# Main Course (Vegetarian)

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<b>ALOO JEERA</b> ( $\bigvee$ , $\bigvee$ ( $\bigcirc$ ) Potato cubes tossed with cumin seeds, garlic, onions & c	£7.50 coriander
BABY ALOO ACHARI (\(\gamma\), \(\sigma\),	£7.50
ALOO GOBI (VG, T), W) Tempered Cauliflower florets & potatoes tossed in spices & fresh of SAAG ALOO (VG, T) Potato cubes cooked with spinach puree, spices & finished with spinach puree, spices & finished with soya ChaAP MASALA (VG, T), GW) A unique & protein rich Indian curry made with Soya Chaap & unique spice rich gravy	£7.95
PANEER MAKHANI (VG, T), Y) Cottage cheese chunks cooked in tomato butter gravy	£10.95
SAAG PANEER (VG, T) Fresh spinach puree & cottage cheese cooked with spice & finished with cream	<b>£10.95</b>
KADAI PANEER (VG, T), Y)  Cottage cheese cooked with special homemade kadhai masala with onion and peppers	£10.95
PANEER KHURCHAN (VQ, D, N) In the word Khurchan is from Hindi word "Khurchan" which means to 'Scrape'. Paneer cooked with onions, tomato, peppers & spices. Semi dry	£11.25
MALAI KOFTA (\(\sigma, \cdots, \cdot\)) Grated cottage cheese Potato & cashew nut dumplings cooked in fenugreek, tomato and cashew nut gravy	£11.95
<b>BHINDI DO PYAZA</b> ( $\bigvee$ G, $\bigvee$ ) A very homely preparation of finely cut okra with onions	£9.95
KADHAI VEGETABLE (VG, T), Y) Assorted Vegetables cooked with special homemade kadhai spices, onion & peppers	£10.95
DINGRI MUTTER PALAK (V(A, T)) Button mushrooms, green peas and spinach cooked with a hint of onion, tomato and spices	£11.50
AMRITSARI CHANNA MASALA ( ) Chickpeas gently cooked & simmered in curry sauce	£10.50
MILI JULI SUBZI (VG, T), M, G) Assortment of vegetables cooked in tangy spicy curry, a real Anglo Indian fusion	£10.95
DAL TADKA (VG, V) Yellow lentils tempered with garlic & tomato	£9.25
DAL MAKHANI (VG, O) Classic black lentils and kidney beans slow cooked overnight with tomatoes, cream and butter	£11.50

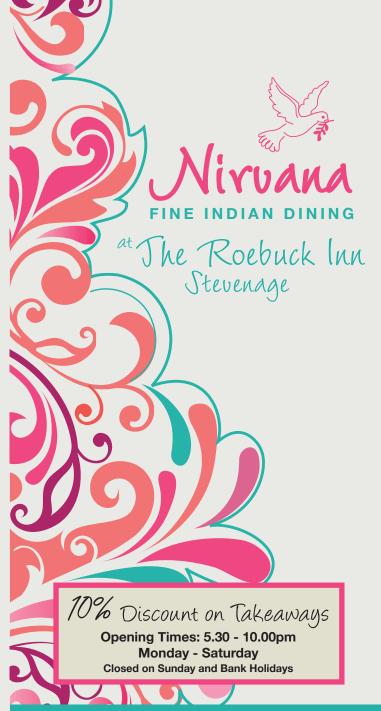
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 $\bigcirc$  - Gluten  $\mathcal{N}$  - Nuts 1 - Dairy M - Mustard € - Eggs P - Peanut HOW SPICY J J √ - Vegetarian

