



## Accompaniments

<b>Plain Popadom</b>	<b>£0.80</b>	<b>Spicy Popadom</b>	<b>£0.80</b>
Large circular fried crisp made from ground lentil.		Large circular fried crisp made from ground lentil and chilli.	
<b>Cucumber Raita</b>	<b>£2.95</b>	<b>Assortment of Chutneys (Per Person)</b>	<b>£0.70</b>
Natural yoghurt, black salt, cucumber; sweetened.		Mint sauce, mango chutney, onion salad.	
<b>Dahi</b>	<b>£2.95</b>		
Natural yoghurt.			

## Starters

<b>King Prawn Special</b>	<b>£8.95</b>	<b>Aamchoori Jhinga</b>	<b>£7.95</b>
King prawns (in-shell) with onions and curry leaf in a rich, sweet, smokey and spicy sauce.		King Prawns marinated in dry mango, yoghurt, spices. Barbecued in clay oven.	
<b>King Prawn Puri</b>	<b>£7.95</b>	<b>Prawn Puri</b>	<b>£5.95</b>
King Prawns with tomatoes, ginger, garlic, cumin. Served on fluffy puri bread.		Prawns with tomatoes, ginger, garlic, cumin. Served on fluffy puri bread.	
<b>Salmon Tikka</b>	<b>£6.95</b>	<b>Punjabi Macchi</b>	<b>£6.95</b>
Salmon in sweet, tangy marinade. Barbecued in clay oven.		Tilapia marinated in yoghurt, black onion seed, chilli, ginger and pan-fried.	
<b>Adraki Lamb Chops</b>	<b>£8.95</b>	<b>Charcoal Lamb</b>	<b>£6.95</b>
Lamb chops marinated in fenugreek, garlic and green chilli. Barbecued in clay oven.		Thinly sliced lamb, pepper, salt. Barbecued in clay oven.	
<b>Pyaji Sheekh Kebab</b>	<b>£5.95</b>	<b>Chicken Chaat</b>	<b>£5.95</b>
Minced lamb marinated in traditional ground spices. Barbecued in clay oven.		Chicken with chaat masala, tomato and cucumber.	
<b>Chilli Chicken</b>	<b>£5.95</b>	<b>Chicken '65</b>	<b>£5.95</b>
Strips of chicken with onion, red chilli, soy and green pepper.		Battered chicken tossed in hyderabadi style sweet and sour sauce with green chilli, curry leaves and mustard seeds.	
<b>Chicken Tikka</b>	<b>£5.95</b>	<b>Malai Chicken Tikka</b>	<b>£5.95</b>
Diced chicken marinated in tikka masala, yoghurt and fenugreek. Barbecued in clay oven.		Chicken marinated in white pepper, ginger, cardamon and cottage cheese. Barbecued in clay oven.	
<b>Tandoori Chicken</b>	<b>£5.95</b>	<b>Mixed Starter</b>	<b>£8.95</b>
Chicken leg marinated in tandoori masala, yoghurt and fenugreek. Barbecued in clay oven.		Adraki Lamb Chop, Onion Bhaji, Chicken Shaslick, Malai Chicken Tikka.	
<b>Starter Platter (Serves 3-4 persons)</b>			<b>£29.95</b>
Malai Chicken Tikka, Charcoal Lamb, Onion Bhaji and a whole Sea Bass (on the bone). Served with salad and sauces.			

## Vegetarian Starters

<b>Paneer Tikka</b>	<b>£5.95</b>	<b>Chilli Paneer</b>	<b>£5.95</b>
Indian Cottage cheese marinated in tikka masala, yoghurt and fenugreek. Barbecued in clay oven.		Indian Cottage cheese with onion, red chilli, soy and green pepper.	
<b>Onion Bhaji</b>	<b>£5.50</b>	<b>Palak Patta Aloo Chaat</b>	<b>£5.50</b>
Fritters of onion and cabbage in spiced batter and deep-fried.		Spinach and potato with coriander, yoghurt, mint and tamarind.	
<b>Samosa</b>	<b>£5.50</b>	<b>Aloo Chaat</b>	<b>£5.00</b>
Triangular pastry filled with spiced potato and vegetables. Served with mint and coriander sauce.		Potato cooked in chaat masala, tomato and cucumber.	
<b>Broccoli Pakora</b>	<b>£5.50</b>		
Broccoli florets in spiced batter and deep-fried.			

