

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shellfish.

APPETISERS

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| PANI-PURI (V) | £5.50 |
| <i>Puri i.e. Fried puffed crisp dough balls filled with potatoes and onions served with sour, tangy and spicy water & sweet tamarind chutney</i> | |
| PAPRI CHAT PLATTER (V) Popular Indian Street Food | £5.75 |
| <i>Fried flat puris served with yoghurt, sweet tamarind, green chutney and potatoes</i> | |
| ALOO TIKKI CHAAT (V) | £5.75 |
| <i>Shallow fried Potato Cakes, stuffed with peas served with Yoghurt, Mint and Tamarind Chutney</i> | |
| TANDOORI VEGETABLES (V) | £6.50 |
| <i>Chargrilled seasonal Vegetables, cooked in the Tandoor and served with Mint Sauce</i> | |
| SAUNPHIA PANEER TIKKA (V) | £5.95 |
| <i>Chargrilled Paneer Slices marinated in fennel seeds and Indian spices served with house chutney.</i> | |
| ACHARI PANEER TIKKA (V) | £5.95 |
| <i>Chargrilled Paneer Slices marinated in tangy pickle and Indian spices served with house chutney.</i> | |
| MIX VEG PAKORA (V) | £4.95 |
| <i>Deep-fried vegetable fritter dipped in chickpea batter served with chutney</i> | |
| ONION BHAJI (V) | £3.95 |
| <i>A deep-fried onion and potatoes fritter mixed with gram flour served with mint chutney</i> | |
| CHILLI MUSHROOMS (V) | £4.95 |
| <i>Deep-fried mushrooms cooked with soya sauce, peppers, chilli and spices</i> | |

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| SAMOSA (VEG /LAMB) | £3.95 |
| <i>Deep fried Home-made pastry stuffed with potatoes and peas OR minced lamb served with chutneys</i> | |
| MOMO (VEG/LAMB) | £4.95 |
| <i>Himalayan dumplings filled with vegetables OR minced lamb served with spicy tomato chutney</i> | |
| TIRANGA MURGH TIKKA | £5.95 |
| <i>Three different flavoured Chargrilled chicken breast cubes served with house chutneys</i> | |
| LAMB SEEKH KEBAB | £5.95 |
| <i>Fine Spiced Minced lamb skewered in the tandoor served with mint chutney</i> | |
| KASHMIRI LAMB CHOPS | £8.50 |
| <i>Lamb Chops marinated in authentic Indian spices, cooked in Tandoor and served with Mint Chutney</i> | |
| AJWAINI SALMON | £6.50 |
| <i>Chargrilled Salmon marinated in carom seeds, fenugreek and spices served with yoghurt sauce.</i> | |
| PRAWN-PURI | £5.25 |
| <i>Pan Sautéed shrimps cooked with spices and served with deep fried bread.</i> | |
| KALI MIRCH MASALA MUSSELS | £6.95 |
| <i>Pan tossed mussels cooked in tomato sauce with black pepper</i> | |
| BBQ PLATTER [FOR 2] | £12.95 |
| <i>Chargrilled minced lamb, chicken tikka, tiger prawns and salmon tikka served with chutneys.</i> | |
| PAPADUM (PLAIN OR SPICY) | £0.85 |

MAIN COURSE

SEA-FOOD MAINS

GOAN PRAWNS **£14.95**

King Prawns cooked with GOAN spices, coconut milk, Served with basmati Rice and seasonal vegetables

TANDOORI JHINGA **£13.95**

Tandoor Grilled King Prawns in Chilli, Garlic & Dill served with mushroom sauce

TAWA PRAWNS **£12.95**

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

TANDOORI JHINGA MASALA **£14.95**

Chargrilled tiger prawns cooked with rich and aromatic medium sweet tomato sauce served with basmati rice/naan

MIXED SEA-FOOD CURRY **£13.95**

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

PUNJABI FISH AND CHIPS **£8.95**

Battered fried fish marinated in gram flour and Ajwain seeds and served with hand-cut chips, peas and yoghurt dip

BULSARI SALMON **£11.95**

Spiced fresh salmon brochette cooked over Tandoor with onions and green peppers with masala sauce served with fresh Dill

TANDOORI TROUT FISH **£10.95**

Trout marinated in authentic spices, cooked in tandoor and served with stir fried aubergines with tomato sauce

