

## Small & Nice Vegetarian

<b>Subzi Samosas</b> <i>Spiced potato and green peas in a pastry case, deep fried. Served with spicy mint and tangy tamarind chutney</i>	<b>£3.95</b>
<b>Spring Rolls</b> <i>Vegetables wrapped in pastry and deep fried</i>	<b>£3.95</b>
<b>Onion Bhaji</b> <i>Sliced onions dipped in mildly spiced chickpea batter and golden fried</i>	<b>£3.95</b>
<b>Hara Bara Kebab</b> <i>A delightful combination of mixed vegetables and potato patties</i>	<b>£4.25</b>
<b>Junglee Bhajia</b> <i>Selection of vegetables dipped in chef's special batter and golden fried</i>	<b>£4.25</b>
<b>Mogo Masala</b> <i>Cassava chips fried and tossed in special spices</i>	<b>£4.50</b>
<b>Chilli Mushroom</b> <i>Button mushrooms stir fried with bell peppers and onions in a tangy sauce</i>	<b>£4.75</b>
<b>Crispy Vegetables</b> <i>Deep fried vegetables tossed in a tangy sauce</i>	<b>£5.25</b>
<b>Chilli Paneer</b> <i>Paneer stir fried with bell peppers and onions in a tangy sauce</i>	<b>£5.95</b>
<b>Paneer Shashlik</b> <i>Paneer grilled with onions, bell peppers and tomatoes</i>	<b>£6.75</b>
<b>Vegetable Mix Platter</b> <i>Assorted combination of paneer shashlik, cauliflower, potatoes, hara bara kebab and onion bhaji</i>	<b>£12.95</b>

Paneer is a first press cheese from curd using the same process as mozzarella

## Non-Vegetarian

<b>Lamb Samosas</b> <i>Minced lamb in a pastry case, deep fried. Served with mint and tangy tamarind chutney</i>	<b>£4.50</b>
<b>Wah Wah Wings</b> <i>Crispy fried chicken wings marinated in chef's own special marinade</i>	<b>£4.50</b>
<b>Lamb Sheek Kebab</b> <i>Seasoned minced lamb skewered and grilled in clay oven</i>	<b>£4.95</b>
<b>Chicken Lollipop</b> <i>Chicken drumsticks coated in Chinese style batter and deep fried</i>	<b>£4.95</b>
<b>Fish Koliwada</b> <i>Fish fillets marinated with dry spices and herbs and deep fried</i>	<b>£5.50</b>
<b>Mari Chicken</b> <i>Chicken marinated in crushed black pepper and herbs cooked in a clay oven</i>	<b>£5.75</b>

<b>Chicken Chilli</b> <i>Spicy boneless chicken cooked with aromatic Chinese spices</i>	<b>£5.75</b>
<b>Reshmi Kebab</b> <i>Mildly spiced chicken pieces slowly cooked in clay oven to a golden brown and rich taste</i>	<b>£5.75</b>
<b>Chicken Tikka</b> <i>Succulent cubes of chicken breast marinated in spices and yoghurt - skewered and cooked in clay oven</i>	<b>£5.95</b>
<b>Prawn Puri</b> <i>Succulent prawns wrapped in fried unleavened bread</i>	<b>£6.25</b>
<b>Lamb Chops</b> <i>Lamb ribs marinated in chef's special spices before being grilled in clay oven</i>	<b>£6.95</b>
<b>Salmon Tikka</b> <i>Salmon fillets marinated in exotic spices and broiled in clay oven</i>	<b>£8.95</b>
<b>Tandoori King Prawn</b> <i>King prawns dipped in creamy spiced marinade and grilled golden in clay oven</i>	<b>£9.95</b>
<b>Non-Vegetarian Mix Platter</b> <i>Assorted combination of chicken tikka, wah wah wings, reshmi kebab, lamb sheek kebab &amp; lamb chops</i>	<b>£14.95</b>
<b>Seafood Platter</b> <i>Assorted combination of fish koliwada, salmon tikka, tandoori king prawn, calamari &amp; prawn chilli</i>	<b>£16.95</b>

All starters available as a main course for an additional supplement

## Fusion Food

<b>Vegetable Fried Rice/Schezwan Fried Rice</b>	<b>£6.50</b>
<b>Vegetable Noodles/Schezwan Noodles</b>	<b>£6.95</b>
<b>Chicken Noodles/Schezwan Noodles</b> <i>Chef's special</i>	<b>£7.25</b>
<b>Chicken Fried Rice/Schezwan Fried Rice</b> <i>Chef's special</i>	<b>£7.25</b>
<b>Vegetable Manchurian (with or without gravy)</b> <i>Vegetable dumplings tossed in spices and garnished with spring onions</i>	<b>£7.25</b>
<b>Schezwan Chicken (with or without gravy)</b> <i>Boneless chicken cooked in garlic and red chilli paste</i>	<b>£7.95</b>
<b>Chicken Manchurian (with or without gravy)</b> <i>Chicken tossed in spices and garnished with spring onions</i>	<b>£7.95</b>

## Thali (Sun - Thurs, 6:00 pm onwards)

Pre-plated platter that carries a selection of well-balanced curries and accompaniments served in small bowls. Perfect for one person.

<b>Vegetarian Grand Thali</b>	<b>£12.95</b>
<b>Non-Vegetarian Grand Thali</b>	<b>£14.95</b>
<b>King Prawn Grand Thali</b>	<b>£16.95</b>

## Vegetarian Main Courses

<b>Kharahi Subzi</b> <i>Selection of vegetables sautéed in a delightful blend of spices</i>	<b>£7.50</b>
<b>Vegetable Jalfraze</b> <i>Garden vegetables cooked with green chillies in sweet, sour and hot sauce</i>	<b>£7.50</b>
<b>Vegetable Kolhapuri</b> <i>Mix vegetables in hot and spicy sauce</i>	<b>£7.50</b>
<b>Malai Kofta</b> <i>Paneer and potato croquettes cooked in creamy cashew nut sauce</i>	<b>£7.95</b>
<b>Mutter Paneer</b> <i>Dices of paneer cooked with peas in onion based sauce</i>	<b>£8.50</b>
<b>Palak Paneer</b> <i>Paneer cooked in creamed spinach</i>	<b>£8.50</b>
<b>Paneer Kharahi</b> <i>Paneer cooked with onions, tomatoes and spices and garnished with coriander</i>	<b>£8.50</b>
<b>Paneer Butter Masala</b> <i>Paneer cooked in a creamy, mildly spiced sauce</i>	<b>£8.50</b>

## Vegetarian Side Dishes

All side dishes are available as a main at an additional charge of £3.00

<b>Aloo Gobi</b> <i>Florets of cauliflower and potatoes tossed together with herbs and spices</i>	<b>£3.95</b>
<b>Bombay Aloo/Saag Aloo</b> <i>Mildly spiced baby potatoes with or without spinach, tossed with mild spices</i>	<b>£3.95</b>
<b>Chana Masala</b> <i>Whole chickpeas cooked in a traditional spicy northern India masala</i>	<b>£3.95</b>
<b>Aloo Methi</b> <i>Sautéed potatoes cooked with fenugreek leaves</i>	<b>£3.95</b>
<b>Tadka Dal</b> <i>Yellow lentils cooked with onions, tomatoes and spices and tempered with cumin seeds</i>	<b>£4.25</b>
<b>Bhindi Masala</b> <i>Baby okra stir fried with onions</i>	<b>£4.25</b>
<b>Mushroom Masala</b> <i>Mushrooms sautéed and cooked in a unique spicy red masala</i>	<b>£4.25</b>
<b>Brinjal Bhaji</b> <i>Aubergines cooked in north Indian style</i>	<b>£4.25</b>
<b>Dal Makhani</b> <i>Black lentils cooked with tomatoes, spices and butter and garnished with cream</i>	<b>£5.25</b>

Some of our dishes may contain traces of nuts. We endeavour to use GM free ingredients, however some of our dishes may contain GM ingredients. If you have any allergies or special dietary requirements, please speak to the manager before ordering. A discretionary 10% service charge will be added to your bill.

