


Starters

Throughout the menu:

 Fairly Hot

 Hot

 Very Hot

 Suitable for Vegetarians

NEW Lamb Chop.....£3.95

Marinated in the chef's own blend of spices & lamb grilled in tandoor oven and garnished with salad

NEW Salmon Tikka.....£4.75

Salmon marinated in chef's own blend of herbs and spices cooked in the tandoor oven, garnished with seasonal salad

Curry Lounge Combo (great to share).....£7.95

Chicken tikka, lamb tikka, onion bhaji, samosa and served with salad

Juri Wrap Chicken or lamb£3.95

Shreds of chicken or lamb stir-fried in chef's own blend of spices wrapped in freshly home baked roti (bread) with salad

Desi Fish Fry.....£4.50

Bangladeshi fish marinated in a mixture of spices then fried with onions & a hint of garlic and tamarind

Tikka Chicken or lamb£3.75

Marinated in chef's own blend of spices & herbs barbecued in tandoor oven, garnished with salad

Mixed Tikka Special£4.95

Chicken tikka, lamb tikka, sheek kebab, served with mixed salad

Reshmi Kebab.....£3.75

Lightly spiced mince lamb, flat burger shaped shallow fried and covered with omelette

Sheek Kebab£3.75

Minced lamb mixed with spices, sausage shaped barbecued in tandoor oven

Malai Chicken£3.95

Chicken strips marinated in yoghurt, cashew nuts, cream, elachi powder, ginger and sugar cooked in tandoor oven

King Prawn Butterfly.....£4.50

Spicy king prawn butterfly shaped with breadcrumbs and deep fried

Tandoori King Prawn£4.75

Marinated in chef's own mixture of spices and barbecued in tandoor oven

Chat Chicken or lamb.....£3.95

Cooked with onions, garlic, ginger in a slightly tangy flavoured sauce

Chicken Pakora£3.75

Chicken pieces cooked in spicy batter, deep fried

Prawn Puri£3.75

Medium spiced & herbed prawns cooked with onion, ginger & garlic, served on puri

Nargis Kebab£3.95

Boiled egg covered with spiced minced lamb

Special King Prawn£5.50

King prawns cooked in tamarind sauce with herbs, sweet & sour to taste

King Prawn Puri£4.50

Medium spiced and herbed king prawns cooked with onions, ginger and garlic, served on puri

Meat Samosa.....£3.75

Triangular puff pastry stuffed with spicy mince meat

Vegetable Samosa (V).....£3.75

Triangular puff pastry stuffed with mixed vegetables

Garlic Mushrooms (V).....£3.75

Fried button mushrooms with garlic & herbs

Brinjal Bora (V).....£3.75

Fresh slices of aubergine battered with spices, deep fried, garnished with salad

Tikka Panir (V).....£3.95

Home made cheese marinated in chef's own blend of spices, grilled in tandoor oven

Onion Bhaji (V).....£3.25

Onions battered with gram flour, lentils & eggs, shaped into round balls, lightly spiced & deep-fried

Aloo Chat (V).....£3.50

Potatoes cooked with onions, garlic & ginger, slightly tangy flavour served with puri

House Specialities



NEW Achari Chana Chicken or lamb£7.95

Tantalizing North Indian dish full of authentic Achani (pickled) spices cooked with chick peas in a fairly hot sauce

NEW Bombay Naga Chicken or lamb£7.95

Succulent chicken or lamb pieces cooked with potatoes, naga chilli, crushed garlic, cumin seeds and ground mild spices with hot and spicy flavours

NEW Lamb Shank Kalia£10.95

Tender baby lamb cooked in a medium spiced sauce with cinnamon, candamon, onions, cumin, tomato & chef's special ground masala mix

NEW Salmon Sabzi Bhuna£10.95

Fillet of salmon grilled in tandoor oven and cooked in a medium sauce with garlic, ginger, onions & mixed vegetables

NEW Tandoori King Prawn Malabar£11.95

King Prawns grilled in the tandoor oven then slow cooked in creamy mild coconut curry sauce with mustard seeds and curry leaves. Truly magnificent flavour

NEW Special Lamb chop Roshuni Bhuna£9.95

Marinated Lamb Chops roasted in the tandoor oven, cooked with onions, tomatoes, coriander and plenty of garlic

NEW Pudhina Chicken£7.95

Tender pieces of chicken marinated in spices cooked with mint & honey in creamy sauce

Ghost Kata Masala£7.95

Delicately spiced lamb with onion, ginger, green peppers and fresh chillies

Sizzler Tikka Karahi Chicken or lamb£8.25

Marinated and grilled on skewers and cooked in iron stove with tomatoes, onions and green peppers

