

Appetisers																																																																																					
Plain Poppadum	£0.85																																																																																				
Spiced Poppadum	£0.95																																																																																				
Indian Dal Soup <i>Lentil soup made with Indian spices.</i>	£3.95																																																																																				
Vegetarian Starters																																																																																					
Vegetable Pakora <i>Crispy mixed vegetable balls coated in spiced gram flour and deep fried in oil.</i>	£3.95																																																																																				
Onion Bhajee <i>Sliced onions mixed with lightly spiced gram flour then deep fried.</i>	£3.95																																																																																				
Samosa <i>Traditional Indian snack, lightly spiced mixed vegetables stuffed in filo pastry and deep fried.</i>	£3.95																																																																																				
Aloo Chana or Mushroom Chaat (Chef's Speciality) <i>A dish can be turned into a mouthwatering delicacy. Potato with chickpeas or mushrooms, cooked with fresh herbs, spices and chaatmasala, served with poori.</i>	£4.95																																																																																				
Vegetable Platter <i>A selection of vegetarian starters, easy to share. Consists of mushroom, cauliflower, potato, onion bhajee and vegetable pakora.</i>	£5.95																																																																																				
Non-Vegetarian Starters																																																																																					
Chicken Tikka <i>Diced chicken breast marinated with yoghurt and homemade spices then cooked over charcoal.</i>	£4.95																																																																																				
Lamb Tikka <i>Diced lamb marinated with yoghurt and homemade spices then cooked over charcoal.</i>	£5.50																																																																																				
Tandoori Chicken <i>Chicken on the bone marinated with yoghurt and homemade spices cooked over charcoal.</i>	£4.95																																																																																				
Chicken Pakora <i>Diced chicken breast marinated with lemon juice spices, fenugreek, ginger, garlic paste, coated with gram flour batter, shallow fried.</i>	£4.95																																																																																				
Lamb Sheek Kebab <i>Lamb mince mixed with chopped garlic, ginger, fresh coriander and spices, skewered and cooked in a tandoori oven.</i>	£4.95																																																																																				
Lamb Samosa <i>Traditional Indian snack, lightly spiced minced lamb stuffed in filo pastry and deep fried.</i>	£4.95																																																																																				
Bhoona Poori (Chef's Speciality) <i>A dish can be turned into a mouthwatering delicacy. Deep fried Indian bread with either bhoona chicken, lamb mince or prawn.</i>	£5.95																																																																																				
Mixed Platter <i>A selection of starters, easy to share. Consists of chicken tikka, lamb tikka, sheek kebab and chicken pakora.</i>	£6.95																																																																																				
All Time Favourites Dishes																																																																																					
	<table border="1"> <thead> <tr> <th></th> <th>Chicken or Prawn</th> <th>Lamb</th> <th>Chicken Tikka</th> <th>Lamb Tikka</th> <th>King Prawn</th> <th>Vegetable</th> </tr> </thead> <tbody> <tr> <td>Korma <i>Cooked in a mild creamy sauce with coconut, ground almonds and a gentle touch of spices. (Mild to taste)</i></td> <td>£10.25</td> <td>£11.25</td> <td>£11.25</td> <td>£12.25</td> <td>£15.95</td> <td>£8.95</td> </tr> <tr> <td>Malaya <i>This dish is prepared with pineapple, coconut and cream to create a beautifully balanced flavour. (Mild to taste)</i></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>Kashmiri <i>Cooked in a mild creamy sauce with banana and mixed fruits. (Mild to taste)</i></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>Bhuna <i>Medium strength, traditional dish garnished with onion, herbs, tomatoes and selected spices. (Medium to taste)</i></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>Roğan Josh <i>Roğan Josh gets its name from its rich appearance, which in turn is derived from fresh tomatoes and onions. (Medium to taste)</i></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>Dupiaza <i>A maximum quantity of onion with fresh coriander applied with dozens of spices to produce a taste that is medium hot.