Vegetarian Starters 🕡

ONION BHAJEE £3.95

Two in a portion burger shape, Finely sliced onion mixed with chickpea flour and spices.

VEGETABLE SAMOSA (G) VEGAN £4.50

Triangular pastry stuffed with mix vegetable filling. Two in a portion

LENTIL & SPINACH VADA (G) £4.50

Lentil and spinach ball mixed with herbs. chickpea flour and other spices.

ALOO CHAT OR CHANA CHAT VEGAN £4.50

Potato or Chickpeas cooked with onion, tomato, cucumber in a slightly tangy chat masala.

HALLOUMI SHASLIK (D) £6.50

Slices of halloumi marinated in light spices, capsicum, tomato, onion and cooked in the tandoori oven.

PANIR SHASHLIK (D) £6.50

Cubes of cottage cheese marinated in light spices, capsicum, tomato, onion and cooked in the tandoori oven

Seafood Starters

FISH PAKORA (G) £6

Cubes of fish coated in a herbs full of batter and deep fried.

BHOONA PRAWN PURI (F)(G)

Prawn cooked with light spices, onion and served in a puri bread.

KING PRAWN AND PURI (F)(G) £8.99

Freshwater tiger prawn in chat masala served in a puri.

TANDOORI PRAWNS (F) £8.50

Fresh water tiger prawns marinated with tandoori spices, yoghurt, lemon juice and cooked in the clay oven.

Meaty Starters

CHICKEN PAKORA (G)

£6.50

Chicken strips coated with light spices, herbs and deep fried

CHICKEN CHAT PURI (G)

£6.95

Chicken pieces cooked with slightly tangy chat masala and served in a puri bread.

CHICKEN SHASHLIK £6.95

Chicken cubes grilled with pepper, tomato and onion that have been marinated in freshly ground spice and yoghurt.

CHICKEN or LAMB CHOYLA £6.95/£7.9

Very Spicy starter. Lamb/Chicken pieces cooked with onion, garlic and chefs special spicy marinade.

MEAT SAMOSA (G) £4.50

Triangular pastry stuffed with mince meat, peas, onion and potatoes. Two in a portion

CHICKEN OR LAMB TIKKA £5.95/£6.95

Marinated chicken or lamb pieces cooked in tandoori oven with special tandoori spices

CHICKEN WINGS £6.50

Mid wings marinated in light spices, yogurt and cooked in the tandoori oven.

SHEEK KEBAB £5.95

Minced lamb cooked in a skewer in tandoori oven, Two in a portion.

BOMBAY MIX £6.95

A combination of onion bhajee, Sheek kebab and chicken tikka.



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Menu with images

Chef Special

Our selection of old favourites, recognized by all and have been enjoyed by generations of food lovers.

GARLIC CHILLI CHICKEN OR LAMB £1 3.95

Strips of chicken or Cube of lamb cooked with freshly chopped onion, tomato, coriander and garlic.

BADSHAH NAWABI (Medium) £1 3.95

Hyderabadi speciality, chicken char grilled, braised in our chefs own spices with lamb mince, the dish is full bodied, spice bursting with flavour and aroma

NAGA CHICKEN OR LAMB £1 3.95

Chicken/lamb tossed in the pan with naga chilli, cooked with onion, peppers, tomato and coriander.

CHICKEN KASUNDL (Medium) £1 3.95

Speciality of Bengal, Chicken cooked with freshly ground mustard and lemon, onion, garlic and simmered in a lightly spiced sauce with cream, tomato and coriander.

HATKORA CHICKEN (medium) £1 3.95

Cooked with speciality lime from the Sylhet region, Chargrilled chicken simmered with onion, potato, capsicum, served in bhoona style gravy topped with coriander

CHICKEN OR LAMB TIKKA REZALA £1 3.95

Fairly hot cooked with chunky onion, capsicum, green chillies and yogurt. Creamy and spicy

TALEBI CHICKEN OR LAMB £1 3.95

Slightly spicy with a hint of sweetness from the sundried tomato, topped with fresh herbs.

LASANI HERB CHICKEN OR LAMB (medium) £1 3.95

Fresh garlic and herbs. Coriander, basil, fenugreek, spinach bursting with flavour in a light tomato based gravy, topped with lots of fresh coriander.

