



## STARTERS

<b>CHAT MASALA</b> Tangy masala sauce cooked with chicken or potato.	<b>£3.95</b>
<b>CHICKEN NAZAKAT</b> Succulent chicken skewered, delicately flavoured with garlic and nutmeg.	<b>£3.95</b>
<b>CHICKEN OR LAMB TIKKA</b> Cubed chicken or lamb marinated in yoghurt, herbs and spices.	<b>£3.95</b>
<b>KEBAB ROMALI</b> Rolled pancake stuffed with lamb, delicately spiced.	<b>£3.95</b>
<b>KING PRAWN SUKA</b> King prawns prepared to our tamarind based sauce.	<b>£4.95</b>
<b>SHEEK KEBAB</b> Minced lamb, ginger, mixed herbs and spices cooked on skewers in the tandoor.	<b>£3.95</b>
<b>STUFFED CHILLIES</b> Fresh whole chillies stuffed with cheese coated with breadcrumbs and deep fried.	<b>£3.95</b>
<b>JHINGA 'E' GARLIC</b> King prawns grilled in the tandoori oven with a hint of garlic and mint.	<b>£4.95</b>
<b>VEGETABLE SAMOSA</b> Crispy pastry filled with vegetables.	<b>£3.50</b>
<b>PAPRI CHAT</b> Mini wheat biscuits with chickpeas, potatoes, tamarind sauce and yoghurt.	<b>£3.95</b>
<b>STUFFED PEPPERS</b> Peppers stuffed with spicy meat, chicken or vegetable and cooked in the tandoor.	<b>£4.50</b>
<b>CHEFS' MIXED STARTERS - PER PERSON</b> A selection of Starters, consisting of Kebab Romali, Aloo Chat, King Prawn Suka, Chicken Nazakat & Chicken Tikka.	<b>£5.95</b>
<b>CHILLI PANEER</b> Batons of Indian cheese, cooked in green chilles, olives & peppers, slightly spicy.	<b>£4.25</b>
<b>SALMON TIKKA</b> Marinated in herbs , spices & lovage seeds.	<b>£4.50</b>
<b>TIGER PRAWN PUREE</b> Cooked in a sweet & sour sauce, lightly spiced.	<b>£4.95</b>

## POULTRY DISHES

<b>GREEN CHICKEN CURRY</b>	<b>£7.25</b>
Chicken cooked with onions, mint, coriander and green chillies to create a hot Goanese Curry.	
<b>CHICKEN TIKKA MASALA</b>	<b>£7.75</b>
The most famous Curry, need we say more !	
<b>CHICKEN ADRAKWALA</b>	<b>£7.25</b>
Chicken cooked with fresh ginger, lemon and hot spices.	
<b>CHICKEN KORAI</b>	<b>£7.50</b>
Medium spiced, cooked with peppers & onions.	
<b>KORAI KEBAB KHYBERI</b>	<b>£7.50</b>
Cubed chicken cooked with tomatoes, green peppers, all to our chefs own recipe.	
<b>CHCKEN JALFREZI</b>	<b>£7.25</b>
Cooked with bullet chillies, garlic & onions, hot.	
<b>CHICKEN PASANDA</b>	<b>£7.50</b>
Tender pieces of chicken cooked in a mild sauce with almonds, cream and mango.	
<b>CHICKEN NAWABI</b>	<b>£7.25</b>
Cooked in a delicately spiced sauce with French beans.	
<b>CHICKEN BIRYANI</b>	<b>£8.95</b>
Lightly spiced, cooked with rice.	

## LAMB DISHES

<b>SIKENDARI BADI LAMB</b>	<b>£11.50</b>
A very exotic Indian dish, shank of lamb marinated with herbs and spices then roasted in the oven, served with chick peas and French beans	
<b>LAMB PASANDA</b>	<b>£7.50</b>
Tender pieces of lamb cutlets in a mild sauce with almonds, cream and mango.	
<b>LAMB KATTA MASALA</b>	<b>£7.50</b>
Tender pieces of lamb cooked with onions, tamarind, yoghurt and spices to create a unique flavour	
<b>LAMB TIKKA MASALA</b>	<b>£7.95</b>
Lamb cooked in a masala sauce with almonds, creamy.	
<b>LAMB KORAI</b>	<b>£7.25</b>
Medium spiced, cooked with peppers & onions.	
<b>LAMB JALFREZI</b>	<b>£7.25</b>
Cooked with bullet chillies, garlic & onions, hot.	
<b>LAMB BIRYANI</b>	<b>£8.95</b>
Lightly spiced, cooked with rice.	
<b>LAMB NAWABI</b>	<b>£7.25</b>
Cooked in a delicately spiced sauce with French beans.	

