SIDE DISHES

Bombay Aloo (V) (VG) 5.50
Spiced potatoes cooked in medium dry sauce

Saag Aloo (V) (VG) 5.50
Spinach cooked with spiced potatoes seasoned with herbs and spices

Niramish (V) (VG) 5.50
Stir fried mix vegetables cooked with medium spices

Aloo Gobi (V) (VG) 5.50
Cauliflower and potatoes cooked in medium spice

Gobi Bhaji (V) (VG) 5.50
Cauliflower curry cooked in medium spice

Tarka Dall (V) (VG) 5.50
Lentils cooked with garlic

Chana Masala (V) (VG) 5.50
Chick peas cooked with herbs and spices

Saag Paneer (V) 5.95
Spinach and Indian cheese cooked in cream with spices

Saag Bhaji (V) (VG) 5.50
Spinach cooked with garlic

Bindi Bhaji (V) (VG) 5.50
Okra cooked with garlic, herbs and spices

Brinjol Bhaji (V) (VG) 5.50
Fried aubergine cooked with garlic, herbs and spices

Mushroom Bhaji (V) (VG) 5.50
Mushrooms cooked with garlic, herbs and spices





RICE

Plain Rice (V) (VG) 3.45
Steamed basmati rice

Pilau Rice (V) 3.95
Cooked with butter ghee, tumeric and spices

Keema Rice 4.95
Cooked with minced lamb in medium spices

Garlic & Onion Rice (V) (VG) 4.95
With garlic and fried onions

Vegetable Rice (V) (VG) 4.95
Cooked with mix vegetable in medium spices

Mushroom Rice (V) (VG) 4.95
Cooked with mushrooms in light spices

Coconut Rice (V) (VG) 4.95
Cooked with coconut

Special Fried Rice (V) 4.95
Egg, peas cooked in light spices

Chicken Fried Rice 4.95
Chicken and egg cooked in light spices

BREADS

Plain Naan (V) 2.95

Keema Naan 3.95
Spiced mince lamb

Peshwar Naan (V) 3.95
(Coconut)

Garlic Naan (V) 3.95
Topped with garlic and coriander

Garlic & Cheese Naan 3.95
Stuffed with garlic and cheese

Vegetable Naan (V) 3.95
Stuffed with spiced mix vegetables

Stuffed Paratha (V) 4.45
With vegetables or chicken

Roti (V) (VG) 2.95
Wholemeal flour baked in tandoori oven

Chapati (V) (VG) 2.95
Wholemeal flour baked on a skillet, futher cooked on a naked flame

Paratha (V) 2.95
Layered bread with wholemeal flour with butter, fried on a skillet

SUNDRIES

Papadums (V) (VG)	0.95
Mint Sauce (V)	0.95
Mango Chutney (V) (VG)	0.95
Mix Pickle (V)	0.95
Red Sauce (V)	0.95
Rhaita (V)	1.95

DRINKS

Coca Cola *(330ml)*	£1.90
Diet Coke *(330ml)*	£1.90
Pepsi Max *(330ml)*	£1.90
Fanta *(330ml)*	£1.90
Sprite *(330ml)*	£1.90
Tango *(330ml)*	£1.90
Rubicon *(330ml)* *(Mango/Lychee/Guava)*	£1.90
Water *(500ml)*	£1.50
Coca Cola *(1.5L)*	£3.95
Diet Coke *(1.5L)*	£3.95
Tango *(1.5L)*	£3.95

FOOD ALLERGIES AND INTOLERANCES
Before ordering please speak to our staff about your requirements

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STARTERS

Onion Bhaji (V) (GF) — 3.95
2 Balls of onion and herbs mixed in gram flour, deep fried

Samosa (Lamb or Veg (V)**)** — 3.95
Pastry filled with mince lamb or mixed vegetables, deep fried

Chicken Cheese Balls — 5.95
Chicken, potato, cheese mixed, covered in breadcrumbs, deep fried

Aloo Cheese Balls (V) — 5.95
Potato and cheese mixed, covered in breadcrumbs, deep fried

Chatpata Strips — 6.95
Chicken strips pre marinated in garlic, cornflour, deep fried, cooked in spices

Lamb Chops *(x3)* — 6.95
Marinated over night in yogurt, spices, grilled in clay oven

Chilli Paneer (V) — 5.95
Cubes of Indian cheese cooked in spices, soya sauce, onion, peppers

Paneer Tikka *(x4)* (V) — 5.95
Large cubes of Indian cheese, marinated cooked in clay oven

Chicken Tikka *(x5)* — 5.95
Cubes of chicken marinated in spices, cooked in clay oven