# Rice & Birwani

Clob & Dligord
SADA BASMATI Steamed basmati rice £3.95
JEERA RICE Basmati rice tempered with cumin seeds and fresh coriander
MUSHROOM RICE Button mushrooms cooked with basmati rice and turmeric  £3.95
PULAO RICE Basmati rice flavoured with saffron & spices
EGG FRIED RICE (G) Basmati rice & egg tempered with soya sauce & seasoning
KEEMA RICE Minced lamb and basmati rice tempered with onions & fresh coriander
DUM BIRYANI ( ) CHICKEN £15.95 LAMB £16.95 A Hyderabadi delicacy of the Nawabs, Chicken or Lamb cooked with basmati rice & traditional spices, served with Raita or Curry sauce
VEGETABLE BIRYANI (**)  Mélange of fresh vegetables with basmati rice  & traditional spices, served with Raita or Curry sauce
Breads & Accompaniments
TANDOORI ROTI (G, V, VG) £3.25

Breads & Accompanimo	ents
TANDOORI ROTI (G, V, VG) Unleavened whole wheat bread baked in tandoor	£3.25
LAACHA PARATHA (D. G. VG) Flaky whole wheat bread cooked in tandoor	£3.95
PLAIN NAAN (D, G, VG) Leavened bread cooked in tandoor	£3.50
NAAN (CHOOSE ANY) (O. G. VG) Garlic coriander/Butter/Chilli Garlic	£3.95
KEEMA NAAN (D, G) Leavened bread stuffed with minced lamb baked in tandoor	£4.75
PESHWARI NAAN (**), (**)	£4.75
CHEESE NAAN (D, G, VG) Leavened bread stuffed with cheese & cooked in tandoor	£4.50
GARDEN FRESH SALAD A selection of fresh cut seasonal vegetables	£4.95





£4.00

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### Starters

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PAPADUM (V, VG) £1.50 Masal Crisp sun dried pancake from lentil flour served fried or masala	a £1.75
PANI PURI (V) (G, D) (COLD) Wheat crisp puffs, stuffed with spiced potatoes & chickpe served with flavours of spiced water & sweet yoghurt	<b>£6.25</b> as
BHEL PURI (V) (G, O, P) (COLD) A famous popular Mumbai sea-side snack made of puffed rice	£6.00
<b>VEGETABLE SAMOSA</b> (V) (G, VG)  Pancakes stuffed with vegetables, spices & herbs & deep-fried	£5.25
ALOO TIKKI (V) (D, VG) All time favorite desi street food delight	£6.00
ONION BHAJJI (V) (VG) Onion Dumpling with gram flour batter and deep-fried	£5.25
CHILLI PANEER (V) (G, VG)  Battered fried strips of cottage cheese, deep fried and sautéed with chilies, onion, pepper & garlic	£6.95
CHILLI SOYA CHAAP (V) (G, VG) J Wok tossed soya chaap pieces cooked with onions, pepper spring onion & special chili sauce	<b>£6.95</b> ers,
ALOO TIKKI CHAT (VG, T) Potato tikki topped with homemade chutneys with spices.	£6.95
PATTA PAPPDI CHAT (V) (G, T) Refreshing Batter fried baby spinach topped with chutney sweet yoghurt and pomegranate	<b>£7.25</b> s,
CHICKEN 65 ( ) ( ) ( ) ( ) Spicy deep fried chicken tossed with yogurt, curry leaves & green chilies	£7.95
CHICKEN SUKKA ( ), M) Popular Mangalorean dish with grated coconut, curry leaves, homemade spices & tempered with ghee	£7.95
CHATPATA CHICKEN D Battered fried strips of chicken, deep-fried and sautéed with chillies, onion, pepper & garlic	£7.95
CHICKEN LOLLIPOP (G) Chicken wings seasoned with indo chinese spices and de	£7.95 ep-fried
FISH AMRITSARI Tilapia with carom seeds, spices and deep fried	£7.25
STIR FRIED PRAWNS ((), (M)) Spiced prawns scented with curry leaves and peppercorn	28.00
MASALA TEMPURA PRAWNS (G) Spiced batter fried prawns served with sweet chilly mayo.	28.00
DECCAN LAMB ( ) A south Indian delicacy of strips of lamb tossed in lime lear red onion, finished with ginger & peppercorn	£8.25 eves with

