breast fillet cooked with fresh tomatoes, bell pe	ppers
and exotic Indian spices, finished with cream served with saffron rice	9.
MURG MUSSALAM	(D)(E) 10.95
A Mughlai dish originating from the Indian subcontinent, consist of c	chicken
tikka, lamb keema boiled egg. Cooked with fresh tomatoes, ginger	· ,
garlic and seasoned with exotic Indian spices.	
MASALA ROAST LAMB SHANK	12.95
Pot roasted, to melt in mouth lamb shank braised with brown onion,	fresh tomatoes,
yoghurt and ground spices. Served with saffron rice and mini naan	bread.
SMOKED LAAL MAAS	(D) 11.50
A Rajasthani delicacy of French trimmed lamb chops cooked in a	smoked
spicy tomato curry, Served with spiced rustic mashed potatoes.	
KING PRAWN KASURI METHI(CF	R) (N) (d) 11.95
Fresh water, nigella flavoured tandoori king prawns simmered in a s	atin
smooth tomato gravy with a redolent of kasuri methi.	
FISH MOILEE	.(CR) (F) 11.95
This dish originates from southern coastal part of India, Kerala.	
A simple, delicate preparation of fresh Seabass stewed to perfection	n in a
lightly spiced coconut milk gravy with immaculate flavours.	











SIDE VEGETABLE DISHES

TARKA DAL(V)(B) 3.95
Trio of lentils finished with brown garlic,
cumin, chilli and fresh coriander.
DAL MAKHANI(V)(B)(D) 4.50
A speciality of North West frontier.
Over night slow cooked black lentils,
kidney beans with exotic spices in
a creamy gravy.
PANCHMEL GARDEN
VEGETABLES(V)(B) 3.95
Beans, carrot, baby corn, cauliflower,
baby potatoes cooked in onion tomato
gravy and tossed in pounded spices.
BOMBAY ALOO(V)(B) 3.95
Baby potatoes tossed with tantalizing
spices in a tomato onion dry gravy.

PUNJABI BHINDI MASALA......(V) (B) 4.50

A flavour packed fresh okra dish were the spices bring out the sweetness of okra, while the dry mango powder lends a slightly tangy touch.

SAAG ALOO OR PANEER...(V) (B) (D) 3.95/4.25 Baby potatoes or cottage cheese cubes

cooked with spinach and seasoned with selected homemade spices.

CHOLE MASALA.....(V) (B) 3.95

A spicy and tangy preparation of chickpeas cooked with tomato, onion, fresh coriander, lemon juice and garam masala.

FRESH GREEN SALAD.....(M) 1.95

Freshly sliced tomatoes, onion, cucumber lemon and green chillies.

RICE AND SUNDRIES

STEAMED BASMATI RICE(V) 2.50	TANDOORI PARATHA(V)(D)(G) 2.5	50
PULAO RICE(V)(D) 2.95	5 PLAIN NAAN(V)(D)(G) 1.	.95
MUSHROOM RICE(D) 2.95	5 ROGANI NAAN(V)(D)(G)(SE) 2.	50
KEEMA RICE(D) 3.25	PESHAWARI NAAN(V)(D)(N)(G) 2.9	95
SPECIAL RICE(D)(E) 3.50	KEEMA NAAN(D)(G) 2.5	50
TANDOORI ROTI(V)(G) 1.95		
GARLIC AND CORRIANDER NAAN	(V)(D)(G) 2.50	









RAITA

BOONDI RAITA(V) (D)) .	2.25
Sweetened fresh yoghurt with gramflour pearls.		
CUCUMBER RAITA(V) (D)	2.25
Fresh yoghurt topped with cucumber, fresh coriander and cumin.		
PLAIN FRESH YOGHURT MID)	1 95

DESSERTS

ASORTED ICECREAM	(choose 2 scoops)(d) 3.95			
Vanilla/Chocolate/Pistachio Kulfi.				
KHEER	(D) (Nuts optional) 3.95			
A Delicious homemade rice pudding				
GAJAR KA HALWA WITH ICECREAM	(D) (Nuts optional) 4.25			
One of the most popular Indian dessert, made from				
grated carrots, milk and sugar stirred and cooked together.				
WHITE CHOCOLATE PARFAIT	(D) 4.25			







SET MENU 1 (chef recommendation, 4 courses) Minimum for 2 persons - £19:95 per person



Poppadoms basket with homemade chutney tray

STARTER

Haryali chicken tikka

Tandoori roasted lamb chops

MAIN COURSE

Butter chicken masala

Lamb Rogan josh

Chole masala (side)

Pulao rice

Butter Naan

DESSERT

Kheer (Homemade Rice Pudding)

SET MENU 2 (chef recommendation, 5 courses) Minimum for 2 persons - £24.95 per person

Poppadoms basket with homemade chutney tray

SOUP

Tomato shorba

STARTER

Selection of mix platter

Tandoori chicken tikka

Tandoori roast lamb chops

Nigella king prawn tikka.

MAIN COURSE

Dakshin Duck

Lamb Saag

Bombay Aloo (side)

Pulao rice

Garlic and Coriander Naan

DESSERT

Gajar ka Halwa with Ice cream.