## Tandoor and Grill

*All dishes are barbequed in a Tandoor. This is a cylindrical oven made of clay, filled with intensely hot charcoals. This results in even cooking, tender meat and a unique, smokey flavour profile. Served on a sizzling hot plate with onions.*

<b>Jhinga Kebab</b>	<b>£14.95</b>	<b>Sea Bass</b>	<b>£15.95</b>
King prawn marinated in garlic, tomato, Kashmiri masala and chilli.		Whole Sea Bass (on the bone) marinated in hyderabadi green paste.	
<b>Salmon Tikka</b>	<b>£14.95</b>	<b>Adraki Lamb Chops</b>	<b>£15.45</b>
Salmon in sweet, tangy marinade.		Lamb chops marinated in fenugreek, garlic and green chilli.	
<b>Chicken Tikka</b>	<b>£10.95</b>	<b>Tandoori Chicken</b>	<b>£10.95</b>
Diced chicken marinated in masala, yoghurt, fenugreek and garlic.		Chicken leg marinated in masala, yoghurt, fenugreek and garlic.	
<b>Chicken Shaslick</b>	<b>£10.95</b>	<b>Malai Chicken Tikka</b>	<b>£10.95</b>
Chicken marinated in garlic, Kashmiri masala and chilli. Barbecued in clay oven.		Chicken marinated in white pepper, ginger, cardamon and cottage cheese. Barbecued in clay oven.	
<b>Charcoal Roasted Duck</b>	<b>£13.95</b>	<b>Tandoori Mixed Grill</b>	<b>£14.95</b>
Duck marinated in masala, yoghurt and spices.		Combination of Chicken Tikka, Charcoal Lamb, Salmon Tikka, Sheekh Kebab and Tandoori Chicken.	
<b>Tandoor Platter (Serves 4-6 persons)</b>			<b>£84.95</b>
4 pieces of each: Sheekh Kebab, Chicken Tikka, Chicken Shaslick, Malai Chicken Tikka, Adraki Lamb Chops, Jhinga Kebab. 1 whole Sea Bass (on the bone) Served with salad, rice and breads			

# Chicken

<b>Chicken Tikka Masala</b> Chicken tikka in smooth, creamy masala sauce.	<b>£10.95</b>	<b>Chicken Tikka Lababdar</b> Tomato, onion, green & red pepper, cream.	<b>£11.95</b>
<b>Chef's Special Chicken Curry</b> Strips of chicken with onions and green peppers in a rich, sweet, smokey and spicy sauce.	<b>£11.95</b>	<b>Chicken Korma</b> Ground almond, cashew nut, saffron.	<b>£9.95</b>
<b>Chicken Makhani</b> Butter and cream sauce with tomato, fenugreek and coriander.	<b>£10.95</b>	<b>Chicken Tikka Bhuna</b> Chicken tikka in a tomato and onion based sauce.	<b>£10.50</b>
<b>Chicken Peshwari</b> Mango, cream, cashew nut, onion.	<b>£10.95</b>	<b>Chicken Rezala</b> Coconut cream, butter, garlic, aromatic spices.	<b>£10.95</b>
<b>Chicken Jalfrezi</b> Strips of chicken with masala, onion, green peppers, cumin and fenugreek.	<b>£9.95</b>	<b>Manchurian Chooza</b> Chicken tikka with soy, ginger, spring onion, chilli and coriander.	<b>£10.50</b>
<b>Chicken Madras</b> Ground chilli, masala.	<b>£9.95</b>	<b>Chicken Vindaloo</b> Ground chilli, whole red chilli, masala, potato.	<b>£9.95</b>
<b>Chicken SAGRANA</b> Shredded tandoori chicken with bhuna sauce topped with a butter, almond, and cashew nut sauce.	<b>£11.95</b>	<b>Stuffed Chicken Masala</b> Breast of chicken stuffed with spiced potato and onion in a bhuna sauce.	<b>£12.95</b>
<b>Mungiwala Kukarh</b> Bulb chilli, onion, tomato and mango.	<b>£10.50</b>	<b>Chicken Dansak</b> Lentils, tomato, lemon.	<b>£10.50</b>
<b>Xacuti Chicken</b> Grated coconut, green chilli, mint, yoghurt.	<b>£10.50</b>	<b>Chicken Banjara</b> Yoghurt, ginger, garlic, green chilli, coriander.	<b>£10.50</b>

