

## VEGETARIAN STARTER

- 01 Paneer Shaslik** £4.95  
Soft cottage cheese, in a specially marinated with pepper and tomatoes.
- 02 Onion Bhaji** £3.95  
The ever popular spiced onion fritters.
- 03 Idly** £4.95  
Soft and fluffy steamed cake made of fermented rice & lentil batter, served with chutney and sambar
- 04 Chilli Paneer** £4.95  
Cottage cheese sautéed with green peppers, onions and flavoured with typically south Indian spices.
- 05 Chatpata Gobi** £4.95  
Battered fried cauliflower cooked with spice, sweet and tangy. It's also known as 'Gobi Manchurian' as Indian style
- 06 Medu Vada** £4.95  
A south Indian fritter made from Vigna mungo (black lentil or urad dal). It is usually made in a doughnut shape, with crispy exterior and soft interior. Served with chutney and sambar.
- 07 Veg Samosa** £3.95  
A choice of vegetables with fresh green herbs wrapped in pastry.
- 08 Brinjal Pakora** £3.95  
Little deep-fried pieces of brinjal, trick is to fry the vegetables first in our tikka masala spice paste, then batter and deep fry

## NON VEGETARIAN STARTER

- 09 Chicken Tikka Traditional** £4.50  
A choice of bite size piece of chicken marinated with coriander green chilli and yogurt, skewered and grilled in the clay oven.
- 10 Lemon Chicken Tikka** £4.95  
Dice chicken prepared in a unique marinade with lime leaves and fresh lemon.
- 11 Garlic Chicken Tikka** £4.95  
Deices of chicken breast marinated in garlic sauce and garnished with coriander.
- 12 Lamb Tikka** £4.50  
Bite size of lamb marinated with coriander green chilli, mint and yogurt, skewered and grilled in a clay oven.
- 13 Seekh Kebab** £4.50  
Minced spring lamb spiced with fresh green herbs, skewered and topped with a light vegetable coating, cooked in the tandoor.
- 14 Salman Shah** £4.95  
Tandoori home smoked. Salmon flavoured with mustard and oil. (Chef's recommendation)
- 15 Prawn Puri** £4.95  
Lightly spiced shrimps tossed briskly with shredded ginger, garlic and spring onion finished with tomatoes and fresh coriander, served with puri.
- 16 King Prawn Butterfly** £4.95  
Large prawns are served in a butterfly shape. They are split down the back, flattened out then coated in a mildly spiced batters and deep fried. Soft cottage cheese, in a specially marinated with pepper and tomatoes.
- 17 Chicken Pakora** £4.50  
Little deep-fried pieces of chicken, trick is to fry the chicken first in our tikka masala spice paste, then batter and deep fry.
- 18 Mix Starter** £4.95  
Combination of tandoori kebab, chicken tikka, onion bhaji and sheikh kebab.
- 19 Pan fried Calcutta Chicken** £4.95  
Chicken tikka marinated with mango chutney, lemon juice, fresh coriander & pan fried to perfection with onion garlic and green chilli
- 20 Chicken 65** £4.95  
Popular spicy delicious South Indian starter, sliced chicken breast, marinated with chefs spices and deep fried
- 21 Chicken Chukka** £4.95  
Traditional southern Indian starter, boneless chicken cooked with typically south Indian spices, garnished with curry leaves.
- 22 Lamb Chukka** £4.95  
Traditional southern Indian starter, boneless Lamb cooked with typically south Indian spices, garnished with curry leaves
- 23 Meat Roll** £4.95  
Southern Indian style deep fried thin flour rolled and stuffed with spiced minced lamb, served with mint and yoghurt sauce.
- 24 Nadan Erachi Roast** £5.95  
Small cubes of beef, slow cooked with spices, curry leaves and grated coconut
- 25 Squid/Prawn Tava Fry** £5.95  
This is a popular sea food enriched with the goodness of squid/prawn cooked with mixed peppers, garlic and other spices
- 26 Lamb Somosa** £4.50

