3 - STIR FRY CALAMARI Mildly spiced squid marinated in a coconut milk base, served with spring onion garnish  4 - AVOCADO SHRIMPS Half an avocado, filled with fresh water shrimps, topped with our own recipe sauce  5 - ONION BHAJIA (2 pc) (v) Crispy battered gram flour mixed with onions and herbs  6 - PANEER PAKORA (4 pc) (v) Cubed paneer cheese in gram flour and herb batter  7 - LAMB SAMOSA Filo pastry filled with minced lamb, aromatic herbs & spices served with a selection of sauces  8 - PAPRI CHAAT (v) Potatoes tossed in a mixture of chickpeas, onions, tomatoes, cucumber, tangy spices, yoghurt and crispy dough, served cold  9 - HARA BHARA KEBAB (v) Mildly spiced vegetable cutlets consisting of spinach leaves bound together with green bananas and split peas	£8.95
Half an avocado, filled with fresh water shrimps, topped with our own recipe sauce  5 - ONION BHAJIA (2 pc) (v) Crispy battered gram flour mixed with onions and herbs  6 - PANEER PAKORA (4 pc) (v) Cubed paneer cheese in gram flour and herb batter  7 - LAMB SAMOSA Filo pastry filled with minced lamb, aromatic herbs & spices served with a selection of sauces  8 - PAPRI CHAAT (v) Potatoes tossed in a mixture of chickpeas, onions, tomatoes, cucumber, tangy spices, yoghurt and crispy dough, served cold  9 - HARA BHARA KEBAB (v) Mildly spiced vegetable cutlets consisting of spinach leaves bound together with green bananas and split peas	
6 - PANEER PAKORA (4 pc) (v) Cubed paneer cheese in gram flour and herb batter  7 - LAMB SAMOSA Filo pastry filled with minced lamb, aromatic herbs & spices served with a selection of sauces  8 - PAPRI CHAAT (v) Potatoes tossed in a mixture of chickpeas, onions, tomatoes, cucumber, tangy spices, yoghurt and crispy dough, served cold  9 - HARA BHARA KEBAB (v) Mildly spiced vegetable cutlets consisting of spinach leaves bound together with green bananas and split peas	£7.25 £5.25
7 - LAMB SAMOSA Filo pastry filled with minced lamb, aromatic herbs & spices served with a selection of sauces  8 - PAPRI CHAAT (v) Potatoes tossed in a mixture of chickpeas, onions, tomatoes, cucumber, tangy spices, yoghurt and crispy dough, served cold  9 - HARA BHARA KEBAB (v) Mildly spiced vegetable cutlets consisting of spinach leaves bound together with green bananas and split peas	£5.95
Potatoes tossed in a mixture of chickpeas, onions, tomatoes, cucumber, tangy spices, yoghurt and crispy dough, served cold  9 - HARA BHARA KEBAB (v) Mildly spiced vegetable cutlets consisting of spinach leaves bound together with green bananas and split peas	£5.25
Mildly spiced vegetable cutlets consisting of spinach leaves bound together with green bananas and split peas	£6.25
VECETADI E CAMOCA (v)	£5.95
10 - VEGETABLE SAMOSA (v) Filo pastry filled with vegetables, aromatic herbs & spices served with a selection of sauces  11 - PEPPER PRAWN	£5.25 £8.95
Tender prawns cooked with garlic, pepper and chilli sauce  12 - CHUTNEY/ PICKLE 60p PE Choice of mango chutney, onion & coriander, mixed pyoghurt mint dip	R PERSON oickle,
13 -POPPADOMS (v) 75p EACH Plain or spicy	
TANDOORI/GRILL  14 - TANDOORI SEA BASS Whole seabass fish marinated in ginger, garlic, lemon juice and strained yoghurt, then barbecued	£15.50
over flaming charcoal in a tandoor  15 - SALMON AJWANI TIKKA  Salmon tikka pieces marinated in garlic, spiced yoghurt and lovage seeds	£13.95
