

Tandoori Appetisers

*These items are marinated, cooked in a clay oven (Tandoor), dressed with fresh ginger and onions and served sizzling hot with fresh salad.

*Chicken Tikka	3.50
Succulent pieces of spring chicken	
*Lamb Tikka	3.50
Succulent pieces of delicately spiced Lamb	
*Chicken Wings – 4 Pieces	3.50
Delicately spiced, skewered and barbecued	
*Liver & Kidney	3.90
Diced lambs liver and kidney cooked in selected fresh Herbs and spices	
*Sheekh Kebabs – 3 Pieces	3.50
Minced lamb, pungently spices and grilled in the Tandoor	
King Prawn Butterfly	5.50
Giant Bangladeshi prawn, marinated in subtle spices and grilled	
Aloo Tikka Chat	3.50
Sweet & sour chick peas	
Chicken Tikka Puree	3.50
Tasty chicken pieces toasted in spices served on a soft wholemeal pastry.	
Bhuna Prawn Puree	3.50
Tasty prawns toasted in spices and served on a soft wholemeal pastry	
Samosas (Meat or Vegetable)	2.50
An aromatic encasing of meat or vegetable	
Onion Bhajee	2.50
Pungently spiced onions in a special batter	
*Champ Gosh – 3 pieces	4.95
Tasty lamb chops marinated in specially chosen spices and grilled	
*Tandoori Chicken	4.95
Chicken on the bone cooked in the tandoor with specially chosen spices	

Chef's Special Set Meal For 2 People - 35.00

Why not ask our chef to prepare a selection of his best dishes, to sample some new and authentic flavours. Let us know your favourite foods and tastes to create a mouth-watering combination just for you.

Curry Dishes

Kahari – Chicken, Lamb or Small Prawn	6.00
Cooked in fresh tomatoes with carefully selected herbs and spices	
Do Piazza - Chicken, Lamb or Small Prawn	6.15
Prepared with maximum quantities of onions & spices	
Bhuna - Chicken, Lamb or Small Prawn	6.15
A dry but fully flavoured curry	
Madras - Chicken, Lamb or Small Prawn	6.00
A spicy hot but fresh curry	
Korma - Chicken, Lamb or Small Prawn	6.50
Prepared with fresh cream, almonds and coconut	
Danzak - Chicken, Lamb or Small Prawn	6.50
Hot sweet and sour with a hint of lentil	
Pathia - Chicken, Lamb or Small Prawn	6.50
Medium hot sweet and sour	
Shabzi - Chicken, Lamb or Small Prawn	8.50
Fully flavoured spicy curry cooked with bindi	
Keema Curry – Lamb only	8.50
A medium hot dish with minced lamb and spices	
Balti - Chicken, Lamb or Small Prawn	6.50
A medium hot saucy dish with plenty of onions and green peppers	
Rogan Josh - Chicken, Lamb or Small Prawn	6.50
Fully flavoured curry cooked in fresh tomatoes	
Vindaloo - Chicken, Lamb or Small Prawn	6.90
A very, very hot dish, cooked with potatoes	

All dishes with Giant Prawns will be 12.50 per dish

Masala Special Dishes

Cooked in a rich, creamy sauce with onions, capsicum and tomato

Chicken Tikka	6.90
Lamb Tikka	6.90
Small Prawn	7.90
King Prawn	12.50

Biryani Special Dishes

Basmati rice cooked with tender, succulent pieces of Lamb, chicken or prawn, served with a mixed vegetable sauce. (Please specify mild, medium or hot).

Chicken Biryani	7.50
Chicken Tikka Biryani	7.50
Lamb Biryani	7.50
Small Prawn Biryani	8.50
Giant Prawn Biryani	12.50
Mixed Biryani (chicken, lamb & small prawn)	8.50

Tandoori Main Dishes

All served with salad, mint sauce and pickles.

Tandoori Mixed Grill Sheek kebab, chicken tikka and lamb chops, skewered, cooked in the tandoor and served sizzling hot.	8.90
Lamb Tikka Tender pieces of lamb marinated in yogurt, herbs and spices, cooked in the tandoor and served sizzling hot.	7.90
Chicken Tikka	6.50

Succulent pieces of chicken marinated in yogurt, herbs and spices, cooked in the tandoor and served sizzling hot.

Giant Tandoori Prawns 12.50
Giant prawn cooked in the tandoor and served sizzling hot.