## GRILLS

- 27 Tandoori Chicken** £8.95  
The classic. Grilled chicken marinated in traditional spices, perfumed with mustard oil and fenugreek.
- 28 Tikka (Chicken / Lamb)** £8.95 £8.95  
A choice of bite size pieces of marinated chicken or lamb, lightly spiced and grilled in a charcoal clay oven.
- 29 Shaslick (Chicken / Lamb / King Prawn)** £8.95 £9.95 £10.95  
A choice of bite sized pieces of marinated chicken or lamb roasted with onion, tomatoes and a green peppers.
- 30 Tandoori Salmon** £10.95  
Tandoori home smoked Salmon flavoured with mustard and oil.
- 31 Tandoori King Prawn** £10.95  
King prawn marinated in chef's own special marinade and grilled in tandoor.
- 32 Tandoori Mix Grill** £10.95  
A mixture of chicken tikka, lamb tikka, seek kebab, chicken tandoori and prawn.

## CHEF'S SPECIAL

- 33 Lamb Shatkari** £9.95  
Lamb cooked in calamansi juice, lemon leaf. Crisp, hot and tangy flavour.
- 34 Rara Gosht** £9.95  
Lamb and mince lamb braised in brown onion, tomatoes, herbs and native spices flavoured with cinnamon powder.
- 35 Gurkha Revenge Mr. Naga** £9.95  
Tender pieces of grilled lamb or chicken in garlic and chilli sauce. Hot spicy and full of flavour.
- 36 Royal Chicken** £9.95  
Chicken cooked with finest juicy royal potatoes in truly tantalizing medium spicy sauce.
- 37 Chicken Kurchan** £9.95  
Finely sliced chicken cooked in red and green pepper with medium thick sauce.
- 38 Macher Jhol** £9.95  
Tilapia fish cooked in tomato base sauce with curry leaves and mustard seed. Traditional Bengali style.
- 39 Jumbo King Prawn Jhinga** £9.95  
Cooked with fresh garlic, garam masala, courgette and finished with chef's special spice.
- 40 Goan Chicken** £9.95  
Supreme breast of chicken with garlic, ginger, onion & finished with yoghurt.
- 41 Chicken Sharisha** £9.95  
Supreme breast of chicken cooked with mustard, onion & finished to perfection.
- 42 Chaatka Prawn** £9.95  
Prawn cooked with red pepper, green pepper, onion & tomato finished to perfection.
- 43 Lamb Methi** £9.95  
Cubes of lamb cooked with fenugreek leaf, garlic and spices.
- 44 Mousami Bahar** £9.95  
Chicken tikka cooked in medium sauce with peanut butter.
- 45 Bhindi Gosht** £9.95  
Meat cooked with fried okra temper with selection of spices finished with fine chopped coriander.
- ★ **Chicken/Lamb Chattrinadu** £9.95  
A lovely flavoursome curry dish from Tamil Nadu in South India. Chattrinadu is made by toasting a number of spices with coconut & producing an aromatic masala that has a slight aniseed scent. One of the most popular curries in southern India.
- ★ **Malabar Fish/King Prawn Curry** £10.95  
Malabar curry is a south Indian dish particularly associated with the Kerala region, where the coastlines, climate & cultural history make spicy fish curries, it has superb depth of flavour and an elegant aroma. grated coconut, along with combination of south Indian spices and garnished with curry leaves.
- ★ **Meen Mulakittathu** £10.95  
This is a special fish curry from Kammuz which is based in southern India, is quite famous for its perfect balance of spicy and sour flavours.
- ★ **Kerala Vegetable Curry** £7.95  
This vegetarian curry brings together classic flavours of south-west India made with freshly grated coconut, along with combination of south Indian spices and garnished with curry leaves.
- ★ **Kerala Style Beef Ularthu** £10.95  
Kerala beef roast is a dish made of beef, slow roasted in a mixture of spices, onions, curry leaves and coconut slivers. The dish is also known in Kerala as "Beef Ularthiyathu".
- ★ **Kerala Konju Mango Curry** £10.95  
A traditional dish from Kerala has prawn & raw mangoes. Cooked in a creamy coconut sauce. The raw mangoes impart a light tangy flavour to the dish, which is absolutely amazing
- ★ **Fish/King Prawn Moilee** £10.95  
Fish/King Prawn moilee is a spicy and coconut dish of central Kerala have entuned Portuguese or Indian origin specially in southern India.
- ★ **Mix Veg Poriyal** £8.95  
Mix of all vegetables cooked & tossed with freshly grated coconut. It is also known as Porial/Koora/Sabji and goes well accompanied with rice, chopottles/parathas.
- ★ **Gos Kata Masala** £9.95  
Spring lamb sliced, braised in ginger & garam masala in a Bhuna sauce

