

## Traditional dishes

### Madras

A very popular fairly hot dish originating from south India. Famous for its flavour, prepared with tomato puree & herbs.

### Vindaloo

A very hot dish garlic, ginger, tomato puree & black pepper giving a hot rich taste.

### Rogan Josh

A beautiful combination of herbs and spices garnished with peppers, tomatoes & onion to give a rich unique flavour.

### Dupiaza

Greater use of onions briskly fried with selected spices, bay leaves & fresh coriander.

### Balti

Cooked with onions, tomatoes, capsicums, fresh herbs & specially prepared balti sauce.

### Korma

A delicate preparation of cashew nut sauce & fresh herbs & specially prepared balti sauce.

Chicken tikka	£5.20	Prawn	£4.95
Lamb tikka	£5.50	King Prawn	£6.50
Chicken	£4.50	Mixed Vegetables	£3.95
Lamb	£4.70	Special mix	£5.95
		<i>Chicken, Lamb, Prawn</i>	

## Balti Variation Dishes

Balti Jalfrezi		Balti Bhuna	
Balti Rogan		Balti Achari	
Chicken tikka	£5.45	Prawn	£5.20
Lamb tikka	£5.75	King prawn	£6.75
Chicken	£4.75	Mixed vegetables	£4.20
Lamb	£4.95	Special mix	£6.25
		<i>Chicken, Lamb, Prawn</i>	

## Biryani Dishes

A combination of saffron pilau rice, stir fried with light spices & herbs, garnished with cucumbers and tomatoes. Served with a bhuna curry sauce.

Chicken Biryani	£5.95	Prawn Biryani	£5.95
Lamb Biryani	£6.45	King Prawn Biryani	£7.95
Chicken Tikka Biryani	£6.95	Vegetable Biryani	£5.50
Lamb Tikka Biryani	£7.45	Mix ( <i>Chicken, lamb, prawn</i> )	£7.50

### Dansak

Of Persian origin, sweet and sour curry made with lightly spiced lentils, pineapples and lemon.

### Bhuna

A special blend of spices to provide a dish of medium strengths rather thick sauce.

### Karahi

Cooked with capsicums, onions, tomato & consisting a lot of herbs and spices in a thick sauce.

### Pathia

A dish where garlic is extensively used with onions, tomato puree, red chilli, black pepper sugar & fresh lemon juice to give fairly hot sweet & sour taste.

### Samber

Spicy dish based upon the use of lentils with fresh lemon & medium spices.

### Jalfrezi

A dish made with onions, green chillies, capsicum, tomato, herbs & spices in a thick sauce.

## Side Dishes

Mushroom Bhaji	£2.25	Bhindi Bhaji	£2.25
Saag Aloo	£2.25	Cauliflower Bhaji	£2.25
Saag Paneer	£2.25	Vegetable Bhaji	£2.25
Saag Bhaji	£2.25	Aloo Ghobi	£2.25
Aloo Chana	£2.25	Chana Massala	£2.25
Aloo Paneer	£2.25	Egg & Potato Bhaji	£2.25
Bombay Aloo	£2.25	Any Curry Sauce	£1.95
Tarka Dhall	£2.25	Cucumber Raita	£1.50

## English Dishes

These dishes are cooked to perfection by our fully competent chef who appreciate that not everyone wants Indian food all of the time. All these dishes are served with chips.

Fried Scampi	£4.50	Omelette	£4.95
Chicken Nuggets	£4.50	<i>Chicken, Prawn or Mushrooms</i>	
Plain Omelette	£4.50	Chicken Steak	£5.95
		<i>Whole breast of chicken grilled and served with a topping of onions, peppers and chips.</i>	

## Rice

Boiled Rice	£1.40	Onion Pilau Rice	£1.80
Pilau Rice	£1.60	Lemon Rice	£1.80
Keema Pilau Rice	£1.95	Coconut Rice	£1.80
Mushroom Pilau Rice	£1.80	Special Fried Rice	£2.10
Vegetable Pilau Rice	£1.80	<i>Egg &amp; Peas</i>	
Egg Pilau Rice	£1.80	Bengal Fried Rice	£2.10
		<i>Onions &amp; Chillies</i>	

