

STARTERS

1 Onion bhaji £3.5

shredded onions mixed with spices and gram flour, deep-fried into round balls

2 Sunheri samosa £3.5

flaky pastry filled with minced lamb, peas and coriander

3 Vegetable samosa £3.5

flaky pastry filled with fresh vegetables and spices

4 Chicken or lamb tikka £4

pieces of chicken or lamb tikka, in our special marinade and grilled in the tandoor

5 Tandoori chicken £4

tender on-the-bone chicken pieces, marinated in yoghurt and spices, roasted in the tandoor

6 Lamb chops £6

marinated in our special marinade, then grilled in the tandoor

7 Raunaq-e-seekh £4

aromatic lamb mince, infused with herbs and spices, skewered and barbecued

8 Chicken chut puri £5

spiced chicken cooked in a sweet and sour sauce, rolled into a fine bread

9 Prawn puri £5

spiced prawns cooked in a sweet and sour sauce, rolled into a fine bread

10 King prawn puri £6

king prawns cooked in a sweet and sour sauce, rolled into a fine bread

11 King prawn butterfly £5

king prawns coated with breadcrumbs, then shallow pan fried

12 Mixed kebab £6

tandoori chicken, sheek kebab, chicken tikka and lamb tikka

TANDOORI SPECIALITIES

13 Chicken or lamb tikka £8

boneless morsels of chicken or lamb marinated with mild spices and grilled in the tandoor

14 Chicken or lamb shaslick £9

chicken or lamb pieces marinated with coriander and spices grilled with onions, peppers and tomatoes

15 Tandoori chicken £8

tender pieces of spring chicken on the bone prepared with mild spices and grilled in the tandoor

16 Tandoori lamb chops £13

tender baby lamb chops in marinade, grilled in the tandoor

17 Tandoori mixed grill £13

tandoori chicken, sheek kebab, chicken tikka and lamb tikka

18 Tandoori jheenga £13

king prawns flavoured with mixed spices and tenderly grilled in the tandoor

CHEF SPECIALITIES

19 Chicken or lamb jalfrezi £9 🍴🍴🍴

combination of spices with fresh green chillies, onion, peppers, ginger and garlic

20 King prawn balti £13 🍴

balti dishes are prepared in our special balti paste, with a unique tangy taste

21 Chicken or lamb balti £9 🍴

22 Chicken or lamb rajdani £9 🍴

cooked with mustard, fresh herbs and spices and tomatoes

23 Jheenga achari £13 🍴

succulent king prawns marinated in pickling spices, prepared in thick gravy

24 Chicken or lamb achari £9 🍴

25 Chicken or lamb shahi passanda £9 🍴

cooked in a rich almond and cream sauce

26 Tawah gosht £13 🍴

grilled lamb chops simmered in a medium spicy sauce

27 Chicken or lamb palak £9 🍴

cooked in fresh spinach, fenugreek leaves and warm spices and yoghurt

28 Chicken makhan £9 🍴

pieces of bbq chicken, cooked in fenugreek in a creamy butter flavoured sauce

29 Chicken naga £9 🍴🍴🍴

special bangladeshi green naga cooked with garlic, ginger, onions, tomatoes and green pepper

30 Chicken or lamb garlic £9 🍴

medium strength dish with chicken or lamb tikka cooked with onions, peppers, tomatoes and roasted garlic, giving it a unique aroma

MAIN COURSE SEA FOOD

31 King prawn biriyani £13 🍲

an aromatic flavoured basmati rice, stir fried with king prawns, served with vegetable sauce

32 King prawn or prawn bhuna £11 - 8 🍲

a traditional curry, with a distinctive taste and thick onion based sauce, with peppers and tomatoes

33 King prawn or prawn dansak £11 - 8 🍲🍲

dansak dishes are fairly hot, cooked with lentils, slightly sweet and sour

34 King prawn or prawn rogan josh £11 - 8 🍲

a blend of authentic freshly grounded medium spices and garnished with plenty of tomatoes, peppers, fenugreek and fresh coriander

35 King prawn korai £13 🍲

a medium spicy curry, mixture of peppers, garlic, tomatoes and coriander

36 King prawn or prawn korma £11 - 8 🍲

silky pistachio sauce flavoured with cream

37 King prawn or prawn madras £11 - 8 🍲🍲

a medium hot curry in a thick onion based sauce

38 King prawn or prawn pathia £11 - 8 🍲🍲

pathia dishes are fairly hot, cooked with onions, tomato, slightly sweet and sour

