

## APPETIZERS

DINE-IN

- |  |              |
|--|--------------|
| <b>1. MIXED PLATTER</b><br>(A mixture of lamb, chicken tikka, sheek kebab & tandoori chicken)              | <b>£7.99</b> |
| <b>2. TANDOORI CHICKEN</b><br>(Marinated In tandoori spices, and yoghurt, grilled over charcoal clay oven) | <b>£5.49</b> |
| <b>3. CHICKEN OR LAMB TIKKA</b><br>(Marinated In spices, and yoghurt, grilled over charcoal clay oven)     | <b>£5.49</b> |
| <b>4. SHEEK KEEBAB</b><br>(Minced meat roll cooked in tandoori, coated with spring onions and peppers)     | <b>£5.49</b> |
| <b>5. MEAT SAMOSA</b><br>(Lamb minced stuffed in triangle shape pastry envelope deep fried)                | <b>£4.99</b> |

## SEAFOOD APPETIZERS

- |  |              |
|--|--------------|
| <b>6. TANDOORI KING PRAWN</b><br>(Marinated in herbs and yoghurt grilled over charcoal clay oven)                  | <b>£7.99</b> |
| <b>7. KING PRAWN BUTTERFLY</b><br>(Coated with eggs & bread crumbs, deep-fried)                                    | <b>£5.99</b> |
| <b>8. KING PRAWN PUREE</b><br>(Sliced king prawn cooked in onion medium dry sauce, served with deep-fried bread)   | <b>£7.49</b> |
| <b>9. MYSORE CHILLI PRAWN</b><br>(Light buttered fried prawn tossed with green chillies, curry leaves and yoghurt) | <b>£7.49</b> |
| <b>10. PRAWN PUREE</b><br>(Prawn cooked in onion, medium dry sauce, served with deep-fried bread)                  | <b>£5.99</b> |

## VEGETARIAN APPETIZERS

- |   |              |
|---|--------------|
| <b>11. ONION BHAJEE</b><br>(Deep fried in vegetable oil)  | <b>£4.99</b> |
| <b>12. VEGETABLE SAMOSA</b><br>(Vegetable stuffed in triangle shape pastry envelope deep fried) | <b>£4.99</b> |

*Private dining room and private party service available-please ask for further information.  
Management Patron: Raj and Shah.*

## **TANDOORI SPECIALITIES**

*All the Following Dishes Are Marinated in Herbs and Yoghurt Then Grilled Over Charcoal Clay Oven,  
Served With Salad.*

<b>13. TANDOORI CHICKEN</b> ( <u>half</u> )	<b>£11.99</b>
<b>14. CHICKEN TIKKA</b>	<b>£11.99</b>
<b>15. LAMB TIKKA</b>	<b>£12.99</b>
<b>16. CHICKEN OR LAMB SHASHLIK</b>	<b>£12.99</b>
<b>17. TANDOORI KING PRAWN</b>	<b>£16.99</b>
<b>18. TANDOORI MIXED GRILL</b> ( <i>Served with Naan Bread</i> )	<b>£15.99</b>

## **RECOMMENDED EXQUISITE DISHES**

*Diced Chicken, Lamb, King Prawn Roasted on Skewers in a Clay Oven  
Then Cooked In a Special Sauce With Fresh Cream.*

<b>19. HARYALI MASSALA</b> (mild) (Chicken marinated in spinach, mint, coriander puree, charcoal grilled and curried in a creamy sauce) rich	<b>£12.99</b>
<b>20. CHICKEN OR LAMB TIKKA MASSALA</b> (mild)	<b>£12.99</b>
<b>21. BUTTER MURGH</b> (Chicken marinated in ginger, garlic, and yoghurt, served in a creamy buttered Sauce)	<b>£12.99</b>
<b>22. TANDOORI KING PRAWN MASSALA</b> (mild)	<b>£17.99</b>
<b>23. CHICKEN TIKKA MAKHANI</b> (mild) (Tender Pieces of chicken cooked in a buttered sauce with fresh cream and cashew nuts)	<b>£12.99</b>
<b>24. CHICKEN PASSANDA</b> (mild)	<b>£12.99</b>
<b>25. TANDOORI MIXED GRILL MASSALA</b> (mild) (A mixture of chicken, lamb tikka, sheek kebab, tandoori chicken charcoal grilled, Cooked in a specially prepared sauce delicately flavoured with almond, sultanas, cream and butter)	<b>£15.99</b>

