

Tandoori Speciality Starters

Tandoori Chicken Quarter Spring Chicken marinated in spiced yoghurt & fresh herbs, grilled over charcoal	5.45
Chicken Tikka Tender breast pieces marinated in herb yoghurt with pounded spices, roasted cumin and chargrilled	5.35
Chicken Choyla (Nepalese Speciality) Cubes of chicken marinated in special Nepalese herbs and spices	5.75
Chicken Shashlik Tender breast pieces marinated with freshly pureed tomatoes and a touch of tamarind, chargrilled with capsicums, onions and tomatoes	6.25
Chicken Chilli Hariyali 🌶️ Tender breast pieces marinated in mint, green chillies and pounded spices	5.95
Rashmi Kebab 🌶️ Minced chicken with a blend of nutmeg, mace, fresh coriander, a touch of garlic and green chilli chargrilled on skewers in the tandoor	5.45
Duck Tikka Tender breast marinated overnight in mild spices, touch of garlic, honey, red wine and orange juice, gently chargrilled	7.95
Tandoori Lamb Chops Rich and tender meat marinated in fiery fresh ginger, yogurt and herbs, then charcoal roasted.	5.75
Shish Kebab Minced lamb with a blend of mace, cardamom, fresh coriander, herbs, skewered and cooked gently over charcoal	5.45
Tandoori Fish (Mackerel) Marinated mackerel delicately spiced and flavoured with sprinklings of dried fenugreek chargrilled gently in the tandoor	5.45
<i>Chef's Recommendation</i>	
Fish Tikka (Cod) Fillet of cod pieces marinated in freshly pounded spices and yoghurt, caraway seeds, touch of garlic grilled over charcoal	6.95
Jumbo Prawn Kebab Jumbo king prawns marinated in olive oil, lemon juice, balsamic vinegar and freshly ground black pepper and chargrilled	9.95
Rajdoot Meat Platter (for 2) Array of tandoori delicacies including chicken shashlik, shish kebab, tandoori chicken, vegetable samosa and onion kulcha	12.95
Paneer Tikka Cubes of Indian cottage cheese marinated with yoghurt & spices served with onion & capsicum	4.65
Vegetable Shashlik A combination of Indian cottage cheese, capsicum, mushrooms, tomatoes tossed with a touch of garlic grilled over charcoal in the tandoor	4.95
Mixed Pokoras (onion bhajee)	3.95
Vegetable Samosa Golden fried parcels of mixed vegetables and potatoes.	3.95
Aloo Tikki Delicately spiced fluffy textured mashed potato deep fried in bread crumbs	3.95

House Specialities

Makhan Chicken Tikka culled from chicken supreme simmered with butter, yoghurt, onion & pureed tomatoes, flavoured with cinnamon, cloves & a touch of fresh cream	11.45
Chilli Chicken Garlic 🌶️ Tikka culled from breast pieces sautéed with onion & capsicum and simmered in their own juices with chillies, spring onion, coriander and spiced to perfection	10.95
Chicken Jhol (Nepalese Speciality) Chicken Tikka prepared in a spicy sauce of tomatoes, ginger, garlic, fresh coriander and fenugreek	10.95
Duck Chilli Garlic 🌶️ Seasoned breast pieces sautéed & simmered in their own juice, made heady with aromatic chillies, coriander & freshly spiced with a dash of red wine	13.95
Lamb Pasanda Slivers of lamb marinated overnight in spiced yoghurt - cooked to perfection in almond sauce flavoured with cardamom and cinnamon	11.50
Lamb Chilli Bhuna 🌶️ Tossed with ginger, garlic, fresh coriander, green chillies and spiced	11.25
Fish Amritsari Fillet cod pieces coated in light spicy batter fried then simmered in rich highly spiced tomato gravy finished to perfection with garlic	11.75
Jumbo Prawn Akbari Jumbo king prawns sliced & pounded with fresh spices in light batter, cooked with olive oil in a rich sauce. A traditional recipe of the ancient Moghul Empire	16.95

Chicken

Chicken Tikka Masalla Tender pieces of chicken tikka cooked in a rich spicy sauce finished with a touch of cream and garnished with cashews	10.50
Chicken Bhuna Succulent pieces of chicken richly cooked with mushrooms, green peppers spring onions with a touch of fenugreek	9.95
Chicken Jalfrazi 🌶️ Chicken tikka, tomatoes, onion, green pepper, delicately cooked with fresh spices	10.50
Chicken Tikka Biryani served with vegetable curry Basmati rice cooked together with chicken and flavoured saffron and mild oriental spices, garnished with nuts	13.50
Chicken Korma Simmered in a mildly spiced creamy sauce flavoured with almond and cashew nuts	9.95
<i>Chef's Recommendation</i>	
Chicken Karahi Breast pieces of chicken cooked in thick gravy spiced with black pepper, spring onions, tomatoes and green pepper	10.25

