

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 Keralan 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 Poriyal/Koora/Sabji and goes well accompanied with rice, chappattis/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
46 Balti A popular dish, cooked with tomatoes, onions and coriander, fairly spicy.	£8.95	£8.95	£8.95	£9.95	£6.95
47 Tikka Masala 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
48 Parsee Dhansak A parsee dish: hot sweet sour with lentils.	£8.95	£8.95	£8.95	£9.95	£6.95
49 Pathia Hot, sweet and sour with a thick tomato and onion sauce.	£8.95	£8.95	£8.95	£9.95	£6.95
50 Pasanda Tender pieces of lamb or chicken with red wine and a hint of spices.	£8.95	£8.95	£8.95	£9.95	£6.95
51 Jalfrezi 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
52 Korma Mild dish of cream and coconut.	£7.00	£7.50	£7.50	£9.95	£6.95
53 Curry Cooked in a traditional home style with ground spice.	£7.00	£7.50	£7.50	£9.95	£6.95
54 Madras Traditional Indian curry dish cooked with chefs own spices. (Hot)	£7.00	£7.50	£7.50	£9.95	£6.95
55 Vindaloo A very hot dish with potatoes.	£7.00	£7.50	£7.50	£9.95	£6.95
56 Bhuna Drier than usual curry, packed with flavour.	£7.00	£7.50	£7.50	£9.95	£6.95
57 Dopiazza A medium flavoured dish, cooked with whole spices and garnished with fried onions.	£7.00	£7.50	£7.50	£9.95	£6.95
58 Rohgan Josh Medium dish with green herbs in a rich sauce of cherry tomatoes.	£7.00	£7.50	£7.50	£9.95	£6.95
59 Malaya Prepared with cubes of pineapple in a medium hot sauce.	£7.00	£7.50	£7.50	£9.95	£6.95
60 Kashmiri Prepared with banana and mixed fruits in a medium hot sauce.	£7.00	£7.50	£7.50	£9.95	£6.95
61 Makahanwala Cubes of vegetables, chicken or lamb cooked with cherry tomatoes and butter creamy sauce.	£7.00	£7.50	£7.50	£9.95	£6.95
62 Palak Delicious curry with green spinach medium to taste.	£7.00	£7.50	£7.50	£9.95	£6.95

BIRIYANI

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

HOME MADE BREADS

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

78 Masala Dosa Spiced potatoes tucked inside the dosa with red chutney smeared over the dosa.	£8.95
79 Chicken Tikka Dosa Smokey, roasted juicy chicken tikka wrapped in warm dosa, along with Potato and onion masala.	£9.95
80 Lamb Masala Dosa Dosa stuffed with Cooked lamb, mashed potato and onions.	£9.95
81 Cheese & Spinach Dosa 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
82 Niramish Dry mixed vegetable curry.	£3.95	£6.95
83 Bombay Aloo A famous Bombay dish of sliced potatoes tossed with aromatic spices.	£3.95	£6.95
84 Bhindi Bhaji (okra) Diced fresh okra with brained onions and spices.	£3.95	£6.95
85 Mushroom Bhaji Sliced button mushroom tossed with aromatic spices, onion and tomatoes.	£3.95	£6.95
86 Sag Bhaji Spinach tempered with garlic and aromatic spices.	£3.95	£6.95
87 Sim De Aloo Green runner beans with potatoes.	£3.95	£6.95
88 Sag Aloo Spinach with braised onions and potatoes.	£3.95	£6.95
89 Chana Masala Chick peas in a rich masala sauce.	£3.95	£6.95
90 Brinjal Bhaji (Aubergines) Diced fresh brinjal cooked with aromatic spices.	£3.95	£6.95
91 Cauliflower Bahji Sliced cauliflower cooked with aromatic spices.	£3.95	£6.95
92 Dal-Tarka Lentils with fried garlic tarka.	£3.95	£6.95
93 Dhingri Palak Sliced button mushroom cooked with spinach.	£3.95	£6.95
94 Saag Paneer Cottage cheese cooked with garlic & spinach.	£3.95	£6.95

RICE

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

SUNDRIES

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