16 - MURGH TIKKA Grilled boneless chicken pieces marinated in a mix of ginger, garlic, lemon juice, spices and seasoning	£10.50
17 - TANDOORI CHICKEN  Grilled chicken on the bone marinated in a mix of ginger, garlic, lemon juice, spices and seasoning.  18 - LAMB BOTI KEBAB	£10.50
Pieces of boneless lamb, seasoned with peppers and onion, cooked in a charcoal oven  19 - TANDOORI KING PRAWN  Fresh water king prawns marinated in lemon juice, mild tandoori spices, seared in a clay oven	£16.95
<b>20 - MIXED TANDOORI</b> Grilled murgh tikka, lamb tikka, tandoori chicken and lamb chops	£15.95
21 - AKBARI LAMB CHOPS Succulent grilled lamb chops cured in garam masala and lemon marinade	£13.50
22 - SEEKH KEBAB Grilled minced lamb and onions in our homemade masala  23 - PANEER NILGIRI TIKKA (v)	£10.50 £10.50
Paneer cheese in our chef's marinade cooked in a tandoor  24 - CHICKEN AND MUSHROOM SASHLIK Boneless chicken marinated in tandoori spices skewered with mushroom, onions and mixed peppers	£13.50
25 - MURG NAWABI KEBAB Tandoor chicken marinated in a subtly spiced creamy coconut-yoghurt with saffron, nuts and hint of ginger	£13.50
CHICKEN 26 - MURG TIKKA MASSALA	£10.95
Chicken tikka with a hint of fenugreek, cooked in an exotic tomato sauce and butter, finished with a dash of cream  27 - MURG JALFREZI Marinated chicken julienne, pan fried with fresh ginger, chillies and onions	£11.50
served in a thick and spicy curry sauce  28 - MURG BALTI Chicken cooked in a wok consisting of dry spices, tomatoes, garlic, cumin, onions and peppers	£12.00
29 - GREEN CHICKEN CURRY Hot Goanese green curry made with boneless chicken, blend of freshly ground coriander, curry leaves and chillies	£11.50
30 - MURG ADRAKWALA The fragrance of adrak (ginger) resonates in this spicy chicken dish  31 - CHICKEN KORMA Chicken pieces braised in mild spices, cream,	£11.50
32 - KARAHI CHICKEN  Medium dry spiced chicken with peppers tossed in an iron Karahi (wok)	£12.00
LAMB  33 - LAMB PASSANDA  Tender slices of lamb simmered in a sauce of cultured yoghurt, almonds, cashews & finished with a dash of cream.	£12.50
34 - LAMB ROGAN JOSH Tender lamb in a rich curried tomato based gravy with mild de-seeded red chillies and can be enjoyed for its aroma.  35 - BALTI GOSTH	£11.50
Lamb dish cooked in a wok consisting of dry spices, tomatoes, garlic, cumin, onions and pepper  36 - KASHMIRI LAMB KORMA  Kashmiri dish that combines the area's dried fruits and nuts served in a mild coconut based sauce	£12.50
37 - LAMB CHILLI STIR FRY Thinly sliced lamb, stir fried with onion, capsicum and green chillies  38 - ACHARI GOSTH	£12.50
Lamb cooked in tangy yoghurt and spiced pickled fruits to give the dish its distinct sour taste  39 - SAAG GOSTH A classic masala infused lamb tossed with leafy spinach  40 - KARAHI GOSTH	
Medium dry spiced lamb with peppers tossed in an iron Karahi (wok)  FISH	
41 - BENGAL FISH CURRY White fish cooked in a Bengali mustard seed curry with potatoes and okra  42 - MALABAR FISH CURRY South Indian style salmon in a subtle	£12.95
South Indian style salmon in a subtle coconut curry sauce  43 - KING PRAWN DO-PIAZA King prawns cooked in onions in two stages; first an onion reduction, later topped up with sautéed	£15.50