## TRADITIONAL MENU

	Chicken	Lamb	Prawn	King Prawn	Vegetable
<b>46 Balti</b> A popular dish, cooked with tomatoes, onions and coriander, fairly spicy.	£8.95	£8.95	£8.95	£9.95	£6.95
<b>47 Tikka Masala</b> Britain's most popular dish with a twist. A choice of chicken or lamb tikka in a creamy sauce of fresh tomatoes, butter and cream.	£8.95	£8.95	£8.95	£9.95	£6.95
<b>48 Parsee Dhansak</b> Parsee dish: hot sweet sour with lentils.	£8.95	£8.95	£8.95	£9.95	£6.95
<b>49 Pathia</b> Hot, sweet and sour with a thick tomato and onion sauce.	£8.95	£8.95	£8.95	£9.95	£6.95
<b>50 Pasanda</b> Tender pieces of lamb or chicken with red wine and a hint of spices.	£8.95	£8.95	£8.95	£9.95	£6.95
<b>51 Jalfrezi</b> A rich hot curry with onions, ginger, capsicums, tomatoes and fresh green chillies.	£8.95	£8.95	£8.95	£9.95	£6.95

## CLASSIC DISHES

	Chicken	Lamb	Prawn	King Prawn	Vegetable
<b>52 Korma</b> Mild dish of cream and coconut.	£7.00	£7.50	£7.50	£9.95	£6.95
<b>53 Curry</b> Cooked in a traditional home style with ground spice.	£7.00	£7.50	£7.50	£9.95	£6.95
<b>54 Madras</b> Traditional Indian curry dish cooked with chefs own spices. (Hot)	£7.00	£7.50	£7.50	£9.95	£6.95
<b>55 Vindaloo</b> A very hot dish with potatoes.	£7.00	£7.50	£7.50	£9.95	£6.95
<b>56 Bhuna</b> Drier than usual curry, packed with flavour.	£7.00	£7.50	£7.50	£9.95	£6.95
<b>57 Dopiaza</b> A medium flavoured dish, cooked with whole spices and garnished with fried onions.	£7.00	£7.50	£7.50	£9.95	£6.95
<b>58 Rohgan Josh</b> Medium dish with green herbs in a rich sauce of cherry tomatoes.	£7.00	£7.50	£7.50	£9.95	£6.95
<b>59 Malaya</b> Prepared with cubes of pineapple in a medium hot sauce.	£7.00	£7.50	£7.50	£9.95	£6.95
<b>60 Kashmiri</b> Prepared with banana and mixed fruits in a medium hot sauce.	£7.00	£7.50	£7.50	£9.95	£6.95
<b>61 Makahanwala</b> Cubes of vegetables, chicken or lamb cooked with cherry tomatoes and butter creamy sauce.	£7.00	£7.50	£7.50	£9.95	£6.95
<b>62 Palak</b> Delicious curry with green spinach medium to taste.	£7.00	£7.50	£7.50	£9.95	£6.95

## BIRIYANI

<b>63 Chicken Dum Biryani</b>	£9.95
<b>64 Lamb Dum Biryani</b>	£9.95
<b>65 Prawn Dum Biryani</b>	£9.95
<b>66 Vegetable Dum Biryani</b>	£8.95
<b>67 House Special Biryani</b>	£10.95

## HOME MADE BREADS

<b>68 Plain Naan</b>	£2.50
<b>69 Peshwari Naan</b> (With fruit filling)	£2.95
<b>70 Kulcha Naan</b> (With vegetable and onion filling)	£2.95
<b>71 Garlic Naan</b>	£2.95
<b>72 Keema Naan</b>	£2.95
<b>73 Cheese and Coriander Naan</b>	£2.95
<b>74 Lacha Paratha</b>	£2.95
<b>75 Mint &amp; Potato Paratha</b>	£3.15
<b>76 Tandoori Roti</b>	£2.50
<b>77 Chapati</b>	£1.95

## DOSA

A type of thin south Indian pancake made from fermented lentils and rice blended with water, typically served with chutney and sambar. Dosas are a typical part of diets throughout South India, but the dish is now popular all over the Indian subcontinent.

