

ALLERGIES

Some of our dishes may contain traces of nuts and dairy produce.

Please ask our staff for information.

We do not knowingly use G.M. products in our kitchen.

All vegetarian dishes are marked **v**

YOUR BILL

All prices are inclusive of VAT.

There will be a £1 cover charge per person to include a popadom and chutneys.

There is no service charge but for parties of 6 or more a 10% discretionary service charge will be added to your bill.

All major credit cards are accepted. Cheques are only accepted with a bankers card.

TAKE-AWAY

Please ask for a separate Take-Away Menu.

PARTIES

Outside parties can be catered for.

Please contact the management for more information.

OPENING

We are open 7 days a week

The Management reserve the right to refuse admission or to serve anyone.

APPETIZERS

CHICKEN CHAAT	£4.95
Tandoori baked cubes of chicken breast, mixed with onion, tomato, cucumber and hot and sour spices	
LAMB SEEK CHAAT	£4.95
Tandoori baked tender lamb kebab rings, mixed with onion, green chillies, coriander leaves and sour spices	
SALMON SOMOSA (2 pc)	£3.50
Crispy pastry filled with minced salmon, herbs and spices	
KING PRAWN PURI	£6.95
Prawns cooked with spring onions, green peppers, tomatoes and Indian herbs, served over puri bread, with an abundance of fresh coriander	
STIR FRY CALAMARI	£5.95
Pan fried squid marinated with coconut and spices, served with spring onions and herbs	
AVOCADO SHRIMPS	£3.95
Half an avocado, filled with fresh water shrimps, topped with our own recipe sauce	
ONION BHAJIA (2 pc) v	£3.25
Sliced onions mixed with gramflour and herbs	
PANEER PAKORA (4 pc) v	£3.25
Pieces of home made cottage cheese, marinated and mixed with gramflour and fried	
PUDINA ALOO TIKKI	£4.25
Stuffed mint and potato fritters, on a bed of tangy mashed chickpeas, served with mint and tamarind chutney	
PAPRI CHAAT v	£3.95
Wheat biscuits with chickpeas, potatoes, tamarind sauce and yoghurt	
VEGETABLE HARA KEBAB v	£3.95
Vegetable roll of young spinach leaves, green bananas and split peas	
PUNJABI VEGETABLE SOMOSA v	£3.25
Mixed vegetable filled Punjabi style somosa, served with tamarind sauce	
MURG SEEK KEBAB	£6.50
Minced chicken with onion, fresh garlic, ginger, coriander leaves and other fresh herbs, skewered and grilled in a clay oven	
PEPPER PRAWN	£5.95
Tender prawns, cooked in garlic, salt, pepper and chilli	

TANDOORI/APPETIZERS

MAIN COURSE

TANDOORI POMFRET	£9.95
Whole pomfret fish marinated in ginger, garlic, lemon juice and strained yoghurt, then barbecued over flaming charcoal in a tandoor	
SALMON AJWANI TIKKA	£9.95
Large pieces of salmon marinated with garlic, spices, yoghurt and lovage seeds	
MURG TIKKA	£6.95
Succulent boneless pieces of chicken marinated in a mix of ginger, garlic, lemon juice, spices and seasoning, grilled in a clay oven	
TANDOORI MURG	£7.95
Half of spring chicken marinated in a mix of strained yogurt, ginger, garlic, lemon juice, spices and seasoning, broiled in the clay oven	
LAMB BOTI KEBAB	£6.95
Pieces of boneless lamb, seasoned with capsicum and onion, cooked in a charcoal oven	
TANDOORI KING PRAWN	£12.95
Fresh water king prawns marinated in lemon juice, with mild herbs and spices, and grilled over charcoal fire in a clay oven	
MIXED TANDOORI	£11.95
A mixture of tandoori murg tikka, lamb tikka, lamb and chicken sheek kebab, tandoori lamb chops, and chicken wings	
AKBARI LAMB CHOPS	£8.50
Juicy lamb chops marinated with herbs, tandoori spices, barbecued in a clay oven	
SEEKH KEBAB	£6.50
Tender lamb minced with onion, fresh garlic and ginger, coriander leaves and other fresh herbs, skewered and grilled in a clay oven	
PANEER NILGIRI TIKKA	£6.95
Pieces of cottage cheese marinated in fresh lemon juice, fresh coriander and Indian spices, cooked in a charcoal oven	
CHICKEN AND MUSHROOM SASHLIK	£7.95
Boneless pieces of chicken, whole mushrooms, onions, capsicum and tomatoes, marinated with tandoori spices, cooked in a charcoal oven	
MURG NAWABI KEBAB	£8.95
Chicken marinated with ginger, green chilli, creamy sauce with saffron, and served with grilled onions	

POULTRY

MURG TIKKA MASSALA £7.95

Charcoal grilled pieces of chicken flavoured with fenugreek, then cooked in an exotic sauce of tomato and butter, finished with a dash of cream

MURG JALFREZI £7.95

Julienne of freshly cut chicken, cooked with fresh ginger, chillies and onion, hot to taste

MURG BALTI £9.50

Pieces of chicken cooked in a wok, with onion, capsicum, tomato and dried spices, served with naan bread

GREEN CHICKEN CURRY £7.95

Boneless leg of chicken, cooked with onion, tamarind, mint, coriander and green chillies to create a hot Goanese curry sauce

MURG ADRAKWALA £7.95

Succulent pieces of chicken cooked with ginger, lemon juice and hot spices

MURG KOFTA CURRY £7.95

Balls of minced chicken served in a medium curry sauce

LAMB

LAMB PASSANDA £7.95

Tender slices of lamb simmered in a sauce of cultured yoghurt, almond and cashew nuts, finished with a dash of cream

