

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

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

# MAIN COURSE

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## 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**

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

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

## **SALAD**

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

## **BIRYANI** ***(SERVED WITH CUCUMBER RAITA)***

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

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

## **RICE**

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

## **NAAN**

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

*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**

**FOOD ALLERGY NOTICE**

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