## TANDOORI SPECIALS

<b>TIKKA (chicken or lamb)</b> Diced chicken or lamb marinated in herbs and spices, roasted in the tandoori oven, served on a sizzling iron plate.	<b>£7.75</b>
<b>SHASHLICK (chicken or lamb)</b> Marinated in herbs and spices together with peppers, onions and tomatoes, roasted in the tandoori oven.	<b>£8.95</b>
<b>TANDOORI MIXED GRILL</b> Mixture of tandoori chicken, chicken tikka, sheek kebab and lamb tikka, served on a sizzling iron plate.	<b>£11.95</b>
<b>AKBARI LAMB CHOPS</b> Juicy lamb chops marinated with herbs and spices, barbecued in the tandoori oven.	<b>£9.95</b>
<b>TANDOORI KING PRAWN</b> King prawns marinated in herbs and spices, grilled in the tandoori oven, served on a sizzling iron plate.	<b>£11.50</b>
<b>SALMON AJWANI TIKKA</b> Salmon marinated with garlic, spices, yoghurt and lovage seeds.	<b>£10.95</b>
<b>TANDOORI DUCK SHASHLICK</b> Breast of duck cubes, marinated, roasted in the tandoor, served on a sizzling iron plate.	<b>£11.95</b>
<b>MONKFISH TIKKA</b> Spiced monkfish marinated, roasted in the tandoor and served on a sizzling iron plate.	<b>£11.95</b>
<b>TANDOORI SEABASS</b> Seabass marinated, cooked in the tandoor, garnished with Mediterranean salad.	<b>£12.95</b>
<b>PANEER TIKKA (v)</b> Indian cheese marinated in herbs & spices, cooked in the tandoor.	<b>£7.95</b>
<b>PANEER SHASHLICK</b> Indian cheese marinated & cooked in the tandoor, with green peppers, onions & tomato.	<b>£8.95</b>
<b>KING PRAWN SHASHLICK</b> King Prawn, marinated, roasted in the tandoori oven, served on a sizzling iron plate.	<b>£11.95</b>



## TRADITIONAL SELECTION

Chicken & Lamb: £6.95 - Tiger Prawn: £8.50

### DANSAK DISHES

*(Hot, sweet, sour with lentils)*

**Chicken Dansak**

**Lamb Dansak**

**Tiger Prawn Dansak**

### DOPIAZA DISHES

*(Medium spices with onions)*

**Chicken Dopiazza**

**Lamb Dopiazza**

**Tiger Prawn Dopiazza**

### BHUNA DISHES

*(Medium spice)*

**Chicken Bhuna**

**Lamb Bhuna**

**Tiger Prawn Bhuna**

### ROGAN DISHES

*(Medium spiced with tomato)*

**Chicken Rogan**

**Lamb Rogan**

**Tiger Prawn Rogan**

### KORMA DISHES

*(Very mild, cooked with cream)*

**Chicken Korma**

**Lamb Korma**

**Tiger Prawn Korma**

### PATHIA DISHES

*(Sweet, sour & hot)*

**Chicken Pathia**

**Lamb Pathia**

**Tiger Prawn Pathia**

### MADRAS DISHES

*(Medium Curry)*

**Chicken Madras**

**Lamb Madras**

**Tiger Prawn Madras**

### VINDALOO DISHES

*(Very hot curry)*

**Chicken Vindaloo**

**Lamb Vindaloo**

**Tiger Prawn Vindaloo**

## SEAFOOD

### KING PRAWN ACHARI

£10.50

### TIGER PRAWN KORAI

£9.50

Medium spiced curry with green & red peppers, onions served in the traditional korai.

### KING PRAWN KORAI

£10.50

King Prawn cooked in a medium spiced sauce with red peppers & onions served in the Korai.

### TIGER PRAWN JALFREZI

£9.50

'Jhall' means very hot in Bengali. This curry uses green chillies as its base together with garlic, ginger and onions.

### KING PRAWN JALFREZI

£10.50

'Jhall' means very hot in Bengali. This curry uses green chillies as its base together with garlic, ginger and onions.

### BENGAL KING PRAWN

£12.95

King prawns cooked to our chefs special recipe.

### SEAFOOD AMAR

£10.95

A mixed seafood curry cooked to a traditional South Indian recipe.

### GOAN FISH CURRY

£10.50

Fish cooked in traditional Goan sauce, with coconut & curry leaves.

### TIGER PRAWN SAG

£9.50

Tiger Prawn cooked in a medium spiced sauce with spinach.

### TANDOORI KING PRAWN MASALA

£12.50

King Prawn marinated in medium herbs & spices, cooked in a tandoori cream sauce.

### KING PRAWN BIRYANI

£11.95

King Prawn lightly spiced, cooked with rice.

