

## STARTER - VEGETARIAN

<b>PANEER SHASHLIK</b>	<b>£6.00</b>
Paneer marinated in yogurt and spices, grilled with onion , peppers and tomato. ( M )	
<b>CHILLI MOGO</b>	<b>£6.00</b>
Cassava stir fried in a special sauce of chillies, garlic & soya sauce. ( S )	
<b>CHILLI PANEER WITH CASHEW NUTS</b>	<b>£7.50</b>
Pieces of paneer stir fried with garlic, pepper, chilli and soya sauce ( S, N )	
<b>ALOO TIKKI</b>	<b>£6.00</b>
Pan -fried patties of mashed potatoes filled served with yogurt, Chick pea & chutneys. ( M )	
<b>ONION BHAJI</b>	<b>£5.00</b>
Crispy fritters of onion served with tamarind chutney. ( M )	
<b>PUNJABI VEGETABLE SAMOSA</b>	<b>£5.50</b>
Vegetable samosa served with chick peas, yogurt , mint and tamarind chutney. ( G )	
<b>DAHI BHALLA PAPRI CHAAT</b>	<b>£6.00</b>
Deep fried Lentil dumpling soaked in yogurt and served with Papri and chutneys. ( MI ,G )	
<b>CHILLI MUSHROOM</b>	<b>£6.00</b>
Crispy Mushroom tossed in garlic, chilli & soya. ( S )	
<b>AJWAINI BHINDI</b>	<b>£7.00</b>
Crispy Okra fries with Caraway seeds. ( M )	

## STARTER - SEAFOOD

<b>CHILLI FISH</b>	<b>£7.00</b>
Sliced crisp Tilapia tossed with peppers and onion in special chilli sauce. ( S )	
<b>FISH AMRITSARI</b>	<b>£7.00</b>
Crispy Tilapia fritters flavoured with ajwain, fried and served with mint chutney. ( M )	
<b>SESAME BUTTER FRIED PRAWNS</b>	<b>£12.00</b>
Sesame coated marinated deep fried prawn served with sweet chilli sauce. ( M, SEED )	
<b>ZAFRANI JHINGA</b>	<b>£12.00</b>
Marinated Prawns, delicately flavoured with saffron cooked in tandoor. ( M )	

## STARTER - NON-VEGETARIAN

<b>CHICKEN TIKKA</b>	<b>£7.00</b>
Chicken pieces marinated in yogurt spiced with garlic and ground Indian herbs. ( M )	
<b>CHICKEN MALAI SEEKH</b>	<b>£7.00</b>
Skewers of minced chicken flavoured with tandoori spices. ( M )	
<b>TANDOORI CHICKEN WINGS</b>	<b>£7.00</b>
Chicken wings marinated in yogurt flavoured with Shahi Jeera and cooked in tandoor. ( M )	
<b>PUDINA SEEKH KEBAB</b>	<b>£7.00</b>
Skewers of minced lamb, flavoured with spices and fresh mint. ( M )	
<b>TANDOORI LAMB CHOPS</b>	<b>£12.00</b>
A <b>M18</b> Speciality- They lie overnight in special marinade of garlic and ginger with warm dark spices, grilled but juicy inside. ( M )	
<b>CHILLI CHICKEN</b>	<b>£7.00</b>
Chicken pieces tossed with assorted peppers, soya sauce & chilli seasoning. ( S )	
<b>CHICKEN SALT PEPPER</b>	<b>£7.00</b>
Crispy chicken season with salt black pepper and chilli, Chinese style. ( S )	

## PLATTERS

<b>NON VEG</b>	<b>£15.00</b>
Lamb Chop, Chicken Tikka, King Prawns and Lamb Seekh Kebab. ( M )	
<b>VEGETARIAN</b>	<b>£11.00</b>
Paneer Shaslik, Aloo Tikki, Onion Bhaji and Veg Samosa. ( M )	
<b>MIXED PLATTER</b>	<b>£12.00</b>
Chicken Tikka, Seekh Kebab, Veg Samosa and Onion Bhaji. ( M )	