## **CHEF'S SPECIALITIES**

<b>26. TIGER PRAWN BHUNA</b> (From Hyderabad cooked with whole tiger prawns in a slightly hot sauce, And garnished with spring onions)	<b>£18.99</b>
<b>27. ACHARI CHICKEN</b> ( <i>Southern Indian</i> ) (Cooked in sour sauce with fried red chillies, specially selected herbs, Spices, garnished with coriander)	<b>£12.99</b>
<b>28. NIZAMI CHICKEN</b> (Chicken tikka cooked with ginger, garlic and mustard seeds, green chilli and yoghurt)	<b>£12.99</b>
<b>29. PESHAWARI CHICKEN</b> (Chicken cooked with fresh pepper and onion in a medium sauce)	<b>£12.99</b>
<b>30. XACUTI CHICKEN</b> (A south Indian curry which is highly spiced and fairly hot, Prepared using coconut making it typically a Goan speciality)	<b>£12.99</b>
<b>31. KALI MIRCH MURGH</b> (An unusual yet delightful combination of diced chicken cooked with roasted ground peppercorn, A hot spicy Goan dish)	<b>£12.99</b>
<b>32. CHICKEN OR LAMB TIKKA JALFREZI</b> (Chicken or lamb cooked with fresh chillies, herbs and spices)	<b>£10.95/£9.95</b>
<b>33. CHICKEN TIKKA BHUNA</b> (Cooked with chopped tomatoes, capsicum and fresh spices in a thick sauce)	<b>£10.95/£9.95</b>
<b>34. GARLIC CHILLI CHICKEN OR LAMB</b> (Lamb or chicken cooked with fresh green chillies, ground spices, and green peppers in a thick sauce)	<b>£10.95/£9.95</b>
<b>35. CHICKEN OR LAMB KARAH</b>	<b>£10.95/£9.95</b>

*Private dining room and private party service available-please ask for further information.*

*Management Patron: Raj and Shah.*

(Cooked with fresh ground spices, green peppers and delicately flavoured with thick sauce, medium hot)

### **LAMB SPECIALTIES**

*Recommendations from the chef “Must Try”*

<b>36. BAHAR-E-LAMB</b>	<b>£14.99</b>
Lamb tikka cooked in ginger, bayleaf, cinnamon	
<b>37. SHATKHORA GOSTH</b>	<b>£14.99</b>
Lamb/chicken traditional Indian Lemon (bhuna style)	
<b>38. BAGARI GOSTH</b>	<b>£13.95</b>
(A Hyderabadi style of cooking lamb cooked in a specially made spicy sauce, fairly hot)	
<b>39. AFGHANI LAMB</b>	<b>£12.95</b>
(Lamb cooked with a double-strength sauce, thickened with tomato puree & garlic)	
<b>40. BADAMI GOSHT</b>	<b>£13.95</b>
(Young lamb cooked with yoghurt, garnished with almond)	
<b>41. LAMB SHANK</b>	<b>£15.99</b>
(Shank of lamb braised with spices and marinated in strained yoghurt, and finally pot-roasted to melt in the mouth)	

### **BANGLADESHI DISHES**

<b>42. FISH BHUNA</b>	<b>£15.99</b>
(Delicately spiced with fresh herbs to our own special recipe)	
<b>43. BENGAL FISH MASSALA</b>	<b>£15.99</b>
(Carefully marinated for several hours then cooked in a freshly made sauce of coriander, Tomato, ginger root, red pepper, chilli lemon sauce and black pepper)	
<b>44. FISH JALFREZI</b>	<b>£15.99</b>
(Medium spiced fish cooked with fresh chilli, onion and tomatoes)	

### **NEPALESE DISHES**

<b>45. KUKA COCO PAKA</b>	<b>£15.99</b>
(A superb Nepali majestic dish, tender chicken cooked in baby coconut juice with pulp, Coconut cream, almond powder and coconut milk)	
<b>46. BANARASHI LAMB OR CHICKEN</b>	<b>£15.99</b>
(Lamb or chicken tikka, cooked with tomato, onion, garlic, fresh coriander and crushed pineapple)	
<b>47. BEGUNI KING PRAWN</b>	<b>£17.99</b>
(King prawn stuffed in aubergine with herbs and spices, cooked in a tandoori oven, served with extra sauce)	