## Bread

Nan	£1.40	Peshwari Nan	£2.00
Garlic Nan	£1.70	Paratha	£1.50
Keema Nan	£2.10	Chapati	£1.00
Garlic & Chilli Nan	£2.00	Chips	£1.50

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## Appetisers

Plain Papadom	£0.40	Chutney Tray	£1.60
Spicy Papadom	£0.40	Mango chutney, Onion Chutney, Mint sauce & Spicy hot sauce	

## Starters

Mixed Starter	£3.75	Chicken Pakora	£2.95
Chicken Tikka, sheek kebab and onion bhaji.		Fritters sliced chicken tikka lightly spiced and deep fried in a crispy batter.	
Onion Bhaji <b>V</b>	£1.95	Chicken Chat	£2.95
Lightly spiced onion mixed with gram flour and deep fried.		Finely sliced tikka cooked with onions, spices and chat massala served on a puri bread.	
Machli Biraan	£3.25	Lamb Chops	£3.95
Fish marinated and slightly spiced, shallow fried over a slow flame, served with salad.		Marinated prime tender lamb chops with herbs and spices cooked in a tandoori clay oven.	
Chicken Tikka	£2.75	King Prawn Puri	£3.75
Succulent pieces of chicken marinated with herbs and spices, barbecued in a tandoori clay oven.		Stir fried tiger prawns cooked in a rich medium sauce served on a puri bread.	
Lamb Tikka	£2.95	Potato Chana Puri <b>V</b>	£2.50
Succulent pieces of lamb marinated with herbs and spices, barbecued in a tandoori clay oven.		Small chunks of potatoes and chickpeas in a medium sauce served on a puri bread.	
Tandoori Chicken	£2.75	Garlic King Prawns	£3.75
On the bone chicken quarter marinated with herbs and spices in a tandoori clay oven.		Garlic fried in ghee with onions, spices and king prawns added in a sweet & sour sauce.	
Meat/Veg Samosa	£2.25	Prawn Cocktail	£2.30
Meat or vegetable fillings wrapped in a crispy triangular pastry and deep fried.		Prawns on a bed of lettuce served with a rich sea food sauce.	
Sheek Kebab	£2.60	Paneer Tikka <b>V</b>	£2.95
Lean minced lamb spiced and cooked over a flame in a tandoori clay oven.		Indian cheese marinated in a tandoori sauce skewered and cooked in a tandoori clay oven.	
King Prawn Butterfly	£3.50	Tand. King Prawns	£3.75
Skinless king prawn with a slight hint of spice covered in bread crumbs and deep fried.		Tiger prawns marinated in herbs and spices in a tandoori clay oven.	
Garlic Mushrooms <b>V</b>	£1.80	Chicken Shashlick	£3.50
Slices of mushrooms stir fried with garlic and onions in ghee.		Chicken tikka marinated in a special tandoori sauce and roasted with tomato, onions and mixed peppers.	
Prawn Puri	£2.95		
Stir fried prawns cooked in a rich medium sauce served on puri bread.			

