



menu



starters

dahi shorba (soup)    **£2.95**

a tangy, vegetable and yoghurt soup flavoured with ginger, chilli and cumin – served hot

singhara  **£ 2.95**

puffed pastry stuffed with lightly spiced potato, carrot, sweet corn and coriander

chole tikki chaat   **£3.95**

spiced potato patties topped with chickpea and chat masala - garnished with chutneys and crunchy savoury noodles

baingan pakode   **£3.50**

marinated aubergine steaks rubbed with spice paste and fried in crispy coating

rajma ke gelawati  **£3.95**


crisp fried, soft and savoury red kidney beans cake flavoured with toasted cumin, mango powder, coconut and mint

kur kuri fish fry  **£4.50**

tilapia fillets rubbed with special Bengali style spice-mix and shallow-fried until golden

king prawn peri peri   **£5.95**

dry-fried king prawns from garlic, red pepper and olive oil marinade –served with aioli

prawn butter chapati  **£3.95**

spiced prawns, stir-fried with shallots, lime juice and creamed coconut, rolled in a buttered chapati and served with tamarind chutney

devilled sri lankan squid  **£3.50**

sliced squid rings crumbed with mango powder and semolina. Deep-fried until golden

kali mirchi murgh tikka  **£3.50**

boneless morsels of chicken marinated with roasted peppercorns and green cardamom – cooked in 'tandoor'

seekh kabab gilafi **£3.50**

skewered minced lamb with cheese wrapped in fresh vegetables – grilled in tandoor

lamb somosa or onion bhaji  **£2.50**

mixed platter **£4.50** (for one) / **£7.50** (for two)

contains: chicken tikka, seekh kabab, rajma ke gelawati and onion bhajia


SALADS

tandoori chicken salad **£6.95**

thin slices of tandoori chicken tossed with mixed salad leaves, red pepper, celery, tomatoes and fresh mint.

kabuli salad  **£3.95**

boiled chick peas and potato cubes mixed with chopped tomatoes, coriander, green chillies and chat masala

assorted green salad  **£3.50**

mixed salad leaves with broad beans and chilli vinegar

-  Vegetarian
-  Spicy
-  Extra Spicy
-  Contains Nuts
-  Dairy Products

main course

TANDOORI KHANA

(INDIAN CLAY OVEN COOKING)

tandoori murgh (half) £6.50

(TANDOORI SPICE ROASTED CHICKEN)

chicken malai kabab £6.95

(CREAMY CHICKEN TIKKA)

marinated in ginger, garlic and cream cheese flavoured with nutmeg and mace

galinha cafreal £6.50

(SPICE GRILLED CHICKEN THIGH FILLETS)

a Goanese delicacy

shola kabab £7.50

(LAMB TIKKA MARINATED WITH AROMATIC SPICES)

nimbuwali salmon £8.95

(TANDOORI SALMON FROM LIME MARINADE)

kingprawn shashlik £12.95

(BARBECUED KINGPRAWN)

bite size king prawn with pieces of onion, capsicum and tomato grilled in tandoor

tandoori khazana £12.95

(TANDOORI MIXED GRILL)

an assortment of grilled fish, chicken and lamb kebabs -served with salad and a naan

POPULAR MASALA SELECTION £6.95

tandoor roasted key ingredients simmered in a cumin scented, mild tomato based creamy sauce.

tikka masala (chicken or lamb) £6.95

murgh makhan masala (butter chicken) £7.95

tandoori king prawn masala £10.95

MOGHUL DELICACY £6.95

A selection for special occasions and for those who prefers only the finest, mild curries. Perfect choice for the beginners

malai murgh £7.95

(CHICKEN IN CREAMED COCONUT SAUCE)

diced chicken breast simmered in rich coconut milk and a blend of mughal spices to create a superbly flavoured dish

badami murgh £8.50

(CHICKEN SMOTHERED IN HERBS AND ALMONDS)

the beautifully rich, thick garnet-coloured sauce that coats the chicken pieces is created from a blend of tomatoes, fried onion with spices and almond butter

lamb pasanda £8.95

(ROYAL BRAISED LAMB WITH SPICES)

tender lamb fillets (Pasanda) gently braised in cumin and green cardamom-laced yoghurt sauce

nawabi lamb £9.50

(MEAT BRAISED IN AROMATIC SAFFRON SAUCE)

lamb meat slowly cooked with small roast potatoes - simmered in a milk and saffron sauce with crushed fried onions

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FRESH POULTRY AND GAME

murgh hariyali **£7.50**

(CORIANDER-MINT CHICKEN) sweet and spicy chicken curry cooked in a rich and creamy coconut sauce with fresh mint and coriander leaves

murgh khatta pyaz **£7.95**

(CHICKEN TIKKA WITH PICKLED ONIONS)

tandoori-grilled chicken cubes tossed in an aromatic gravy flavoured with cumin, cardamom, mace and chat masala

achari murgh **£7.50**

(RAJASTANI PICKLED CHICKEN CURRY)

cooked with roasted whole red chillies and tempered garlic cloves simmered in sweet and sour yoghurt sauce

chilli chicken kofta **£8.50**

minced chicken meatballs pan-fried with onion, coriander and sweet chilli sauce

kerala duck roast **£10.95**

(DUCK SAUTÉED WITH AROMATIC SPICE MIX)

lean, barbary duck breast cooked from a special Kerala style spice marinade garnished with fried capsicum, and potato

duck chetanad **£10.95**

(CHETANAD STYLE SPICY DUCK)

chunks of duck breast stir-fried with whole spice mix and further cooked in a special red hot spicy sauce

TENDER LAMB AND BEEF

kalimirchi lamb **£8.50**

(LAMB WITH HERBS AND BLACK PEPPER)

stewing lamb cubes cooked with a blend of coconut, spices and fresh herbs flavoured with freshly ground black pepper

mutton rezala **£8.95**

(SWEET AND SOUR SPICY MUTTON CURRY)

delicately cooked in a specially prepared sauce; garnished with fried cashew nuts, chopped coriander and mint leaves

lucknowi nalli gosht **£10.95**

(SUCCULENT LAMB SHANK)

slow-braised shank infused with a roasted spice blend including dried red chillies and sesame seeds

kheema matar **£7.50**

(MINCED MEAT WITH CASHEW AND CHICK PEAS)

lean, minced lamb cooked in a thick sauce created with cashew butter that imparts a nutty flavour to the dish

beef shatkora **£8.95**

(BEEF WITH ZESTY CITRUS FRUIT)

tender, diced beef cooked in clarified butter with various spices and flavoured with the flesh of a rare citrus fruit, available only in the Sylhet region of Bangladesh.

sukha mirchi fried beef **£8.95**

(STIR-FRIED BEEF WITH DRIED CHILLI)

diced stewing beef sautéed with garlic, ginger, soya sauce, oyster sauce and dried chillies

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SEAFOOD

maacher kalia £9.95

(SALMON WITH BENGALI FIVE SPICE)

shallow-fried chunks of salmon fillet with potato and cauliflower simmered in a delectable mildly spiced sauce

khatta mitha seabass 🍯 £11.95

(SEABASS IN TOMATO SALSA)

pan seared sea bass fillets served in a delicious tomato sauce flavoured with tamarind and burnt garlic cloves

bhapa lobster 🍯 £19.95

(STEAMED LOBSTER WITH GINGER AND MUSTARD)

raw, split lobster smothered with a blend of ginger, garlic, chillies, coconut and tempered mustard seeds

galda chingri malai curry 🍷 £12.95

(KING PRAWNS IN COCONUT CREAM SAUCE)

fresh water king prawns, simmered in mouth-watering sauce created with thick coconut milk and fragrant spices

shorisha chingdi 🍯 £8.50

(BENGALI STYLE MUSTARD PRAWN)

medium prawns spiced with mustard, turmeric and chilli

samundari khazana 🍯 £13.95

(GOAN STYLE SEAFOOD MIX)

an assortment of black tiger prawns, white crab meat, squid rings and scallops stir-fried in a rich blend of warm spices with shallots, green chillies, coriander and coconut

VEGETARIAN & VEGAN 🍃

(more options under Vegetables & Pulses)

gobi nariyal 🍷 🥥 £6.95

(BROCCOLI AND CAULIFLOWER WITH COCONUT)

a combination of broccoli, cauliflower florets, green beans and chopped tomatoes cooked in a thick, mild sauce created with almonds and coconut milk

bangali subzi 🍯 £6.50

(BENGALI STYLE STIR-FRIED VEGETABLES)

a vibrant vegetarian dish prepared with cauliflower, potato, green beans and courgettes

hyderabadi baingan £5.95

(SWEET AND SOUR AUBERGINES)

fried aubergine batons simmered in a thick, glossy sauce formed with spiced tamarind, jaggery and fresh curry leaves

balti subz miloni 🍷 🍷 🍷 £6.95

(VEGETABLES WITH CHEESE SERVED IN A KARAH)

fresh spinach, tomato, lentils and chick peas stir-fried with home-made Indian cheese

chilli paneer 🍷 £7.50

(INDIAN CHEESE IN A FLAVOURSOME CHILLI SAUCE)

deep-fried paneer pieces in a green capsicum flavoured sauce














bhoona ande £5.95

(WHOLE EGGS WITH SPICED POTATO AND TOMATO)

hard boiled eggs served in an appetising thick sauce flavoured with cardamom and black pepper