## Lamb

<b>Karahi Lamb</b> Onion, pepper, garlic, ginger.	<b>£11.50</b>	<b>Nawabi Lamb Masala</b> Fried garlic cloves, masala, brown onion.	<b>£11.95</b>
<b>Dum Phukt</b> Butter, tomato, cream and spices in a pot sealed with a roti.	<b>£11.95</b>	<b>Lamb Chettinad</b> Thinly sliced lamb, garam masala, jeera, whole chilli, yoghurt, black pepper, lemon.	<b>£11.95</b>
<b>Lamb Dansak</b> Lentils, tomato, lemon.	<b>£11.50</b>	<b>Rogan Josh</b> Tomato, onion, garlic, saffron, coriander.	<b>£11.50</b>
<b>Hyderabadi Lamb Shank</b> Garlic, ginger, black cardamon, fennel, fenugreek, chilli.	<b>£15.95</b>	<b>Kathi Kebab Masala</b> Thinly sliced charcoaled lamb in a tangy masala sauce.	<b>£11.95</b>
<b>Kashmiri Meatballs</b> Meatballs with yoghurt, fennel, ginger, coriander.	<b>£11.95</b>	<b>Mathi Methaz</b> Minced Lamb with spinach, fenugreek, onion, chilli.	<b>£10.95</b>
<b>Lamb Madras</b> Ground chilli, masala.	<b>£10.95</b>	<b>Lamb Vindaloo</b> Ground chilli, whole red chilli, masala, potato.	<b>£10.95</b>
<b>Dhaba Gosht</b> Red chilli, jeera, fenugreek, tomato and coriander.	<b>£11.95</b>	<b>Kadi Lamb</b> Coriander seed, bulb chilli.	<b>£11.95</b>
<b>Lamb Korma</b> Ground almond, cashew nut, saffron.	<b>£11.50</b>	<b>Lamb Passanda</b> Thinly sliced lamb. Cream, cashew nut.	<b>£11.95</b>
<b>Satkari Lamb</b> Wild lemon, masala.	<b>£11.50</b>	<b>Lamb Palak</b> Spinach, onion, garlic.	<b>£11.95</b>

## Duck

<b>Seena Laziz</b> Seared duck breast in brown onion sauce.	<b>£13.95</b>	<b>Hass Vindaloo</b> Ground chilli, whole red chilli, masala, potato.	<b>£13.95</b>
<b>Hass Jalfrezi</b> Strips of duck with masala, onion, green peppers, cumin and fenugreek.	<b>£13.95</b>	<b>Hass Muslim</b> Butter, coconut milk, cardamon, cashew nut, onion.	<b>£13.95</b>

## Fish and Seafood

<b>Managalore Seafood Curry</b>	<b>£14.95</b>	<b>Jhinga Malai</b>	<b>£14.95</b>
Mussel, prawn, squid and salmon with mango, coconut milk, curry leaf and coriander.		King prawns marinated in spice. Sauteed in tomato, onion and cream.	
<b>Golda Chingri Masala</b>	<b>£14.95</b>	<b>Jhinga Piri-Piri</b>	<b>£14.95</b>
King Prawns barbequed in clay oven. Tossed in masala sauce.		King prawn pan-fried with various chillis, red pepper and red onion.	
<b>Golda Chingri Dansak</b>	<b>£13.95</b>	<b>Jhinga Roshooni Palak</b>	<b>£14.95</b>
King prawn with lentils, tomato and lemon.		King prawns with spinach and garlic.	
<b>Masala Prawn</b>	<b>£11.95</b>	<b>Goan Crab Bhuna</b>	<b>£12.95</b>
Prawns with tomato, bulb chilli and coriander.		Minced crab with tomato, curry leaf, coconut and coriander.	
<b>Salmon Hara Masala</b>	<b>£14.95</b>	<b>Haakh Gadh</b>	<b>£14.95</b>
Salmon with coriander, mint, tomato and cream.		Halibut with garlic, chilli, ghee, onion and spinach.	
<b>Goan Fish</b>	<b>£11.95</b>	<b>Machi Masala</b>	<b>£11.95</b>
Tilapia with tomato, curry leaf, coconut and coriander.		Tilapia with masala, garlic, coriander, chilli, black pepper and grated paneer.	

