

STARTERS

any allergies please speak to us
before placing order

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

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

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

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

CHICKEN TIKKA	12
PANEER TIKKA <i>Indian cheese</i>	12
CHICKEN TIKKA PIRI PIRI 	12
CHICKEN TIKKA GARLIC	12
1/2 TANDOORI CHICKEN <i>on the bone</i>	12
LAMB SEEK KEBABS	12
GARLIC CHILLI SEEK KEBABS 	12
LAMB TIKKA	13
TANDOORI LAMB CHOPS	14
PIRI PIRI LAMB CHOPS 	14
TANDOORI KING PRAWNS	16
TANDOORI MIXED GRILL	15
Quarter tandoori chicken, lamb seek kebab, chicken tikka & lamb tikka	
CINNAMON MIXED GRILL	17
Quarter tandoori chicken, lamb seek kebab, chicken tikka & lamb tikka, tandoori king prawn & tandoori lamb chop	
MAKE IT A SHASHLIK	+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	12
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
- **KARAH**
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

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

TARKA DHAL  lentil	6
BOMBAY ALOO  potato	6
CHANA BHAI  chickpea	6
SAAG BHAI  spinach	6
GOBI BHAI  cauliflower	6
MUSHROOM BHAI 	6
BHINDI BHAI  okra	6
SAAG ALOO  spinach & potato	6
ALOO GOBI  potato & cauliflower	6
ALOO CHANA  potato & chickpea	6
SAAG PANEER  spinach & cheese	7

RICE & BREADS

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