## Signature Dishes

Lamb Tikka Nepalese (Very Hot)	£6.50
This dish is cooked using green chillies, garlic, ginger, red onions and Nepalese chilli sauce, fresh lemon juice, leaves a sharp taste in your mouth, a very tasty hot and spicy dish.	
Subzsaag Gohst (Medium)	£6.30
Succulent pieces of lamb cooked with seasoned vegetables, drill and spinach. This dish consists of cumin seed, cloves, turmeric, garlic, ginger and red onions.	
Bengal Thawa (Medium)	£6.95
Chicken tikka, lamb tikka, lamb chops and king prawn cooked in a tasty medium sauce consisting of onions, bell peppers, cumin, coriander and aromatic spices.	
Chicken Tikka Afghani (Fairly Hot)	£6.50
A slightly hot dish consisting of onions, green peppers, red peppers, garlic chilli sauce, tabasco sauce and soya sauce. The combination of spices and sauces gives this dish a unique taste.	
Salmon Khazana (Medium)	£7.10
A slightly hot dish consisting of onions, red peppers and exotic mix of spices to produce a very satisfying dish, garnished with cherry tomatoes, coriander and cress.	
Chicken Tikka Shashlick Karahi (Medium)	£7.10
This Shashlick dish is prepared like tandoori dishes but with green peppers, red peppers, tomatoes and onions on the skewer with the chef's specially created karahi sauce.	
South Indian Garlic Chicken (Fairly Hot)	£5.75
A dish of chicken with chopped garlic, fresh chillies, green peppers and peeled tomatoes.	
Katmandu Chicken (Medium)	£5.75
Chicken tikka cooked with spring onions, cinnamon, coriander, lentils fresh herbs and spices giving it a spicy medium to hot taste.	
Kabuli Chicken (Medium)	£5.75
Tender chicken pieces cooked in a rich sauce with chick peas, hot spices and garnished with coriander.	
Rezella - Chicken or Lamb (Medium)	£5.95
A favourite to many, cooked with medium spices and fresh herbs with minced lamb in a thick sauce and garnished with fried onions.	
Saag - Chicken or Lamb (Medium)	£5.75
Prepared with fresh herbs, garlic, spinach and garnished with fresh coriander.	
Chicken Chilli Massala (Hot)	£5.50
Tender chicken stir-fried with onions, chillies tomato, and hot spices in a rich sauce giving it a fiery hot taste.	
Naga - Chicken or Lamb (Hot)	£5.75
This dish is prepared using one of the world's hottest chilli (naga), consisting of onions, peppers, chillies and ground spices. The fragrance of this dish is outstanding.	
Chicken Lava (Medium)	£5.75
Strips of chicken coated in gram flour, then added to a medium strength sauce. A fairly dry dish.	

## Mild Dishes

Chicken Tikka Massala	£5.50
Tender pieces of chicken in a blend of tomatoes, butter, cream, ground almonds cooked in a mild flavoured sauce with fresh herbs and spices.	
Special Butter Chicken	£5.50
Tender strips of chicken tikka prepared in a butter sauce consisting of cream, tomatoes pure ghee and delicate mild sauce.	
Chicken or Lamb Tikka Passanda	£5.50
A north Indian classic dish, lamb or chicken marinated in special ingredients and cooked in a subtle mild creamy sauce.	

## Tandoori Main Dishes

Tandoori dishes derive their names from the tandoori oven that they are cooked in, tandoori ovens are traditional clay ovens fuelled by charcoal in the bottom, this unique process seals in the goodness. Served with bhuna curry sauce and continental salad.

Tandoori Chicken	£5.60	Chicken Shashlick	£6.50
Chicken Tikka	£5.60	Chicken Tikka Marinated In A Special Tandoori Sauce And Roasted With Tomato, Onions And Mixed Peppers.	
Lamb Tikka	£5.95	Lamb Shashlick	£6.95
Lamb Chops	£6.50	Lamb tikka marinated in a special tandoori sauce and roasted with tomatoes, onions and mixed peppers.	
Tandoori King Prawn	£7.50		
Tandoori Mix Grill	£7.95		
Tandoori Chicken, Lamb Tikka, Chicken Tikka, Sheek Kebab, King Prawn and Lamb Chops.			

## Seafood Specials

King Prawn Akbari (Medium)	£7.95
King prawns cooked with minced lamb, onions, garam massala in a rich medium sauce, garnished with slices of egg.	
Machli Zalfry (Strength to suite)	£6.50
Chunky fish fillets cooked with cinnamon, onions, garlic, plenty of fresh coriander and tomatoes with spice to suit your taste.	
Mixed Seafood Special (Strength to suite)	£8.95
An outstanding dish prepared by our chef with a mixture of king prawns, salmon fillets, pangasius fillets cooked in a unique blend of spices and garnished with lemon zest and lime. Served with special fried rice.	
Maas Biraan (Strength to suite)	£6.50
Fresh fish fillets delicately spiced and marinated in a special sauce, it is shallow fried with onions, finely spiced peppers and carrots.	
Fish Rangeela (Strength to suite)	£6.50
Medium strength dish with onions, capsicums and tomatoes in a dry bhuna style sauce.	



**N** Some dishes will contain nuts and if you have any allergy related problems, please enquire before placing your order.