</i></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>Dhansak <i>An excellent combination of spices, lentils, pineapple and sweet and sour sauce. (Medium to taste)</i></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>Pathia <i>This dish extensively uses garlic with onion, fresh coriander, tomato puree and red chilli. (A sour and hot taste)</i></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>Ceylon <i>A hot dish prepared with coconut and strong spices. (Fairly hot to taste)</i></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>Madras <i>A rich hot and sour taste, extensively prepared with garlic, chilli, fresh coriander and lemon juice. (Fairly hot to taste)</i></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>Vindaloo <i>A South Indian dish widely known for its fiery, fabulous, rich, very hot taste. Cooked with fresh coriander, ginger and red chillies. A hot dish.</i></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>		Chicken or Prawn	Lamb	Chicken Tikka	Lamb Tikka	King Prawn	Vegetable	Korma <i>Cooked in a mild creamy sauce with coconut, ground almonds and a gentle touch of spices. (Mild to taste)</i>	£10.25	£11.25	£11.25	£12.25	£15.95	£8.95	Malaya <i>This dish is prepared with pineapple, coconut and cream to create a beautifully balanced flavour. (Mild to taste)</i>							Kashmiri <i>Cooked in a mild creamy sauce with banana and mixed fruits. (Mild to taste)</i>							Bhuna <i>Medium strength, traditional dish garnished with onion, herbs, tomatoes and selected spices. (Medium to taste)</i>							Roğan Josh <i>Roğan Josh gets its name from its rich appearance, which in turn is derived from fresh tomatoes and onions. (Medium to taste)</i>							Dupiaza <i>A maximum quantity of onion with fresh coriander applied with dozens of spices to produce a taste that is medium hot.</i>							Dhansak <i>An excellent combination of spices, lentils, pineapple and sweet and sour sauce. (Medium to taste)</i>							Pathia <i>This dish extensively uses garlic with onion, fresh coriander, tomato puree and red chilli. (A sour and hot taste)</i>							Ceylon <i>A hot dish prepared with coconut and strong spices. (Fairly hot to taste)</i>							Madras <i>A rich hot and sour taste, extensively prepared with garlic, chilli, fresh coriander and lemon juice. (Fairly hot to taste)</i>							Vindaloo <i>A South Indian dish widely known for its fiery, fabulous, rich, very hot taste. Cooked with fresh coriander, ginger and red chillies. A hot dish.</i>						
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Rice Dishes																																																																																					
Boiled Rice <i>Plain boiled basmati rice.</i>	£3.50																																																																																				
Pilau Rice <i>Saffron basmati rice.</i>	£3.75																																																																																				
Onion Pilau Rice <i>Pilau rice stir-fried with onion and cashew nuts.</i>	£3.95																																																																																				
Egg Fried Rice <i>Pilau rice stir-fried with eggs and peas.</i>	£3.95																																																																																				
Vegetable Pilau Rice <i>Pilau rice stir-fried with mixed vegetables and cashew nuts.</i>	£3.95																																																																																				
Keema Pilau Rice <i>Pilau rice stir-fried with mince meat and cashew nuts.</i>	£3.95																																																																																				
Mushroom Pilau Rice <i>Pilau rice stir-fried with mushroom, garlic, onion and cashew nuts.</i>	£3.95																																																																																				
Garlic and Chilli Rice <i>Plain boiled rice stir-fried with garlic and green chilli.</i>	£3.95																																																																																				
Lemon Rice <i>Pilau rice stir-fried with lemon and cashew nuts.</i>	£3.95																																																																																				
Yoghurt, Chutneys & Salads																																																																																					
Cucumber Raitha	£2.50																																																																																				
Onion Raitha	£2.50																																																																																				
Mint Yoghurt	£0.80																																																																																				
Lime Pickle	£0.80																																																																																				
Mango Chutney	£0.80																																																																																				
Spiced Onion Salad	£0.80																																																																																				
Green Salad	£2.00																																																																																				

Saffron Specials	
Chicken £11.95 Lamb £12.95 Makhonwala Chicken or Lamb <i>Barbecued chicken or lamb, is immersed in a delicious rich creamy sauce consisting of butter, fresh cream, ground almonds and coconut, mango and a mixture of mild spices topped with homemade cheese. (Mild to medium taste)</i>	