Goan Chicken or lamb£7.95

A hot and spicy dish with marinated chicken or lamb cooked in onions, garlic, ginger, chilli, cream coconut & lemon juice

Punjabi Piazi Chicken or lamb£7.95

Marinated in punjabi masala, garnished with finely chopped deep fried crisp onions and coriander

Razala Chicken or lamb£7.95

Tandoori chicken or lamb tikka cooked with minced meat in a medium spicy sauce

Tikka Panir Chicken or lamb£7.95

Marinated chicken or lamb cooked in medium spiced sauce with cheese

North Indian Chicken£7.95

Marinated chicken cooked with garlic, green chillies, tomatoes and onions

Chicken Delight£7.95

Tender pieces of chicken marinated in mild spices with sliced mango and garnished with ground almond and pure ghee

Jhalfrazi Chicken or lamb£7.95

Marinated chicken or lamb tossed with ginger, green chillies, tomatoes & fresh herbs cooked in a hot spicy sauce

Nihari Chicken or lamb£7.95

Lamb or chicken marinated in special sauce then cooked with onions, black pepper, fresh tomato, yoghurt, fresh coriander leaf

Tikka Laziz Chicken or lamb£8.25

Chicken or lamb marinated in chef's own mixture grilled in clay oven then cooked again in mild sauce with roasted nuts, honey, sultanas and coconut milk

Nawabi King Prawn£11.95

Large whole king prawns cooked in chef's own mixtures of spices with coconut cream in a medium mild sauce

Kacchi Biryani Chicken or lamb£10.95

Chicken or lamb cooked in our very own sauce made with onions, ginger, coconut cream, nuts & sultanas then cooked with basmati rice

Pasanda Chicken or lamb£8.25

Tender pieces of chicken or lamb marinated in spices cooked with cream and various herbs and flakes of almonds & sultanas

Butter Chicken or lamb£7.95

Barbecued chicken or lamb in a delicate butter sauce with cream

Tikka Masala Chicken or lamb£7.95

Diced chicken or lamb cooked in a sauce made with a delicate blend of aromatic spices and herbs, ghee, cream and almonds

Methi Chicken or lamb£7.95

Succulent chunks of chicken or lamb prepared in rajashtani style with fresh fenugreek, tomato in medium spicy sauce

Imli Chicken£7.95

Tender pieces of chicken cooked in a specially blended tamarind sauce, sweet and sour to taste

Sorisha Chicken or lamb.....	£7.95
Chicken or lamb marinated in chef's own mixture, barbecued in clay oven, then cooked again with sauce and mustard in a medium sauce	
Garlic Tikka Bhuna Chicken or lamb.....	£7.95
Marinated chicken or lamb roasted in tandoor oven, cooked with onions, tomatoes, coriander and plenty of garlic	
Shahi Makhani Chicken or lamb	£8.25
Butter tossed marinated chicken or lamb, simmered in a smooth makhani sauce finished with cream, butter & cheese	
Tandoori Mix Bhuna	£10.95
Chicken tikka, lamb tikka, sheek kebab, tandoori chicken, roasted in tandoor oven, cooked with onions, tomatoes, coriander, garlic and ginger	
Red Chilli Chicken or lamb.....	£7.95
Cooked in ginger, garlic & jeera with hot dried red chillies in a hot and spicy sauce	



Special Mughlaye Biryani

Cooked with special sauce made with baby onions, ginger, coconut milk, nuts and raisins, served with vegetable curry

King Prawn Mughlaye Biryani	£10.50
Mughlaye Biryani Chicken or lamb	£8.25
Tikka Mughlaye Biryani Chicken or lamb	£8.75
Vegetable Mughlaye Biryani (V).....	£6.75

Biryani Dishes

A mixture of basmati rice in a choice of meats, poultry or vegetables, prawns and exotic spices cooked to perfection, served with vegetable curry

Vegetable or Mushroom Biryani (V).....	£6.50
Chicken or Lamb Biryani.....	£7.50
Prawn Biryani	£7.50
Chicken Tikka or Lamb Tikka Biryani.....	£7.95
King Prawn Biryani.....	£10.95
Mixed Special Biryani	£9.95
Mixture of chicken, lamb and prawns	

Tandoori Dishes

NEW Chicken Tikka Special	£7.95
Chopped mushrooms, onions and garlic with mixed special dried herbs	
Tikka Chicken or lamb	£6.95
Marinated chicken or lamb pieces grilled in the tandoor oven and served with fresh salad	
Shashlik Chicken or lamb.....	£7.95
Marinated chicken or lamb grilled in a tandoor oven with tomatoes, onions and green peppers served with fresh salad	
Sizzler Special.....	£10.50
Chicken tikka, lamb tikka, tandoori chicken, sheek kebab, served with salad	
Tandoori Chicken	£6.50
Half spring chicken on the bone	
Tandoori King Prawn	£10.75
Marinated king prawns grilled in a clay oven and served with fresh salad	
King Prawn Shashlik	£10.95
Marinated and barbecued with fresh tomatoes, green peppers and onions on skewers	
Salmon Tandoori	£10.50
Salmon marinated in chef's own mixture, cooked in clay oven, garnished with salad and mint sauce	
Salmon Shashlik	£10.50
Marinated salmon grilled in a tandoor oven with tomatoes, onions and green peppers, served with fresh salad	

