

# STARTERS

Please place full order before requesting poppadoms to the table : this helps the kitchen team prepare orders efficiently !

**PLAIN or SPICY POPPADOM** 1

**CHUTNEY TRAY** 3

Mango, onions, chilli & mint yoghurt  
(lime pickle / chilli pickle +1)

## Vegetable

**VEGETABLE SOMOSAS**  4

Seasonal veg mix in a crisp pastry

**GARLIC MUSHROOMS**  5

Mildly seasoned & stir fried with onions  
Try it with a puri bread +£1

**VEGETABLE PAKORAS**  5

Seasoned veg mix in batter & crisp fried

**ALOO CHANA PURI**  6

Medium spiced potato & chickpea on  
a thin, crisp, flat bread

**ONION BHAJIS**  4

Thin slices of onion coated in a mild  
spiced batter & deep fried till crisp

**PANEER TIKKA**  5

Grilled cubes of tikka spiced cheese

**CHILLI PANEER**  5

Cubes of Indian cheese, stir fried onions  
& peppers in a hot & sweet chilli sauce

**VEGETABLE MIXED STARTER**  6

Onion bhaji, veg somosa & veg pakora

## Fish & Prawn

**FISH PAKORAS** 6

Tilapia white fish fried in a mild batter

**FISH TIKKA** 6

Choose tilapia white fish or salmon,  
pan fried with a tikka spice marinade

**GARLIC CHILLI KING PRAWN**  7

Stir fried with onions, peppers & chilli

**PRAWN or KING PRAWN PURI** 6/7

Medium spice, curried prawn / king  
prawn served on a flat, crisp puri bread

**TANDOORI KING PRAWN** 7

Marinated in a medium spiced yoghurt  
& grilled in our charcoal tandoori oven

any allergies please speak to us  
before placing order

## Chicken & Lamb

**QUARTER TANDOORI CHICKEN** 5

Marinated in medium spiced yoghurt &  
charcoal oven grilled: on the bone.

**CHICKEN TIKKA** 5

Mild spiced grilled chicken breast pieces

**CHICKEN TIKKA PIRI PIRI**  5

Hot spiced grilled chicken breast pieces

**CHILLI CHICKEN**  5

Stir fried with onions & peppers in a  
hot & sweet chilli sauce. Try it in a thin  
crisp puri bread +£1

**CHICKEN PAKORAS** 5

Tikka spiced chicken dipped in mild  
batter & deep fried

**CHICKEN CHAT** 6

Shredded chicken breast, mildly curried  
& served on a flat, crisp puri bread

**CHICKEN TIKKA ZAIKA** 6

Chicken tikka stir fried with onions,  
peppers & mushrooms

**LAMB SOMOSAS** 4

Slow cooked minced lamb, seasoned &  
encased in crisp pastry

**SHAMI KEBAB** 5

Minced lamb with mild herbs & spices,  
pressed & pan fried

**SEEK KEBAB** 5

Skewered minced lamb with herbs &  
spices, grilled over a medium flame

**GARLIC CHILLI SEEK KEBAB**  5

Like above, but very hot & spicy: can  
be made less hot if requested

**LAMB TIKKA** 6

Cubes of marinated lamb in medium  
spiced yoghurt & charcoal oven grilled

**TANDOORI LAMB CHOPS** 7

Succulent chops marinated in medium  
spices & grilled in our tandoori oven

**PIRI PIRI LAMB CHOPS**  7

As above, but with a hot chilli marinade

**TANDOORI MIXED STARTER** 7

A combination of chicken tikka,  
lamb tikka, lamb chop & onion bhaji

# MAIN COURSES

## Biryani

A dish made with fried rice, mild herbs & spices. Served with an omelette & separate medium vegetable curry sauce, a sauce of your choice, or a cucumber yoghurt raitha. veg options: no omelette unless requested