Shorisha Chicken or Lamb <i>Chicken or lamb tikka cooked with peppers, mustard, green chillies, garlic and coriander. (Hot to taste)</i>	
Hariyali Chicken or Lamb <i>Lean chicken breast or lamb, marinated and barbecued in a Tandoori oven then cooked again with fresh crushed garlic, green chillies, coriander, green peppers and spinach. (Hot to taste)</i>	
Chicken or Lamb Tikka Massala <i>A popular dish of succulent chicken or lamb tikka cooked in a mild flavoured home made massala sauce with herbs and spices. (Mild to taste)</i>	
Jaffrani Korma <i>Spring chicken or lamb cooked in a creamy sauce with saffron, honey and rose water. (Very mild to taste)</i>	
East Bengal Chicken or Lamb Jhalfrezi <i>Chicken or lamb kebabs cooked with fresh green chillies, coriander, garlic and ginger. Garnished with fried peppers and sliced onion. (Fairly hot to taste)</i>	
Kulu Kata Masala Chicken or Lamb <i>Diced chicken or lamb with sliced onion, garlic, ginger, cardamon, cinnamon, bayleaf in a thick sauce. Garnished with coriander and garam masala. (Medium hot and spicy to taste)</i>	
Deshi Chicken or Lamb <i>Charcoal grilled chicken or lamb in a hot sauce with red chilli, blended garlic, ginger and spicy tomato puree. Topped with ground roasted cumin and coriander leaves. (Fairly hot)</i>	
Bombay Special Chicken or Lamb <i>Skewered and roasted chicken or lamb cooked in a spicy ginger and coriander sauce, with mushrooms and egg. (Medium to hot)</i>	
Chicken or Lamb Karahi <i>Karahi cooking from native Do-Sind, formerly part of Mumbai. Presented to you in a karahi pot, using fresh ginger, garlic, chopped onions, whole cumin seeds, fenugreek leaves and fresh coriander. (Hot to taste)</i>	
Chicken or Lamb Nentara <i>A sweet and sour dish cooked with Tandoori baked chicken or lamb with selected spices. (Mild to Medium)</i>	
Kashmiri Kata Massala Chicken or Lamb <i>Tandoori baked chicken or lamb cooked with exotic kashmiri spices, finished with freshly chopped tomato and coriander. (Medium to hot)</i>	
Balti Chicken or Lamb <i>In recent times balti curries have become extremely popular and balti houses have opened throughout the country. Charcoal grilled chicken or lamb prepared with special homemade fresh herbs, balti paste and spices in a thick sauce. (Hot to taste)</i>	
Reshmi Chicken or Lamb Chasnidar <i>South Indian flavoured dish, tender chicken or lamb cooked in a rich coconut milk sauce and a mixture of madras spices. (Medium to mild)</i>	
Madras Saag Gust Chicken or Lamb <i>Tender lamb or chicken cooked with fresh spinach, garnished with a touch of garlic, ginger and fresh coriander. (Medium hot to taste)</i>	
Nawabi Chana Gust Chicken or Lamb <i>Tender lamb or chicken cooked with chickpeas garnished with a touch of fresh coriander and ginger. (Medium hot and sour to taste)</i>	
Chicken or Lamb Jaipuri <i>Chicken or lamb tikka cooked with mushrooms, onion, green pepper and green chilli in a tangy sauce. (Hot to taste)</i>	
Chef's Mojadar	
Chicken £12.95 Lamb £13.95 Murgh Makhani (Butter Chicken) <i>Tandoori baked chicken cooked with cinnamon, bay leaves, ground almonds and yoghurt, in a thick, delightfully spiced sauce. (It can be made mild, medium or as hot as you like)</i>	
Chicken or Lamb Kali Mirch <i>Marinated chicken or lamb with distinct flavours of black pepper and hot spices. (Hot to taste)</i>	
Mughal e Azam Chicken or Lamb <i>A rich creamy dish in a spiced yoghurt with ground cashew nuts, that's flavoured with toasted almonds to give a gorgeously thick delicious sauce. (Mild to taste)</i>	
Rasun Baghar Chicken or Lamb <i>A unique technique is used to create this dish. All the spices are used to infuse the oil with as much flavour as possible. Consists of garlic, ginger and green chilli. (Hot to taste)</i>	
Achari Chicken or Lamb <i>Cooked with mixed pickle and various spices. Extremely authentic. (Hot to taste)</i>	
Vegetarian Specials	
£9.50 Sabzi Labra <i>Labra is a scrumptious dish of West Bengal. Delicious to taste, mixed vegetables cooked on a low flame with selected spices. (Medium to taste)</i>	
Sabzi Panchporon <i>A lovely aromatic dish, using five different East Indian spices (panchporon) to season the mixed vegetables. (Medium to taste)</i>	
Sabzi Begom Bahar <i>Mixed vegetables cooked with delicate herbs and spices. Garnished with home-made paneer. (Medium to taste)</i>	
Sabzi Jhalfrezi <i>Mixed vegetables cooked with green pepper, onion and green chilli in a medium spicy sauce. (Fairly hot to taste)</i>	
Sabzi Nentara <i>Mixed vegetables in a delicate sweetish and sour sauce, with a touch of fresh herbs and spices. (Mild to Medium)</i>	
Saag Paneer <i>Home-made cheese simmered in spinach with delicate spices. (Mild to medium)</i>	
Sabzi Balti <i>Mixed vegetables stewed in fresh coriander, tomato, peppers and green chillies. (Hot to taste)</i>	
Mixed Sabzi Almond Korma <i>Mixed vegetables prepared with fresh cream, coconut, banana, ground almonds and mild spices. (A mild dish)</i>	
Biryani Dishes	
Biryani is a rice-based dish. Prepared from saffron basmati rice, cooked in ghee (clarified butter) with delicate herbs and spices and served with a mixed vegetable curry.	
