



STARTERS (Vegetarian)

Spinach Veggie Tikki Fresh spinach, mixed vegetables and fresh herbs patties.	£5.50
Aloo Tikki Chaat Potato cake served on a bed of chickpeas with sweet yoghurt and tamarind chutney.	£5.95
Mango Paneer Shashlik Cottage cheese and peppers grilled in tandoor and served with a hint of mango sauce.	£6.50
Onion Bhaaji Onion fritters served with tamarind chutney.	£4.50
Vegetable Samosas Pastry filled with spiced potatoes and green peas.	£4.50
Samosa Chaat Veg. samosa served with chickpeas, sweet yogurt, tamarind and fresh herb chutney.	£5.95
Crispy Okra Okra mixed with gram flour and spices, Crispy fried and served with tamarind chutney.	£7.25
Vegetarian Platter Paneer Tikka (2pc.) Veg. Samosa (1pc) Onion Bhaaji (1pc) and Veg. Tikki (2pc).	£8.50

STARTERS (Non-vegetarian)

Tandoori Prawns King prawns marinated in yogurt and Indian spices, roasted in tandoor.	£9.95
Fish Amritsari Indian style fish fingers mixed with gram flour, ginger, carom seed.	£6.95
Mustard Chicken Tikka Morsels of chicken marinated in mustard and yogurt, infused with curry leaves.	£7.50
Chicken Tikka Chicken cubes marinated in traditional spices, roasted in tandoor.	£7.50
Seekh Kebab Finely ground lamb mince delicately spiced & flavoured and grilled in tandoor.	£7.50
Non-Veg Platter (2pc each) Chicken tikka, mustard chicken tikka, Seekh kebab, fish Amritsari & tandoori prawns.	£15.50

If you suffer from a food allergy or intolerance, please let your server know upon placing your order

MAIN COURSE (Non – Vegetarian)

Chicken Methiwala	£10.50
Chicken tikka cooked with traditional Indian spices and infused with fenugreek leaves.	
Chicken Chettinad	£10.25
A south Indian speciality, chicken cooked in coconut sauce and served with sauté' baby spinach.	
Chicken Kolhapuri (HOT)	£10.25
A famous dish from Maharashtra, chicken cooked in chillies and onion gravy.	
Chicken Korma	£10.50
Chicken cooked with almonds, coconut milk and creme.	
Chicken Tikka Makhani	£10.50
Morsels of Chicken tikka cooked in sun dried fenugreek and tomato cream sauce.	
Chicken Jalfrezi	£10.25
Cubes of chicken cooked with onion sauce and bell pepper.	
Chicken Saag	£10.25
Chicken Tikka cooked with baby spinach and onion tomato masala.	
Lamb Rogan Josh	£10.95
A rich lamb curry delicately flavoured and cooked in traditional sauce.	
Laal Maans (HOT)	£10.95
Rajasthan's favourite dish, lamb cooked with Rajasthani chilli and onion sauce.	
Lamb Rahara	£11.25
Combination of diced and minced lamb cooked in traditional Punjabi spice	
Gilafi Handi	£12.95
Diced lamb cooked with onion, mint and spices. Sealed & cooked dum style in tandoor.	
Lamb Saagwala	£11.25
Diced lamb tempered with garlic and cumin. Cooked with fresh spinach puree.	
Railway lamb	£10.95
Lamb cooked with coconut, onion sauce and tempered with curry leaves.	
Kadai lamb	£10.95
Lamb cooked with peppers and special kadai masala.	
Tandoori Kadai Prawns	£14.95
King prawns grilled in tandoor and tossed with bell peppers and yogurt sauce.	
Goan Prawn Curry	£14.95
King prawns cooked in special gravy made from roasted coconut and whole spices.	
Fish Molee	£11.95
A Keralite delicacy. Tilapia cubes cooked in creamy coconut sauce.	

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MAIN COURSE (Vegetarian)
(Also served as a side dish at a cost of £5.50)

Chana Masala Chickpeas tempered with ginger, green chilli and raw mango powder.	£7.50
Paneer Tikka Masala Soft cottage cheese grilled in tandoor and finished with onion and yoghurt sauce.	£8.95
Kadai Paneer Soft cottage cheese grilled in tandoor, cooked with onion, bell pepper and yoghurt sauce.	£8.95
Mutter Mushroom Sabzi Mushroom and green peas cooked in a spicy and tangy sauce.	£7.95
Veg Makhanwala Mixed vegetable curry cooked in clarified butter and sun dried fenugreek flavoured tomato sauce.	£7.95
Veg Korma Mixed vegetables cooked with fresh crème, butter and almond powder.	£8.95
Baigan Bharta Roasted aubergines sautéed with onion, tomato and tempered with fresh garlic and cumin.	£8.50
Saag Fresh spinach puree sautéed and tempered with garlic and cumin.	£7.95
Saag Aloo Spinach puree and diced potatoes tempered with garlic and cumin.	£8.50
Aloo Gobi Cubes of potato and cauliflower cooked in onion tomato sauce.	£7.95
Pahadi Bhindi Fresh Okra tempered with cumin & mustard seeds and stir fried.	£8.50
Aloo Udayagiri Potato cooked with delightfully simple green masala of coriander, mint, and curry leaves.	£7.50
Yellow Dal Tadka Yellow split lentil tempered with cumin & garlic.	£7.50
Dal Makhani Black lentils gently cooked on a slow fire with dash of cream & tempered with garlic and cumin.	£8.25

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BIRYANIS & RICE

Vegetable Biryani (Served with Raita)	£11.95
Chicken Biryani (Served with Raita)	£12.95
Lamb Biryani (Served with Raita)	£13.95
Seekh Kebab Biryani (Served with Raita)	£13.95
Prawn Biryani (Served with Raita)	£16.50
Steamed Rice	£2.95
Pulao Rice	£3.25
Lemon Rice	£3.95
Mushroom Rice	£3.95
Coconut Rice	£4.25
Jeera Rice	£4.25
Kheema Rice (Rice cooked with minced meat)	£4.95

BREADS

Tandoori Naan	£2.75
Garlic Naan	£3.25
Chilli Garlic Naan	£3.50
Garlic Rosemary Naan	£3.50
Onion Kulcha (Bread stuffed with spicy chopped onion)	£3.95
Chilly cheese Naan (Bread stuffed with cheddar cheese and chopped green chillies)	£4.25
Peshawari Naan (Bread stuffed with coconut and almond)	£4.50
Tandoori Roti (Whole wheat bread)	£2.75
Plain Paratha (Layered bread made with whole wheat flour)	£3.50
Aloo Paratha (Whole wheat bread stuffed with masala potato)	£3.75
Kheema Naan (Bread stuffed with minced meat)	£4.50
Chefs Mini Bread Basket (combination of any 3 mini breads of your choice)	£5.25

RAITA, SALAD & PAPAD

Mixed Veg Raita	£2.50
Plain Yogurt	£2.00
Indian Salad	£2.95
Onion Salad	£1.50
Papad Tray with Chutneys	£2.50

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

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