

STARTERS (Vegetarian)

Corn and Cheese Samosa	£4.50
<i>American corn and cottage cheese samosa.</i>	
Aloo Tikki Chaat	£5.95
<i>Potato cake served on a bed of chickpeas with sweet yogurt and tamarind chutney.</i>	
Mango Paneer Shashlik	£5.95
<i>Cottage cheese and peppers grilled in tandoor and served with a hint of mango sauce.</i>	
Onion Bhaaji	£4.50
<i>Bombay style onion bhaaji.</i>	
Dahi Puri	£4.95
<i>Puffed puris filled with masala potato, yoghurt and topped with gram flour straws.</i>	
Crispy Okra	£5.50
<i>Okra mixed with gram flour and spices, Crispy fried and served with tamarind chutney.</i>	

STARTERS (Non-vegetarian)

Tandoori Prawns	£8.95
<i>King prawns marinated in yogurt and Indian spices, roasted in tandoor.</i>	
Fish Amritsari	£6.50
<i>Indian style fish fingers, mixed with gram flour, ginger, carom seed.</i>	
Mustard Chicken Tikka	£6.95
<i>Morsels of chicken marinated in mustard and yogurt, infused with curry leaves.</i>	
Chicken Tikka	£6.50
<i>Chicken cubes marinated in traditional spices, roasted in tandoor.</i>	
Seekh Kebab	£6.50
<i>Finely ground lamb mince delicately spiced & flavoured and grilled in tandoor.</i>	
Kebab Platter	£9.95
<i>Combination of kebabs includes, chicken tikka, seekh kebab, fish Amritsari, tandoori prawns, paneer tikka and samosa.</i>	

MAIN COURSE (Non – Vegetarian)

Chicken Methiwala	£8.75
<i>Chicken tikka cooked with traditional Indian spices and infused with fenugreek leaves.</i>	
Chicken Chettinad	£8.95
<i>A south Indian speciality, chicken cooked in coconut sauce and served with sauté' baby spinach.</i>	
Chicken Kolhapuri	£8.95
<i>A famous dish from Maharashtra, chicken cooked in chillies and onion gravy.</i>	
Chicken Korma	£8.75
<i>Chicken cooked with almonds and coconut sauce.</i>	
Chicken Tikka Makhani	£8.95
<i>Morsels of Chicken tikka cooked in sun dried fenugreek and tomato cream sauce.</i>	
Chicken Jalfrezi	£8.95
<i>Cubes of chicken cooked with onion sauce and bell pepper.</i>	
Lamb Rogan Josh	£9.25
<i>A rich lamb curry delicately flavoured and cooked in traditional sauce.</i>	
Laal Maans	£9.50
<i>Rajasthan's favourite dish, spring lamb cooked with Rajasthan chilli and onion sauce.</i>	
Lamb Rahara	£9.25
<i>Diced spring lamb cooked with lamb minced in traditional Punjabi spice</i>	
Gilafi Handi	£11.95
<i>Spring lamb cooked with onion, mint and spices. Sealed & cooked dum style in tandoor.</i>	
Lamb Saagwala	£9.50
<i>Diced of spring lamb tempered with garlic and cumin. Cooked with fresh spinach puree.</i>	
Railway lamb	£9.75
<i>Lamb cooked with coconut, onion sauce and tempered with curry leaves.</i>	
Tandoori Kadai Prawns	£11.95
<i>King prawns grilled in tandoor and tossed with bell peppers and yogurt sauce.</i>	
Goan Prawn Curry	£11.95
<i>King prawns cooked in special gravy made from roasted coconut and whole spices.</i>	
Fish Molee	£9.95
<i>A Keralite delicacy. Tilapia cubes cooked in creamy coconut sauce.</i>	

MAIN COURSE (Vegetarian)
(Also served as a side dish at a cost of £4.50)

Pindi Chole <i>Chickpeas tempered with ginger, green chilli and raw mango powder.</i>	£7.25
Paneer Tikka Masala <i>Soft cottage cheese grilled in tandoor and finished with onion and yoghurt sauce.</i>	£7.50
Mutter Mushroom Sabzi <i>Mushroom and green peas cooked in a spicy and tangy sauce.</i>	£7.25
Veg Makhanwala <i>Mixed vegetable curry cooked in clarified butter and sun dried fenugreek flavoured tomato sauce.</i>	£7.25
Baigan Bharta <i>Roasted aubergines sautéed with onion, tomato and tempered with fresh garlic and cumin.</i>	£7.25
Saag <i>Fresh spinach puree sautéed and tempered with garlic and cumin.</i>	£6.95
Aloo Gobi <i>Cubes of potato and cauliflower cooked in onion tomato sauce.</i>	£7.25
Pahadi Bhindi <i>Fresh Okra tempered with cumin & mustard seeds and stir fried.</i>	£7.50
Aloo Udayagiri <i>Potato cooked with delightfully simple green masala of coriander, mint and curry leaves.</i>	£6.50
Yellow Dal Tadka <i>Yellow split lentil tempered with cumin & garlic.</i>	£6.95
Dal Makhani <i>Black lentils gently cooked on a slow fire with dash of cream & tempered with garlic and cumin.</i>	£7.25



Vegan and Gluten free options available, please speak to the server.

BIRYANIS & RICE

Vegetable Biryani <i>(Served with Raita)</i>	£9.95
Chicken Biryani <i>(Served with Raita)</i>	£10.95
Lamb Biryani <i>(Served with Raita)</i>	£11.95
Prawn Biryani <i>(Served with Raita)</i>	£14.95
Steamed Rice	£2.95
Pulao Rice	£3.25
Lemon Rice	£3.75
Mushroom Rice	£3.95

BREADS

Tandoori Naan	£2.50
Garlic Naan	£2.75
Garlic Rosemary Naan	£3.00
Onion Kulcha <i>Bread stuffed with spicy chopped Onion</i>	£2.95
Chilly cheese Naan	£3.25
Peshawari Naan <i>Bread stuffed with coconut and almond.</i>	£3.50
Tandoori Roti <i>Whole wheat bread</i>	£2.00
Plain Paratha <i>Layered bread made with whole wheat flour</i>	£2.75
Aloo Paratha <i>whole wheat bread stuffed with masala potato</i>	£2.75
Kheema Naan <i>Bread stuffed with mincemeat & baked in tandoor.</i>	£3.75
Chefs Mini Bread Basket <i>(combination of any 3 mini breads of your choice)</i>	£3.95

RAITA, SALAD & PAPAD

Mixed Veg Raita	£2.00
Vegetable Salad	£1.50
Papad Tray with Chutneys	£2.00

*If you suffer from any allergies or intolerance please let your server know upon placing your order.

All prices inclusive of VAT.

12.5% Discretionary Service Charge on group of 8 or more.