Sabzi (Vegetable) Biryani	£11.95
Chicken Biryani	£12.95
Lamb Biryani	£13.95
Chicken Tikka Biryani	£13.95
Lamb Tikka Biryani	£14.95
Prawn Biryani	£12.95
King Prawn Biryani	£16.95

King Prawn Main Dishes	
£16.95 Deshi King Prawn Rezala <i>Pieces of king prawns cooked with grated onion, garlic, ginger, green chilli, yoghurt and coriander leaves. (Medium to hot)</i>	
King Prawn Saagwala <i>Pieces of king prawns prepared with spinach, garlic, onion and selected herbs and spices. (Medium to taste.)</i>	
King Prawn Jhalfrezi <i>Steam cooked pieces of king prawns with fresh green chillies, tomatoes, fresh coriander and garnished with a touch of fresh garlic. (Fairly hot to taste.)</i>	
King Prawn Nentara <i>Pieces of king prawns in a delicate sweetish and sour sauce, with a touch of fresh herbs and spices. (Mild to medium)</i>	
Tandoori King Prawn Massala <i>Tandoori baked pieces of king prawns cooked in a mild flavoured sauce with fresh herbs and spices. (A mild dish)</i>	
Tandoori Dishes	
All Tandoori dishes are served with mint yoghurt or curry sauce and salad.	
Chicken or Lamb Tikka <i>Fresh lean chicken or lamb marinated with natural yoghurt, fresh herbs and spices then barbecued in a tandoori oven on skewers.</i>	Chicken £12.95 Lamb £13.95
Tandoori Chicken <i>A half spring chicken marinated in natural yoghurt with delicate herbs and spices. (Tandoori barbecued.)</i>	£12.95
Chicken or Lamb Shaslick <i>Boneless chicken or lamb marinated in yoghurt with herbs and spices. Skewered and roasted in a tandoori oven, served on a sizzler with grilled peppers, onion, mushrooms and tomato.</i>	Chicken £13.95 Lamb £14.95
Tandoori Mixed Grill <i>Consists of barbecued tandoori chicken, lamb tikka, chicken tikka and sheek kebab served with a nan bread.</i>	£15.95
Tandoori King Prawn <i>King prawns marinated with an assortment of exotic spices, skewered and grilled in a tandoori oven, served on a sizzler with fried onions.</i>	£16.95
Vegetable Side Dishes	
£4.50 All Vegetable side dishes are medium strength.	
Dal Makhani <i>Spicy lentils with thick yoghurt.</i>	
Sag Bhaji <i>Spinach with onion and garlic.</i>	
Sag Aloo <i>Spinach and spiced potato.</i>	
Sag Dal <i>Spinach and lentils.</i>	
Bombay Aloo <i>Spiced potato.</i>	
Aloo Gobi <i>Potato and cauliflower.</i>	
Aloo Begun <i>Potato and aubergine.</i>	
Tarka Dal <i>Lentils with fried onion and garlic.</i>	
Mushroom Bhaji <i>Spicy mushrooms stir-fried.</i>	
Mixed Vegetable Bhaji <i>Spiced selection of vegetables.</i>	
Bhindi Bhaji <i>Stir-fried okra with onion and garlic.</i>	
Bhindi Dal <i>Okra and lentils.</i>	
Chana Massala <i>Spiced chickpeas.</i>	
Curry Sauce	
Breads	
Nan <i>Leavened bread baked in tandoori oven.</i>	£3.50
Garlic Nan <i>Leavened bread coated with garlic and coriander.</i>	£3.75
Peshwari Nan <i>Leavened bread stuffed with blended coconut, sultanas and almonds.</i>	£3.75
Keema Nan <i>Leavened bread stuffed with spiced mince and coriander.</i>	£3.75
Tikka Nan <i>Leavened bread stuffed with chicken tikka and coriander.</i>	£3.75
Sesame Seed Nan <i>Leavened bread with Sesame seeds.</i>	£3.75
Cheese Nan <i>Leavened bread stuffed with cheese.</i>	£3.75
Chapati <i>Thin unleavened wholemeal bread.</i>	£1.95
Tandoori Roti <i>Unleavened wholemeal wheat bread baked in tandoori oven.</i>	£2.95
Parata <i>Fried layered wholemeal wheat bread.</i>	£3.75
Stuffed Parata <i>Fried layered wholemeal wheat bread stuffed with spiced mashed vegetables or potato.</i>	£3.95
Poori <i>Puffed deep fried bread.</i>	£1.95
European Dishes	
Fries	£3.50
Omelette <i>Chicken or mushroom, served with fries.</i>	£10.95



Please note: All our creamy curries contain nuts. If you have any concerns about nuts please discuss with one of our staff who will be happy to help. If there is a dish that is to your liking and which is not listed on the menu, we shall be delighted to produce it for you.