





BIRYANI'S AND RICE

Chicken Biryani (G)  **£10.95**
The finest basmati rice cooked with tender chicken pieces flavoured with biryani spices, served with Raita / Veg curry.

Lamb Biryani (G)  **£11.95**
The finest basmati rice cooked with lamb and authentic spices, served with Raita/ Veg curry

Tiger Prawn Biryani (CR)  **£12.95**
Tiger prawns cooked with the finest basmati rice and authentic spices, served with Raita / Veg curry.

Vegetable Biryani (VG)  **£9.95**
A unique combination of garden fresh vegetables and basmati rice, served with Raita / Veg curry.

King Prawn Biryani (CR)  **£14.95**
King prawns cooked with the finest basmati rice and authentic spices, served with Raita / Veg curry.

Plain Rice (VG) **£2.75**
Fragrant Steamed Basmati Rice

Lemon Rice (MU) (VG) **£3.75**
Lemon flavoured basmati rice tossed with curry leaves and mustard seeds

Pulao Rice (VG) **£2.95**
Fragrant Basmati rice with cumin


Mushroom Rice (VG) **£3.50**
Basmati rice tossed with mushrooms

Special Fried Rice (E) (SU) (N) **£3.75**
Basmati rice tossed with egg, peas, almonds and raisins

BREAD

Plain Naan (G) (E) (M) **£2.95**
Leavened white flour fluffy bread

Cheese Naan (G) (E) (M) **£3.50**
Naan bread stuffed with smooth cheddar cheese. This also makes delicious starter

Bullet Naan (G) (E) (M)  **£3.50**
spread with chopped chilli, onion and garlic

Lachha Paratha (G) (VG) **£3.50**
Crisp unleavened whole wheat bread

Garlic Naan (G) (E) (M) **£3.25**
Naan bread infused with garlic

Pudina Paratha (G) **£3.50**
Mint flavoured crisp unleavened whole wheat bread This also makes delicious starter

Peshawari Naan (M) (G) (E) **£3.50**
White flour dough, leavened and stuffed with nuts, sultanas and coconut, cooked in tandoor

Keema Naan (M) (G) (E) **£3.50**
Naan bread stuffed with spicy minced lamb

Tandoori Roti (G) (VG) **£2.95**
Unleavened whole wheat flour bread

Chapati (G) (VG) **£1.95**
Irresistible bread made fresh to order

RELISHES AND POPPADOMS

Selection of Relishes Per Person **£0.95**
Mint Sauce (M) / Mango Chutney / Onion Salad / Lime Pickle (G) (MU)

Poppadom Plain or Masala (spiced)  **£0.85**

STARTERS


Non Vegetarian

Chicken Tikka (M) (MU) **£4.25**
Chargrilled and succulent chicken breast pieces matured in a delicately spiced marinade


Lamb Seekh Kebab (E) **£4.50**
Ground lamb with aromatic herbs and spices, grilled in the tandoor

Curry Leaf Calamari (F) (MU) **£5.25**
Curls of Squid sautéed with crushed garlic, curry leaves and assorted pepper and onions

Punjabi Lamb Samosa (G) **£4.75**
Crispy home made triangular pastry filled with lamb mince and peas

Murgh Kalimirch (MU)  **£4.75**
Tender supreme of chicken marinated in yogurt, crushed black pepper, mustard seeds and curry leaves

Fish Amritsari (Macchi)(F) (G) **£5.25**
Crispy fish deep fried in Gram flour batter with blend of spices and ginger


Prawn Poori (CR) (G)  **£4.95**
Spiced prawns in rich and spicy tangy sauce served on a poori

Vegetarian

Onion Bhaji (E) **£3.75**
Onion mixed with blend of spices, fennel, ginger, fresh herbs and gram flour deep fried

Aloo Tikki Chaat (VG) **£4.75**
A popular Indian dish prepared with potato cakes and chick peas, drizzled with sweet and sour tamarind and yogurt sauce

Gobhi 65 (VG) **£4.75**
Cauliflower florets deep fried in gram flour tossed with garlic and curry leaves

Chilli Paneer (M)  **£4.75**
Cottage cheese tossed with chilli, garlic, onion and peppers

Punjabi Vegetable Samosa (G) (VG) **£4.50**
Crispy home made triangular pastry filled with potatoes and peas

Makai Galouti Kebab (G) (M) **£4.75**
A speciality kebab of Awadhi cuisine, made of sweet corn, cottage cheese, fresh herbs and spices.

