

## STARTERS

<b>Hajari murgh</b> Chicken marinated in a rich fresh cream, cheese, cardomam and cashew nut sauce, baked in the tandoor.	<b>£3.70</b>
<b>Haryali tikka</b> Chicken marinated in green herbs and spices cooked in the tandoor.	<b>£3.95</b>
<b>Sheekh kebab</b> Lean minced lamb spiced with green chillies and onions.	<b>£3.50</b>
<b>Shammi kebab</b> Lamb and chana daal patties served with a hot tomato chutney.	<b>£3.75</b>
<b>Spiced salmon</b> Salmon fillet with garlic and green herbs grilled in the tandoor. (may contain bones).	<b>£4.50</b>
<b>Prawn poori</b> King prawns in a light sauce served with a crispy deep fried wholewheat poori	<b>£4.90</b>
<b>Pokaras</b> A Platter mixed vegetable fritters in gram flour	<b>£4.25</b>
<b>Paneer saslick</b> Juicy chunks of curd cheese grilled with onion, tomato, and peppers.	<b>£3.50</b>
<b>Aloo chana poori</b> Spicy chickpeas and potatoes served with a deep fried wholewheat poori.	<b>£3.50</b>
<b>Onion bhajia</b> A mixture of gramflour, onions, green chillies, fresh coriander, and cumin, deep fried.	<b>£2.90</b>
<b>Poppadums</b> masala or plain	<b>£0.60</b>
<b>Chefs Pickles</b>	<b>£0.60</b>
<b>TANDOORI SPECIALITIES.</b> These dishes are cooked in a charcoal fired clay oven. It reaches a very high temperature, giving a distinctive taste enhanced by a marinade of yoghurt, spices and fresh herbs.	
<b>Sizzler special</b> A special selection of lamb and chicken tandoori meats.	<b>£9.90</b>
<b>Chicken saslik</b> Chicken breast pieces with roasted vegetables	<b>£6.50</b>
<b>Tandoori chicken</b> Spring chicken cooked on the bone.	<b>£6.25</b>
<b>Salmon machli tikka</b> Pieces of salmon marinated in a blend of herbs and spices (may contain some bones).	<b>£8.95</b>
<b>Tandoori king prawns</b> A platter of tiger king prawns delicately spiced.	<b>£12.90</b>

## CHICKEN MAIN COURSES

- Makhani murgh** £7.90  
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.
- Karai murgh khumb** £7.70  
Small pieces of chicken stir-fried with mushrooms and freshly ground spices in a thick tomato sauce.
- Murgh dhansak** £7.30  
A sweet, sour and hot chicken dish, cooked with a combination of pulses – toover channa and massoor daal resulting in a tangy rich sauce
- Murgh jalfrrezi** £8.40  
Marinated chicken pieces stir fried in special hot spices with capsicums, tomatoes and onions.
- Malai murgh** £7.60  
A very mild dish of chicken in a rich fresh cream sauce with cashews, almonds and sultanas.
- Murgh tikka masala** £7.50  
The most famous of all indian dishes. Chicken marinated in a mixture of fresh ginger, garlic. Char grilled and cooked in a sauce of tomatoes, butter, fresh cream and spices.
- Chicken chettinad** £7.30  
A hot chicken dish cooked with fennel, black pepper and onion seeds.
- Meerchi masala murgh** £6.90  
Chicken cooked in a tomato, ginger, garlic and coriander sauce with fresh green chillies.

## LAMB MAIN COURSES

- Lamb pasanda** £7.85  
Tender lamb in a mild aromatic sauce of fresh cream with ground almonds and cashews.
- Acharia gosht** £8.75  
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.
- Rogan josh** £7.50  
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 with whole spices & cashew nuts.
- Nepalese khutta** £7.70  
Lamb cooked in a traditional nepalese spiced sauce, garnished with green herbs.
- Saagwaala gosht** £7.90  
Lamb marinated in spices till tender; it is cooked with garlic, ginger and onions and in the final stages of cooking fresh finely shredded spinach is added.