### TIGER PRAWN PANEER

£9.50

Tiger Prawn coated in a medium spiced sauce, with Indian cheese.

### KING PRAWN MOGLAI

£11.95

Grilled King Prawn, cooked in aromatic spices & cashewnut.

## VEGETABLE MAIN COURSES

<b>VEGETABLE JALFREZI (v)</b> A selection of baby vegetables, cooked with shredded ginger, garlic, red and green chillies	<b>£6.95</b>
<b>PANEER JALFREZI (v)</b> Home made cottage cheese in a spicy hot sauce with shredded ginger, garlic, red and green chillies.	<b>£6.95</b>
<b>VEGETABLE KORAI (v)</b> Chickpeas, green peppers, onions, tomatoes in a medium spiced sauce.	<b>£6.95</b>
<b>VEGETABLE DANSAK (v)</b> Mixed vegetables in a sweet sour and hot sauce with lentils.	<b>£6.95</b>
<b>VEGETABLE TIKKA MASALA</b> Vegetables in a mild tandoori masala sauce.	<b>£6.95</b>
<b>VEGETABLE KORMA</b> Vegetable in a very mild coconut cream sauce.	<b>£6.95</b>
<b>VEGETABLE PASSANDA</b> Vegetable in a mild sauce with almonds & cream.	<b>£6.95</b>
<b>VEGETABLE BIRYANI</b> Vegetable cooked with delicate spices & rice.	<b>£7.95</b>

## VEGETABLE SIDE DISHES

<b>SAG ALOO</b> Spinach with potatoes.	<b>£3.50</b>
<b>MUSHROOM BHAJI</b> Mushrooms sautéed with mixed spices.	<b>£3.50</b>
<b>BHINDI BHAJI</b> Okra (ladies fingers) sautéed in mixed spices.	<b>£3.50</b>
<b>CAULIFLOWER BHAJI</b> Cauliflower cooked with mixed spices.	<b>£3.50</b>
<b>TARKA DAL</b> Lentils with garlic.	<b>£3.50</b>
<b>MATTAR PANEER</b> Homemade cottage cheese with peas.	<b>£ 3.50</b>
<b>SAG PANEER</b> Homemade cottage cheese with spinach.	<b>£3.50</b>
<b>CHANNA MASALA</b> Chickpeas with masala sauce.	<b>£3.50</b>
<b>BOMBAY ALOO</b> Potatoes cooked in a traditional recipe.	<b>£3.50</b>
<b>ONION BAHJI</b> Spicy fried onion balls.	<b>£3.50</b>

## RICE AND BREAD

<b>BOILED RICE</b> Steamed basmati rice.	<b>£2.75</b>
<b>PILAU RICE</b> Basmati rice cooked with saffron.	<b>£2.95</b>
<b>SPECIAL FRIED RICE</b>	<b>£3.50</b>
<b>GARLIC RICE</b>	<b>£3.50</b>
<b>COCONUT RICE</b>	<b>£3.50</b>
<b>LEMON RICE</b>	<b>£3.50</b>
<b>MUSHROOM RICE</b> Basmati rice cooked with mushrooms.	<b>£3.50</b>
<b>SPECIAL EGG FRIED RICE</b> Basmati rice cooked with eggs.	<b>£3.50</b>
<b>CHAPATIES</b> Thin un-leaven bread.	<b>£1.50</b>
<b>TANDOORI ROTI</b> Un-leaven bread cooked in the tandoori oven.	<b>£2.25</b>
<b>PARATHA (plain)</b> Un-leaven bread fried.	<b>£2.25</b>
<b>ALOO PARATHA</b> Un-leaven bread, fried, stuffed with potato.	<b>£2.75</b>
<b>PLAIN NAN</b>	<b>£2.50</b>
<b>CHEESE NAN</b>	<b>£2.75</b>
<b>CHILI NAN</b>	<b>£2.75</b>
<b>VEGETABLE NAN</b>	<b>£2.75</b>
<b>CORIANDER NAN</b>	<b>£2.75</b>
<b>CHOCOLATE NAN</b>	<b>£2.75</b>
<b>PESHWARI NAN</b> Stuffed with nuts, coconut and mangoes (sweet).	<b>£2.75</b>
<b>KEEMA NAN</b> Stuffed with minced lamb.	<b>£2.75</b>
<b>GARLIC NAN</b> With garlic.	<b>£2.75</b>
<b>GARLIC &amp; CHEESE NAN</b>	<b>£2.95</b>
<b>POPPADOMS (plain/spicy)</b>	<b>£0.70</b>
<b>PICKLES/CHUTNEYS</b> Per portion	<b>£0.70</b>
<b>RAITA</b> Yoghurt made to our Chef's special recipe.	<b>£2.50</b>