- 🍃 Vegetarian
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CLASSIC FAVOURITES

- korma**   - cooked in a mild, creamy sauce with fragrant spices
- bhuna**  - sautéed slowly on a low flame with onion, tomato and fenugreek leaves
- madras**   - spicy curry with cumin, fenugreek and coriander
- vindaloo**    - very hot dish cooked with red hot chillies, tomato, garlic and vinegar
- du-piazza** - cooked with ginger, garlic and plenty of onions
- roagan josh** - smothered in a red sauce with Kashmiri chillies, garlic and tomato
- dhansac**   - cooked with lentils, vegetables and warm spices – hot & sour
- sagwala** - cooked in clarified butter with spinach leaves - A Punjab speciality
- jalfrezi**   - stir-fried with warm spices, fresh peppers, onions and tomatoes
- balti** (standard)  - stir-fried with aromatic spices and served hissing in a special metal dish known as 'karahi' or 'balti pan'
- lahori balti**   - a mild, creamy dish with cinnamon, cardamom, and star anise
- chola balti**  - the subtle taste of the dish enhanced by spiced chick peas

chicken or lamb £5.95 / chicken tikka or lamb tikka £6.95
prawn £6.95 / king prawn £9.95 / tandoori king prawn £10.95

VEGETABLES AND PULSES


sidelines (regular) £2.95
main dish (large) £5.95

- subzi medley** - assorted fresh vegetables served in spinach & garlic sauce
- subzi jhalfrezi**   - vegetables stir-fried with onion, chillies and malt vinegar
- dhania khumbi** - button mushrooms stir-fried with coriander and shallots
- dharosh charchari**  - spicy, dry okra with mustard
- baingan bhajia** - aubergines stir-fried with traditional Bengali 'Five spice'
- baingan bharta** - roasted aubergine mash stir-fried with onion and tomato
- phul gobi tadka** - cauliflower florets tempered with garlic and mustard seeds
- mirchi hara gobi** - broccoli stir-fried with garlic, cumin and chillies
- saag bhajia** - spinach stir-fried with thinly sliced burnt garlic and onion
- bombay alu** - lightly spiced potato stir-fried with onion and tomato
- alu saag** - stir-fried spinach and potato
- saag paneer**  - indian cheese with spinach
- achari matar paneer**  - indian cheese and green peas pickled with condiments
- punjabi chana** - punjabi style spiced chick peas
- tadka dal** - cooked red lentils tempered with crisp-fried garlic and onions
- kootu sambar**   - a selection of fresh vegetables, lentils and coconut served with tempered mustard seeds, dried chillies and curry leaves

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rice and bread

BIRYANI DISHES

Ingredients of these dishes are cooked with various spices and run through aromatic basmati rice with a selection of nuts and sultanas. All biryanies served with cool vegetable raitha  (a versatile yoghurt mixture)

chicken biryani or lamb biryani £7.95

tikka biryani (chicken or lamb) **£8.95**

prawn biryani £7.95 / kingprawn biryani £10.95

lentil and vegetable biryani  £7.50

BHAAT (RICE)

basmati polao £2.25 / boiled rice £1.95

kheema rice (with minced meat) **£3.75**

vegetable rice / coconut rice / egg rice / lemon rice / mushroom rice or tomato rice £2.95 (each portion)

ROTI (BREAD)

naan (leavened bread baked in tandoor) **£1.95**

kheema naan (spicy minced meat stuffing) **£2.75**

peshawari naan (stuffed with dried fruit)  **£2.50**

kulcha naan (vegetable stuffing) **£2.50**

cheese naan  / garlic naan / or chilli & coriander naan  £2.50 (each)


tandoori roti (wholemeal bread) **£1.75 / puri** (deep-fried thin, bread) **£1.50**

chapati (thin whole-wheat bread) **£1.50 / poratha** (flakey wheat bread) **£2.50**

stuffed poratha £2.75 / chips £1.75

ODDS AND ENDS

papadom (plain or spicy) **£0.75 each**

onion and tomato relish / mango chutney / lime pickle / chilli pickle / mango pickle / or mint sauce  £1.00 (each portion)

relish tray £1.50

contains: onion and tomato relish, mango chutney, pickles and mint sauce

cucumber and mint raitha  £2.75

cool and versatile yoghurt mixture, a perfect complement to any dish or meal

If there is any dish you may like, which is not listed on the menu or indeed you may have liked from the previous menu, please let your waiter know and if possible within the time available, We shall be happy to prepare the meal for you. Bon Appetite!

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Please note: Prices are inclusive of 17.5% VAT. All major credit cards welcome. Cheques are not accepted. Management reserves the right to refuse service to any person without showing any cause. Minimum charge £10.00 per person

SERVICE CHARGE NOT INCLUDED



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