first an onion reduction, later topped up with sautéed onions, tomatoes and lemon to garnish  44 - KING PRAWN MASSALA  Fresh water king prawn flavoured with a blend of spices & nuts cooked in charcoal fire simmered in a creamy tomato sauce	£15.50
VEGETARIAN Main Dishes  45 - SEASONAL STIR FRY GREEN VEGETABLE	£10.50
Baby potatoes, courgettes, carrots and tomatoes, tossed with cumin seeds and crushed red chillies, served in a wok  46 - KASHMIRI PALAK PANEER  Cubes of homemade paneer cheese cooked	£10.50
Cubes of homemade paneer cheese cooked in light spices, fresh spinach and tomatoes  47 - TANDOORI MUSHROOM MASSALA Marinated button mushrooms in a blend of spices and yogurt simmered in a rich yet lightly spiced,	£10.50
and yogurt simmered in a rich yet lightly spiced, creamy tomato sauce  48 - BABY BAINGAN MASSALA Roasted baby aubergines with sautéed onions in creamy masala sauce	£10.50
49 - PANEER ADRAKWALA Ginger infused cubes of paneer cheese, green chillies, lemon juice, red onions cooked in tangy spices	£10.95
50 - CHILLI PANEER Cottage cheese cubes marinated in a hot chilli sauce and served with mixed salad  CREATIVE DISHES	£10.95
SIDE VEGETABLES  53 - AS MAIN DISH  54 - ALOO GOBI Potatoes and cauliflower tossed in light mixed spices  55 - BHINDI BHAJI Fresh okra and onions pan tossed in light mixed spices	£9.95 £6.25
56 - SAAG Delicately spiced wilted fresh spinach with coriander 57 - GARLIC GREEN BEANS	£6.25
<ul> <li>57 - GARLIC GREEN BEANS</li> <li>Flavoursome fresh green beans cooked in garlic butter</li> <li>58 - MIXED VEGETABLE CURRY</li> <li>Assortment of vegetables cooked in a curry sauce</li> </ul>	
59 - ALOO JEERA Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI	£6.25
Fragrant potatoes tossed with roasted whole	£6.25 £6.25
Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes	£6.25 £9.50
Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes	£6.25 £9.50
Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  IF YOU DO NOT SEE YOUR FAVOURITE DISH IN OUR MEI ASK A MEMBER OF STAFF WHO WILL ASK OUR CHEF TO IT FOR YOU	£6.25 £9.50
Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  IF YOU DO NOT SEE YOUR FAVOURITE DISH IN OUR MEI ASK A MEMBER OF STAFF WHO WILL ASK OUR CHEF TO IT FOR YOU  SALAD AND RAITA  62 - CUCUMBER RAITA  Cool natural yoghurt with cucumber and cumin  63 - SPECIAL HOUSE SALAD	£6.25 £9.50 NU PLEASE D PREPARE
Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  IF YOU DO NOT SEE YOUR FAVOURITE DISH IN OUR MEI ASK A MEMBER OF STAFF WHO WILL ASK OUR CHEFT OIT FOR YOU  SALAD AND RAITA  62 - CUCUMBER RAITA  Cool natural yoghurt with cucumber and cumin  63 - SPECIAL HOUSE SALAD Onions, tomatoes, cucumber, coriander & cumin  RICE (BASMATI)	£6.25  £9.50  NU PLEASE DEPARE  £3.95  £3.95
Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  IF YOU DO NOT SEE YOUR FAVOURITE DISH IN OUR MEI ASK A MEMBER OF STAFF WHO WILL ASK OUR CHEFT OF TO STAFF WHO WILL ASK OUR CHEFT OF STAFF WHO WILL ASK OUR CHEFT	£6.25 £9.50 NU PLEASE DEPREPARE £3.95 £3.95 £4.50 £5.50
