

FOOD ALLERGY NOTICE

If you have food allergy of any kind, please inform us while placing the order

POPULAR STREET FOOD

STEAMED FISH	£6.95
<i>Fish marinated in South-Indian spices, wrapped in banana leaf, steamed and served with house chutney</i>	
MOMO (VEG/LAMB)	£5.95
<i>Steamed Himalayan dumplings filled with vegetables OR minced lamb served with spicy tomato chutney</i>	
AJWAINI SALMON	£9.50
<i>Chargrilled Salmon marinated in carom seeds, fenugreek spices served with yogurt sauce</i>	
SAMOSA (VEG /LAMB)	£4.50/£4.95
<i>Deep fried Home-made pastry stuffed with potatoes and peas OR minced lamb served with chutneys</i>	
PRAWN/CHOLE-PURI	£6.50/£5.50
<i>Prawns or Masala Chickpeas cooked with spices & served with deep fried bread</i>	
VODKA/MINT PANI-PURI	£7.95/£5.95
<i>Puri i.e. Fried puffed crisp dough balls filled with potatoes and onions served with Tangy, sweet tamarind chutney and spicy water or vodka</i>	
CHAT PLATTER	£5.95
<i>Fried flat and puffed puris stuffed with yogurt, tamarind, green chutney and potatoes</i>	
ALOO TIKKI CHAAT	£5.95
<i>Shallow fried Potato Cakes, stuffed with peas served with Yogurt, Mint & Tamarind Chutney</i>	
PESTO PANEER TIKKA	£6.95
<i>Chargrilled Paneer Slices marinated in Basil, Coriander pesto & spices served with chutney</i>	
SAFFRON PANEER TIKKA	£6.95
<i>Chargrilled Paneer Slices marinated in South Indian spices served with house chutney</i>	
MIX VEG PAKORA	£5.95
<i>Vegetables wrapped in batter of gram flour with spices deep-fried and served with chutney</i>	
ONION BHAJI	£4.50
<i>A deep-fried onion fritter mixed with gram flour served with mint chutney</i>	
CHILLI MUSHROOM/PANEER/CHICKEN	£5.50/£6.50/£8.95
<i>Deep-fried mushrooms cooked with soya sauce, peppers, chilli and spices</i>	
PAPADUM -(PLAIN OR SPICY) Served with dips	£0.95

GRILLS

CHICKEN TIKKA	Starter £6.50 – Main £10.50
<i>Chargrilled chicken breast cubes served with house chutney</i>	
LAMB SEEKH KEBAB	£6.50
<i>Fine Spiced Minced lamb cooked in the Tandoor served with mint chutney</i>	
LAMB CHOPS	Starter (2pcs) £9.95 – Main (3 pcs chops served with jeera potatoes) £15.95
<i>Lamb Chops marinated in authentic Indian spices, cooked in Tandoor and served with Mint Chutney</i>	
BBQ PLATTER (For 1)	£8.95
<i>Chargrilled minced lamb, chicken tikka, tiger prawn & salmon tikka</i>	
MIX GRILL PLATTER	£15.95
<i>Chargrilled lamb kebab, chicken tikka, tandoori chicken and lamb chop served with Naan</i>	
TANDOORI CHICKEN	£12.95
<i>Chargrilled half chicken marinated with yogurt and authentic spices served with Naan</i>	

SAFFRON SHASLIK

Marinated and cooked in tandoor with mixed peppers, onions and tomatoes

CHICKEN SHASLIK

£11.50

LAMB SHASLIK

£12.95

PANEER SHASLIK/VEG SHASLIK

£10.50

KING PRAWN SHASLIK

£14.95

SEA FOOD

GOAN PRAWNS/GOAN FISH

£14.95

King Prawns/Fish cooked with GOAN spices, coconut milk, served with basmati Rice

TAWA PRAWNS

£12.95

Sautéed tiger prawns cooked with tomato sauce, mixed peppers and Indian spices

TANDOORI KING PRAWN MASALA

£12.95

Chargrilled tiger prawns cooked with rich and aromatic medium sweet tomato sauce

MIXED SEA-FOOD CURRY

£12.95

Tiger prawn, salmon, fish and mussels cooked in Goan sauce

TANDOORI TROUT FISH

£11.50

Whole Trout marinated in authentic spices, cooked in tandoor and served with stir fried vegetables

INDIAN CURRY BOWLS

CHICKEN £9.50 LAMB £10.50 KING PRAWN £12.95

TIKKA MASALA

Tikka cooked in butter, ground almonds, fresh cream and masala sauce

KORMA

Cooked in mild coconut and creamy sauce with almonds

JALFREZI

Cooked with tomato and onion sauce with mixed peppers and green chillies

KARAHI

Cooked with tomatoes, coriander and authentic roasted Indian spices

CURRY

Authentic Punjabi style curry cooked with onions, tomatoes, ginger and garlic

MAKHANI

Cooked in rich and creamy, sweet tomato sauce and mild spices

XACUTI

Xacuti is a classic dish from the Goa region of India. Utilizing the large range of spices this dish is full of delicious and complex flavours