<b>MUSHROOM &amp;/or VEGETABLE</b>	11
<b>VEGETABLE &amp; PANEER</b> <i>Indian cheese</i>	11
<b>CHICKEN or CHICKEN TIKKA</b>	12
<b>LAMB or LAMB TIKKA</b>	13
<b>KING PRAWN</b>	16
<b>SPECIAL MIX</b> <i>Chicken, lamb, prawn &amp; mushroom</i>	15

## Tandoori Sizzlers

Charcoal oven grilled, presented on a hot iron sizzler plate with a bed of onions: served with a salad & separate: bhuna curry sauce, a sauce of your choice or a pot of cucumber yoghurt raitha dip

<b>CHICKEN TIKKA</b>	12
<b>-paneer TIKKA</b> <i>Indian cheese</i>	12
<b>CHICKEN TIKKA PIRI PIRI</b> 	12
<b>CHICKEN TIKKA GARLIC</b>	12
<b>1/2 TANDOORI CHICKEN</b> <i>on the bone</i>	12
<b>LAMB SEEK KEBABS</b>	12
<b>GARLIC CHILLI SEEK KEBABS</b> 	12
<b>LAMB TIKKA</b>	13
<b>TANDOORI LAMB CHOPS</b>	14
<b>PIRI PIRI LAMB CHOPS</b> 	14
<b>TANDOORI KING PRAWNS</b>	16
<b>TANDOORI MIXED GRILL</b>	15
Quarter tandoori chicken, lamb seek kebab, chicken tikka & lamb tikka	
<b>CINNAMON MIXED GRILL</b>	17
Quarter tandoori chicken, lamb seek kebab, chicken tikka & lamb tikka, tandoori king prawn & tandoori lamb chop	
<b>MAKE IT A SHASHLIK</b>	+2
Turn any of the non mixed sizzlers into a shashlik: lightly spiced & grilled chunks of onions, tomato & peppers	

## Classic curries

Choose the style of sauce & filling of choice:

### • MASSALA

Mild with ground almond, coconut, sweet tamarind, tomato & cream

### • CHILLI MASSALA

Like the above but with a spicy twist

VEGETABLE	9	CHICKEN TIKKA	11
MUSHROOM	9	LAMB TIKKA	11
PANEER TIKKA	10	KING PRAWN	15
TANDOORI KING PRAWN	<i>Grilled in oven</i>		15

### • KORMA

Very mild: almond, coconut & cream

### • MALAYA

Very mild with cream & pineapple

### • BHUNA

Mild but not creamy curry sauce

### • DUPIAZA

Mild/medium with plenty sautéed onions

### • DANSAK

Mild/medium: lentil, lemon & pineapple

### • BALTI

Medium spiced cooked with onions, peppers, coriander, garlic & garam massala

### • KARahi

Medium : onions, garlic, ginger, peppers, bay leaf & coriander served in an iron dish

### • ROGAN JOSH

Slightly hotter sauce with spicy tomatoes

### • SAMBER

Fairly hot with lentils, lemon & chilli

### • PATHIA

Fairly hot, with hints of sweet & citrus

### • JALFREZI

Hot: onions, peppers & green chillies

### • MADRAS

Hot: spicy tomato purée base (smooth)

### • VINDALOO

Very hot & spicy curry sauce (smooth)

### • PHAL

Exceptionally hot & intense (smooth)