39 King prawn or prawn saag £11 - 8 🍲

traditional Punjabi dish, cooked with fresh spinach tempered with garlic and onion

40 King prawn or prawn vindaloo £11 - 8 🍲🍲🍲

cooked with home-made hot chillies puree, lime juice and minced garlic in a thick onion and tomato sauce

MAIN COURSE VEGETABLE

41 Vegetable or mushroom biriyani £8 🍲

an aromatic flavoured basmati rice served with vegetable sauce

42 Vegetable bhuna £6 🍲

a traditional curry, with a distinctive taste and thick onion based sauce, with peppers and tomatoes

43 Vegetable rogan josh £6 🍲

a blend of authentic freshly grounded medium spices and garnished with plenty of tomatoes, peppers, fenugreek and fresh coriander

44 Vegetable korma £6 🍲

silky pistachio sauce flavoured with cream

45 Vegetable pathia £6 🍲🍲

pathia dishes are fairly hot, cooked with onions, tomato, slightly sweet and sour

46 Aloo pathia £6 🍲🍲

selected potatoes cooked with pathia sauce, fairly hot, cooked with onions, tomato, slightly sweet and sour

47 Vegetable saag £6 🍲

traditional punjabi dish, cooked with fresh spinach tempered with garlic and onions

MAIN COURSE

48 Chicken or lamb biriyani £9 🍲

an aromatic flavoured basmati rice served with vegetable sauce

49 Chicken or lamb bhuna £7 🍲

a traditional curry, with a distinctive taste and thick onion based sauce, with peppers and tomatoes

50 Chicken or lamb dansak £7 🍲🍲

dansak dishes are fairly hot, cooked with lentils, slightly sweet and sour

51 Chicken or lamb rogan josh £7 🍲

a blend of authentic freshly grounded medium spices and garnished with plenty of tomatoes, peppers, fenugreek and fresh coriander

52 Chicken or lamb korai £9 🍲

a medium spicy curry, mixture of peppers, garlic, tomatoes and coriander

53 Chicken or lamb korma £7 🍲

silky pistachio sauce flavoured with cream

54 Chicken or lamb madras £7 🍲🍲

a medium hot curry in a thick onion based sauce

55 Chicken or lamb tikka masala £9 🍲

a rich creamy curry, prepared with almond, coconut and herbed masala sauce

56 Chicken or lamb pathia £7 🍲🍲

pathia dishes are fairly hot, cooked with onions, tomato, slightly sweet and sour

57 Chicken or lamb saag £7 🍲

traditional punjabi dish, cooked with fresh spinach tempered with garlic and onion

58 Chicken or lamb vindaloo £7 🍲🍲🍲

Cooked with home-made hot chillies puree, lime juice and minced garlic in a thick onion and tomato sauce

VEGETABLE SIDE DISHES

- 59 Aloo gobi £3.5 potatoes with cauliflower
- 60 Bombay aloo £3.5 spiced potatoes
- 61 Bhindi bhaji £3.5 akra
- 62 Brinjal bhaji £3.5 aubergine
- 63 Chana masala £3.5 chick peas
- 64 Gobi bhaji £3.5 cauliflower
- 65 Mator paneer £3.5 peas with cheese
- 66 Mushroom bhaji £3.5
- 67 Saag aloo £3.5 spinach with potatoes
- 68 Saag bhaji £3.5 spinach
- 69 Saag dahl £3.5 spinach with lentils
- 70 Tarka dahl £3.5 spiced lentils
- 71 Vegetable curry £3.5

RICE

- 72 Boiled rice £2.5 fluffy basmati rice
- 73 Pilau rice £2.5 flavoured basmati rice
- 74 Coconut pilau £3.5
- 75 Keema rice £3.5 minced meat
- 76 Mushroom pilau £3.5
- 77 Special pilau £3.5 egg with peas
- 78 Lemon rice £3.5

BREADS

- 79 Naan £2.5 a puffy and light leavened bread from our tandoor
- 80 Cheese - Garlic - Keema - Peshwari Naans £3
- 81 Chapati £1.5
- 82 Paratha £2
- 83 Tandoori roti £2

CONDIMENTS

- Papadoms 60p each plain or spicy
- Chutneys and pickles 50p each
- Raitha £2 yoghurt with cucumber