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Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  IF YOU DO NOT SEE YOUR FAVOURITE DISH IN OUR MET ASK A MEMBER OF STAFF WHO WILL ASK OUR CHEFT OUT FOR YOU  SALAD AND RAITA  62 - CUCUMBER RAITA Cool natural yoghurt with cucumber and cumin  63 - SPECIAL HOUSE SALAD Onions, tomatoes, cucumber, coriander & cumin  RICE (BASMATI)  64 - STEAMED RICE Steamed plain long grain basmati rice  65 - LEMON RICE Fragrant curry leaves, lemon & cashew nut basmati rice  66 - BASMATI PILAU RICE Saffron infused basmati rice  67 - MUSHROOM RICE Button mushroom basmati rice  68 - VEGETABLE Spice infused basmati with fragrant mixed vegetables and biryani sauce  69 - CHICKEN Spice infused basmati with aromatic chicken pieces and biryani sauce  70 - LAMB Spice infused basmati with tender	£6.25 £9.50 NU PLEASE DEPARE £3.95 £3.95 £4.95 £4.50 £5.50
Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  IF YOU DO NOT SEE YOUR FAVOURITE DISH IN OUR METASK A MEMBER OF STAFF WHO WILL ASK OUR CHEFT OF TO STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OUR CHEFT OF TOWN OF THE STAFF WHO WILL ASK OUR CHEFT OF TOWN OUR CHEFT	£6.25 £9.50  NU PLEASE DEPARE  £3.95 £3.95 £4.50 £5.50
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Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  IF YOU DO NOT SEE YOUR FAVOURITE DISH IN OUR MEI ASK A MEMBER OF STAFF WHO WILL ASK OUR CHEFT OF IT FOR YOU  SALAD AND RAITA  62 - CUCUMBER RAITA Cool natural yoghurt with cucumber and cumin  63 - SPECIAL HOUSE SALAD Onions, tomatoes, cucumber, coriander & cumin  RICE (BASMATI)  64 - STEAMED RICE Steamed plain long grain basmati rice  65 - LEMON RICE Fragrant curry leaves, lemon & cashew nut basmati rice  66 - BASMATI PILAU RICE Saffron infused basmati rice  67 - MUSHROOM RICE Button mushroom basmati rice  BIRYANI OF THE DAY  68 - VEGETABLE Spice infused basmati with fragrant mixed vegetables and biryani sauce  69 - CHICKEN Spice infused basmati with aromatic chicken pieces and biryani sauce  71 - KING PRAWN Spice infused basmati with aromatic chicken pieces and biryani sauce  71 - KING PRAWN Spice infused basmati with succulent king prawns and biryani sauce  MENU FOR ONE  72 - VEGETARIAN Spice infused basmati with succulent king prawns and biryani sauce  MENU FOR ONE  73 - NON-VEGETARIAN Spinour, tandor mushroom masala, saag, pilau rice, raita, nan bread & coffee  MENU FOR TWO  74 - DE LUXE PLATTER Tandoor cocktail, murg makhni, rogan josh. Served with vegetable of the day, pilau rice, nan bread & coffee  TANDOORI SEA BASS	£6.25 £9.50  NU PLEASE PREPARE  £3.95 £3.95 £4.95 £4.50 £14.95 £14.95 £14.95
Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  IF YOU DO NOT SEE YOUR FAVOURITE DISH IN OUR MEI ASK A MEMBER OF STAFF WHO WILL ASK OUR CHEFT OF IT FOR YOU  SALAD AND RAITA  62 - CUCUMBER RAITA Cool natural yoghurt with cucumber and cumin  63 - SPECIAL HOUSE SALAD Onions, tomatoes, cucumber, coriander & cumin  RICE (BASMATI)  64 - STEAMED RICE Steamed plain long grain basmati rice  65 - LEMON RICE Fragrant curry leaves, lemon & cashew nut basmati rice  66 - BASMATI PILAU RICE Saffron infused basmati rice  67 - MUSHROOM RICE Button mushroom basmati rice  BIRYANI OF THE DAY  68 - VEGETABLE Spice infused basmati with fragrant mixed vegetables and biryani sauce  69 - CHICKEN Spice infused basmati with aromatic chicken pieces and biryani sauce  70 - LAMB Spice infused basmati with succulent king prawns and biryani sauce  71 - KING PRAWN Spice infused basmati with succulent king prawns and biryani sauce  MENU FOR ONE  72 - VEGETARIAN Samosa, tandoor mushroom masala, saag, pilau rice, raita, nan bread & coffee  MENU FOR TWO  74 - DE LUXE PLATTER Tandoor cocktail, murp makhni, rogan josh. Served with vegetable of the day, pilau rice, nan bread & coffee  TANDOORI/ GRILL	£6.25 £9.50  NU PLEASE PREPARE  £3.95 £3.95 £4.95 £4.50 £5.50 £14.95 £14.95 £14.95
Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  IF YOU DO NOT SEE YOUR FAVOURITE DISH IN OUR MEI ASK A MEMBER OF STAFF WHO WILL ASK OUR CHEFT OF THE PROYOU  SALAD AND RAITA  62 - CUCUMBER RAITA Cool natural yoghurt with cucumber and cumin  63 - SPECIAL HOUSE SALAD Onions, tomatoes, cucumber, coriander & cumin  RICE (BASMATI)  64 - STEAMED RICE Fragrant curry leaves, lemon & cashew nut basmati rice  65 - LEMON RICE Fragrant curry leaves, lemon & cashew nut basmati rice  66 - BASMATI PILAU RICE Saffron infused basmati with fragrant mixed vegetables and biryani sauce  BIRYANI OF THE DAY  68 - VEGETABLE Spice infused basmati with fragrant mixed vegetables and biryani sauce  70 - LAMB Spice infused basmati with aromatic chicken pieces and biryani sauce  71 - KING PRAWN Spice infused basmati with succulent king prawns and biryani sauce  71 - KING PRAWN Spice infused basmati with succulent king prawns and biryani sauce  72 - VEGETARIAN Samosa, tandota, nun bread & coffee  MENUFOR TWO  74 - DE LUXE PLATTER Tandoor cocktail, murg makhni, rogan josh. Served with vegetable of the day, pilau rice, nan bread & coffee  TANDORI SEA BASS Whole seabass fish marinated in ginger, garlic, lemon juice and strained yoghurt, then barbecued over flaming charcoal in a tandoor  15 - SALMON AJWANITIKKA	£6.25 £9.50  NU PLEASE PREPARE  £3.95 £4.95 £4.50 £14.95 £14.95 £14.95 £14.95
Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream of the control of the contr	£3.95 £3.95 £4.50 £13.95 £14.95 £17.95 £13.95
Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispay okra with potatoes  61 - KASHTA BHINDI ALOO Lightly spiced crispay okra with potatoes  63 - KASHTA BHINDI ALOO Lightly spiced crispay okra with potatoes  64 - KASHTA BHINDI ALOO Lightly spiced crispay okra with potatoes  65 - CUCUMBER RAITA  60 - NOT AND RAITA  66 - CUCUMBER RAITA  60 - SPECIAL HOUSE SALAD  Onions, tomatoes, cucumber, coriander & cumin  67 - SPECIAL HOUSE SALAD  Onions, tomatoes, cucumber, coriander & cumin  68 - SPECIAL HOUSE SALAD  69 - LEMON RICE Fragrant curry leaves, lemon & cashew nut basmati rice  65 - LEMON RICE Fragrant curry leaves, lemon & cashew nut basmati rice  66 - BASMATI PILAU RICE Saffron infused basmati with fragrant mixed vegetables and biryani sauce  69 - CHICKEN Spice infused basmati with trender lamb picees and biryani sauce  70 - LAMB Spice infused basmati with succulent king prawns and biryani sauce  71 - KING PRAWN Spice infused basmati with succulent king prawns and biryani sauce  71 - KING PRAWN Spice infused basmati with succulent king prawns and biryani sauce  71 - KING PRAWN Spice infused basmati with succulent king prawns and biryani sauce  72 - VEGETARIAN  Amog chart, ham bread & coffee  73 - NON-VEGETARIAN  Mury chact, ham bread & coffee  73 - NON-VEGETARIAN  Amog chart, ham bread & coffee  75 - SALMON AJWANI TIKKA Salmont Widen praces marinated in garlic, spiced yoghurt and lovage seeds  16 - MURGH TIKKA Grille oneless fichenon juice, spices and seasoning,  17 - TANDOORI SEA BASS  18 - SALMON AJWANI TIKKA Salmont Widen praces marinated in a mix of ginger, garlic, lemon juice, spices and seasoning,  18 - LAMB BOTI KEBA  8 - CHICKEN Spices of boncless lamb, seasoned with peppers and onion, cooked in a charcoal owen	£6.25 £9.50  NU PLEASE PREPARE  £3.95 £3.95 £4.50 £13.95 £14.95 £17.95 £17.95 £17.95
