

## STARTERS

<b>Onion bhajia</b>	<b>£3.90</b>
A mixture of gramflour, onions, fresh coriander and cumin deep fried.	
<b>Aloo tikki and channa</b>	<b>£4.20</b>
Potato cake served with spicy chickpeas and tamarind chutney.	
<b>Paneer saslick</b>	<b>£4.80</b>
Juicy chunks of curd cheese grilled with onion, tomato and peppers.	
<b>Paneer pokoras</b>	<b>£4.30</b>
Paneer lightly coated in gram flour and fried.	
<b>Kali mirch murgh</b>	<b>£4.50</b>
Chicken marinated in fresh cream, cheese, cardamoms and crushed black pepper, baked in the tandoor.	
<b>Margali tikka</b>	<b>£4.90</b>
Chicken marinated in green herbs and hot spices cooked in the tandoor.	
<b>Sheekh kebab</b>	<b>£4.50</b>
Lean minced lamb spiced with green chillies and onions grilled in the tandoor.	
<b>Spiced salmon</b>	<b>£5.90</b>
Salmon fillet with garlic and green herbs, baked in the tandoor (may contain bones).	
<b>Prawn poori</b>	<b>£6.20</b>
King prawns in a light sauce served with a crispy deep fried wholewheat bread.	
<b>Papadums</b> masala or plain.	<b>£0.60</b>
<b>Chefs Pickles</b>	<b>£0.60</b>

## TANDOORI SPECIALITIES.

These dishes are cooked in a charcoal fired clay oven giving a distinctive taste enhanced by a marinade of yoghurt, spices and fresh herbs.

<b>Chicken saslik</b>	<b>£7.80</b>
Chicken breast pieces with roasted vegetables.	
<b>Tandoori chicken</b>	<b>£7.30</b>
Spring chicken cooked on the bone.	
<b>Sizzler special</b>	<b>£11.90</b>
A special selection of lamb and chicken tandoori meats.	
<b>Tandoori king prawns</b>	<b>£15.90</b>
A platter of tiger king prawns delicately spiced.	

## MAIN COURSES

### CHICKEN

<b>Murgh tikka masala</b>	<b>£8.30</b>
Chicken marinated in fresh ginger and garlic. Char-grilled then cooked in a sauce of tomatoes, butter, fresh cream, spices and ground nuts.	
<b>Murgh jalfrezi</b>	<b>£9.20</b>
Marinated chicken pieces stir fried in special hot spices with capsicums, tomatoes and onions.	
<b>Malai murgh</b>	<b>£8.50</b>
A mild dish of chicken in a fresh cream sauce with saffron and cashew nuts.	
<b>Murgh dhansak</b>	<b>£8.20</b>
A sweet, sour and hot chicken dish, cooked with a combination of pulses – toover channa and massoor daal resulting in a tangy rich sauce	
<b>Makhani murgh</b>	<b>£8.90</b>
Chicken cooked on the bone in the tandoor to enhance the flavour, then de-boned and cooked in a sauce of butter, creamed tomatoes and spices.	
<b>Nilgiri murgh</b>	<b>£8.90</b>
Tender chicken pieces cooked in a fresh coriander, mint, garlic and ginger sauce.	
<b>Meerchi masala murgh</b>	<b>£8.00</b>
Chicken in an onion, tomato, ginger and garlic sauce with fresh green chillies.	

### LAMB

<b>Rogan josh</b>	<b>£8.80</b>
A classic north indian dish. Lamb pan fried in a paste of fresh ginger and garlic, then cooked in a rich onion and tomato gravy.	
<b>Saagwaala gosht</b>	<b>£9.20</b>
Lamb marinated in spices till tender; cooked with garlic, ginger and onions; fresh finely shredded spinach is added in the final stages of cooking.	
<b>Acharia gosht</b>	<b>£9.60</b>
Lamb marinated in a blend of yoghurt, mustard, lemon juice, garlic, ginger & turmeric. Then char grilled & cooked in pickling spices to give a zesty edge.	
<b>Lamb pasanda</b>	<b>£8.80</b>
Tender lamb in a mild aromatic sauce of fresh cream with ground almonds and cashews.	

### SEA FOOD

<b>Goan fish curry</b>	<b>£9.30</b>
Tilapia fish marinated and cooked in a creamy coconut sauce.	
<b>Imli machli</b>	<b>£9.80</b>
Red snapper fillets cooked with coriander, rough black pepper and red onions with a touch of tamarind to give a rich tangy sauce.	
<b>Prawn korma</b>	<b>£9.20</b>
King Prawns in a mild cream and coconut sauce	
<b>Tandoori king prawn masala</b>	<b>£16.50</b>
Barbecued king prawns delicately spiced in a sauce of tomatoes, butter and cream.	
<b>Garlic chilli prawns</b>	<b>£12.00</b>
Asian king prawns in a chilli, garlic and pepper sauce garnished with spring onions.	