LAMB ROGAN JOSH £7.95

Pieces of lamb cooked in curried tomato and spices

BALTI GOSTH £9.50

Pieces of lamb cooked in a wok with onions, capsicum and tomato, with dried spices

KASHMIRI LAMB KORMA £7.95

A fruity flavoured mild lamb curry

LAMB CHILLI STIR FRY £7.95

Thinly sliced lamb, stir fried with onion, capsicum and green chillies

ACHARI GOSHT £7.95

Tender pieces of baby lamb, cooked in a tangy yoghurt sauce, with pickled spices

SAAG GOSHT £7.95

A classic North Indian dish with lamb and baby spinach

FISH

- BENGAL FISH CURRY** £8.95
Pieces of fish cooked with potatoes, bindi, tomatoes and mustard seeds
- MALABAR FISH CURRY** £8.95
Salmon in a Goanese sauce, with a coconut flavour
- KING PRAWN DO-PIAZA** £10.95
King prawn pieces seasoned with onion, capsicum and other fresh herbs, tossed cooked with a minimal sauce
- KING PRAWN MASSALA** £10.95
Charcoal grilled fresh water king prawns, flavoured with fenugreek and nuts, cooked in an exotic sauce of tomato and butter, finished with a dash of cream

VEGETARIAN MAIN DISHES

- SEASONAL STIR FRY GREEN VEGETABLE** £6.95
Baby potatoes, courgettes, carrots and tomatoes, tossed with cumin seeds and crushed red chillies, served in a wok
- KASHMIRI PALAK PANEER** £6.95
Cubes of home made cottage cheese cooked with light spices, fresh tomatoes and fresh spinach
- TANDOORI MUSHROOM MASSALA** £6.95
Marinated mushrooms simmered in tomato and butter sauce
- BABY BAINGAN MASSALA** £6.95
Baby aubergines stuffed with spiced onion and herbs
- PANEER ADRAKWALA** £6.95
Pieces of cottage cheese, cooked with ginger, green chillies, lemon juice, red onion and tangy spices
- SABZI KOFTA** £6.95
Assorted vegetables grated balls, cooked in a mild kashmiri sauce
- CHILLI PANEER** £6.95
Pieces of cottage cheese, marinated with a hot chilli sauce and herbs, served with mixed salad

CREATIVE DISHES

PANEERWALA MURG £10.95

Pieces of breast of chicken, tossed with home made cottage cheese, spring onion and ginger. Served with saffron rice and spinach leaf

OFFICERS CHOPS £10.95

Lamb chops cooked in a honey and soya sauce, served with spinach, potatoes and mushrooms

LOBSTER MALAI CURRY £19.95

(subject to availability)

Lobster cooked in a creamy sauce, with cashew nuts, cumin seeds and coriander. Served with saffron rice and aubergines

SALMON FILLET £11.95

Dipped in a blend of spices with mango extract, garlic and red mild chilli. Served with saffron rice and baby potatoes

STUFFED SEA BASS *(subject to availability)* £13.95

Sea bass stuffed with fenugreek, mushrooms, onions, capsicums, served with saffron rice

SIDE VEGETABLES

ALOO GOBI £3.95

Potato and cauliflower tossed with light spices

BHINDI BHAJI £3.95

Fresh okra tossed with light spices

SAAG £3.95

Fresh spinach tossed with light spices

GARLIC GREEN BEANS £3.95

Baby green beans cooked in garlic butter

MIXED VEGETABLE CURRY £3.95

Assortment of vegetables cooked in a curry sauce

ALOO JERRA £3.95

Potatoes tossed with roasted cumin seeds

DAAL TARKA OR MAKANI £3.95

Mixed lentils with garlic, or black lentils in a butter sauce

KASHTA BHINDI ALOO £4.95

Lightly spiced crispy okra and potatoes

RICE

STEAMED BASMATI RICE	£2.25
LEMON RICE Rice with lemon, fragrant curry leaves and cashew nuts	£2.75
PILAU RICE Basmati rice cooked with saffron	£2.50
MUSHROOM RICE	£3.95

BIRYANI OF THE DAY

Chicken/Lamb/Vegetable

With vegetable curry	£10.50
Without curry	£8.50

HAND MADE BREADS

NAAN Unleavened bread with plain flour or wholemeal flour	£1.75
GARLIC NAAN Unleavened bread with garlic	£1.95
CHEESE NAAN Unleavened bread with cheese	£1.95
KEEMA NAAN Stuffed with lamb mince, blended with chopped green chillies, coriander and spices	£2.25
PESHWARI NAAN Leavened fine flour bread stuffed with a combination of nuts, coconuts and raisins	£1.95
TANDOORI PARATAH Wholemeal flour layered bread baked in a clay oven	£1.95
LACHA PARATAH A rich flaky bread enriched with butter	£2.20
TANDOORI ROTI Unleavened bread with wholemeal flour	£1.75

SALAD AND RAITA

CUCUMBER RAITA	£2.95
BOONDI RAITA Home made yoghurt with gramflour dumplings	£3.50
FRESH SEASONAL SALAD	£2.95
SPECIAL HOUSE SALAD	£2.95

MENU FOR ONE

VEGETARIAN Punjabi somosa, tandoori mushroom masala, saag, pilau rice, raita, naan bread and coffee	£16.50
NON-VEGETARIAN Murg chaat, lamb pasanda, vegetable curry, pilau rice, naan bread and coffee	£18.50

MENU FOR TWO

DE LUXE PLATTER Tandoori cocktail, murg makhni, rogan josh. Served with vegetable of the day, pilau rice, naan bread and coffee	£36.95
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DESSERT/TEA/COFFEE