VEGETABLE	9	CHICKEN TIKKA	11
MUSHROOM	9	LAMB	11
PANEER	10	LAMB TIKKA	12
CHICKEN	10	PRAWN	11
KEEMA	10	KING PRAWN	15

# Chef Specials

Lamb options +£1

<b>PASSANDA</b> <i>Chicken tikka or Lamb tikka</i>	11
Very mild with almond, coconut, mango & cream	
<b>BUTTER CHICKEN</b>	11
Mild: butter sauce, ground nuts, cream & tomato	
<b>GARLIC BHUNA</b> <i>Chicken tikka or Lamb tikka</i>	11
Medium curry with herbs & extra roasted garlic	
<b>JAIPURI MURGH</b>	11
Medium chicken curry with crispy fried onions	
<b>ACHARI</b> <i>Chicken tikka or Lamb tikka</i>	11
Medium curry made with mango & lime pickle	
<b>SAAG</b> <i>Chicken / Lamb / Tikka (or King Prawn +4)</i>	11
Medium spiced with a spinach based sauce	
<b>CHICKEN SHAHHI</b> <i>Chicken or Chicken tikka</i>	12
Medium with a lamb mince gravy & boiled egg	
<b>BENGAL HANDI</b> <i>Chicken or Lamb</i>	12
Medium, rich & dark roasted spices for a smoky flavour, notes of bay leaf, cinnamon, garlic & herb	
<b>DESI KARAH</b> <i>Chicken or Lamb</i>	12
Medium, smooth sauce, with hints of ginger & aromatic spices; paired with slow cooked meat	
<b>EXOTIC DELIGHT</b> <i>Mixed</i>	14
A mix of chicken tikka, lamb tikka & king prawn in a tomato, exotic herb & pepper sauce	
<b>FISH BIRAN</b> <i>Salmon or Tilapia white fish</i>	14
Pan fried spiced fillets with onions, mushrooms & accompanied with a separate lemon curry sauce	
<b>THAI CHICKEN TIKKA</b> 	11
Medium curry using a Thai sweet chilli base	
<b>AFGHAN</b>  <i>Chicken tikka or Lamb tikka</i>	11
Hot & spicy: chilli based gravy with sweet hints	
<b>NEPALESE</b>  <i>Chicken tikka or Lamb tikka</i>	11
Hot curry made with pickled green chillies	
<b>CHILLI CHINGRI</b>  <i>King Prawn</i>	15
Hot curry with peppers, onions, tomatoes & chillies, laced with hints of sweet tamarind	
<b>ANGARA</b>  <i>Salmon or Tilapia white fish</i>	14
Hot curry with peppers, onions, tomatoes, lime, lemon, chillies & a dash of yoghurt	
<b>ZAROLI</b>  <i>Chicken tikka or Lamb tikka</i>	12
Hot, bhuna style curry with spinach and soft potatoes: rich & thicker consistency	
<b>NORTH INDIAN GARLIC</b> <i>Chicken tk or Lamb tk</i>	11
Very hot with roasted garlic & chillies 	
<b>NAGANZI</b>  <i>Chicken tikka or Lamb tikka</i>	11
Very hot with Bangladeshi red naga chilli pickle	

## VEGAN RAJMA

10

Medium curry with soft red kidney beans & veg, simmered in a tomato pepper sauce (can be made hotter)

## DHAL MAKHANI

10

Dark lentil & red kidney bean curry: peppery spices, puréed tomato, cream & butter

## vegetable sides

Softened vegetables simmered with a little curry base & mild spices used as an accompaniment to main course dishes (or +£3 to turn into a main)

<b>TARKA DHAL</b>  lentil	6
<b>BOMBAY ALOO</b>  potato	6
<b>CHANA BHAJI</b>  chickpea	6
<b>SAAG BHAJI</b>  spinach	6
<b>GOBI BHAJI</b>  cauliflower	6
<b>MUSHROOM BHAJI</b> 	6
<b>BHINDI BHAJI</b>  okra	6
<b>SAAG ALOO</b>  spinach & potato	6
<b>ALOO GOBI</b>  potato & cauliflower	6
<b>ALOO CHANA</b>  potato & chickpea	6
<b>SAAG PANEER</b>  spinach & cheese	7

## RICE & BREADS

<b>STEAMED RICE</b>	3
<b>PILAU RICE</b>	3.5
<b>LEMON &amp; LIME RICE</b>	3.8
<b>ONION FRIED RICE</b>	3.8
<b>COCONUT RICE</b>	3.8
<b>EGG FRIED RICE</b>	3.9
<b>MUSHROOM FRIED RICE</b>	3.9
<b>VEGETABLE FRIED RICE</b>	3.9
<b>KEEMA FRIED RICE</b>	4
<b>PLAIN NAAN</b>	3
<b>BUTTER NAAN</b>	3.2
<b>GARLIC NAAN</b>	3.3
<b>CHILLI NAAN</b>	3.3
<b>PESHWARI NAAN</b>	3.5
<b>KEEMA NAAN</b>	3.8
<b>CHEESE NAAN</b>	3.5
<b>GARLIC CORIANDER NAAN</b>	3.8
<b>GARLIC &amp; CHEESE NAAN</b>	3.7
<b>CHAPATTI</b>	2.5
<b>TANDOORI ROTI</b>	3
<b>CHIPS</b>	3.5