#### Kebab

Kevav	
PANEER TIKKA SHASHLIK (\(\frac{1}{2}\)) (\(\Gamma\) (\(\Gamma\)) (\(\Gamma\)) A combination of cottage cheese, onions, tomatoes & peppers, grilled in tandoor	£7.95
TANDOORI CHICKEN HALF (D, M) Half a chicken marinated with yoghurt and Indian spices and baked in clay oven	£11.95
CHICKEN TIKKA SHASHLIK ( ) M) A combination of Chicken Tikka, onions, tomatoes & peppers, grilled in tandoor	£8.25
CHICKEN TIKKA (D, W) House speciality traditional chicken kebab cooked in tandoor	£7.95
LAMB SEEKH KEBAB ( ) Minced Lamb and spices skewered and cooked in tand	<b>£8.25</b> oor
SALMON TIKKA ( ), ( ), ( ), ( ), ( ), ( ), ( ), ( )	£8.50
TANDOORI KHAZANA (**), **(*), Selection of Kebab's & Vegetable delights	£17.95
CHICKEN MALAI KEBAB (  Cubes of chicken marinated in yoghurt, cheese, cream and and cooked in tandoor	£7.95
Main Course	
BUTTER CHICKEN (①, 八, 八) The all-time favourite tandoor roasted chicken tikka simmered in traditional tomato-butter gravy scented with dried fenugreek leaves	£14.50
CHICKEN TIKKA MASALA ( , , , , , , ) Tandoori chicken tikka cooked to perfection in spicy chunky tomato and onion gravy	£14.50
CHICKEN XACUTI ( ) A Goan curry with a complex mixture of spices including grated coconut and large dried red chilies	£14.50
NILGIRI CHICKEN CURRY (D) J Traditional South Indian delicacy. Chicken simmered in a coriander, green chillies, coconut milk & spices	£14.50 fresh mint,
CHICKEN JALFREZI (**), **/\) Chicken cooked with onion & pepper in tomato gravy & flavoured with green herbs	£13.95
CHICKEN CHETTINAD (**)  Boneless pieces of chicken tossed with onion, coconut & spicy gravy, tempered with curry leaves & mustard see	<b>£13.95</b> eds
KADHAI CHICKEN ((), (1), ())	£13.95

kadhai spices, onion & peppers

## Main Course

SAAG CHICKEN ( ) Boneless chicken cooked in spinach gravy with butter & cream	£13.95
CHICKEN KORMA ( ) ( ) ( ) Chicken cubes cooked with creamy almond and yoghurt gravy flavoured with cardamom	£13.95
CHICKEN PATIYALA (①, 八, 壬) 🌙 A very homely style of rich chicken cooked in tomato	£13.95
& onion gravy with layer of egg	C4E 00
LAMB ROGANJOSH ( ) A classic Kashmiri dish cooked with diced lamb in rich aromatic gravy	£15.00
	£15.95
Popular hunter style lamb dish in fiery and spicy red gravy from Mathania village in Rajasthan	
	£15.00
Tender lamb cooked with onion & pepper	
in tomato gravy & flavoured with green herbs  SAAG LAMB (\(\tau\))	£15.00
Lamb cooked in spinach gravy with butter & cream	213.00
	£15.00
Tender lamb cubes cooked with creamy almond and yoghurt gravy floured with cardamom	
4 4	£15.25
Tilapia fillet cooked in coconut gravy and Goan spices	
	£16.00
Marinated Salmon chunks cooked in rich onion,	210.00
tomato gravy sautéed with mustard seeds & curry leaves	046.00
SALMON MALABAR ( , , , , ) Salmon cooked in coconut milk with mustard	£16.00
seeds and onion gravy	
JHINGA CURRY FRY (D, M) Prawns cooked curry fry style cooked	£16.95
with tomatoes & potatoes	
CHINGARI MALAI ( ) Prawns cooked in coconut cream & fresh herbs	£16.95
	£16.95
Traditional South Indian delicacy. Prawns simmered in fre coriander, green chillies, coconut milk & spices	sh mint,
	£16.95
Popular Goan prawn curry cooked in coconut,	

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${\mathcal M}$ – Mustard	– Eggs	P-

spices & tangy gravy

