

APPETISERS

SEAFOOD SELECTION

Hot Chilli Fish £4.95

Fresh pieces of white fish (panguas) on a crisp light spiced batter, tossed in hot chilli garlic. Wow!

Salmon Dil Tikka £4.95

Salmon fillets marinated in delicious herbs and spices, then cooked in the clay oven.

Jinga Til Tinka £4.75

Deep fried king prawns with vermicelli coating, crunchy and juicy delicious with chutney.

King Prawn Puri £4.95

An viceroy favourite, pan fried king prawns, lightly spiced and served on our hot thin puri bread.

Bombay King Prawn £4.95

King prawns tossed in umami sauce, with hint of spice to add the oomph.

TANDOORI SELECTION

Chicken Tikka £3.95

Distinctive local appetiser, chicken breast pieces cooked in our unique marinade.

Sheek Kebab £3.95

Traditional starter of minced lamb and spices grilled on a skewer in the clay oven. Unbeatable.

Lamb Chops £4.50

After marination in spices we cook our choice lean cuts of lamb quickly in the clay oven. Definitely tender and tasty.

Hash De Modu £4.50

Strips of prime duck breast, pan fried until crispy, served with a drizzle of golden honey and roasted sesame seeds. A revelation.

Korahi Kebab £4.95

Mix kebab cooked in clay oven then quickly stir fried with capsicum, onions and spicy sauce. Something different, a must try.

VEGETARIAN SELECTION

Onion Bhaji £3.95

The secret is cook them fresh and quickly in authentic spiced batter. We do.

Panir Chilli £3.95

Indian cottage cheese stir fried with fresh green chillies, capsicum and tomato sauce.

Samosa £3.75

Deep fried pastry with a spiced filling.

Garlic Fried Mushrooms £3.95

Mushrooms tossed in garlic and onions with chefs garlic sauce.

CHEFS RECOMMENDATION

Murgh Chilli Massala £9.95

An exquisite indulgence of chicken, mince lamb, spices, garlic, ginger, and fresh firm favourite with all our staff. No further recommendation required.

Lamb Zameri £9.95

ender lamb cutlets cooked with refreshingly finest flavours of Bengal. A spices of citrus slow cooked to unleash the flavour. Tasty.

Chicken Makhani £9.95

One of our chefs favourite. Tender chicken cooked in a tomato creamy sauce, yet infused with spicy flavours.

Chicken or Lamb Korahi £9.95

Classic korahi. Fresh chicken or lamb cooked quickly in a open pan with chunky peppers, onions and fresh spices. Simple and sensational.

Lamb or Chicken Achari £9.95

Tender chicken or lamb cooked off the bone slowly in a rich spicy sauce. Full of flavours. A village dish from north India. Taste it.

Garlic Chicken Curry £9.95

Garlicky and spicy. Garlic chicken has to be one of all time favourites. This is a winner! You can always add a few chillies at request if you want to turn the zing into a zap.

Chicken Nagh £9.95

This is a beautiful, flavoursome curry with a devilish kick to it! The naga chilli is one of the hottest chilli in the world so if you are looking for a hot dish, this is it.

Chicken Tikka Massala £9.95

The ultimate Anglo-Indian dish. Breast of chicken, lightly spiced and freshly cooked in a mild creamy sauce.

SEA FOOD

Goan Jinga £14.95

An intriguing cultural crossover for all lovers of fish. Jumbo prawns cooked with fairly dry sauce of fresh fenugreek leaves, dried red chillies, cumin and black peppercorns.

Salmon Bhuna £11.95

Fresh salmon fillets seared over a fast fire to retain flavour and moisture, then served in a spicy tomato onion sauce. Mmmm...

Coconut Sea Bass Curry £11.95

This is a south Indian dish from Kerala, combines fresh ingredients in a simple way. Fresh sea bass fillets cooked in coconut milk, garlic and chilli. Served with reserved curry leaves and coriander.

FROM THE TANDOOR

The secret is fresh quality chicken, lamb, salmon, or king prawns are marinated in the morning and cooked to order in our famous tandoori oven. Served with crispy salad and tamarind sauce.

Chicken Tikka £8.50

Chicken Shaslik £9.95

Tandoori Chicken £9.95

Salmon Tikka £9.95

Tandoori Mix Grill £13.95

Tandoori King Prawns £12.95

LAWAZMAT BIRYANI

Biryani originates from ancient Persia. Chicken or lamb is mixed with pilau rice and lightly spiced and cooked with sultanas and almonds. Served with a separate dish of mixed vegetable curry to the strength of your desire.

Murgh Ki Biryani £12.95

Gosht Ki Biryani £12.95

CLASSIC DISHES & REGIONAL SPECIALITIES

Authentically prepared classic dishes based on traditional recipes from the Indian sub-continent.

Chicken or Lamb £8.95

Chicken Tikka or Lamb Tikka £9.50

Mix Vegetable £8.50

King Prawn £11.95

BALTI

Balti cuisine at its best. Prepared in a balti fresh, fast and spicy. A unique complex aromatic taste.

JALFREZI

Hot and spicy dish with fresh green chillies, onions, peppers and tomatoes.

PATIA

A tangy sweet and sour sauce with touch of lentils, a delicacy which originated from ancient Persia.

KORMA

Cooked with fresh cream, coconut and fresh cashew paste to produce a very smooth mild dish.

ROGAN

Cooked with fresh green herbs and spices and finished with a rich tomato sauce.

SAGWALA

A traditional medium strength dish cooked with fresh spinach and green herbs.

MADRAS

A well spiced classic dish cooked in a fairly hot sauce.

RICE SELECTION

Steamed Rice £3.25

Egg Rice £3.95

Pilau Rice £3.50

Special Pilau Rice £3.95

Mushroom Rice £3.95

Lemon Chilli Rice £3.95

SPECIALTY BREADS

Plain Nan £3.25

Garlic & Tomato Nan £3.95

Garlic Nan £3.75

Roti £3.50

Cheese Nan £3.75

Chapati £2.50

Peshwari Nan £3.75

Parata £3.50

Keema Nan £3.75

EXTRAS

Plain Papadum £0.75

Chips £3.50

Spicy Papadum £0.75

Raitha £1.95

Chutney Tray £2.00

Green Salad £1.95

PURE VEGETARIAN DISHES

We have a reputation for our vegetarian cuisine. Our approach is subtlety, freshness and balance. Every dish is a meal in itself.

Each dish can be served as:

A main course for £8.50 or as a side order for £6.50

Saag Paneer

Indian cheese lightly cooked with fresh spinach in our own blended spices. Beauty in simplicity

Vegetable Curry

A spicy dish of selected seasonal vegetables. A delicious balance of flavours.

Tarka Dhall

A classic lentil dish from southern Indian, subtle and aromatic.

Sag Aloo

Potatoes cooked with fresh spinach in fresh herbs and spices.

Aloo Gobi

A delicate, balanced dish of cauliflower and potatoes.

Bindi Bhaji (Ladies fingers) Fresh okra prepared to our home style recipe that speaks for itself.

Baingun Achari

Fresh aubergines in a spiced sauce, with various flavours. As good as it sounds.

Bombay Aloo

A 'down to earth' favourite, yes, curried potatoes. Just taste it.

Spicy Mushrooms

Sliced fresh mushrooms tossed in an onion garlic spicy sauce, makes a perfect side dish.

Quorn Chana Palak

A delicious balance of flavours. Chunks of garnished quorn cooked with fresh spinach and thick peas in a spicy sauce of fresh herbs and spices.