Balti Dishes ●●●

Balti dishes are cooked in a cast iron pan from Kashmir. Balti dishes are cooked with freshly blended spices, fresh tomatoes, green peppers, onions and flavoured with herbs, the strength of these dishes can be tailored to suit your individual taste.

NEW Tikka Balti Panir with cheese	£8.50
Balti Chicken or Lamb.....	£6.95
Balti Mixed Vegetables (V).....	£6.50
Balti Prawns	£7.95
Balti Chicken/Lamb Tikka.....	£7.95
Balti Chicken Tikka Masala.....	£7.95
Balti Mixed Special	£9.95
Balti King Prawns.....	£10.95

Traditional Dishes

These traditional dishes are cooked with plain chicken or lamb or if you prefer we can prepare your dish with marinated chicken or lamb (tikka) for an additional £1.50

Rogan Josh	£5.75
Cooked in a medium sauce topped with fried tomatoes	
Korma.....	£5.75
Cooked in a rich textured sauce with coconut and almond, very mild	
Dansak.....	£5.75
Cooked with lentils, hot sweet and sour taste	
Madras or Vindaloo	£5.75
Cooked in a fairly hot sauce or very hot spicy sauce	
Pathia	£5.75
Mildly spiced, cooked in a hot, sweet and sour sauce	
Sagwala	£5.75
Cooked in medium spices and herbs with spinach	
Malaya.....	£5.75
Cooked with mild spices, cream and pineapple	
Kashmir	£5.75
Cooked with mild spices, cream and lychee	
Bhuna	£5.75
Cooked with onions, fresh tomatoes, coriander and a selection of spices and herbs	
Dopiaza.....	£5.75
Cooked with chunks of onion in a medium spicy sauce	
Ceylon	£5.75
Fairly hot spicy sauce with coconut and lemon juice	

Seafood Dishes

Prawn Sagwala.....	£6.50
Delicious prawns cooked in spices and herbs with spinach	
Prawn Pathia	£6.50
Prawns cooked in sweet and sour sauce with tomatoes, onions and fresh herbs	
Prawn Madras or Vindaloo	£6.50
Prawns cooked in a hot or very hot spicy sauce	
King Prawn Madras or Vindaloo	£9.95
King prawns cooked in a hot or very hot spicy sauce	
King Prawn Bhuna	£9.95
King prawns cooked in a spicy sauce with tomatoes	

King Prawn Dansak	£9.95
King prawns cooked with lentils, flavoured with hot, sweet and sour sauce	
King Prawn Dopiaza	£9.95
King prawns cooked with onions and capsicum in a thick sauce, mild to medium hot	
King Prawn Pathia.....	£9.95
King prawns cooked in sweet, hot and sour sauce with tomatoes, onions and fresh herbs	
Tandoori King Prawn Jalfrezi.....	£10.95
King prawns tossed with ginger, green chilli, tomato and fresh herbs in a hot spicy sauce	
Tandoori King Prawn Masala	£10.95
Exquisite king prawns roasted in a traditional tandoor oven, cooked in a mild masala sauce with mixed ground nuts and cream	
Chittagong Style King Prawn.....	£10.95
Half cut shell on king prawns cooked with ginger, garlic, onions, lime juice and coriander, medium to taste, very popular dish in Bangladesh	
Tandoori King Prawn Shorisha	£10.95
Large king prawns marinated and barbecued in a clay oven, cooked with sauce and mustard in a medium to mild sauce	

Vegetarian Main Dishes



NEW Panir Sabzi	£6.95
Home made cheese marinated in chef's own mixture, cooked with an assortment of fine vegetables in a medium spicy sauce	
Tikka Panir Masala	£6.95
Home made cheese marinated in chef's own mixture, grilled in a clay oven then cooked in a creamy sauce	
Panir Mushroom Makhani	£6.95
Butter tossed mushrooms and paneer cubes simmered in smooth makhani sauce finished with cream, butter and cheese	
Panir Tikka Shashlik.....	£6.95
Cubes of cottage cheese barbecued with green peppers, onions and tomatoes, served on a sizzler	
Panir Tikka	£6.50
Home made cheese marinated in chef's own spice, grilled in a clay oven, garnished with salad and mint sauce	