*Private dining room and private party service available-please ask for further information.  
Management Patron: Raj and Shah.*

## **BALTI DISHES**

48. CHICKEN OR LAMB BALTI	£12.99
49. PRAWN BALTI	£12.99
50. KING PRAWN BALTI	£16.99
51. VEGETABLE BALTI	£10.99
52. CHICKEN TIKKA MASSALA BALTI	£13.99
53. BALTI SPECIAL (Mixture of lamb, chicken and prawn)	£13.99

## **SHASHLICK SPECIAL**

(Mouthwatering medium hot dish, charcoal grilled in the tandoor with chunks of tomato,  
Green pepper, onion and curried in rich spicy sauce)

54. CHICKEN OR LAMB SHASHLICK MASSALA	£14.99
55. CHICKEN OR LAMB SHASHLICK BHUNA	£15.99
56. KING PRAWN SHASHLICK BHUNA	£17.99

## **KING PRAWN DISHES**

57. KING PRAWN CURRY/MADRAS/KORMA (Medium Hot) (fairly hot) (very hot)	£14.99
58. KING PRAWN BHUNA (Cooked with fresh spices in a thick sauce)	£14.99
59. TANDOORI KING PRAWN JALFREZI (Cooked with green peppers, onions and fresh chilies)	£17.99

## **BIRYANI DISHES**

*All mixed with basmati rice and spices then served with vegetable curry*

60. CHICKEN OR LAMB BIRYANI	£11.95
61. CHICKEN OR LAMB TIKKA LAMB BIRYANI	£12.95
62. KING PRAWN BIRYANI	£17.99
63. VEGETABLE BIRYANI	£12.99

## **PERSIAN DISHES**

*All Persian dishes are prepared in a hot, sweet & sour sauce and served with pilao rice*

64. CHICKEN OR LAMB DANSAK	£15.99
65. PRAWN DANSAK	£15.99
66. KING PRAWN DANSAK	£17.99
67. VEGETABLE DANSAK	£12.99
68. CHICKEN OR LAMB PATHIA	£15.99
69. PRAWN PATHIA	£15.99
70. KING PRAWN PATHIA	£17.99
71. VEGETABLE PATHIA	£10.95/£9.95

*Private dining room and private party service available-please ask for further information.*

*Management Patron: Raj and Shah.*

## CURRY DISHES

<b>72. CHICKEN/LAMB CURRY/MADRAS/VINDALOO</b>	<b>£11.99</b>
(Medium) (fairly hot) (very hot)	
<b>73. CHICKEN/LAMB BHUNA</b>	<b>£12.99</b>
(Cooked with fresh spices in a thick sauce)	
<b>74. CHICKEN/LAMB DUPIAZA</b>	<b>£12.99</b>
(Cooked with onions and green peppers)	
<b>75. CHICKEN/LAMB OR PRAWN KORMA</b>	<b>£12.99</b>
(Cooked with cream, almonds and coconut, very mild)	
<b>76. PRAWN BHUNA</b>	<b>£12.99</b>
(Medium Hot)	
<b>77. CHICKEN/LAMB ROGAN</b>	<b>£12.99</b>
(Cooked with tomatoes, green peppers, onions and herbs)	
<b>78. SAG GOSTH</b>	<b>£12.99</b>
(Lamb with spinach)	

## VEGETABLE MAIN DISHES

<b>79. KORMA (COOKED WITH CREAM)</b>	<b>£11.99</b>
<b>80. BADAMI</b> (Cooked with black almonds & sultanas)	<b>£11.99</b>
<b>78. BHUNA</b> (Cooked with medium thick sauce)	<b>£11.99</b>
<b>79. ROGAN</b> (Cooked with tomatoes)	<b>£11.99</b>
<b>80. DOPIAZA</b> (Cooked with diced onion)	<b>£11.99</b>
<b>81. PANEER</b> (Cooked with cheese & vegetables)	<b>£11.99</b>
<b>82. JALFREZI</b> (Cooked with fresh green chillies)	<b>£11.99</b>
<b>83. GARLIC CHILLI</b> (Cooked with fresh garlic)	<b>£11.99</b>
<b>84. DHALL SAMBA</b> (Cooked with lentils & vegetables)	<b>£11.99</b>