Lamb

Rogan Josh Sautéed & simmered in its own juice with spiced garlic, tomatoes and cashews nuts	9.95
Bhuna Gosht 🌶️ Tender pieces of lamb, delicately cooked with mushrooms, capsicums, and spring onions, with a touch of fenugreek herb	10.25
Lamb Jalfrazi Spiced diced lamb, tomatoes, onions, green pepper, delicately cooked with fresh spices	10.25
Saag Gosht Tender pieces sautéed in rich garlic onion gravy with spinach and a touch of cream	10.25
Keema Mutter Minced lamb with a touch of ginger, peas, flavoured with cumin	9.95
Lamb Biryani served with vegetable curry Basmati rice cooked together with lamb and flavoured saffron and mild oriental spices, garnished with nuts	13.50

Seafood

Fish Narial Mildly spiced cod delicately herbed, simmered in coconut, lemon grass with mushrooms	10.95
King Prawn Chilli Garlic 🌶️ King prawns sautéed with garlic, onions and chilli flakes, then simmered with green peppers and lemon juice. Finished with freshly chopped coriander	13.80
King Prawn Massalla Simmered in rich garlic/ginger, fresh coriander, aromatic green chillies. Spiced with caraway seeds	13.80
Jumbo Prawn Chilli Bhuna 🌶️ Jumbo prawns with garlic/ginger, fresh coriander, aromatic green chillies and spiced	16.80

Bread & Rice

Nan leavened bread	2.30	Tandoori Paratha buttered bread	2.95
Chilli & Coriander Nan	2.95	Roti unleavened bread	1.80
Garlic Nan garlic/herbs	2.95	Steamed Rice	2.10
<i>Chef's Recommendation</i>		Mushroom Rice	4.25
Peshwari Nan nuts, raisins, honey	3.05	Pilau Rice aromatic basmati rice	2.50
Keema Nan minced lamb	3.05	Onion Kulcha onion, mash & herbs	2.95

Vegetable Side Dishes

WE WILL HAPPILY PREPARE ANY OF THESE SIDE DISHES AS MAIN COURSES FOR AN EXTRA PLEASE SPECIFY WHEN ORDERING.	2.00
Sabzee Bahar A blend of seasonal vegetables, simmered in a mildly spiced sauce	5.75
Bhindi Mushroom Diced okra and mushroom sautéed with onions and tomatoes. Spiced with cumin and fresh coriander	5.95
Bengan Aloo Slender Indian aubergines and potatoes lightly fried and cooked with a sauce of spiced tomatoes and cumin	5.95
<i>Chef's Recommendation</i>	
Paneer Chilli Garlic Diced Indian cottage cheese, briefly tossed with aromatic green chillies, freshly chopped onions and coriander	6.50
Saag Paneer Spinach with specially home-made spiced cottage cheese and herbs	6.50
Makhan Paneer	6.50
Bombay Aloo Jeera Potatoes tossed in cumin seed with ginger & garlic	5.95
Gobi Masalla Florets of Cauliflower gently cooked with ginger, cumin and tomatoes	5.95
Tarka Dhaal Lentils cooked with tomatoes, ginger and garlic. Tempered with roast cumin seeds	5.95
Dhaal Makhani A traditional dish from the Punjab. A combination of whole urid and red kidney beans slow cooked overnight, and finished with butter and cream	5.95
Moghlayi Kofta Mixed vegetable balls mildly spiced with cream sauce	5.95
Channa Masalla Chick peas cooked with spices to our own recipe	5.95
Raita Yoghurt with cucumber, tomatoes and herbs	3.95
Vegetable Biryani Basmati rice cooked with a selection of vegetables with dal	10.95

Chef's Recommendations

ALL STARTERS AND MAIN COURSES ARE SERVED AS ONE DELICIOUS MEAL

SET MENU STARTERS Chicken Shashlik, Shish Kebab, Tandoori Chicken & Fish Tikka MAIN COURSES Rogan Josh, Makhan Chicken & King Prawn Chilli Garlic Gobi Masala, Pillau Rice & Nan CHOICE OF DESSERTS Tea/Coffee £22.95 PER PERSON	VEGETARIAN THALI STARTERS Vegetable Shashlik Onion Bhajee & Samosa MAIN COURSES Aloo Gobi, Saag Paneer, Tarka Dal, Raita, Pillau Rice & Onion Kulcha CHOICE OF DESSERTS Tea/Coffee £17.50 PER PERSON
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