NEPALESE CURRY BOWLS

CHICKEN £10.50 LAMB £11.50

BHUTUWA

Traditional Nepalese dish cooked with garlic, spring onion and spices

GORKHALI

Traditional Nepalese dish cooked with fresh coriander, mint, green chilli and yogurt sauce

BHUNA

Traditional Nepalese dish cooked with fresh coriander, pepper, garlic, green chilli and spices

HIMALAYAN

Chicken or lamb cooked with spices and a special Himalayan herb "ZIMBU" – a popular ingredient from Northern Hilly region of Nepal

LASUNI

Cooked in onion and tomato sauce with green chilli, garlic & spring onions

HARIYALI

Cooked in sauce with green chillies, fresh mint, coriander and spices

CHEF'S SPECIAL PLATTER

MEAT THALI

£13.95

A Platter served as a complete meal which comprises of chef's choice of lamb and chicken curry, Daal (lentil) & Raita (yogurt) with freshly-made Naan & Rice.

VEGETARIAN THALI

£12.95

A Platter served as a complete meal which comprises of chef's choice of seasonal vegetables, Daal (lentil) & Raita (yogurt) served with freshly-made Naan & Rice.

LAMB SHANK

£14.50

Lamb shank slow cooked with spices, served with Saffron Pilau Rice

VEGETABLE DISHES

SIDE DISHES- £4.95 MAIN-£7.95

DAAL MAKHANI

Slow cooked black lentils in dry spices and rich creamy sauce

DAAL TADKA

Yellow lentils cooked with fresh garlic, cumin seeds and spices

PANEER MAKHANI

Cottage cheese cooked in rich and creamy tomato sauce and fenugreek

CHANA MASALA

Chickpeas cooked in tangy tomato sauce and roasted spices

SAAG/SAAG PANEER/SAAG ALOO

Spinach with cottage cheese or potatoes

BAINGAN BHARTA

Roasted aubergine, skinned and made into a simple but exotic preparation with fresh tomatoes and authentic spices

ALOO BAINGAN/FALLIYAN/GOBI

Aubergine or beans or cauliflower cooked with potatoes

BHINDI DOPIAZA

Okra tossed with cumin, onions, ginger, and other Indian spices

MUSHROOM MASALA

Mushrooms cooked with fresh tomatoes, peppers, onions and Indian spices

STIR FRIED BROCCOLI

Pan sautéed Broccoli with spices

BOMBAY ALOO/JEERA ALOO

Spicy Potatoes cooked with fresh herbs

RAITA

£3.50

Yogurt seasoned with roasted cumin, sugar and other herbs

SALAD

KACHUMBER SALAD	£4.25
<i>Indian-style cucumber salad with red onions, fresh tomatoes</i>	
CHEF'S SPECIAL SALAD	£4.75
<i>Fine selection of fresh cucumber, tomatoes, red onion and carrot</i>	
BEET ROOT AND TOMATO SALAD	£4.95
ONION CHILLI SALAD	£2.50

BIRYANI (SERVED WITH CUCUMBER RAITA)

CHICKEN BIRYANI	£12.95
<i>Delicious savory rice dish that's loaded with spicy marinated chicken, caramelized onions, and saffron Pilau rice.</i>	
LAMB BIRYANI	£13.50
<i>Marinated lamb cooked with caramelized onions, mint, and saffron Pilau rice</i>	
KING PRAWN BIRYANI	£14.95
<i>King Prawns cooked with caramelized onions, fresh herbs, and saffron Pilau rice.</i>	
VEGETABLE BIRYANI	£12.50
<i>Rice cooked with seasonal vegetables, herbs, fried onions, and spices.</i>	

RICE

STEAM BASMATI RICE - <i>Plain boiled rice</i>	£2.95
SAFFRON PILAU RICE - <i>Rice infused with saffron</i>	£3.50
HOT CHILLI LEMON RICE	£3.95
MUSHROOM RICE	£3.95
EGG RICE	£3.95
SPECIAL FRIED RICE - <i>Basmati Rice fried with egg, peas, and mushroom</i>	£4.50

NAAN

PLAIN NAAN	£3.25
CHAPATI/ROTI	£2.85
PESHWARI NAAN - <i>Naan stuffed with coconut, almond, mango & raisins</i>	£3.50
GARLIC NAAN - <i>Naan cooked with garlic and coriander</i>	£3.50
ONION KULCHA - <i>Naan stuffed with spicy onions and chilli</i>	£3.50
KEEMA NAAN - <i>Naan stuffed with lamb mince</i>	£3.50
PLAIN PARATHA - <i>Crisp layered whole wheat flatbread</i>	£3.50
STUFFED PARATHA - <i>Whole wheat flatbread stuffed with potatoes & vegetables</i>	£3.95

If any dishes of your choice are not listed on the menu please ask member of staff, our chefs will be more than happy to cook it for you if possible.

The management reserves the right to refuse services and make changes to the menu without prior notice at its discretion.

10% SERVICE CHARGE WILL BE ADDED TO THE BILL

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