

STARTER

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| 1. TULSI KA KHAZAANA | 2ppl £11.25 |
| <i>ASSORTMENT OF CHICKEN,LAMB,BUTTERFLY KING PRAWN,</i> | 4ppl £19.25 |
| <i>Choose kebab, onion bhaji and vegetable samosa</i> | |
| 2. GARLIC KING PRAWN | £6.75 |
| <i>King prawn cooked with garlic, butter and cheese</i> | |
| 3. BOMBAY CHOWPATTY CHAAT | £5.25 |
| <i>A tongue tingling mix of potatoes, chickpeas and flour crispier
Topped with chutney and yogurt</i> | |
| 4. VEGETABLE SAMOSA | £4.75 |
| <i>Authentic homemade deep fried crispy spiced conned
Patties stuffed with potatoes, peas and cumin seeds</i> | |
| 5. FISH TIKKA NAZAKAT | £6.95 |
| <i>Monk fish marinated in Indian spices and herbs cooked in tandoor</i> | |
| 6. SEEKH KABAB | £5.75 |
| <i>Minced lamb pungently spiced with ginger, garlic, mint,
Coriander and green chillies, served with mint yogurt</i> | |
| 7. NAWABI PANEER TIKKA | £5.25 |
| <i>Cubes of paneer wrapped in yogurt and spices, grilled in tandoor</i> | |
| 8. CHICKEN TIKKA | £5.50 |
| <i>World renowned classic starter which does not need any description</i> | |
| 9. ONION BHAJEE | £4.25 |
| <i>Deep fried thin slices of onion mixed with gram flour and spices</i> | |
| 10. CHICKEN PAKORA | £5.25 |
| <i>Deep fried battered chicken fritters with Indian spices and herbs</i> | |
| 11. MACHI AMRITSARI | £5.50 |
| <i>Deep fried white fish batons marinated in spiced gram
Flour batter and flavoured with carom seeds</i> | |

CHEF'S SPECIAL

12. MALABAR KING PRAWN CURRY	£15.50
<i>A sweet, spicy, tangy, aromatic Kerala curry made With coconut milk, curry leaves and tamarind</i>	
13. GOAN FISH CURRY	£15.50
<i>A Classic goon dish. Monk fish cooked with roasted cumin, Coriander seeds, whole red chillies and coconut milk</i>	
14. KADAI PRAWNS	£14.25
<i>Richly textured tangy and spicy flavoured gravy with sharp hints of Fenugreek, peppers, coarse powder of coriander seeds and red Chillies which gives kadhai gravy its exclusive flavour</i>	
15. MONK FISK BALTI	£15.50
<i>Cooked in a thin metal dish(balti)flavoured with gram Masala originates from balistaan</i>	
16. PRAWN METHI MALAI	£14.25
<i>A Combination of cream and methi(FENUGREEK LEAVES) And yogurt</i>	
17. MURG MAKHANI	£11.00
<i>Also called butter chicken all over India. Satin smooth tomato gravy Flavoured with dried fenugreek ,butter, spices and creams</i>	
18. CHICKEN TIKKA CHILLI MASALA	£11.00
<i>Slices of chicken tikka cooked with onion, fresh green chillies, Peppers and tomatoes in a hot masala</i>	
19. ACHARI MURG KI KURCHAN	£11.25
<i>Succulent pieces of chicken pan cooked with pickled spices</i>	
20. CHICKEN SHAHI KORMA	£12.00
<i>A Classic sweet dish made with yogurt, cashew nut paste and herbs</i>	
21. CHICKEN JHALFREZI	£11.00
<i>Spicy dish cooked with juliennes of tomato, onion, chillies and peppers</i>	
22. KASHMIRI LAMB ROGAN JOSH	£12.00
<i>A Classic sweet favourite and intensely aromatic lamb curry with Kashmiri red chillies , whole spices and yogurt</i>	
23. BLACK BEAN GARLIC CHICKEN	£11.25
<i>Stir fried chicken with black bean and pepper cooked with curry sauce</i>	
24. RAARA GOSHT	£13.50
<i>A combination of lamb chunks and mince, slow cooked with masala</i>	
25. HYDERABAADI LAMB BHUNA GOSHT	£12.95
<i>Bhuna- the cooking of lamb in a delicious blend of spices in its own juices with dry herbs makes this dish special</i>	
26. LAMB VINDALOO	£12.00
<i>A Fiery hot delicacy of lamb spiced with chillies, vinegar and tomatoes</i>	