## Biryani

*Aromatic long-grain basmati cooked with meat, fish or vegetables. Served with vegetable curry.*

<b>Chicken Biryani</b>	<b>£12.95</b>	<b>Chicken Tikka Biryani</b>	<b>£13.95</b>
<b>Lamb Biryani</b>	<b>£14.95</b>	<b>King Prawn Biryani</b>	<b>£15.95</b>
<b>Hyderabadi Dumpukth Lamb Biryani</b>	<b>£14.95</b>	<b>Seafood Biryani</b>	<b>£15.95</b>
Served with raita (instead of vegetable curry).		Calamari, king prawn, mussel, tilapia and prawn.	
<b>Vegetable Biryani</b>	<b>£10.95</b>		

## Sides

<b>Onion Bhaji</b> Fritters of onion and potato in spiced batter and deep-fried.	<b>£4.95</b>	<b>Bombay Aloo</b> Potato wedges cooked to perfection in a mild masala sauce.	<b>£5.95</b>
<b>Bihari Aloo Balti</b> Potato sauted in fried onion, green chilli, black cumin seed, balti spices.	<b>£5.95</b>	<b>Chana Masala</b> Chickpeas in garam masala, tomato, onion.	<b>£5.95</b>
<b>Rajasthani Aloo Dum</b> Potato with butter, cream, fenugreek, cashew nut, tomato, garlic and coconut milk.	<b>£5.95</b>	<b>Aloo Gobi</b> Cauliflower and potato with tomato, garlic, coriander and onion.	<b>£5.95</b>
<b>Aloo Palak</b> Spinach and potato with garlic.	<b>£5.95</b>	<b>Roshoon Palak</b> Spinach, onion, garlic.	<b>£5.95</b>
<b>Saag Paneer</b> Indian cottage cheese with creamed spinach.	<b>£5.95</b>	<b>Makai Palak</b> Spinach and sweetcorn in garlic.	<b>£5.95</b>
<b>Paneer Lababdar</b> Indian cottage cheese with tomato, onion, green & red pepper and cream.	<b>£5.95</b>	<b>Paneer Tikka Butter Masala</b> Indian cottage cheese in butter and cream sauce with tomato, fenugreek and coriander.	<b>£5.95</b>
<b>Daal Makhni</b> Black lentils slow-cooked in butter and onion.	<b>£5.95</b>	<b>Tarka Daal</b> Yellow lentils slow-cooked in onion, tomato, garlic and ginger.	<b>£5.95</b>
<b>Mushroom Bhaji</b> Sliced button mushroom with tomato, onion and masala.	<b>£5.95</b>	<b>Broccoli Masala</b> Broccoli in tomato & butter sauce.	<b>£5.95</b>
<b>Bhindi Bhujia</b> Okra in brown onion sauce.	<b>£5.95</b>	<b>Bhagare Begun</b> Baby aubergine in spices and brown onion sauce.	<b>£5.95</b>

## Rice

*Long-grain basmati rice.*

<b>Steamed White Rice</b> Plain, steamed.	<b>£3.50</b>	<b>Spinach Rice</b> Spinach, garlic.	<b>£4.95</b>
<b>Pulao Rice</b> Saffron, ghee.	<b>£3.95</b>	<b>Lemon Rice</b> Lemon, curry leaf, mustard seed.	<b>£4.50</b>
<b>Mushroom Rice</b> Mushroom, onion.	<b>£4.95</b>	<b>Special Fried Rice</b> Egg, peas, spring onion.	<b>£4.95</b>
<b>Coconut Rice</b> Grated coconut, butter.	<b>£4.95</b>		

## Breads

<b>Plain Naan</b> Unleavened bread barbecued in clay oven.	<b>£3.25</b>	<b>Paratha</b> Flakey shallow-fried unleavened flatbread.	<b>£3.25</b>
<b>Peshwari Naan</b> Coconut, almond.	<b>£3.75</b>	<b>Tandoori Roti</b> Flakey Indian flatbread barbecued in clay oven.	<b>£3.50</b>
<b>Garlic Naan</b> Crushed garlic.	<b>£3.75</b>	<b>Bhatoora</b> Deep-fried fluffy leavened bread.	<b>£2.95</b>
<b>Keema Naan</b> Spiced minced lamb.	<b>£3.95</b>	<b>Basket of Naans (Serves 3-4 persons)</b> Plain, Peshwari, Garlic, Keema.	<b>£10.95</b>