## MAINS - VEGETARIAN

<b>KADHAI PANEER</b>	£8.00
Diced Paneer cooked in a traditional Indian wok with peppers and tomatoes. ( M )	
<b>PANEER MAKHANI</b>	£8.00
Diced Paneer cooked in a smooth, rich tomato sauce with touch of cream. ( S , N )	
<b>KATRI KAI</b>	£8.00
Baby Aubergine cooked with mustard, coconut and curry leaves in South Indian Style with a touch of lemon. ( M )	
<b>BAIGAN BHARTA</b>	£8.00
Tandoor smoked aubergine cooked with fresh garlic, onion, and green coriander. ( M )	
<b>KHUMB- MAKAI -PALAK</b>	£8.00
Mushroom , corn and spinach sautéed with garlic and spices. ( M )	
<b>MIXED VEG CURRY</b>	£7.00
Seasonal vegetables cooked in a creamy sauce finished with fresh coriander. ( M )	
<b>PESHWARI CHOLE</b>	£8.00
Chickpeas cooked in a special Peshawari masala and tomatoes & onion. ( M )	
<b>BINDI-DO-PYAZA</b>	£8.00
Okra enriched with ajwain & cooked with cubes of onion. ( M )	
<b>GOBI ALOO MATAR</b>	£7.00
Cauliflower, potatoes & peas cooked simmered in tomato onion gravy. ( M )	
<b>SAAG PANEER</b>	£8.00
Paneer cooked with spinach, finished with garlic , tomatoes & onion. ( M )	
<b>BOMBAY ALOO</b>	£7.00
Potatoes cooked in Dum style. ( M )	
<b>DAL MAKHANI</b>	£8.00
Traditional Punjabi style black lentils cooked with tomatoes in a rich creamy flavour. ( M )	
<b>TARKA DAL</b>	£7.00
Yellow & Red lentil exotically flavoured with garlic , onion & tomatoes. ( M )	

## MAINS - CHICKEN

<b>CHICKEN KORMA</b>	<b>£9.00</b>
Chicken pieces simmered in a rich delicately flavoured creamy Coconut & yogurt sauce. ( MI )	
<b>CHICKEN HARYALI</b>	<b>£9.00</b>
Chicken cooked in a fresh coriander, yogurt & chillies sauce. ( S )	
<b>METHI CHICKEN</b>	<b>£9.00</b>
A semi dry chicken dish with onions & garlic, flavoured with fenugreek. ( M )	
<b>CHICKEN MAKHANI</b>	<b>£9.00</b>
Chicken pieces in rich tomato sauce, with fenugreek and touch of butter. ( MI, N )	
<b>CHICKEN TIKKA MASALA</b>	<b>£9.00</b>
Pieces of chicken tikka cooked in a rich tomato and onion sauce with a touch of cream. ( M, N )	
<b>CHICKEN CHANGZI</b>	<b>£9.00</b>
Chicken tempered with cumin, coriander and chillies, cooked slowly in a traditional with peppers and tomatoes. ( M, N )	
<b>CHICKEN MADRAS</b>	<b>£9.00</b>
Boneless pieces of chicken preparation in South Indian style. Cooked in a hot spicy coconut masala with a flavour of mustard and curry leaves. ( S )	

## MAINS - SEAFOOD

<b>KERALA FISH CURRY</b>	<b>£9.00</b>
Tilapia cooked in South Indian style with mustard and curry leaves with a touch of lemon. ( M )	
<b>PRAWN MALAI MAKHANI</b>	<b>£10.00</b>
Succulent Prawns tossed in a creamy sauce of tomatoes, garlic and coconut. ( S, N )	
<b>KING PRAWN KARAH</b>	<b>£12.00</b>
King prawns stir fried in an karahi and finished with onion, tomatoes and peppers. ( M , N )	
<b>KING PRAWNS IN HOT GARLIC SAUCE</b>	<b>£12.00</b>
King Prawns cooked in Chinese Style. ( M )	

