

## Starters

<b>Aloo papadi chaat (V)</b> Whole meal crisps & potatoes topped with tangy chutney and creamy yogurts garnished with crunchy salad	<b>£4.95</b>
<b>Chane ka hara kebab (V)</b> Mashed chickpeas and spinach patty deep fried served with mint and sweet tamarind chutney	<b>£4.95</b>
<b>Onion bhaji (V)</b> Onion dumpling with gram flour batter and deep fried	<b>£4.95</b>
<b>Aloo mutter ki tikki (V)</b> Potato green peas patty, top with yoghurt, tamarind and mint chutney Chopped onion, coriander garnished with Vermicelli	<b>£4.95</b>
<b>Gin fried chicken</b> 🍴 Gin marinated chicken morsels, stir fried with fresh herbs	<b>£5.75</b>
<b>Murgh chat</b> Tangy tandoori chicken morsels dressed in tamarind chutney, Yoghurt & ground spices	<b>£5.75</b>
<b>Gosht ki shami</b> Lamb mince cooked over a slow fire with lentils, shaped into cakes, deep-fried and served hot	<b>£5.50</b>
<b>Jhinga papadi chat</b> Whole meal crisp mix with baby prawns drizzled with tangy chutneys & crunchy salad	<b>£5.75</b>
<b>Mumbai koliwada</b> Fish fillets marinated with carrom, garlic, spices and deep fried	<b>£5.25</b>

## Kebabs

<b>Mulayam paneer ke tikke (V)</b> Cottage cheese marinated in cheese yogurt & grilled in tandoor	<b>£7.25</b>
<b>Haryali seekh (V)</b> Minced garden fresh vegetables with green spices skewered and grilled in tandoor	<b>£6.75</b>
<b>Tandoori chooza</b> 🍴 Baby chicken marinated with yoghurt and Indian spices and baked in a clay oven	<b>£8.25</b>
<b>Murgh tikka</b> 🍴 House speciality traditional chicken kebab cooked in the tandoor	<b>£7.50</b>
<b>Murgh malai kebab</b> Grilled supreme of chicken marinated in cheese, creamy yogurt & mace	<b>£7.50</b>
<b>Noorani seekh</b> Lamb minced grilled over stews with coating of butter & egg batter	<b>£7.50</b>
<b>Lazeez botti</b> 🍴 Lamb cubes marinated in traditional spices & barbequed on tandoor	<b>£7.75</b>
<b>Salmon sula</b> Tandoori grilled salmon with lime & herb crust	<b>£7.50</b>
<b>Tandoori khazana</b> 🍴 A platter with a delights kebab of chicken, lamb, fish & vegetables	<b>£14.95</b>