Fragiant potatoses tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted gark, onlones and spice oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  8 A LA D A N D R A I T A  62 - CUCUMBER RAITA 60 - CUCUMBER RAITA 63 - SPECIAL HOUSE SALAD Onions, tomatoes, cucumber, coriander & cumin  8 RICE (BASMATI) 64 - STEAMED RICE 58 teamed plain long grain basmati rice 65 - LEMON RICE 56 - BASMATI PILAU RICE 56 - BASMATI PILAU RICE 56 - BASMATI PILAU RICE 56 - CHICKEN 59 cice infused basmati with fragrant mixed vegetables and biryani sauce  70 - LAMB 59 cice infused basmati with aromatic chicken pieces and biryani sauce  71 - KING PRAWN 59 cice infused basmati with tender lamb pieces and biryani sauce  71 - KING PRAWN 59 cice infused basmati with succulent king prawns and biryani sauce  71 - KING PRAWN 59 cice infused basmati with succulent king prawns and biryani sauce  72 - VEGETARIAN 3 A NON-VEGETARIAN Murg chaat, lamb pasanda, vegetable curry, pilau rice, raita, nan bread & coffee  73 - NON-VEGETARIAN Murg chaat, lamb pasanda, vegetable curry, pilau rice, raita, nan bread & coffee  73 - NON-VEGETARIAN Murg chaat, lamb pasanda, vegetable curry, pilau rice, raita, nan bread & coffee  74 - DE LUXE PLATTER 75 - ALOO OR I / GRILL  14 - TANDOORI SEA BASS Wholes seabass fish marinated in garlic, spice of the day, pilau rice, nan bread & coffee  75 - SALMON AJWANI TIKKA Salmon tilka pieces marinated in garlic, spiced vight, then barbecued over flaming charcoal in a tandoor  15 - SALMON AJWANI TIKKA Salmon tilka pieces marinated in garlic, spined vight, lend on the bone marinated in a mix of ginger, sparlic, lendon juice, spices and seasoning  17 - TANDOORI CHICKEN  67 - MURGH TIKKA 67 - MURGH TIKKA 68 - LAMB BOTI KEBAB 69 -	£14.95 £14.95 £17.95 £10.50 £10.50 £10.50
Fragnant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted park, buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  63 - SPECIAL HOUSE STAFF WHO WILL ASK OUR CHEFT OF THE PORTOR ON TH	£14.95 £14.95 £14.95 £14.95 £14.95 £14.95 £14.95 £14.95 £14.95
Fagrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  62 - CUCUMBER RAITA  62 - CUCUMBER RAITA  63 - SPECIAL HOUSE SALAD  63 - SPECIAL HOUSE SALAD  64 - STEAMED RICE  55 - LEMON RICE  56 - BASMATI PILAU RICE  56 - CHICKEN  50 - CHICKEN	£14.95 £14.95 £14.95 £14.95 £14.95 £14.95 £14.95 £14.95 £15.50 £15.50
Fragrant protatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yellow lentils seasoned with roasted garlic, onions and spiced oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy ckra with potatoes  IF YOU DO NOT SEE YOUR FAVOURITE DISH IN OUR MET ASK A MEMBER OF STAFF WHO WILL ASK OUR CHEFT OF THE YOUR OF STAFF WHO WILL ASK OUR CHEFT OF THE YOUR OF STAFF WHO WILL ASK OUR CHEFT OF THE YOUR OF STAFF WHO WILL ASK OUR CHEFT OF THE YOUR ONLY ON THE YOUR ONLY ON THE YOUR ONLY ONLY ONLY ONLY ONLY ONLY ONLY ONLY	£6.25 £9.50  \$1.95 £3.95 £3.95 £4.50 £13.95 £14.95 £14.95 £14.95 £15.50 £13.95 £15.50 £15.50