## Non-Vegetarian Main Courses

All lamb dishes £1 supplement

<b>Chicken/Lamb Madras</b>	<b>£8.95</b>
<i>Tender chicken/lamb in spicy coconut curry sauce, tempered with curry leaves and mustard seeds</i>	
<b>Chicken/Lamb Vindaloo</b>	<b>£8.95</b>
<i>Chicken/lamb with potatoes cooked in spicy curry sauce</i>	
<b>Chicken/Lamb Jalfrazie</b>	<b>£8.95</b>
<i>Chicken/lamb marinated with spices, sautéed with tomatoes, onions, green peppers in a sweet, sour &amp; hot sauce</i>	
<b>Chicken/Lamb Saag</b>	<b>£8.95</b>
<i>Chicken/lamb cooked with chopped spinach in a mildly spiced sauce</i>	
<b>Chicken/Lamb Dhansaak</b>	<b>£8.95</b>
<i>Chicken/lamb cooked in sweet, sour and hot lentil curry sauce</i>	
<b>Chicken Tikka Masala</b>	<b>£8.95</b>
<i>Cubed tandoori chicken pieces prepared with cream</i>	
<b>Chicken/Lamb Kharahi</b>	<b>£8.95</b>
<i>Chicken/lamb cooked in ground Indian spices with onions, bell peppers tossed in an Indian skillet</i>	
<b>Chicken/Lamb Achari</b>	<b>£8.95</b>
<i>Chicken/lamb in a spicy sauce featuring traditional pickles</i>	
<b>Butter Chicken</b>	<b>£8.95</b>
<i>Chicken cooked in a rich tomato and butter based sauce</i>	
<b>Chicken/Lamb Bhuna</b>	<b>£8.95</b>
<i>Meat slow cooked in spices to bring out strong flavours</i>	
<b>Chicken/Lamb Korma</b>	<b>£8.95</b>
<i>Chicken/lamb cooked with almonds and nuts in a rich mild sauce</i>	
<b>Chicken/Lamb Methi</b>	<b>£8.95</b>
<i>Chicken/lamb cooked in fenugreek flavoured sauce</i>	
<b>Chicken/Lamb Kashmiri Rogan Josh</b>	<b>£8.95</b>
<i>An aromatic curry dish hailing from Kashmir</i>	
<b>Keema Mutter/Aloo</b>	<b>£9.95</b>
<i>Minced lamb in chef's own spices with peas or potatoes</i>	
<b>Malwani Fish Curry</b>	<b>£11.95</b>
<i>A traditional fish curry from the western coast of India</i>	
<b>Garlic Prawn Masala</b>	<b>£13.95</b>
<i>Pan fried prawns in garlic and butter sauce</i>	

## King Prawn Curries

<b>King Prawn choose from:</b>	<b>£13.95</b>
<i>Madras / Vindaloo / Jalfrazie / Dhansaak / Kharahi / Korma / Bhuna</i>	

## Dhum Pukht Biryani

<b>Vegetable Dhum Pukht Biryani</b>	<b>£9.95</b>
<b>Chicken Dhum Pukht Biryani</b>	<b>£10.95</b>
<b>Lamb Dhum Pukht Biryani</b>	<b>£11.95</b>
<b>King Prawn Dhum Pukht Biryani</b>	<b>£13.95</b>