Vegetable Masala	£6.50
Vegetables cooked in a sauce made with a delicate blend of aromatic spices and herbs, ghee, cream and almond	
Vegetable Sorisha	£5.85
Mixed vegetables cooked with mustard in a medium to mild sauce	
Vegetable Dansak.....	£5.85
Mixed vegetables cooked with lentils flavoured with hot, sweet and sour sauce	
Vegetable Sambar.....	£5.85
Mixed vegetables cooked with lentils and medium spices	
Navarotan Jalfrezi	£5.85
Assortment of fine vegetables in a hot spicy sauce, served in a cast iron dish	
Vegetable Adrok	£5.85
Mixed vegetables cooked in a fairly thick sauce with plenty of ginger and jeera	
Vegetable Kurma	£5.85
Vegetables cooked in a rich textured sauce with coconut and almond	

Vegetarian Side Dishes ●●●●

Sag Bhaji	£2.95
Fresh spinach with garlic and ginger	
Uri Bhaji	£2.95
Fresh green beans, exquisitely stir fried with ginger and garlic	
Brinjal Bhaji	£2.95
Fresh aubergines cooked with onions and spices	
Bindi Bhaji	£2.95
Ladies finger (okra) cooked with onions, herbs and spices	
Tarka Dal	£2.95
Assorted lentils cooked with fried garlic and ghee	
Mushroom Bhaji	£2.95
Mushrooms cooked with onions, cumin, herbs and spices	
Cauliflower Bhaji	£2.95
Fresh cauliflower cooked with onions, herbs and spices	
Chana Masala	£2.95
Chick peas cooked in a tangy sauce	
Kotchi Bhuta	£2.95
Tender baby sweetcorn braised in chef's special medium curry	
Onion Bhaji	£2.95
Onions cooked with herbs and spices	



Bombay Aloo.....	£3.15
Potatoes cooked with cumin and hot spices	
Sag Aloo	£3.15
Spinach cooked with potatoes, medium hot spice	
Aloo Gobi	£3.15
Cauliflower & potatoes cooked with tomatoes, onions, herbs and spices	
Niramish	£3.15
Assortment of vegetables cooked together in herbs and spices	
Uri and Mushroom	£3.15
Fresh beans and mushrooms cooked with medium spices	
Aloo Brinjal	£3.15
Potatoes cooked with aubergines, medium hot spice	
Sag Chana	£3.15
Spinach cooked with chick peas, medium hot spice	
Aloo Mottar	£3.15
Potatoes cooked with green peas, medium hot spice	
Tomato Curry with Cheese	£3.25
Tomato & cheese cooked in a medium spicy sauce	
Gobi Panir.....	£3.25
Cauliflower and cheese	
Mottar Panir	£3.25
Green peas cooked with home made cottage cheese	
Sag Panir	£3.25
Spinach cooked with home made cottage cheese	
Aloo Panir	£3.25
Potatoes cooked with home made cottage cheese	

Rice & Bread.....

Boiled Rice	£2.10
Pilau Rice	£2.40
Basmati rice specially cooked in ghee	
Vegetable Rice	£2.85
Egg Fried Rice	£2.85
Ginger & Onion Rice	£2.85
Keema Rice	£2.85
Coconut Rice	£2.85
Special Rice	£2.85
Cooked with eggs, onions and peas	
Lemon Rice	£2.85
Special basmati rice cooked with onions and fresh lemons	
Mushroom Rice	£2.85
Basmati rice with mushrooms	
Garlic Rice	£2.85
Basmati rice cooked with garlic	
Chicken Fried Rice	£3.25
Nan	£2.10
Leavened bread freshly baked	
Peshwari Nan	£2.85
Stuffed with mixed nuts and sultanas, sweet	
Kulcha Nan	£2.85
Stuffed with green peppers & onions	
Keema Nan	£2.85
Stuffed with minced lamb and baked	
Garlic Nan	£2.85
Leavened bread stuffed with garlic	
Chicken Tikka Nan	£2.95
Stuffed with marinated chicken	
Cheese Nan	£2.95
Leavened bread with grated cheese, baked in the oven	
Cheese & Garlic Nan	£3.25
Stuffed with cheese & garlic	
Chilli & Corriander Nan	£3.25
Stuffed with chilli & corriander	

Paratha	£2.85
Bread lightly fried in ghee	
Stuffed Paratha	£2.95
Bread stuffed with vegetables and lightly fried in ghee	
Chapati	£1.50
Soft thin bread	
Papadum spicy or plain	£0.60
Chutney and Pickle per portion	£0.60
Raitha cucumber or onion	£1.95
Chips	£2.50

European Dishes

BBQ Chicken and Chips	£6.50
Omelette (chicken, lamb or prawn) and Chips	£6.50