HAFEEZ BALTI (medium) 41 3.95

Combination of chicken and lamb cooked with chunky potato and mushroom in a balti style sauce with fresh green chillies.

DHABA STYLE CHICKEN (medium) \$14.95

Traditional home style dish, Chicken on the bone cooked with butter, caramelized sweet onion, cardamom, grama masala and infused with lots of tomato and coriander.

Indian Classics

CHICUENI / LAMB

£12 50 / £1 3 50

CHICKEN TIKKA / LAMB TIKKA

£12.50/ £1 3.50

KING PRAWN (Large fresh water tiger prawn) £14.95

SH £13.95

CURRY Medium spiced gravy sauce

MADRAS Fairly hot curry

VINDALOO Very hot curry

ROGAN Medium hot garnished with onion and tomato

BHOONA Medium hot cooked with onion, tomato and coriander

KORMA Mild cooked with cream

DOPIAZA Medium hot, cooked with tomato and chunky onions

CEYLON Fairly hot cooked with coconut, lemon, spices, a hot sweet sour taste

DANSAK Fairly hot cooked with lentils, garlic, lemon and sugar producing a hot sweet and sour taste.

PATHIA Fresh garlic, onion, tamarind puree, red chilli, sugar, lemon for a hot sweet sour taste

SAC Medium, spinach cooked with chopped onion

BALTI Medium hot Cooked in special spices and herbs served in a balti dish

KORAL Medium hot, cooked with ginger, garlic, onion, tomato, capsicum and coriander

JALFREZI Fairly hot combined with tomato, onion green chilli and herbs with special blend of pickle

CHICKEN / LAMB TIKKA MASSALA ___ £12.50 / 13.50

Simmered in a tomato based masala sauce garnished with cream. Sweet dish with a hint of sour

CHICKEN/LAMB TIKKA PASSANDA £12.50 / 13.50

Mild cooked with fresh yogurt, coconut, cream and mango puree

BUTTER CHICKEN £12.95

Chicken strips combined with butter, almond, coconut. Garnished with cream and coriander. Please note: This dish is not as sweet as normally found. This is cooked in an Authentic style sauce. Not sweet neither spicy.

Vegetarian Main Dishes

Varieties of vegetarian classic dishes to suit everyone's taste bud, also be rest assured our chef has dedicated cooking pans just for our vegetarian diners.

MIXED VEGETABLE CURRY £1 1.95 VEGAN

Medium cooked with onion, tomato and coriander

VEGETABLE MADRAS £1 1.95 VEGAN

Fairly hot dish, cooked in a tomato based gravy with a hint of tanginess.

VEGETABLE KORMA £1 1.95

Mild cooked with coconut, sultana and cream

VEGETABLE DANSAK £1 1.95 VEGAN

Fairly hot cooked with lentils, garlic, lemon and sugar producing a hot sweet and sour taste.

VEGETABLE CEYLON £1 1.95 VEGAN

Fairly hot cooked with coconut, lemon, sweet spices, a hot sweet and sour taste

VEGETABLE HATKORA £1 1.95 VEGAN

Cooked with a speciality lime that can only be found in Sylhet region. It gives the dish a slightly tangy flavour.

Mixed vegetables cooked in tomato based sweet gravy with cottage cheese added.

VEGETABLE BALTI £1 1.95 VEGAN

Medium hot Cooked in special spices and herbs served in a balti dish.

VEGETABLE JALFREZI £1 1.95 VEGAN

Fairly hot combined with freshly chopped tomato, onion, green chilli and herbs.

Cottage cheese combined with butter, coconut. Garnished with cream and coriander. Please note: This dish is not as sweet as normally found. This is cooked in an Authentic style sauce.

PANEER JALFREZI £1 2.95 VEGAN

Cottage cheese cooked with freshly chopped onion, tomato, green chilli and herbs.

PANEER TALEBI £1 2.95 (D)

Slightly spicy with a hint of sweetness from the sundried tomato, topped with fresh herbs.

Biryani

Biryani dishes are meals in themselves, cooked with aromatic basmati rice, clarified butter and light spices served with a separate bowl of vegetable curry (medium) or cucumber raita.