## Chef's Special

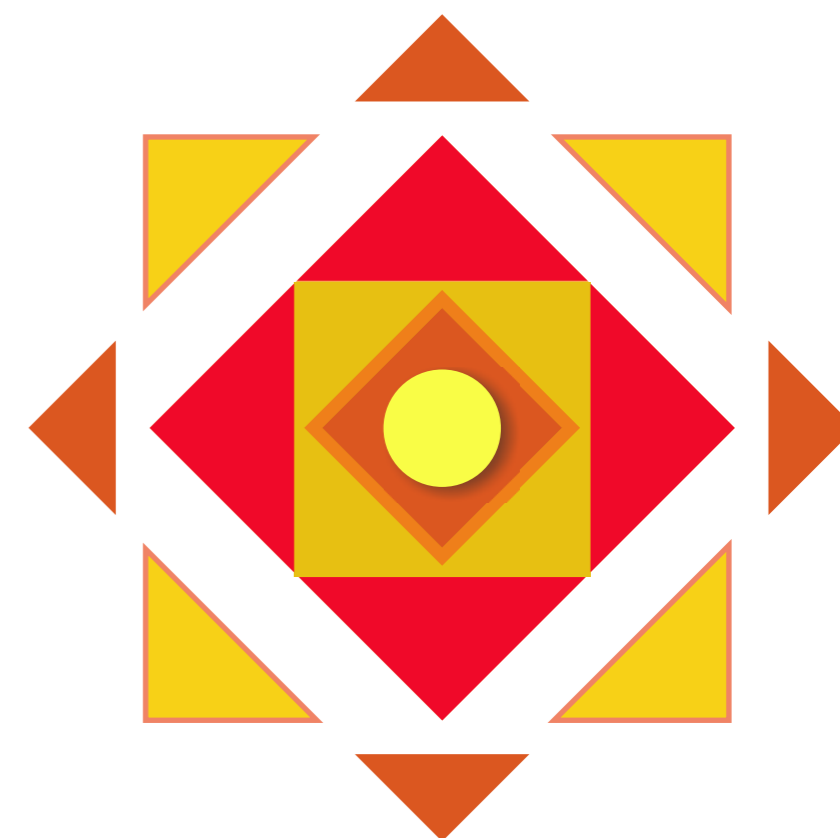
<b>Lamb Chop Masala</b>	<b>£12.95</b>
<i>Lamb on the bone, cooked in spices and herbs</i>	
<b>Murg Bhagum Bahar</b>	<b>£12.95</b>
<i>Boneless chicken dumpling with minced cottage cheese, green chutney and pan fried finished in a rich cashew sauce</i>	
<b>Goan Prawn Curry</b>	<b>£13.95</b>
<i>King prawns prepared in Goan home made spices</i>	
<b>Samunder Bahar</b>	<b>£13.95</b>
<i>Chef's special seafood curry</i>	

## Rice and Breads

<b>Tandoori Roti</b>	<b>£2.25</b>
<i>Whole wheat bread baked in clay oven</i>	
<b>Naan (Plain or Butter)</b>	<b>£2.50</b>
<i>Leavened bread baked in clay oven</i>	
<b>Chilli Naan</b>	<b>£2.95</b>
<i>Leavened bread flavoured with chilli and baked in clay oven</i>	
<b>Garlic Naan</b>	<b>£2.95</b>
<i>Leavened bread flavoured with garlic and baked in clay oven</i>	
<b>Lacha Paratha</b>	<b>£2.95</b>
<i>Crispy and flaky multi layered flat Indian bread</i>	
<b>Romali Roti</b>	<b>£3.25</b>
<i>Indian thin flat bread folded to give a handkerchief like appearance</i>	
<b>Keema Naan</b>	<b>£3.50</b>
<i>Leavened bread stuffed with minced lamb and herbs</i>	
<b>Peshwari Naan</b>	<b>£3.50</b>
<i>Leavened bread stuffed with a mixture of coconut, nuts and raisins and baked in clay oven</i>	
<b>Cheese and Garlic Naan</b>	<b>£3.75</b>
<b>Steamed Rice</b>	<b>£2.95</b>
<b>Pilau Rice</b>	<b>£3.50</b>
<b>Lemon/Mushrooms/Coconut Rice</b>	<b>£4.25</b>
<b>Keema Rice</b>	<b>£4.25</b>
<i>Spicy minced lamb with peas and ricebaked in clay oven</i>	
<b>Egg Fried Rice</b>	<b>£4.25</b>
<b>Special Rice</b>	<b>£5.25</b>

## Sundries

<b>Papad: Choice of Plain or Spicy</b>	<b>£0.75</b>
<b>Chutney Tray (per person)</b>	<b>£0.75</b>
<b>Mixed Raitha</b>	<b>£2.75</b>
<b>Green Salad</b>	<b>£3.25</b>



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