## ACCOMPANIMENTS

<b>85. NIRAMISH</b>	<b>£5.99</b>
(Dry mixed vegetable)	
<b>86. MIXED VEGETABLE CURRY</b>	<b>£5.99</b>
(Mixed Vegetable cooked in onion paste)	
<b>87. MUSHROOM BHAJEE</b>	<b>£5.99</b>
(Cooked with and garlic and onion)	
<b>88. BHINDI BHAJEE</b>	<b>£5.99</b>
(Okra)	
<b>89. SAG BHAJEE</b>	<b>£5.99</b>
(Spinach)	
<b>90. SAG ALOO</b>	<b>£5.99</b>
(Spinach & potato)	
<b>91. BOMBAY ALOO</b>	<b>£5.99</b>
(Medium spiced Potato)	
<b>92. ALOO GOBI</b>	<b>£5.99</b>
(Potato & cauliflower)	
<b>93. TARKA DALL</b>	<b>£5.99</b>
(Lentils and turmeric stew tempered with garlic and cumin seed)	
<b>94. CHANA MASSALA</b>	<b>£5.99</b>
(Chick peas)	
<b>95. SAG PANEER</b>	<b>£5.99</b>
(Spinach & cottage cheese)	

*Private dining room and private party service available-please ask for further information.  
Management Patron: Raj and Shah.*

## CHAWAL/RICES

<b>96. SAADHE CHAWAL</b> (Steamed rice)	<b>£3.99</b>
<b>97. PILAO RICE</b> (Basmati rice cooked with bay leaf, cardamom and cinnamon)	<b>£3.99</b>
<b>98. MUSHROOM PILAO</b> (Basmati rice cooked in onion and mushrooms)	<b>£4.99</b>
<b>99. SPECIAL FRIED RICE</b> (Basmati rice cooked with egg & peas)	<b>£4.99</b>
<b>100. ONION RICE</b> (Basmati rice cooked with pan-fried onion & coriander)	<b>£4.99</b>

## NAAN BREADS

<b>101. NAAN</b> (Leavened refined flour enriched with eggs and milk)	<b>£3.99</b>
<b>102. KEEMA NAAN</b> (Leavened refined flour enriched with eggs and milk, stuffed with minced meat)	<b>£3.45/£3.25</b>
<b>103. GARLIC NAAN</b> (Leavened refined flour enriched with eggs and milk, stuffed with garlic)	<b>£3.45/£3.25</b>
<b>104. PESHWARI NAAN</b> (Leavened refined flour enriched with eggs and milk, stuffed with almonds, coconut and & sultanas)	<b>£3.45/£3.25</b>
<b>105. PARATHA</b> (Plain whole wheat bread pan-fried in butter)	<b>£3.99</b>
<b>106. STUFFED PARATHA</b> (Whole wheat bread stuffed with vegetable pan-fried in butter)	<b>£4.99</b>
<b>107. CHAPATI</b> (Indian soft bread)	<b>£2.99</b>
<b>108. RAITHA</b> (Cucumber or onion yogurt)	<b>£3.99</b>
<b>109. PAPADOM</b> (Plain or massala)	<b>£1.00</b>
<b>110. CHUTNEY (per head)</b> (Onion salad, mango, chutney, mixed, pickle and mint sauce)	<b>£1.00</b>

## “NEW DISHES DON’T MISS IT”

<b>DHUMKA GOSHT</b> <i>Lamb cooked with yogurt - Kashmir masala and red chilli (Hot)</i>	<b>£12.95</b>
<b>MURGH-E-SHAGORANA</b> <i>Off the bone chicken cooked with mincemeat in medium hot bhuna style sauce.</i>	<b>£12.95</b>
<b>LAMB-E- ZAIKA</b> <i>Lamb tikka strips cooked in garlic and Ginger medium bhuna style.</i>	<b>£12.95</b>
<b>BAHAR-E-LAMB</b> <i>Lamb tikka cooked in ginger, bay leaf, and cinnamon.</i>	<b>£12.95</b>
<b>SATKHORA-E-BAHAR</b> <i>Lamb/Chicken Traditional Indian Lemon (Bhuna style)</i>	<b>£12.95</b>

*Private dining room and private party service available-please ask for further information.  
Management Patron: Raj and Shah.*

*Private dining room and private party service available-please ask for further information.  
Management Patron: Raj and Shah.*