## KIDS DEAL

CHICKEN TIKKA PIECES & CHIPS	8
CHICKEN NUGGETS & CHIPS	8
MOZZARELLA STICKS & CHIPS	8
CHICKEN or VEG CURRY	10

Served with pilau / plain rice or chips. Choose curry from: bhuna, korma or tikka massala

## 3 COURSE DEAL

SUN - THURS till 8pm: **£16**  
FRIDAY till 6pm - checkout by 7.30pm  
(Fridays in December excluded)

### 1 POPPADOM & CHUTNEYS

### ANY STARTER £6 or under

+£1 for any starter over £6

### ANY MAIN COURSE

The following choices incur extra:  
Fish / king prawn / Lamb chop +£3  
Mix grill +£4 / Cinnamon Mix grill +£6

### & ANY: NAAN or RICE or CHIPS

Excluded if biryani is ordered as a main course

## SUPER PLATTER for 4

SUNDAYS till 8pm: **£15 per person**

A variety of starters served on a hot iron sharing pan, plus curries & sides, served altogether, for a great feast !

(4 people minimum)

**4 x POPPADOM & CHUTNEYS**  
served first whilst you wait for the following:

4 x pcs CHICKEN TIKKA  
4 x pcs SEEK KEBABS  
4 x pcs ONION BHAJIS  
4 x pcs LAMB CHOPS  
4 x pcs VEG SOMOSAS

*plus*

2 x ANY CURRIES OF CHOICE  
2 x ANY NAAN OF CHOICE  
2 x ANY RICE OF CHOICE  
& 2 x CHIPS

Size of platters can also be increased in multiples of 2 at £15 pp

**NOTE:** can take a little while to prepare especially when we're busy

## PARTY DEAL

**£16** per person / FRI & SAT £21 per person

Selection of crowd favourites, ensuring an efficient service for larger groups at great value & easy bill splits !

## DOUBLE POPPADOM & CHUTNEYS

### STARTER

*Choose one from:*

ONION BHAJIS   
GARLIC MUSHROOMS   
CHICKEN TIKKA  
SEEK KEBAB

### TANDOORI MIXED:

Chicken & lamb tikka, lamb chop & onion bhaji

### VEGETABLE MIXED:

Onion bhaji, veg somosa & veg pakora

### MAIN

*Choose one from:*

CHICKEN KORMA  
CHICKEN TIKKA MASSALA  
CHICKEN BHUNA  
CHICKEN JALFREZI   
CHICKEN MADRAS

LAMB TIKKA PASSANDA

LAMB BALTI

LAMB ROGAN JOSH

LAMB MADRAS

LAMB VINDALOO 

ANY VEGAN  / VEGETARIAN  CURRY

### SIDE

*Choose one from:*

STEAMED RICE / PILAU RICE / MUSHROOM RICE  
EGG FRIED RICE / CHIPS / PLAIN NAAN  
GARLIC NAAN / KEEMA NAAN  
PESHWARI NAAN

ADD AN EXTRA SIDE FROM ABOVE FOR ONLY +£3

### CONDITIONS:

All members of the group must choose to opt for the party deal for it to be valid.  
Minimum group size: 12 people

Dishes cannot be changed: options are limited so our team can prepare & serve larger groups efficiently, all at once

Drinks go on a single tab, we're unable to do separate: alternatively they can be purchased from the bar

ALL DEALS ARE FOR DINE IN ONLY & ARE EXCLUDED  
ON: 25th & 31st DECEMBER / 14th FEBRUARY