## Main Course

<b>Paneer makhnwala (V)</b>	<b>£7.95</b>
Chunks of cottage cheese cooked in a tomato creamy butter gravy prepared in classical way	
<b>Paneer reshmi(V)</b>	<b>£7.95</b>
Stripes of cottage cheese, tomatoes, peppers & onion tossed in a mild spices Masala	
<b>Khumb kaju curry (V)</b>	<b>£7.75</b>
Mushrooms, cashewnuts in a spicy tomato, onion & yogurt gravy	
<b>Bhutta methi palak (V)</b>	<b>£7.75</b>
Stir fried Baby corns with fenugreek, cumin, spinach and garnished with toasted seasami seeds & fried garlic	
<b>Kadhai aloo gobhi(V) 🍴</b>	<b>£6.75</b>
Florets cauliflower and potatoes stir fried with kadhahi Masala	
<b>Aloo jeera(V)</b>	<b>£6.50</b>
Potato cubes cooked with cumin seeds, garlic, onions and fresh coriander	
<b>Yellow dal tadka (V)</b>	<b>£6.50</b>
Yellow lentils cooked and tempered with garlic, onion and tomatoes	
<b>Dal makhani (V)</b>	<b>£7.25</b>
Black lentil and kidney beans simmered overnight with tomato puree, garlic, ginger in the clay oven finished with butter and cream	
<b>Murgh tikka bhoona masala</b>	<b>£8.50</b>
Chicken tikkas simmered in tomato Gravy with onion, tomatoes & peppers	
<b>Saag murgh</b>	<b>£8.50</b>
Pieces of tender chicken breast cooked in the tandoor and finished in spinach, butter and cream	
<b>Kadai murgh 🍴 🍴</b>	<b>£8.50</b>
Boneless pieces of chicken cooked with kadai spices with onion & peppers	
<b>Dal gosht</b>	<b>£8.50</b>
Lamb cooked with lentils. Speciality dish of Rajasthan	
<b>Gosht kalimirch 🍴</b>	<b>£8.75</b>
Lamb cooked with freshly ground pepper corns & onion gravy	
<b>Gosht rara masala 🍴</b>	<b>£8.75</b>
Lamb cubes & minced lamb cooked in a medium spicy gravy (This dish is famous in North India)	
<b>Karwali macchli curry</b>	<b>£8.25</b>
Slices of local fish cooked in a tangy gravy of tamarind, dry mango & coconut	
<b>Hari macchli</b>	<b>£8.25</b>
Marinated salmon cubes deep fried simmered with green curry	
<b>Jhinga mirchi masala 🍴</b>	<b>£9.75</b>
King prawns cooked in chilli masala curry & green peppers	
<b>Jhinga curry fry</b>	<b>£9.75</b>
Curry fry style king prawns cooked with potatoes & cashew nuts	

## Accompaniments

<b>Mix raita</b> Yoghurt with cucumber, onion and tomatoes	<b>£2.95</b>
<b>Boondi raita</b> Chickpea pearls tossed in spiced yoghurt	<b>£2.95</b>
<b>Pineapple raita (Sweet)</b> Chopped pineapple served in beaten yoghurt	<b>£2.95</b>
<b>Taaza salad</b> An assortment of garden fresh greens and vegetables	<b>£2.95</b>
<b>Popadum (Masala, fried or roasted)</b> Crisp sun dried pancake made from lentil flour served choice of roasted, fried or Masala.	<b>£0.75</b>

## Rice & Biryanis

<b>Sada basmati</b> Steamed royal basmati rice	<b>£3.25</b>
<b>Jeera rice</b> Cumin tempered basmati rice with fresh coriander	<b>£3.75</b>
<b>Tarkari Biryani V</b> 🍴 Mélange of fresh vegetables with basmati rice and traditional spices in a sealed vessel and served with Raita.	<b>£8.75</b>
<b>Dum Biryani</b> 🍴 A Hyderabadi delicacy of the Nawabs, Chicken or lamb cooked with basmati rice and traditional spices in a sealed vessel and served with Raita	<b>£9.95</b>
<b>Jhinga Biryani</b> Black tiger prawns cooked with Basmati rice and traditional spices in sealed vessel and Served with Raita	<b>£11.50</b>

## Breads

<b>Tandoori roti</b> Unleavened whole wheat bread	<b>£2.50</b>
<b>Naan</b> Leavened bread from the tandoor	<b>£2.95</b>
<b>Naan– Choose any</b> Garlic Corriander / Butter /Chilli Garlic	<b>£3.50</b>
<b>Pudina paratha</b> Paratha with lots of mint	<b>£3.25</b>
<b>Laccha paratha</b> Flaky whole wheat tandoori bread	<b>£3.25</b>
<b>Kashmiri naan</b> Leavened bread stuffed with nuts and fruits top with honey	<b>£3.50</b>
<b>Missi Roti</b> A north Indian delicacy, unleavened bread cooked in the tandoor with onion, chilli, coriander and spices.	<b>£3.25</b>

\* *V – Vegetarian.*

\* *Our policy is not to use ingredients derived from genetically modified crops.*

\* *Some of our dishes may contain nuts.*

\* *We Levy 10% Service Charge*