POULTRY & MEAT DISHES

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| TANDOORI BATAK | £11.95 |
| <i>Grilled duck fillet served with seasonal vegetables</i> | |
| TANDOORI LAMB CHOPS | £14.95 |
| <i>Chargrilled lamb chops marinated with yoghurt, thyme and spices and served with diced jeera potatoes</i> | |
| MIX GRILL PLATTER | £12.95 |
| <i>Chargrilled lamb kebab, chicken tikka, tandoori chicken and lamb chop served with salad & garlic naan</i> | |
| CHICKEN SHASLIK | £8.95 |
| <i>Marinated chicken cooked in tandoor with mixed peppers, onions and tomatoes</i> | |
| CHICKEN TIKKA MASALA | £7.95 |
| <i>Nation's favourite dish, chargrilled chicken pieces cooked in creamy tomato sauce</i> | |
| CHICKEN OR LAMB KORMA | £7.95 |
| <i>Cooked in mild coconut and creamy sauce with almonds</i> | |
| CHICKEN OR LAMB KARAHI | £7.95 |
| <i>Cooked with tomatoes, coriander and authentic roasted Indian spices</i> | |
| GHAR KI MURGI | £7.95 |
| <i>Authentic Punjabi chicken curry cooked with onions, tomatoes, ginger and garlic</i> | |
| MAKHANI CHICKEN | £8.95 |
| <i>Tandoori Chicken breasts cooked in rich and creamy, sweet tomato sauce and mild spices</i> | |
| MURGH XACUTI | £8.95 |
| <i>World famous speciality chicken from Goa cooked with fiery fusion of rich individually roasted aromatic spices, coconut and curry leaf</i> | |
| TANDOORI CHICKEN | £10.95 |
| <i>Chargrilled half a spring chicken marinated with yoghurt and authentic spices served with naan and curry sauce</i> | |

ACHARI CHICKEN OR LAMB **£7.95**

Cooked with spicy and tangy sauce with pickle spices

MURG OR GOSHT SAAG **£8.25**

Cooked with spinach puree and tomato sauce and mixed spices

MURGH OR GOSHT JALFREZI 🌶️ **£8.25**

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

LAMB SHANK **£13.95**

Lamb shank cooked with Nepalese medium spices, served with Saffron Pilau Rice

NEPALESE DISHES

CHICKEN OR LAMB BHUTUWA **£8.95**

Traditional Nepalese dish cooked with garlic, mixed peppers, spring onion and Himalayan spices

CHICKEN OR LAMB GORKHALI **£8.50**

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

HIMALAYAN CHICKEN **£8.95**

Succulent chicken breasts cooked with spices and a special Himalayan herb "ZIMBU" –a popular ingredient from Northern Hilly region of Nepal

PAHADI CHICKEN **£ 8.50**

Chicken cooked with fresh coriander, fenugreek, Timur (Sichuan Pepper) and chef special spices served in thick medium sauce

NEPALESE KHUTTA **£8.50**

Tender lamb cooked with peas in an aromatic Nepalese spices

LASUNI LAMB OR CHICKEN **£8.95**

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

LAMB OR CHICKEN HARIYALI **£8.95**

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

CHILLI CHICKEN DRY FRY  **£8.95**

Pan Sautéed deep fried chicken breasts cooked with onions, peppers and green chillies

VEGETABLE MAINS

BHINDI DOPIAZA **£7.25**

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

PUNJABI DAAL MAKHANI **£7.95**

Slow cooked black lentils in dry spices and rich creamy sauce

CHANA MASALA **£6.95**

Chickpeas cooked in tangy tomato sauce roasted spices

GHAR KI SABJI **£6.95**

Seasonal Vegetables cooked home-style in tomato and onion sauce with other Indian spices

ROYAL BAINGAN BHARTA **£7.95**

A North Indian speciality of roasted aubergine, skinned and made into a simple but exotic preparation with fresh tomatoes and authentic Indian spices