Fragrant potatoes to seed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI videowing seeds and mild five spices of the videowing seeds of the video	£14.95 £13.95 £14.95 £14.95 £14.95 £14.95 £14.95 £14.95 £14.95 £15.50 £10.50 £10.50 £10.50
Fagrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI velocity with the seasoned with roasted garlic, onlines and spiced oil or mixed black buttery lentils with cream  61 - KASHTA BHINDI ALOO Lightly spiced crispy okra with potatoes  IF YOU DO NOT SEE YOUR FAVOURITE DISH IN OUR MER ASK A MEMBER OF STAFF WHO WILL ASK OUR CHEFT OF THE TOR TOU  SALAD AND RAITA  62 - CUCUMBER RAITA Cool natural yeghurt with cucumber and cumin  63 - SPECIAL HOUSE SALAD Onions, tomatoes, cucumber, corinder & cumin  RICE (BASMATI)  64 - STEAMED RICE Steamed Dasmati rice  65 - LEMON RICE Fragrant curry leaves, lemon & cashew nut basmati rice  65 - BASMATI PILAU RICE 367 - MUSHROOM RICE BUTTON MICE BUTTON MICE BUTTON MICE Fragrant curry leaves, lemon & cashew nut basmati rice  66 - BASMATI PILAU RICE 367 - LAMB Soke infused basmati with fragrant mixed vegetables and biryani sauce  67 - MUSHROOM RICE BUTTON MICE BUTTON MICE BUTTON MICE SOLITION MICE SOLITION MICE SOLITION MICE SOLITION MICE SOLITION MICE SOLITION MICE SUBTINATION MIC	£6.25 £9.50  NUPLEASE PREPARE  £3.95 £3.95 £4.95 £13.95 £14.95 £17.95 £13.95 £10.50 £10.50 £10.50 £10.50
Fagrant potatoes tossed with roasted whole cumin seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Video with the seed sparic, onlose and spiced oil or mixed black buttery lentils with cream the seed sparic, onlose and spiced oil or mixed black buttery lentils with cream the seed oil or mixed black buttery lentils with cream the seed oil or mixed black buttery lentils with cream the seed oil or mixed black buttery lentils with cream the seed oil or mixed black buttery lentils with cream the seed oil or mixed black oil or seed oil	£6.25 £9.50  NUPLEASE PREPARE  £3.95 £3.95 £4.95 £13.95 £14.95 £17.95 £13.95 £10.50 £10.50 £10.50 £10.50
Fragrant potatoses to seed with roasted whole cumins seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Yarlolov lentils seasoned with roasted garlic, onlows and spiced oil or mixed black buttery lentils seasoned with roasted garlic, onlows and spiced oil or mixed black buttery lentils seasoned with roasted garlic, onlows and spiced oil or mixed black buttery lentils seasoned with potatoes  61 - KASHTA BHINDI ALOO Ughtly spiced crispy okra with potatoes  15 - YOU DO NOT SEE YOUR FAVOURITE DISH IN OUR MES ASK A MEMBER OF STAFF WHO WILL ASK OUR CHEFT OF THE PORYOU  SALAD AND RAITA  62 - CUCUMBER RAITA  60 - CUCUMBER RAITA  60 - SPECIAL HOUSE SALAD  Onions, tomatoes, cucumber, coriander & cumin  RICE (BASMAT)  64 - STEAMED RICE  Steamed plain long grain basmatt rice  65 - LEMON RICE  57 - MUSHROOM RICE  BITY ANI OF THE DAY  68 - VEGETABLE  50ce inflused basmat with tragrant mixed vegetables and bityani sauce  69 - CHICKEN  59 clied inflused basmat with tender lamb pleces and bityani sauce  69 - CHICKEN  59 clied inflused basmatt with tender lamb pleces and bityani sauce  70 - LAMB  58 rose inflused basmatt with tender lamb pleces and bityani sauce  71 - KING PRAWN  53 - NON-WEGTARIAN  Murg chast, lamb pasanda, vegetable curry, pilau rice, nan bread & coffee  