

Chef's Recommendation

Mazrani Murg

Skewered chicken tikka with capsicum and onions, simmered in a yoghurt, onion and cashew gravy £11.95

Goan Fish Curry

Fillets of pomfret, simmered in coconut & coriander gravy, with a hint of tamarind. £14.95

Chicken Delicacies

Tikka Masala / Korma / Jalfrezi / Madras / Vindaloo

Traditional all-time favourites. £11.50

Milagu Murg Curry

Devilled chicken curry, flavoured with peppercorn, lemon juice & spices. £11.95

Chicken Haandi Lazeez

Home style chicken curry with your choice of strength of spice £11.95

Methi Murg

Boneless chicken breast cooked with garlic, onions and fresh fenugreek leaves. £11.95

Karahi Chicken

Diced chicken cooked in a wrought iron wok, with onions, garlic, ginger, tomatoes and homemade spices. £11.95

Butter Chicken

Chicken tikka simmered in a mildly spiced cream and tomato gravy. £11.95

Lamb Delicacies

Banjara Gosht

Boneless spring lamb leg, slowly cooked to perfection in a spiced brown onion sauce with fresh garlic, ginger & chopped tomatoes, £14.00

Lamb - Rogan Josh / Madras / Vindaloo / Korma

Lamb curry cubes cooked in a traditional curry sauce of your choice. £11.95
Lamb Jalfrezi
Succulent, cubes of lamb, cooked with fresh green chilli, vinegar, onions & capsicum. £11.95

Karahi Gosht

Lamb cooked and sizzled in an iron wok, with onions, garlic, tomatoes & capsicum. £11.95

Lamb Tikka Bhuna / Lamb Tikka Masala

Char grilled lamb simmered in traditional curry sauces. £12.95

Nawabi Biryanies

Gosht Biryani

Basmati rice cooked to perfection with tender cubes of lamb. £15.95

Hyderbadi Chicken Biryani

Basmati rice simmered with chicken in mace kewra and spice, finished with saffron and cardamom. £15.50

King Prawn Biryani

Basmati rice cooked with jumbo King Prawn, finish with herbs and spices. £19.50

Subzi Haandi Biryani

Basmati rice cooked with a combination of vegetables, herbs and spices.

(All Biryanis are accompanied with raitha and mix vegetable curry.) £13.95

Rice Specialities

Fluffy Rice

Boiled basmati rice £3.50

Pilau Rice

Basmati rice cooked with mild spices and saffron. £4.00

Gucchi Pulao

Basmati rice and mushrooms cooked together on dum. £4.95

Keema Pilau

Basmati rice mixed with mince lamb cooked to an aromatic finish. £5.50

Seafood Delicacies

Rai Cod

Fresh cod tikka fillets marinated in mustard paste, garlic & ginger cooked in a piping hot salamander £14.95

Karahi Cod

Fresh cod sizzled in an iron wok, with onions, garlic, ginger, tomatoes & capsicum. £13.95

Malabari King Prawn Curry

King Prawn simmered in coconut milk and delicately flavoured with chilli, ginger and spices. £18.50

Karahi King Prawn

King Prawns cooked in an iron wok with onions, tomatoes, garlic, green peppers and spices. £18.50

King Prawn Jalfrezi

King Prawns, cooked with fresh green chilli, vinegar, onion, capsicum, tomato and coriander. £18.50

King Prawn Tawa Masala

Tandoori King Prawn sizzled on a griddle then cooked with onions, garlic & ginger in a spiced tomato curry sauce. £18.50

Side Dishes

Garden Fresh Salad

Fresh seasonal salad served with a tangy homemade vinaigrette £3.75

Kachumber

Finely chopped onion, tomatoes and cucumber with lemon £3.00

Raita

Home-made salted yoghurt with grated cucumber and cumin. £2.95

Pappadums

Plain or spicy £0.95

Sirf Piyaz

Sliced onion, green chillies and lime with a touch of chaat masala £2.00

Tandoori Breads

Naan

White flour bread, freshly baked to order in a clay oven £3.75

Cheese Naan/ Garlic Naan or mix Naan served to you as you desire £4.50

Peshawari Naan Naan with a sweet stuffing of almonds, pistachio and raisins £4.25

Missi Roti

Bread made of gram flour with onion and spices £2.75

Tandoori Roti

Whole wheat flour bread, freshly baked to order in a clay oven £2.75

Keema Naan

Naan stuffed with seasoned lamb mince £4.50

Stuffed Onion Kulcha

Naan bread stuffed with onions and chopped green chillies. £4.50

Poori

A light flaky deep fried Indian bread. £2.50

Vegetarian Delights

Paneer Tawa Masala

Cottage cheese tossed with capsicum and coriander, garlic & tomatoes. all sizzled & cooked in a clay oven £6.95

Methi Paneer

Cottage cheese cooked in fenugreek garlic and ginger £6.50

Punjab de Bhindia

Okra, lightly pan fried in garlic, herbs & spices, "The Punjabi Way" £6.95

Karahi Channa

Chickpeas sizzled in an iron wok, with onions, garlic and ginger £6.95

Baingan Bhartha

Mashed aubergines cooked with chopped onions, ginger, garlic and a tomato masala sauce £6.95

Aloo... Bombay / Gobi / Saag

Potatoes cooked with vegetables of your choice £5.95

Yellow Tarka Dal

Lentils simmered and tempered with curry leaves, garlic and mustard £5.50

Dal Makhani

Black lentils, simmered overnight with garlic, cream and tomatoes £5.95

VAT INCLUDED

AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL