

STARTERS

NON VEG

 **Non-vegetarian kebab platter for two (exclude from any offers)** **£11.95**

Chargrilled selection of kebabs, salmon tikka chicken tikkas and seekh kebabs, served with fresh mint coriander and raw green mango dip.

Prawn Rubian (exclude any offer) **£7.95**

Large prawn marinated in yoghurt mace and saffron cooked on skewers in the tandoor.

 **MasalaPanFriedPrawn(Konju Porichatthu) (exclude of offer)** **£7.95**


Spicy marinated prawns grilled on a skillet with mustard seeds and curry leaves Dakshin Delight

 **Parsi fried fish*** **£6.20**

Fried fish with aromatic spices, and coated with rice flour, this dish is from a Region of Maharashtra and is eaten as a street snack in Bombay.

 **Mussles** **£6.20**

Marinated mussels stir fried in a pan with curry leaves and onion cooked south indian style.

 **Chicken65** **£5.95**

Deep fried boneless chicken marinated with ginger, garlic, yoghurt and spices. A dish from state of Andhra in India

Malai Chicken Tikka **£6.20**

Melting tender chicken marinate with cream yoghurt and spices

 **Tangari Kebabs** **£6.20**

Chicken drum sticks marinated overnight in chef special spice mix and cooked in tandoor

 **Seekh Kebabs** **£5.95**

Spicy Skewered minced lamb kebabs cooked north indian style.

 **Lamb Chop Adraki** **£7.95**

Prime trimmed lamb chops steeped in ginger Flavoured Marinade and cooked in tandoor.

For any food intolerance please contact the manager. Our products May contains Traces of Nuts, Dairy and Gluten.

*May contain bone

**Contains nuts

***Dishes with bone.

****Served with Shell


 Medium spicy

 Spicy

 Very spicy

STARTERS

VEGETARIAN

 **Veg kebab platter For Two (Exclude any offer)** £9.95**

Char grill selection of vegetarian kebabs such as paneer tikka stuffed potatoes Tandoori Broccoli and stuffed green peppers.

 **Dilli Ki Aloo Tikki £4.95**

Shallow fried patties of mashed potatoes, stuffed with, spiced green peas flavoured with ginger ,topped with yoghurt tamarind and mint dips

 **Samosa Ki Chaat £4.95**

A street snack from Delhi - vegetable samosas topped with yoghurt, tamarind and mint dip.

 **Jhaal Moori ** £4.95**

A spicy street snack from Calcutta, combination of puffed rice roasted peanut and channa dal mix with spicy chutneys.

  **Hara Bhara Paneer Tikka £5.95**

Chargrilled indian cottage cheese marinated with tandoori spices cooked in tandoor with onion and green bell pepper.

 **Onion Bajia £4.55**

Cooked like streets of Mumbai Seasoned crispy fried onions in a gram flour batter.

Khumb Pudhina Tikka £5.25

Mushrooms stuffed with potatoes sautéed in traditional pickle spices, wrapped in multi flour batter accentuated with fresh mint grilled golden on an open fire

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  **Spicy**

   **Very spicy**

TAK - A - TAK

(STREET FOOD OF INDIA)

 **Prawn Tak-A-Tak exclude offers** **£10.95**

Street food of indian prawn cooked with onions and peppers

 **Chicken Tak-A-Tak** **£10.95**

Boneless spring chicken tossed with fresh herbs and black peppercorn cooked in a tawa with red and green peppers

  **Hari Mirchi Ka Kheema Aur Mutter Tak-A Tak** **£10.95**

Lamb mince and fresh green chilli cooked together a very unique, tasty combination.

 **Gobi Mutter Tak-A-Tak** **£8.95**

Cauliflower florets and green peas tempered with cumin and ginger fresh green chilli and finish of with fresh coriander

 **Bindi Paneeri Tak-A-Tak** **£8.95**

Combination of grated paneer and okra cooked on a griddle

MAIN COURSES

NON VEG

 **Lobster Hara Pyaz exclude any offers** **£24.95**

Lobster marinated and cooked with green onions tossed in a lean cumin and whole red chilly tempered masala of onions and tomatoes.

  **Malvani Prawn (exclude any offer)** **£12.95**

Spicy coastal prawn delicacy from Konkan region in Maharashtra,

Seafood Moily **£12.95**

Traditional fish preparation cooked with coconut milk and spices

 **Achari Khargosh** **£12.95**

Rabbit on Bone, cooked with snub nose chillies packed with pickle spices.

 **Thaaravua roast (exclude any offers)** **£12.95**

Tender breast of duck, pot roasted with coriander, cumin and garlic finish with pepper powder, a dish from region of chettinad famous for historical temples and food

Pista Aur Badam Ki Murghi ** **£9.95**

A rich mild chicken curry cooked in almond and pistachio base sauce, dish from the moguls who ruled India.

 **Murgh Tikka Lababdar** **£9.95**

Chicken tikkas cooked in creamy tomato, onion gravy flavoured with ginger and fresh coriander and finished off with a hint of honey.

  **Dilli Ka Rara Murgh** **£9.99**

A very popular bhunna chicken dish from the state of Punjab. A classic example of the art of bhunao in Indian cooking.

  **Kozi Chettinad** **£9.99**

Madras Chicken curry done to perfection with onion tomatoes and crushed peeper corn finish of with lemon juice and fresh coriander. region of tamil nadu.

  **Hyderabadi Murgh Do Pyaza** **£9.99**



A specialty chicken dish from the royal state of Nizam - famous for royal banquets.

Kesari Elachi Gosht **£9.99**

Succulent pieces of lamb in rich lucknowanicashewnut and cream sauce flavoured with green cardamom and saffron.

  **Kashmeri Roganjosh** **£9.99**

Delicious Lamb curry is perhaps the most famous of Kashmiri dishes

  **Gosht Banjra** **£9.99**

Very popular street food - lamb dished with coarsely grounded spices and flavoured with cardamom and mace.

  **Hyderabadi Bhuna Gosht** **£9.99**

From the sate of Nizam, pot roasted spring lamb fl avored with mint, and kasoori Methi

 **Saag Gosht** **£9.99**

A wonderful combination of pureed spinach and spring lamb flavoured with roasted cumin and kasoori methi.

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MAIN COURSE

VEGETRAIN

- Shahi Paneer**** **£7.65**
Indian cottage cheese cooked in rich gravy.
(Can be done without nuts)
-  **Bagharey Mirch Baingan **** **£6.25**
Baby aubergines cooked with snub-nose red and green chillies in peanut yoghurt-based gravy.
- Palak Poriyal **** **£5.65**
Baby spinach stir-fried with garlic, mustard seed, red chillies, split Bengal gram and grated coconut.
-  **Benarsi Petha** **£5.65**
Red Pumpkin Bhurta tempered with panch phoran finish of with fresh coriander. A typical example of home cooking.
-  **Dhingri Makai Masaledar** **£5.95**
Button mushroom and corn kernels with herb and spices.
- Bombay Ki Aloo Bhaji** **£5.65**
Mustard seed & curry leaves tempered potatoes cooked uddapi style.
- Amritsari Pakora Khadi** **£5.65**
Onion dumplings in a gram flour and buttermilk sauce tempered with fenugreek seeds, asafoetida and garlic.
- Dal Makhani** **£5.55**
The black lentil delicacy incorporating fresh tomato and garlic, simmered overnight on charcoal.
-  **Hyderbadi Yellow Dhal** **£5.25**
Red and yellow lentils cooked with green mango tempered with mustard seeds, curry leaves, dry red chillies.
-  **Chana Pindi** **£5.55**
Soft chickpeas dredged in spicy semidry masala with garlic and caraway seeds.

RICE

Jeera Pillau £2.95


Cumin flavoured basmati rice.

Basmati Rice £2.50

Steamed aromatic rice.

Vegetable Biryani £6.25


Fresh garden vegetable and saffron hued, khus flavoured basmati rice cooked ala minute.

 **Andhra Chicken Pillau** £9.25

Chicken rice and an artful selection of spices cooked in chicken stock.

 **Lamb Biryani** £9.25

Choice cuts of spring lamb arranged in layers with basmati rice and dum cooked.

 **Goan Prawn Pulao** £10.25

Basmati rice with prawns cooked goan style.

BREAD

NAAN £2.25

Leaved ,refined flour bread.

Kulcha (Veg 3.25 / NonVeg) £3.50

Crisp refined flour bread stuffed with your choice of filling-lamb, cottage cheese, onions or spiced potatoes.

Peshawari Naan/Date Naan £3.50

Naan bread stuffed with almonds and nuts /or filled with dates.

Pudhina parantha £2.60

Mint flavoured,crispy,layered whole wheat Bread.

Plain Parathas £1.95

Crispy,plain layered whole wheat bread.

Roti £1.95

Unleavened whole wheat flour bread.

Cucumber Raita	£1.65
A very refreshing cumin flavoured youghurt.	
Green Salad	£2.65
Onion Salad	£1.95
Papad Basket	£2.20
Extra Mango Chutney	£1.00
Extra Mint Chutney	£1.00
Extra Pickle	£1.00

Please if You want any of our old Menus dishes let my staff know and if possible we will do it for you but You have to wait for some time

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All Prices Include Vat

A Discretionary service charge of 10% is added to your bill