72 - VEGETARIAN  Murg chast, lamb pasanda, vegetable curry, pilau rice, nan bread & coffee  73 - NON-WEGTARIAN  Murg chast, lamb pasanda, vegetable curry, pilau rice, nan bread & coffee  MENUFOR TWO  74 - DE LUXE PLATTING PRAWN  55 - SALMON AUWANTIKKA  Samons like appear of the day, plau rice, nan bread & coffee  TANDOORI (FIRE RICE)  15 - TANDOORI SEA BASS  Whone jauce season and the did in garlic, appiced yoghurt and lovage seeds  16 - MURGH TIKKA  Grilled chickon on the bone marinated in a mix of ginger, garlic, lemon juice, spices and seasoning.  17 - TANDOORI CHICKEN  Grilled chickon on the bone marinated in a mix of ginger, garlic, lemon juice, mixed and seasoning.  18 - LAMB Baylic lemon juice spices and seasoning.  19 - TANDOORI KING PRAWN  Fr	£6.25 £9.50  NUPLEASE PREPARE  £3.95 £3.95 £4.95 £13.95 £14.95 £17.95 £13.95 £10.50 £10.50 £10.50 £10.50
Fragrant potations: tossed with roasted whole cumins seeds and mild five spices  60 - TARKA DAAL or DAAL MAKHANI Viduo lensitis seasoned with roasted garlic, onlions and spiced oil or mixed black buttery lentils with cream of the control of the c	£6.25 £9.50  NUPLEASE PREPARE  £3.95 £3.95 £4.95 £13.95 £14.95 £17.95 £13.95 £10.50 £10.50 £10.50 £10.50
Fragrant potatoes tossed with roasted whole commin seeds and mild for spices  60 - TARKA DAL OF DALAL MAKHANI VICTURE WITH SEASON OF THE STATE OF TH	£6.25 £9.50  NUPLEASE PREPARE  £3.95 £3.95 £4.95 £13.95 £14.95 £17.95 £13.95 £10.50 £10.50 £10.50 £10.50
Fragrant potabeset tossed with coasted whole commin seeds and mill five spices (commin seeds and mill five spices) (commin seeds and seeds and spices) (commin seeds and se	£6.25 £9.50  NUPLEASE PREPARE  £3.95 £3.95 £4.95 £13.95 £14.95 £17.95 £13.95 £10.50 £10.50 £10.50 £10.50
Fagaria potations to seed with roasted whole currin seeds, and mild five spices  60-TARKAD ALAD OPAAL MAKHANI  60-TARKAD ALAD AND RAITA  60-TARKAD ALAD WASHAD ALAD  61-KASHTA BHINDI ALOO  19-thy spiced crispy okea with postores  61-KASHTA BHINDI ALOO  19-thy spiced crispy okea with postores  61-KASHTA BHINDI ALOO  19-thy spiced crispy okea with postores  63-SA AMEMBER OF STAFF WHO WILL ASK OUR CHE'R TO TERRY YOU  SALAD AND RAITA  62-CUCUMBER RAITA  60-CUCUMBER RAITA  63-SPECIAL HOUSE SALAD  Genon, tomatoes, concumber, coriander & cumin  63-SPECIAL HOUSE SALAD  Genon, tomatoes, concumber, coriander & cumin  63-SPECIAL HOUSE SALAD  Genon, tomatoes, concumber, coriander & cumin  63-SPECIAL HOUSE SALAD  Genon, tomatoes, concumber, coriander & cumin  63-SPECIAL HOUSE SALAD  Genon Ruce  65-LEMON RICE  65-BASMATT PILAU RICCE  65-BASMATT PILAU RICCE  65-BASMATT PILAU RICCE  67-MUSHROOM RICE  BUTTON IN THE BOAY  68-VEGETABLE  79-CHARLE  79-LANB  50-EVENT ALON BUTTON IN THE DAY  69-VEGETABLE  79-LANB  50-EVENT AND OF THE DAY  69-VEGETABLE  79-LANB  50-EVENT AND OF THE DAY  69-VEGETABLA  79-LANB  50-EVENT AND OF THE DAY  79-LANB  50-EVENT AND OF THE DAY  79-LAND  60-EVENT AND OF THE DAY  79-LAND  79-LAND  60-EVENT AND OF THE DAY  79-LAND  60-EVENT AND OF THE DAY  79-LAND  79	£6.25 £9.50  £19.50 £3.95 £3.95 £4.95 £14.95 £14.95 £17.95 £13.95 £14.95 £15.50 £13.95 £13.95 £13.95

The Management reserve the right to refuse admission or to serve anyone.

**APPETISERS** 

Chicken breast pieces tossed in a mixture of onions,

£6.95

1 - CHICKEN CHAAT