



Vegetarian Starters

Poppadoms	£1.00
Plain poppadum - one	
Basket of Poppadoms	£4.00
Three poppadoms with chutney tray (mango chutney, mint sauce and onion salad)	
Mango Chutney, Mint Sauce (each)	£1.00
Masala Poppadoms))	£2.75
Spiced poppadoms Indian style (poppadom sprinkled with chopped onion, tomato and spices)	
Pani Poori) (G)	£5.95
Crispy fried, small hollow puri balls, filled with the mixture of tangy-spiced water, mashed potatoes-chickpeas, sweet and spicy chutneys – cold starter	
Samosa Chaat) (G, D)	£5.95
Punjabi samosas topped with chopped tomatoes, onions, masala chick-peas, yogurt and sweet and spicy chutneys, and gram flour vermicelli – cold starter	
Aloo Tikki Chaat) (D)	£5.95
Potato cutlet topped with chopped tomatoes, onions, masala chick-peas, yogurt and sweet and spicy chutneys – cold starter	
Chilli Paneer)) (G,D)	£7.95
Indo-Chinese spiced Indian cottage cheese	
Punjabi Samosa) (G,V)	£4.95
Thick crispy pastry with spiced potato-pea stuffing served with sweet and spicy tamarind chutney	
Veg Samosa (G,V)	£3.95
Crispy and flaky pastry with mixed vegetable stuffing, served with sweet and spicy tamarind chutney	
Onion Bhaji (G,V)	£4.75
Traditional Punjabi onion pakoras fried in a gram flour batter flavoured with whole carom and coriander seeds	
Veg Manchurian)) (G,V)	£7.95
Indo-Chinese starter dish of fried mixed vegetable balls in a spicy, sweet and tangy sauce	
Hara Bhara Kabab (D)	£5.95
Delicious vegetarian kababs made with potatoes, spinach and peas	

An additional discretionary 10% service charge will be added to your bill.

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(G) Gluten (D) Dairy (N) Nuts (F) Fish (E) Egg (C) Crustaceans (V) Vegan (Veg) Vegetarian



Non Vegetarian Starters

Chilli Chicken))) (dry) (G, E)	£7.95
Succulent boneless chicken, tossed with sliced onions, chillies, peppers and garlic-ginger-soy sauce	
Chicken 65))) (G, E, D)	£7.95
Boneless chicken pieces marinated with speciality South Indian spice mix, deep fried	
Chicken Lollipop) (G, E)	£5.95
Succulent, slow fried 'Frenched' 2 chicken winglets, coated with Chef's secret spicy batter	
Lamb Chops) (D)	£6.95
Succulent 2 lamb chops marinated with Chef's special spices, yoghurt and ginger, garlic, slow cooked in Tandoor	
Chicken Tikka) (D)	£6.50
Tender chicken marinated in yogurt, ginger, garlic and chilli, cooked in the clay oven	
Chicken Malai Kabab (D, N)	£6.50
Chicken skewers, marinated in nut, cream marinade, flavoured with ginger and fenugreek	
Fish Amritsari)	£7.95
Mouth-watering spicy, gram flour batter coated tilapia fish pakodas	
Ajwaini Zinga) (D)	£8.95
Jumbo tiger prawns marinated with yogurt, garlic and Ajwain (carom seeds), dill leaves and cooked in clay oven	
Lamb Sheek Kabab)	£7.50
Spicy and delicious meat mince cooked in tandoor	

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Sizzlers

Served with green chutney

Chicken Shaslik (D) 🍴 (7pcs)

Tangy sweet and spicy tomato base sauce flavoured with ginger garlic and red chillies

£12.95

Paneer Shaslik (D, Veg) (5pcs)

Paneer cooked in tangy sweet and spicy tomato base sauce flavoured with ginger garlic and red chillies

£12.95

Ajwaini Zinga (D) (4pcs)

Four jumbo tiger prawns marinated with yogurt, garlic and Ajwain (carom seeds), dill leaves and cooked in tandoor

£17.95

Chicken Malai Kabab (D) (7pcs)

Melt in mouth, mild sauce made with cheese and cream flavoured with cardamom, white pepper and green chillies

£12.95

Lamb Chops (D) 🍴 (5pcs)

Succulent lamb chops marinated with Chef's special spices, yoghurt and ginger, garlic, slow cooked to perfection in Tandoor