Lamb Tikka *(x5)* — 6.95
Cubes of lamb marinated in spices, cooked in clay oven

Sheek Kebabs *(x2)* — 5.95
Mince lamb marinated in spices, cooked in clay oven

Prawn Puree — 5.95
Shrimps cooked in a sweet and medium spiced sauce, wrapped in fried bread

King Prawn Puree — 6.95
King prawns cooked in a sweet and medium spiced sauce, wrapped in fried bread

King Prawn Butterfly — 6.45
Whole king prawn marinated in spice and deep fried with breadcrumbs





CHEF'S SPECIALS

Ruby Murray — 11.95
'The famous slang' marinated chicken tikka cooked in a silky buttery and creamy tomato sauce, laced with whole spices and herbs

Crocodile Tears — 11.95
Deep fried chicken strips coated in cornflour and garlic, cooked in medium sauce with mustard seeds

Izan Biryani — 12.95
Chicken tikka, mince lamb and chickpeas cooked in medium spice, topped with onion bhaji, served with special curry sauce with potato

Lamb Silsila — 12.95
Thinly sliced lamb, cooked in a medium dry sauce with chef's special herbs and spices

Mozzader Khana — 12.95
Sliced chicken tikka cooked with mince lamb in a medium spiced sauce with aromatic herbs and spices

King Prawn Rasa — 14.95
Whole jumbo prawns pan fried, cooked with onion and peppers in a medium spiced sauce

TRADITIONAL DISHES

Masala
Prepared with cream, coconut, medium spices and herbs

Korma
Prepared with cream, coconut, mild spices and herbs

Butter
Creamy buttery dish, cooked with herbs and spices

Pasanda
Creamy sweet dish, cooked with fenugreek, herbs and spices

Bhuna
Authentic dish consisting of slightly medium spices, cooked with tomatoes, onions and peppers

Dupiaza
Medium spiced dish, cooked with a large quantity of onions and peppers in fairly dry sauce

Karahi
Medium spiced masala with garlic, ginger, onions and pepper and tomatoes

Saag
Traditional punjab dish cooked with spinach, garlic and onions

Biryani (£1 Extra)
Light medium spices cooked with fragrant rice, served with a medium vegetable curry

Balti
Onions and peppers with herbs and spices cooked in a special balti sauce

Rogon
Freshly sliced tomatoes cooked in a medium spiced sauce with herbs and spices

Jalfrezi
A warmly spiced dish, cooked with onions, peppers, herbs and spices with fresh chillies

Dansak
Cooked with lentils with a slightly hot sweet and sour taste

Pathia
Hot, sweet and sour, with chopped onions, lemon juice, tomatoes with medium spices

Madras
Fairly Hot, cooked with onions, peppers, herbs and spices

TRADITIONAL DISHES

Vindaloo
A hot favourite, cooked with a mix of herbs and spices and potatoes

Naga
Cooked in a spicy sauce with naga chilli, Bangladeshi's hottest chilli

Chicken 9.95 • Lamb 10.95 • Chicken Tikka 10.95
Lamb Tikka 11.95 • King Prawn 12.95
Prawn 11.95 • Vegetable (V) (VG) 7.95

TANDOORI GRILL

Served with pilau rice, chips or plain naan and salad/drink

1/4 Tandoori Chicken — 9.95
Marinated in spices overnight and cooked in clay oven

1/2 Tandoori Chicken — 12.95
Marinated in spices overnight and cooked in clay oven

Whole Chicken — 23.95
Marinated in spices overnight and cooked in clay oven. Served with 2 sides & 2 drinks

Tandoori Mix Grill — 18.95
Mixture of tandoori chicken, chicken tikka, lamb chops, king prawn, paneer tikka

Lamb Chops *(x5)* — 16.95
Marinated in spices overnight and cooked in clay oven

Chicken Tikka — 12.95
Marinated in spices overnight and cooked in clay oven

Lamb Tikka — 13.95
Marinated in spices overnight and cooked in clay oven

Paneer Tikka (V) — 11.95
Indian cheese marinated in spices overnight and cooked in clay oven

Chicken Shaslik — 13.95
Cubes of chicken marinated in spices overnight and cooked in clay oven

Lamb Shaslik — 13.95
Cubes of lamb marinated in spices overnight and cooked in a clay oven

Paneer Shaslik (V) — 12.95
Indian cheese marinated in spices overnight, with cubes of onions, peppers and cooked in clay oven

King Prawn Shaslik — 15.95
Marinated jumbo prawns cooked in clay over with cubes of onion, pepper and tomato

Tandoori King Prawn — 15.95
Marinated jumbo prawns cooked in clay oven