 Medium  Medium Hot  Hot

G GLUTEN | M MILK | E EGG | N NUTS | SU SULPHATE | MU MUSTARD | VG VEGAN | F FISH | CR Crustaceans | MO Molluscs

Our chefs would be delighted to accommodate requests for any of your favourite curries not on our menu

 Medium  Medium Hot  Hot
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Yasmin
indian by nature

ALLERGY ADVICE:
IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY, PLEASE LET A MEMBER OF STAFF KNOW BEFORE YOU ORDER AND THEY WILL BE ABLE TO SUGGEST THE BEST DISH FOR YOU.
DISHES ARE PREPARED IN AREAS WHERE ALLERGENIC INGREDIENTS ARE PRESENT SO WE CANNOT GUARANTEE THAT OUR DISHES ARE 100% FREE OF THESE INGREDIENTS.

HOUSE SPECIALS

Grill

Delhi Tandoori Chicken (M) (MU) £15.95

Marinated leg and breast of chicken on the bone, cooked in clay oven, served with Dal Makhani (black lentils) and baby naan

Afghani Chicken (M) (N) £15.95

Chicken breast marinated in cashew nut, cream cheese, green chillies and chargrilled, served with Dal Makhani (black lentils) and baby naan

Paneer Shaslik (M) (MU) £14.95

Cottage cheese, onion and bell peppers marinated in a tangy marinade and grilled in tandoor, served with Dal Makhani (black lentils) and baby naan

Tandoori Mixed Grilled Platter(M) (MU) (F) £17.95

Chef selection of Kebabs Fish, chicken and lamb. served with Dal Makhani (black lentils) and baby naan

Patiala Tandoori King Prawn (M) (MU) (CR) £17.95

King size prawns marinated in our own special recipe and barbecued over a charcoal fire, served with Dal Makhani (black lentils) and baby naan

Ajwaini Fish Tikka (F) (M) (MU) £15.95

Delicate talapia fish pieces marinated with tandoori masala, flavoured with Ajwain (carom seeds) barbecued in our chargrill oven, served with Dal Makhani (black lentils) and baby naan.

Achari Murgh Tikka (N) (M) (MU) £15.95

Boneless chicken marinated in yogurt, delicious homemade pickle spices and grilled to juicy perfection, served with Dal Makhani (black lentils) and baby naan.

Gilafi Seekh Kebab (E) £15.95

Lamb mince with aromatic herbs and spices, finished with a gilaf (cover) of onion and capsicum, cooked in tandoor, served with Dal Makhani (black lentils) and baby naan.

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Curries

Murg Mali Seekh Khaas (M) (N) £10.95

A popular mughlai semi dry (CREAMY) curry, ground chicken meat (SEEKH) served on special (KHAAS) occasions.

Murgh Tikka Labaabdaar (M) (MU) (N) £10.95

Chicken tikka cooked in thick tomato based gravy, Richness of flavours and spices.