## MAINS - LAMB

<b>LAMB ROGAN JOSH</b>	<b>£10.00</b>
Tender lamb pieces cooked in rich flavour tomato sauce with touch of garam masala. ( M ) £10	
<b>LAMB KORMA</b>	<b>£10.00</b>
Lamb pieces simmered in a creamy, delicately flavoured yogurt and coconut sauce. ( MI )	
<b>KARAHI LAMB</b>	<b>£10.00</b>
Succulent lamb stir fried an iron karahi with a spicy masala of onion , tomato and peppers. ( M )	
<b>GOSHT PALAKWALA</b>	<b>£10.00</b>
Tender lamb cooked with spinach, toasted garlic & fenugreek. ( M )	
<b>LAMB IN HOT GARLIC</b>	<b>£10.00</b>
Chinese style lamb, shredded & tossed in a spicy garlic sauce. ( S )	
<b>LAMB MADRAS</b>	<b>£10.00</b>
South Indian style lamb dish tampered with mustard and curry leaves. ( S )	
<b>KEEMA ALOO MATAR</b>	<b>£10.00</b>
Lamb mince, potato and peas dish in tangy tomato onion sauce. ( M )	

## SIDE DISHES - RICE

<b>STEAMED BASMATI RICE</b>	<b>£3.00</b>
Finest Basmati Rice.	
<b>PULAO RICE</b>	<b>£4.00</b>
Basmati rice flavoured with saffron, cardamom cinnamon, clove & bay leaves. ( M )	
<b>JEERA RICE</b>	<b>£3.50</b>
Basmati rice flavoured with cumin seeds. ( M )	
<b>MUSHROOM RICE</b>	<b>£4.25</b>
Basmati rice tossed with dices of mushroom with a touch of garlic. ( M )	
<b>PEANUT RICE</b>	<b>£4.25</b>
South Indian style stir fried rice. ( M )	
<b>EGG FRIED RICE</b>	<b>£4.75</b>
Rice tossed with garlic, fried egg, soya sauce and finished with coriander. ( M )	
<b>BIRYANI ( LABM, CHICKEN AND VEG)</b>	<b>£10.00</b>
Basmati rice flavoured with saffron cardamom, mace & mint served with Raita. ( M )	

## SUNDRIES

MIXED SALAD	£4.00
MIXED RAITA	£3.00
SLICE ONION,CHILLIES & LEMON	£2.00
PLAIN YOGHURT	£2.00
POPPADOM & CHUTNEY	£2.00

(S) Spicy      (M) Medium      (MI) Mild      (N) Nuts

## BREAD

<b>TRADITIONAL NAAN</b>	<b>£3.00</b>
With or without butter.	
<b>LASUNI NAAN</b>	<b>£3.50</b>
Garlic flavoured Naan.	
<b>PESHAWARI NAAN</b>	<b>£3.50</b>
Sweet Naan stuffed with coconut, raisin and mango.	
<b>KEEMA NAAN</b>	<b>£4.00</b>
Naan stuffed with flavoured lamb mince. ( M )	
<b>ALOO KULCHA</b>	<b>£3.00</b>
Naan stuffed with potatoes.	
<b>CHILLI NAAN</b>	<b>£3.00</b>
Naan flavoured with green chillies.	
<b>CHEESE NAAN</b>	<b>£3.50</b>
Naan stuffed with cheese.	
<b>LACHEDAR PARATHA</b>	<b>£3.00</b>
An exotic mouth watering layered bread.	
<b>METHI PARATHA</b>	<b>£3.00</b>
Multi layered bread with fenugreek leaves.	
<b>TANDOORI ROTI</b>	<b>£2.50</b>
Whole wheat unleavened bread.	

## DESSERT

### GOLA KALA KHATTA ICE

£5.00

Fluffy ice flakes steeped in kokum fruit syrup, blueberries, chilli, lime and black salt. The first spoonful tastes bizarre and second captivating.

### RASMALAI

£5.00

Flattened balls of soft Paneer soaked in cardamom flavoured thickened milk.

### GULAB JAMUN WITH ICECREAM

£5.00

Fried golden brown spongy balls served in sugar syrup.

### VANILLA AND CHOCOLATE ICE CREAM

£5.00

Food will be served to your table as it is prepared....

- (S) Spicy
- (M) Medium
- (MI) Mild
- (N) Nuts

Other dishes are made without nuts, but may contain **traces**. So if **YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PLEASE LET US KNOW**. Ask for **VEGAN** options.