27. PANEER MAKHANI	£10.25
<i>Cottage cheese in a satin smooth tomato gravy with fenugreek</i>	
28. SAAG PANEER	£10.50
<i>Perfect combination of spinach and homemade cottage cheese, tempered with royal cumin</i>	
29. BIRBALI MALAI KOFTA	£10.75
<i>Kofta stuffed with a delicate blend of clotted cream, raisins and green chilli, simmered in a cashew nut and cream sauce</i>	
30. DUM ALOO KASHMIRI	£8.95
<i>Expertly scooped potato barrels, packed with paneer and Sultanas bathed in joyous tomato and cream sauce</i>	
31. DAAL TADKE WAALI	£8.95
<i>Yellow lentil tempered with cumin seeds and tomato</i>	
32. MIX VEG CURRY	£8.95
<i>A combination of locally produced vegetables in curry</i>	
33. PUNJABI CHOLE(CHICKS PEAS)	£8.95
<i>A typical tangy preparation of chick peas from the north west frontier cuisine</i>	
34. SAAG ALOO	£8.50
<i>A combination of spinach and potatoes</i>	

TANDOOR SE / CLAY OVEN SPECIALITES

(Served with vegetable sauce and salad)

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| 35. PANEER TIKKA NAWABI | £10.95 |
| <i>Cubes of paneer wrapped in yogurt, spices and grilled in tandoor</i> | |
| 36. CHICKEN TIKKA | £11.95 |
| <i>A Classic tandoor dish</i> | |
| 37. MALAI CHICKEN TIKKA | £12.95 |
| <i>Chicken chunks smeared in yogurt, cheese and creams, spiced with green Cardamom and white peppercorn grilled in tandoor</i> | |
| 38. TANDOORI KING PRAWNS | £15.75 |
| <i>Roasted king prawns in yogurt and spices</i> | |
| 39. MONK FISH SHASHLIK | £16.25 |
| <i>Spiced chunk of fish cooked with chunks of onion, Tomatoes and green peppers</i> | |
| 40. LAMB SEEKH KABAB | £12.95 |
| <i>Traditional kebab of mince lamb, with a touch of freshly Ground graham masala roasted in tandoor</i> | |
| 41. CHICKEN TIKKA SHASLIK | £12.25 |
| <i>Boneless chicken marinated with Indian spices, herbs and cooked In tandoor with onions, tomato and peppers</i> | |
| 42. TANDOORI CHICKEN MOGEWALA(ON BONE) | £11.25 |
| <i>Chicken on the bone marinated in yogurt with aromatic Herbs and spices cooked in tandoor</i> | |

TRADITIONAL CLASSIC DISHES

43. DANSAK	£10.00
<i>A lentil based dish, originating in parsi community in India</i>	
44. KORMA	£11.00
<i>Ground almond, cream, sugar, coconut, and cashew nut paste</i>	
45. ROGAN JOSH	£10.50
<i>An aromatic tomato, onion, ginger, garlic and red chilli based dish</i>	
46. BHUNA	£10.50
<i>Finely diced onions and peppers in a thick sauce</i>	
47. PATIA	£9.50
<i>A Sweet and sour sauce</i>	
48. SAAG	£9.50
<i>A fresh spinach based dish</i>	
49. CURRY	£9.50
<i>A medium based curry sauce</i>	
50. JHALFREZI	£10.00
<i>Juliennes of onions, peppers, green chillies and tomatoes in sauce</i>	
51. CHILLI MASALA	£10.00
<i>Red onions, green chillies and tomato in a hot masala sauce</i>	
52. DOPIAZA	£9.50
<i>A cooking style where onions are the main ingredient, Added twice in a curry</i>	
53. MADRAS	£9.50
<i>A Fairly hot curry sauce</i>	
54. VINDALOO	£10.50
<i>A Fairly hot sauce with red chillies</i>	
55. CHILLI GARLIC	£9.50
<i>Pan fried garlic, green chillies, onions, coriander and chefs masala</i>	
56. BALTI	£10.50
<i>Squared green peppers and onions, pan fried in garlic, green chillies Tomatoes, coriander and Baltic paste</i>	
57. MAKHANI	£10.00
<i>A satin smooth tomato gravy in fenugreek</i>	