## SEAFOOD

- Tandoori king prawn masala** £14.50  
Barbequed king prawns delicately spiced in a sauce of tomatoes, butter and cream.
- Garlic chilli prawns** £10.50  
Asian king prawns in a chilli & garlic sauce garnished with spring onions.
- Palek jhingri** £8.45  
Prawns cooked with spinach in butter and spices
- Imli machli** £8.90  
Red snapper fillets cooked with coriander, rough black pepper, and red onions with a touch of tamarind to give a rich tangy sauce.
- Prawn korma** £8.25  
King Prawns in a mild cream and coconut sauce

## **BIRYANI MAIN COURSES**

A rich elaborate dish combining rice with spiced lamb, chicken seafood 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>Raja jhinga biryani - king prawn</b>	<b>£10.90</b>
<b>Gosht biryani - lamb</b>	<b>£9.50</b>
<b>Murgh biryani - chicken</b>	<b>£8.50</b>
<b>Subzi biryani - vegetable</b>	<b>£6.90</b>

## **VEGETARIAN MAIN COURSES**

<b>Karai paneer</b> Juicy chunks of curd cheese in a tomato onion and green chilli sauce.	<b>£5.90</b>
<b>Chana daal and ghia</b> Marrow cooked with split lentils.	<b>£5.50</b>
<b>Panch ratten karai</b> A nomadic dish of five seasonal vegetables stir- fried indian style.	<b>£5.25</b>
<b>Aloo tama</b> Potatoes, black-eyed beans and bamboo shoots in a lemon, ginger and green herb sauce.	<b>£4.95</b>

## **VEGETABLES**

<b>Brinjal aloo</b> Aubergines and potatoes cooked together with cumin, fennel and coriander.	<b>£4.25</b>
<b>Aloo ghobi</b> A dry vegetable curry of potatoes and cauliflower sautéed with cumin and ginger.	<b>£3.90</b>
<b>Aloo ki subz</b> Potatoes cooked in an onion and tomato sauce flavoured with garlic and cumin.	<b>£3.75</b>
<b>Baingan bharcha</b> Roasted aubergine flesh mashed and sautéed with onions, ginger and coriander.	<b>£4.50</b>
<b>Masala bhindi</b> Okra sautéed with an array of spices and onions.	<b>£4.20</b>
<b>Makhani saag</b> Pureed young spinach leaves cooked with ginger, garlic, turmeric and garam masala.	<b>£4.20</b>
<b>Palek paneer</b> Paneer cooked with finely shredded spinach, onions and tomatoes.	<b>£4.50</b>
<b>Channa masaldar</b> A traditional punjabi dish. Chickpeas cooked with onions, ginger, garlic and spices.	<b>£3.70</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>£3.95</b>
<b>Daal makhani</b> Urid lentils and red kidney beans simmered over a slow heat finished with cream.	<b>£4.25</b>

**RICE** **£2.50**

Plain boiled basmati rice.

**Pilau rice** **£2.95**

Basmati rice flavoured with cinnamon, bay leaves, cloves and cardamom.

**Unda pilau** **£2.95**

Basmati rice with egg.

**Khumb pilau** **£3.25**

Basmati rice with mushroom and spices.

**Saffron rice** **£3.50**

Basmati rice with. Saffron and a mixture of nuts and sultanas.

**BREADS**

**Tandoori roti** **£1.75**

Light unleavened bread made with whole wheat flour.

**Missi roti** **£1.95**

made with a mixture of flour and besan (gram flour) a real favourite in the Punjab.

**Paratha** **£2.50**

Layered flat bread made with whole wheat flour and butter.

**Naan** **£2.20**

Traditional leavened bread made with refined flour enriched with eggs and milk.

**Garlic naan** **£2.50**

**STUFFED BREADS**

**Aloo paratha** **£2.75**

Paratha stuffed with spicy mashed potatoes and coriander.

**Peshauri naan** **£3.20**

Stuffed with a rich mixture of ground almonds, cashews, coconut and sultanas.

**Keema naan** **£2.90**

Naan stuffed with our own spiced minced lamb.

**Onion kulcha** **£2.50**

Naan with onions and green herbs.

**ACCOMPANIMENTS**

**Plain freshly made live yoghurt** **£1.75**

**Raita** **£1.95**

Freshly made live yoghurt with cucumber and cumin

**Mixed salad** **£2.50**

**Punjabi salad** **£2.50**

If you have a nut allergy, please inform us when ordering.  
We do not use any genetically modified produce.

10% optional gratuity.