VEGETABLE \$\infty\$ \text{\til\text{\texi\tin\text{\texict{\text{\text{\text{\texi}\tint{\text{\text{\text{\text{\text{\text{\text{\text{\texi}\text{\text{\text{\text{\text{\text{\text{\text{\text{\ti}}\tint{\tex{\text{\texi}\tilin{\text{\text{\texict{\text{\texicl{\texi{\tex{

Tandoori Specialities (D)

CHICKEN OR LAMB TIKKA £12.95/ £13.95

Pieces of chicken or lamb marinated in yoghurt and mild tandoori spices.

TANDOORI CHICKEN £13.50

Tender half chicken marinated in tandoori masala and Slow cooked in clay oven.

CHICKEN OR LAMB SHASHLIK £13.95 / £14.95

Diced chicken or lamb marinated with herbs and spices and cooked with tomato, onion and capsicum.

TANDOORI MIXED GRILL £16.95 (G)

A combination of chicken and lamb tikka, tandoori chicken and sheek kebab served with naan.

TANDOORI PRAWNS £16.95

Freshwater Tiger Prawns off the shell marinated with yoghurt and tandoori Spices

PANEER SHASHLIK £12.95 V

Cheese grilled with pepper, onion and tomato marinated in freshly ground spices and yoghurt.

CHICKEN WINGS £12.95

Mid wings marinated in light spices, yogurt and cooked in the tandoori oven.

Breads (G) (D)

TANDOORI NAAN (plain)	£2.95
KEEMA NAAN (mince meat)	£3.95
GARLIC NAAN	£3.50
VEGETABLE NAAN (mixed veg, coriander)	£3.50
PANIR NAN (cheese)	£3.50
PESHWARI NAAN (coconut, sultanas)	£3.50
CHILLI NAN (chilli & coriander)	£3.50
TANDOORI ROTI	£3.50
CHAPATTI (thin bread)	£2.50

Rice

BOILED RICE	£3.25
PILAU RICE	£3.75
MUSHROOM RICE	£3.95
EGG FRIED RICE	£3.95
VEGETABLE RICE	£3.95
COCONUT RICE	£3.95
LEMON RICE	£3.95
GARLIC RICE	£3.95
ZEERA RICE (cumin)	£3.95
KEEMA RICE (mince meat and peas)	£4.50

Vegetarian Side Dishes

(£6.95 Each) 🕡

All the side dishes can be prepared as a larger main portion for an additional charge of £5.00

Apart from the Sag Paneer and Matar Paneer all of the side dishes are vegan friendly.

MIXED VEGETABLE CURRY

ALOO GOBI (potato and cauliflower)

MUSHROOM BHAJEE

CAULIFLOWER BHAJEE

SAG BHAJEE (spinach)

BOMBAY POTATO

SAG ALOO (spinach and potato)

CHANA MASSALA (chick peas)

SAG PANEER (spinach and cheese)

MATAR PANEER (peas and cheese)

TARKA DALL (lentils)

BRINJAL BHAJEE (aubergine)

Extras (G)

PLAIN PAPADOM (each)	95p
MASSALA PAPADOM (each)	95p
GREEN SALAD	3.95
CHIPS	3.75
CUCUMBER RAITA (mixed with yogurt)	3.75
ONION SALAD	95p
MINT SAUCE	95p
MANGO CHUTNEY	95p
RED SAUCE	95p
LIME PICKLE	95p

Drinks

DIET COKE (330ML CAN)	1.50
COKE (330ML CAN)	1.50
J20 ORANGE (275ML)	2.75
J2O APPLE AND MANGO (275ML)	2.75
STILL WATER (275ML)	1.75
SPARKLING WATER (275ML)	1.75
ROSE LEMONADE (275ML)	2.75
STILL WATER (750ML)	2.95
SPARKLING WATER (750ML)	2.95
FANTA (330ML CAN)	
FANTA ORANGE	1.50
FANTA FRUITTWIST	1.50
FANTA GRAPREFRUIT AND PINEAPPLE	1.50
FANTA LEMON	1.50
LEMONADE (330ML CAN)	1.50
RUBICON MANGO (330ML CAN)	1.50