Chef's Speciality Dishes

Jall – Chicken or Lamb 8.50
Medium hot dish with mixed vegetables

Jall – King Prawn 13.50
Medium hot dish with mixed vegetables

Kajee – Chicken or Lamb 8.50
Medium hot dish with large pieces of aubergine and green pepper

Kajee – King Prawn 13.50
Medium hot dish with large pieces of aubergine and green pepper

King Prawn Saba 13.50
King prawns toasted in a delicate but wonderfully flavoured sauce

Jalfrezi – Chicken, Lamb or Prawn 6.60
A hot dish prepared with onion, capsicums and tomatoes

Tawa – Chicken 6.90
Medium hot dish with a flavour of garlic, coriander and ginger

Mixed Tawa – (Chicken, Lamb and prawn mixed) 8.50
Medium hot dish with a flavour of garlic, coriander and ginger

Methi – Chicken, Lamb or Prawn 9.50
A delicately spiced dryish dish cooked with fenugreek leaves and selected spices

Dhall - Chicken, Lamb or Prawn 6.50
Prepared in a sweet and sour sauce with lentils

Saag - Chicken, Lamb or Prawn 6.50
Another dryish dish cooked with equal quantities of meat and spinach

Kareal Gosh – Lamb Only 6.50
Suitable only for lamb, this slightly bitter dish made with bitter melon and a delicately spiced sauce

Chilli - Chicken, Lamb or Prawn 6.50
A hot dish prepared with fresh green chillies

Ginger - Chicken, Lamb or Prawn 6.50
Cooked with fresh root ginger and selected spices

Rani – Chicken or lamb 9.50
A medium hot dish with a topping of tomatoes and potatoes

Sammi Special- (chicken and King prawn) **13.50**
This dish can be medium or hot it up to you, served in a sauce with large pieces of onions and green pepper

All dishes with Giant Prawns will be 12.50 per dish unless otherwise stated

Vegetable Dishes

Aloo Tikka Chat **5.50**
Sweet & sour chick peas

Chana Masala **3.00**
Chick peas

Chana Chilli **3.00**
Very hot chick peas with onions and spices

Mixed Vegetables **3.00**
Mild dish with seasonal vegetables

Saag Aloo **3.00**
Spinach and potatoes

Aloo Gobii **3.00**
Potatoes and Cauliflower

Aloo Methi **3.00**
Potatoes and Fenugreek leaves

Mixed Bindi and Karela **3.50**
Okra and Bitter Melon

Mushroom Bhajee **3.00**
Mushrooms in a mild sauce

Brinjal Bhajee **3.50**
Aubergine

Turka Dhall **3.00**
Spiced Lentils

Paneer Curry **5.50**
Firm pieces of subtly flavoured Indian cheese in a delicately spiced sauce

Mutter Paneer **5.50**
Cheese and peas

Bombay Potatoes	3.00
Spicy potatoes	

Sundries

Pilau Rice	2.10
Mushroom Rice	2.95
Egg Fried Rice	2.95
Onion Rice	2.20
Garlic Rice	2.20
Coconut Rice	2.30
Plain Nan	1.75
Peshwari Nan	1.95
Keema Nan	2.10
Garlic Nan	1.85
Paratha	1.90
Stuffed Paratha	2.10
Chapatti	1.00
Plain Papadom	0.50
Spicy Papadom	0.50
Pickles (Mint Sauce, Mango chutney, Hot red Sauce and onion salad)	0.60
Raita (onion or cucumber optional)	1.50

**All our dishes are prepared freshly to order so
your patience is very much appreciated**

Why not ask about our outdoor catering

Any occasion

Birthdays, weddings, Corporate Events, Business Lunches

Menus available or tailor made to your requirements

We reserve the right to refuse any person service without explanation

Set Menu Party Special

Set menu for 8 persons or more

12.50 Per person

MENU INCLUDES

Starter

Plain Papadom

Pickles (Mint Sauce, Mango chutney, hot red Sauce and onion salad)

***Chicken Tikka** Succulent pieces of spring chicken

***Lamb Tikka** Succulent pieces of delicately spiced Lamb

Aloo Tikka Chat Sweet & sour chick peas

Samosas (Meat or Vegetable) An aromatic encasing of meat or vegetable

Onion Bhajee Pungently spiced onions in a special batter

Main course

Bhuna - Chicken, A dry but fully flavoured curry

Dhall – Lamb Prepared in a sweet and sour sauce with lentils

Ginger – Prawn Cooked with fresh root ginger and selected spices

Bombay Potatoes Spicy potatoes

Plain Nan

Peshwari Nan

Keema Nan

Garlic Nan

Pilau Rice

Tea or coffee with mints

This is a recommendation of dishes that our chef would use, but it can be adapted to suite your pallet, please as your waiter.