£14.95

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Vegetarian Mains

Dal Tadka (Vegan if requested)	£7.95
Chana daal (yellow lentils) cooked with chopped onions, garlic and tomatoes, tempered with red chillies and a hint of hing (asafoetida)	
Dal Makhani (D)	£9.75
Urad dal (black lentils) cooked with butter, cream, garlic and tomato puree, tempered and seasoned with mild spices	
Dal Pancharatani (Vegan if requested)	£9.75
Blend of Urad dal (Black Lentils), Chana dal (yellow lentils) and red kidney beans cooked with garlic, onions and chunks of tomatoes	
Kadhai Paneer (D)	£9.75
Cottage cheese curry made with fresh red and green capsicums in a thick masala sauce	
Butter Paneer Masala (D)	£9.75
Indian cottage cheese cooked in rich and creamy curry sauce	
Palak Paneer (D)	£9.75
Indian cottage cheese cubes cooked delicately with fresh spinach leaves	
Chole / Chana (Vegan if requested)	£8.95
Chick-pea and potato curry flavoured with raw mango and pomegranate powder and Punjabi spice mix	
Hariyali Kofta (D, N)	£9.75
Deep fried paneer and vegetable dumplings, in a rich, creamy tomato and spinach sauce	
Veg Kadhai (Vegan if requested)	£8.50
Fresh vegetables with onion, tomato, ginger, garlic and Indian spices	
	side / mains
Bhindi Bhaji (Vegan if requested)	£6.50/£9.75
Lady fingers (okra) cooked with sliced onions, flavoured with ginger and raw mango powder	
Aloo Gobi (Vegan if requested)	£6.25/£8.95
Stir fried potato and cauliflower cooked with fresh ginger and tomatoes	
Saag Aloo (Vegan if requested)	£6.50/£8.95
Potatoes cooked in spinach-mustard leaves stew and tempered with cumin and garlic	
Bombay Aloo (Vegan if requested)	£5.50/£8.50
Potatoes tempered with cumin and garnished with fresh coriander	

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Non Vegetarian Mains

Butter Chicken 🍴 (D, N)	£11.95
This chicken cooked in a rich, creamy butter sauce	
Nalli Gohst 🍴🍴 (D, N)	£16.50
A Royal Mughlai fare. Lamb shanks slow cooked in thick curry made with ground spices, yoghurt and fresh coriander, finished with poppy seeds	
Ghati Lamb 🍴🍴 (D)	£13.50
Originated from our birthplace Western Ghats (Mountains) of Maharashtra, India. Lamb cooked with traditional masala (spices) mix.	
Malabar Chicken Curry 🍴🍴	£11.95
Recipe from the Malabar region of Kerala, chicken curry flavoured with pearl onions, fennel, coriander and made creamy with coconut milk	
Chettinad Chicken 🍴🍴🍴 (N)	£11.95
A lovely flavoursome dish, originally from Chettinad region of Tamil Nadu in South India. Chicken cooked in an aromatic masala made by toasting traditionally used spices with coconut	
Lamb Nilgiri 🍴🍴	£13.50
Lamb cooked with ginger, garlic, green chilli, coriander and mint with coconut milk	
Lamb Roganjosh (N) 🍴	£13.50
Slow, gentle cooked lamb in a gravy flavoured with garlic, ginger and aromatic spices	
Chicken Tikka Lababdar (D, N)	£11.95
Chicken tikka cooked with Lababdar (delicious) sauce, a secret recipe	
Grilled Seabass 🍴	£14.75
Whole seabass marinated with ginger, yoghurt, chilli and other spices, grilled on tandoor	
Kadhai Chicken/Lamb/Prawn 🍴🍴	£11.95/£13.50/£14.50
Classic curry cooked in 'Kadhai pan' using meat of choice, green peppers, tomatoes and onions	
Jalfrezi Chicken/Lamb/Prawn 🍴🍴	£11.95/£13.50/£14.50
Flavourful curry made with stir-fried peppers and onions in a spicy tomato sauce base	
Konkani Fish Curry (C) 🍴	13.50
Tilapia Fish cooked with Goan coastal spices and coconut milk	
Kolhapuri Chicken/Lamb 🍴🍴🍴	£11.95/£13.50
Boneless chicken cooked in with freshly made Kolhapuri (name of the place from Maharashtra, India where owners come from) Style hot spicy mix and red chilli powder, ginger, onion and garlic thick sauce with grated coconut	

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Biryani

*Biryani is served with Raita.
You can order biryani sauce for £3.00 extra*

Veg (N)	£9.95
Lamb (D, N)	£11.95
Jackfruit (D, N, V) ...	£11.95

Chicken (D, N)	£10.95
King Prawn (D, N)	£12.95

Rice

Plain Rice (V)	£2.95
Saffron Pilau Rice (V)	£3.50

Coconut Rice (V)	£3.95
Mushroom Rice (V)	£3.95

Indian Breads

Plain Naan (D, G)	£3.00
Butter Naan (D, G)	£3.25
Plain Roti (G)	£2.75
Butter Roti (D, G)	£2.95

Peshawari Naan (D, G)	£3.75
Aloo Paratha (D, G)	£3.75
Garlick Naan (D, G)	£3.50
Chili Garlic Naan (D, G)	£3.50

Accompaniments (each)

£1.00

Mango Chutney, Mint sauce (D), Onion Salad, Mix Pickle, Lime Pickle, Green Chutney (D)

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Desserts

Gulab Jamun (D, N)	£5.50
Deep fried milk cake dumplings served hot in a sugar syrup	
Gajar Halwa (D, N)	£5.50
Warm caramelised carrot dessert made with butter, sugar and cream, garnished with pistachio and almond	
Mataka Kulfi (D, N)	£5.50
Denser and creamier traditional Indian ice cream flavoured with cardamom, saffron, ground pistachios and almonds. Set and served in traditional earthen pot (Matka)	

Lassi

Sweet Lassi	£3.95
Mango Lassi	£4.25
Buttermilk	£2.95

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