## BIRYANI

A rich elaborate dish combining rice with spiced lamb, chicken or vegetables, streaked with saffron and garnished with nuts and sultanas.  
All the biryanis are served with subzi bhaji-mixed vegetable curry or raita.

<b>Gosht biryani - lamb</b>	<b>£11.50</b>
<b>Murgh biryani - chicken</b>	<b>£10.20</b>
<b>Subzi biryani - vegetable</b>	<b>£8.90</b>

## VEGETARIAN

<b>Karai paneer</b> Juicy chunks of curd cheese in a tomato onion and green chilli sauce.	<b>£6.80</b>
<b>Daal palak</b> Mixture of chana masoor and toor lentils with fresh spinach leaves tempered with cumin, onion, garlic and sun dried chillies.	<b>£5.50</b>
<b>Panch ratten karai</b> A nomadic dish of five seasonal vegetables stir-fried indian style.	<b>£6.40</b>

## VEGETABLE SIDES

<b>Brinjal aloo</b> Aubergine and potatoes cooked together with cumin, fennel and coriander.	<b>£4.70</b>
<b>Aloo ghobi</b> A dry vegetable curry of potatoes and cauliflower sautéed with cumin and ginger.	<b>£4.50</b>
<b>Tarka daal</b> Massor and channa daal tempered with cumin, garlic, onions and dried chillies, finished with a sprinkling of fresh coriander.	<b>£4.40</b>
<b>Matter paneer</b> Paneer and peas cooked in a tomato and onion gravy.	<b>£4.80</b>
<b>Baingan bhartha</b> Roasted aubergine flesh mashed and sauteed with onions, ginger and coriander.	<b>£4.90</b>
<b>Masala bhindi</b> Okra sautéed with an array of spices and onions.	<b>£4.70</b>
<b>Aloo ki subz</b> Potatoes cooked in an onion and tomato sauce flavoured with garlic and cumin.	<b>£4.10</b>
<b>Makhani saag</b> Pureed young spinach leaves cooked with ginger, garlic, turmeric and garam masala.	<b>£4.60</b>
<b>Palek paneer</b> Paneer cooked with finely shredded spinach, onions and tomatoes.	<b>£5.00</b>
<b>Channa masaldar</b> A traditional punjabi dish. Chickpeas cooked with onions, ginger, garlic and spices.	<b>£4.25</b>
<b>Daal makhani</b> Urid lentils and red kidney beans simmered over a slow heat finished with cream.	<b>£4.70</b>

## RICE

<b>Basmati rice</b> Plain boiled rice.	<b>£2.90</b>
<b>Pilau rice</b> Basmati rice flavoured with cinnamon, bay leaves, cloves and cardamom.	<b>£3.50</b>
<b>Unda pilau</b> Basmati rice with egg.	<b>£3.60</b>
<b>Khumb pilau</b> Basmati rice with mushroom and spices.	<b>£3.60</b>
<b>Saffron rice</b> Basmati rice flavoured with saffron .	<b>£3.80</b>

## BREADS

<b>Naan</b> Traditional leavened bread made with refined flour enriched with eggs and milk.	<b>£2.60</b>
<b>Garlic naan</b> Naan with garlic flakes.	<b>£2.80</b>
<b>Tandoori roti</b> Light unleavened bread made with whole wheat flour.	<b>£2.00</b>
<b>Missi roti</b> Made with a mixture of flour and gram flour. A real favourite in the Punjab.	<b>£2.30</b>
<b>Paratha</b> Layered flat bread made with whole wheat flour and butter.	<b>£2.90</b>

## STUFFED BREADS

<b>Peshauri naan</b> Stuffed with a rich mixture of ground almonds, cashews, coconut and sultanas.	<b>£3.60</b>
<b>Aloo paratha</b> Paratha stuffed with spicy mashed potatoes and coriander.	<b>£3.30</b>
<b>Keema naan</b> Naan stuffed with our own spiced minced lamb.	<b>£3.50</b>
<b>Onion kulcha</b> Naan with onions and green herbs.	<b>£3.30</b>

## ACCOMPANIMENTS

<b>Raita</b> Freshly made live yoghurt with cucumber and cumin.	<b>£2.00</b>
<b>Dahi</b> Plain live yoghurt.	<b>£1.80</b>
<b>Mixed salad</b>	<b>£2.50</b>
<b>Punjabi salad</b>	<b>£2.50</b>

If you have any food allergies, please inform us when ordering.  
We do not use any genetically modified produce.

Optional 10% gratuity will be added to your bill.