PANEER MAKHANI **£7.95**

Cottage cheese cooked in rich and creamy tomato sauce and fenugreek

SOYA & POTATOES **£5.95**

Soya nuggets & potatoes cooked in home style sauce with Indian spices

STIR-FRIED VEGETABLES **£7.25**

Seasonal vegetables stir-fried with home-made spices

VEGETABLE SIDES

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| JEERA ALOO | £4.25 |
| <i>A simple yet irresistible dish of potatoes spiced with cumin seeds</i> | |
| BOMBAY ALOO | £4.25 |
| <i>Spicy Potatoes cooked with fresh herbs</i> | |
| SAAG ALOO | £4.25 |
| <i>Spinach cooked with potatoes and fresh herbs</i> | |
| ADRAKI ALOO GOBI | £4.25 |
| <i>Potatoes and cauliflower cooked with ginger and Indian spices</i> | |
| DAAL TADKA | £4.25 |
| <i>Yellow lentils cooked with fresh garlic, cumin seeds and spices</i> | |
| MUSHROOM MASALA | £4.25 |
| <i>Mushrooms cooked with fresh tomatoes, peppers, onions and Indian spices</i> | |
| ALOO BAINGAN | £4.25 |
| <i>Aubergine & potatoes cooked with fresh tomato, onion, peppers and other Indian spices</i> | |
| SAAG MAKAI | £4.25 |
| <i>Spinach cooked with sweet corn in authentic Indian spices</i> | |
| STIR FRIED BROCCOLI | £4.50 |
| <i>Pan sautéed Broccoli with spices</i> | |
| ALOO FALLIYAN | £4.25 |
| <i>Stir fried green beans cooked with cumin seeds and potatoes</i> | |
| SAAG PANEER | £4.50 |
| <i>Cottage cheese cooked with spinach in garlic, herbs and spices</i> | |
| RAITA | £3.25 |
| <i>Yoghurt seasoned with roasted cumin, sugar and other herbs</i> | |

SALAD

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| KACHUMBER SALAD | £3.95 |
| <i>Indian-style cucumber salad with red onions, fresh tomatoes</i> | |
| CHEF'S SPECIAL SALAD | £3.95 |
| <i>Fine selection of fresh cucumber, tomatoes, red onion and carrot</i> | |

BIRYANI

(SERVED WITH CUCUMBER RAITA)

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| CHICKEN BIRYANI | £10.95 |
| <i>Cooked with rice & chicken marinated with spices, fresh mint and coriander</i> | |
| LAMB BIRYANI | £10.95 |
| <i>Cooked with rice & lamb marinated with spices, fresh mint and coriander</i> | |
| SAFFRON SPECIAL MIX BIRYANI | £12.95 |
| <i>Rice cooked with lamb, chicken, shrimp, egg, coriander and spices</i> | |
| VEGETABLE BIRYANI | £9.95 |
| <i>Rice cooked with seasonal vegetables and spices.</i> | |

**(Please ask for more biryani options our chefs
will be more than happy to make it for you if possible)**

THALI SPECIAL

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| MEAT THALI | £12.95 |
| <i>A Platter served as a complete meal which comprises of chef's choice of lamb and chicken curry, Tadka Daal (lentil), Raita (yoghurt), Indian salad & Chutney served with freshly-made whole wheat Chapatti (Indian bread) & Rice.</i> | |
| VEGETARIAN THALI | £10.95 |
| <i>A Platter served as a complete meal which comprises of chef's choice of seasonal vegetables, Tadka Daal (lentil), Raita (yoghurt), Indian salad & Chutney served with freshly-made whole wheat Chapatti (Indian bread) & Rice.</i> | |

RICE

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| STEAM BASMATI RICE - <i>Plain boiled rice</i> | £2.95 |
| SAFFRON PILAU RICE - <i>Rice infused with saffron</i> | £3.25 |
| HOT CHILLI LEMON RICE | £3.50 |
| GREEN PEA PILAU RICE | £3.50 |
| MUSHROOM RICE | £3.95 |
| JEERA RICE - <i>Rice with cumin seeds</i> | £3.50 |
| EGG RICE | £3.95 |
| SPECIAL FRIED RICE - <i>Rice with egg, peas and mushroom</i> | £4.50 |
| VEGETABLE RICE | £4.25 |
| KEEMA RICE - <i>Rice with lamb mince</i> | £4.75 |

NAAN

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| PLAIN NAAN | £2.95 |
| CHAPATI | £2.50 |
| PESHWARI NAAN - <i>Naan stuffed with coconut, almond, mango and raisins</i> | £3.50 |
| GARLIC NAAN - <i>Naan cooked with garlic and coriander</i> | £3.50 |
| CHEESE NAAN - <i>Naan stuffed with cheese</i> | £3.75 |
| ONION KULCHA - <i>Naan stuffed with spicy onions and chilli</i> | £3.25 |
| KEEMA NAAN - <i>Naan stuffed with lamb mince</i> | £3.95 |
| PLAIN PARATHA - <i>Crisp layered whole wheat flatbread</i> | £3.25 |
| PUDINA PARATHA - <i>Crisp layered whole wheat flatbread flavoured with mint</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 make 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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