Chicken Tikka Masala (M) (MU) (N) £9.95

British favourite chicken tikka cooked with coconut, almond and creamy tomato gravy

Nawabi Lamb shank (G) £13.95

A classic North Indian dish of Lamb shank marinated in a blend of spices and yogurt, simmered in rich onion gravy

King Prawn Tawa (CR) £13.95

An exotic preparation of king prawns, cooked in a rich masala gravy with a blend of spices distinctly flavoured with carom seeds (ajwain)

Taka Tak Khargosh (Rabbit) Masala (G) £14.95

Rabbit slow cooked with special bhuna masala, tossed with mixed peppers and herbs

Paneer Makhani (M) (MU) (N) £9.95

Indian cottage cheese cooked in creamy tomato and fenugreek sauce

Tilak Nagar Makhani Chicken (M) (MU) (N) £10.95

Chicken tikka cooked in creamy tomato and fenugreek sauce

Chandni Chowk Lamb (G) £10.95

Lamb cooked on slow fire with ajwaini tadka, ginger and roasted with freshly made onion paste, finished in traditional Indian spices

MAIN COURSES

Madras (VG) 🌶️

Hot curry cooked with blend of spices and herbs

Vindaloo 🌶️🌶️

Very hot curry with Potatoes

Rogan Josh (VG)

Josh Classic Indian dish simmered in a rich onion and tomato sauce with Kashmiri chillies

Saag (VG)

Chopped fresh spinach sautéed with cumin and garlic, garnished with chopped ginger and tomatoes

Korma (N) (M)

British favourite creamy rich gravy with coconut and almonds

Bhuna (VG)

Prepared with blend of spices, onion and tomato. Served with mixed herbs.

Dhansak (VG) 🌶️

Slow cooked hot sweet and sour lentils served with fresh herbs

Calcutta Naga (VG) (G) (MU) 🌶️🌶️🌶️

East Indian dish cooked in very hot naga chilli thick sauce, served with fresh herbs

Pathia (VG) 🌶️

Sweet and sour fairly hot, cooked in thick rich sauce

CHICKEN £8.95

LAMB £9.50

TIGER PRAWN (CR) £10.95

VEGETABLE £7.95

KING PRAWN (CR) £13.95

CHICKEN TIKKA (M) (MU) £9.95

TANDOORI KING PRAWN (CR) (M) (MU) £14.95

TRADITIONAL FAVOURITES

Chicken Tikka Jalfrezi (M) (MU) 🌶️🌶️ £9.95

chargrilled and succulent chicken breast pieces cooked in Medium hot sauce tossed with onion, pepper and mixed herbs

Chicken Karahi 🌶️ £9.95

Chicken cooked in tomato, capsicum and thick rich sauce, finished with fresh herbs

Chicken Balti £9.95

Chicken cooked in specially prepared Balti sauce, served with green peppers and tomatoes.

Chicken Tikka Achari (M) (MU) (G) 🌶️ £9.95

Chicken tikka cooked in rich and spicy pickle sauce, tossed with fresh herbs, peppers and onions.

VEGETARIAN

	Side	Main
Bombay Aloo (VG)	£4.25	£6.95

Potatoes cooked with turmeric, cumin, tomato and onion

Saag Paneer (M) / Aloo (VG)	£4.50	£7.95
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Potatoes/ Paneer stir fried with baby spinach flavoured with garlic and cumin

Dal Makhani (M) (N)	£5.50	£7.95
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Black lentils and red kidney beans cooked over slow fire flavoured with cumin seeds and fresh herbs

Amritsari Chholle (VG)	£4.50	£6.95
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Chick peas cooked with masala of onion, tomatoes, cumin and fresh herbs

Aloo Gobhi (VG)	£4.50	£7.95
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Potatoes stir fried with cauliflower and tomatoes

Mixed Vegetables (VG)	£4.50	£7.95
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Melange of vegetables cooked in tomato and onion sauce

Bhindi / Mushroom Do Pyaza (VG)	£4.50	£7.95
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Okra/mushrooms stir fried with onions and tomatoes

Dal Tadka (VG)	£4.25	£6.95
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Yellow lentils tempered with cumin, tomato onion and garlic. Served with fresh herbs

🌶️ Medium 🌶️🌶️ Medium Hot 🌶️🌶️🌶️ Hot

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