<b>78 Masala Dosa</b> Spiced potatoes tucked inside the dosa with red chutney smeared over the dosa.	£8.95
<b>79 Chicken Tikka Dosa</b> Smokey, roasted juicy chicken tikka wrapped in warm dosa, along with Potato and onion masala.	£9.95
<b>80 Lamb Masala Dosa</b> Dosa stuffed with Cooked lamb, mashed potato and onions.	£9.95
<b>81 Cheese &amp; Spinach Dosa</b> Dosa stuffed with cheese and spinach along with mashed potato and onions.	£8.95

## VEGETARIAN OPTIONS (side dishes)

All the dishes can be served as a main course for £6.95

	Side Dish	Main Dish
<b>82 Niramish</b> Dry mixed vegetable curry.	<b>£3.95</b>	<b>£6.95</b>
<b>83 Bombay Aloo</b> A famous Bombay dish of sliced potatoes tossed with aromatic spices.	<b>£3.95</b>	<b>£6.95</b>
<b>84 Bhindi Bhaji (okra)</b> Diced fresh okra with brained onions and spices.	<b>£3.95</b>	<b>£6.95</b>
<b>85 Mushroom Bhaji</b> Sliced button mushroom tossed with aromatic spices, onion and tomatoes.	<b>£3.95</b>	<b>£6.95</b>
<b>86 Sag Bhaji</b> Spinach tempered with garlic and aromatic spices.	<b>£3.95</b>	<b>£6.95</b>
<b>87 Sim De Aloo</b> Green runner beans with potatoes.	<b>£3.95</b>	<b>£6.95</b>
<b>88 Sag Aloo</b> Spinach with braised onions and potatoes.	<b>£3.95</b>	<b>£6.95</b>
<b>89 Chana Masala</b> Chick peas in a rich masala sauce.	<b>£3.95</b>	<b>£6.95</b>
<b>90 Brinjal Bhaji (Aubergines)</b> Diced fresh brinjal cooked with aromatic spices.	<b>£3.95</b>	<b>£6.95</b>
<b>91 Cauliflower Bahji</b> Sliced cauliflower cooked with aromatic spices.	<b>£3.95</b>	<b>£6.95</b>
<b>92 Dal-Tarka</b> Lentils with fried garlic tarka.	<b>£3.95</b>	<b>£6.95</b>
<b>93 Dhingri Palak</b> Sliced button mushroom cooked with spinach.	<b>£3.95</b>	<b>£6.95</b>
<b>94 Saag Paneer</b> Cottage cheese cooked with garlic & spinach.	<b>£3.95</b>	<b>£6.95</b>

## RICE

<b>95 Steamed Basmati Rice</b>	<b>£2.25</b>
<b>96 Pilau Rice</b>	<b>£2.50</b>
<b>97 Lemon Rice</b>	<b>£2.95</b>
<b>98 Mushroom Rice</b>	<b>£2.95</b>
<b>99 Egg Fried Rice</b>	<b>£2.95</b>
<b>100 Keema Rice</b>	<b>£3.25</b>
<b>101 Special Fried Rice</b>	<b>£3.50</b>

## SUNDRIES

<b>102 Raita</b> Cool whipped yoghurt with cucumber, tomatoes and fresh coriander	<b>£1.95</b>
<b>103 Green Salad</b> Indian green salad.	<b>£2.95</b>
<b>104 Plain Papadoms</b>	<b>£0.60</b>
<b>105 Spicy Papadoms</b>	<b>£0.60</b>
<b>106 Chutneys</b> Mango chutney / Lime pickle / Onion salad / Mint sauce.	<b>£0.60</b>
<b>107 Chips</b>	<b>£2.95</b>