

Appetisers

Meat & Poultry

Chicken Tikka
Lamb Tikka
Mixed Tikka
Seekh Kebab
Shami Kebab
Chicken Chat
Lamb Chat
Meat Somosa
Chicken Pokora

Vegetarian

Onion Bhaji
Mushroom Pokora
Vegetable Somosa
Garlic Mushrooms
Vegetable Pokora

Seafood

Bhuna Prawn Puree
Garlic Prawns
Prawn Cocktail

Soups

Dhall Soup
Mulligatawny Soup

All prices are for Chicken, Lamb, Prawns, Keema, Vegetable,
Chicken Tikka or Lamb Tikka

Additional are available at the following supplement price of £3.00

King Prawns, Fish, Duck, Mussels, Spicy Meatballs, Paneer or
Tandoori King Prawns

Restaurant Specials

Chana - Chicken Or Lamb

Chick peas cooked with a selected blend of spices in a thick, rich sauce.

Keema Mattar - Minced Meat and Peas

Minced meat and fresh green peas cooked with a selection of rich spices and garnished with coriander.

Moghli - Chicken Or Lamb

Gently spiced with fresh ginger and lemon juice and mixed with yoghurt, coconut and cashew nut powder.

Nepal - Chicken Or Lamb

Cooked in gently spiced, fruity sauce with mango.

Garlic Chilli - Chicken Or Lamb

This dish is cooked with a fair amount of garlic, onions, freshly cut green chillies and spices. Garnished with fresh coriander.

Kashya Modhoo - Chicken Or Lamb

Cooked with ground almonds, honey, fresh cream and mild spices, garnished with pistachio nuts and fresh cream.

Kufta - Minced Meat

A thoroughly garnished dish with minced meatballs, onions, garlic and tomatoes.

Palatable to every kind of constitution.

Jorda Aloo - Lamb and Potatoes

A dish consisting of lamb and potatoes cooked with specially selected spices to produce a sweet and sour taste, garnished with sliced fried aloo.

Gosth Pata - Lamb

Lamb cooked in a medium sauce, topped with roasted onions and garnished with fresh cream.

Tandoori & Massala Specialities

Massala

This means sauce, the unique taste of the massala, being produce in the tandoori from fresh cream, yoghurt and Bengali spices.

Pasanda

Mild dish cooked with tandoori sauce, ground almonds, almond flakes and sweet mango chutney.

Makhani

A dish consisting of plum tomatoes, coconut milk and butter, garnished with fresh cream.

Paneer

This is a sweet dish cooked with butter, sugar and tandoori sauce. Garnished with sliced cheese.

Tandoori Specialities

These dishes are cooked over charcoal in a specially designed clay oven. The meat, chicken or seafood has been previously marinated in our special mixtures, roasted on skewers and garnished with salad. Tandoori dishes are among the outstanding delicacies of India and Bangladesh.

Chicken Tikka

Lamb Tikka

Mixed Tikka

Premier Selections

Jalfrezi

Specially cooked with green chillies, Bengali herbs, capsicum, spices, tomatoes and onion sauce.

Kharai

Cooked with onion, garlic, chilli and fresh tomatoes in a spicy, moist sauce garnished with coriander.

Saagwala

A Bengali style dish with fresh spinach, mostly cooked with garlic and tomatoes with a mixture of herb and spices.

Balti

Cooked in a traditional Balti (wok) with garlic, ginger, fresh tomatoes, onions, capsicum and special balti paste, garnished with coriander.

Nagha Tarkaari

A combination of the finest Bengali spices and herbs with hot paste and fresh garlic. Medium dry, garnished with coriander.

Deresh

Okra cooked with onions, garlic, tomatoes, herbs, spices and fresh coriander.

Achari

Cooked in tantalising mixed pickles and blended into the finest Indian spices with garlic, methi seeds, aniseeds and mustard seeds, gently simmered in bay leaf juice.

Methi

Fenugreek leaves cooked with garlic, ginger and selected spices in a medium sauce, garnished with coriander.

Massala

Highly spiced curry prepared in a specially selected blend of spices. Moist and for the weakest of palates, well flavoured, cooked with a little onion, green pepper and garlic, garnished with gram massala, bay leaves, cinnamon and coriander.

Popular Varieties

Bhuna

Cooked with onions, tomatoes, garlic and a special blend of spices, creating a dry texture

Korma

Containing mild spices, cream is used to create a delicate flavour and a creamy texture.

Pathia

(sweet and sour) A sweet, sour and hot dish cooked with garlic, tomatoes and mixed spices

Malayan

This dish is designed as a mild curry, cooked with bananas, pineapple and fresh cream to produce a unique flavour.

Dupiaza

Freshly chopped onions fried briskly and mixed with dozens of spices.

Dhansak

(sweet and sour) A combination of spices with pineapple, lentils and garlic, producing a sweet and sour taste.

Kashmiri

Cooked with bananas, sultanas, ground almonds and fresh cream.

Rogan Josh

Cooked in a specially prepared curry sauce and garnished with a few tomatoes and ginger.

Madras

A rich hot and sour taste. Prepared with garlic, chilli, lemon juice and tomato purée.

Vindaloo

Cooked with black pepper, lemon, ginger, red chilli and tomato purée

Rice

Boiled Rice

Pillau Rice (Basmati)

Mushroom Pillau

Lemon Rice

Fried Rice

Egg Pillau

Breads

Nan

Peshwari Nan (sweet)

Garlic Nan

Chappati x 3

Puree x 3

Tandoori Roti x 2

Advisory:

Should you have any dietary requirement(s)/ allergies, please notify the staff to ensure the menu/ dish is advised accordingly.

Thank you.