

## Non veg Starters

**Kebab Platter For Two £11.35**

Char grill selection of kebab, prawns, chicken tikkas and lamb chops, served with fresh mint coriander and raw green mango dip.

**Tandoori Prawn kali Mirch £6.75 one chilli**

Tiger prawns marinade with black pepper and spices cooked in tan door

**Tali Machi Masala £5.55 one chilli**

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

**Manglorean Crab cakes £6.50 one chilli**

Crab cakes with mustard seeds, curry leaves, mango ginger and snub nose chillies

**Batak ke bezule £6.90**

Crispy Supremes of duck tossed with black pepper ,curry leaves ,mustard seeds .and yoghurt.

**Acahri Murgh Tikkas 5.75**

Boneless Chicken tikkas marinated in yoghurt and pickled spices

**Sheekh Kebab Kangari 5.50**

Skewered minced lamb kebabs, flavoured with mild cheese

**Adraki lamb Chops 6.50 one chilli**

Aromatic succulent rack of lamb infused with ginger juice, nutmeg and braised slowly in charcoal oven.

## Vegetarian starters

**Veg kebab platter For Two £9.50**

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

**Dilli Ki Aloo Tikki £4.55**

Potato cakes with green peas, spices and ginger dressed with youhrt, mint and tamarind dips.

**Samosa Ki Chaat £4.55 one chilli**

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

**Chote Bhutte Aur Paneer Amritsari one chilli £4.95**

Battons of cottage cheese and baby corn fried in spicy and tangy north Indian batter

**Jhaal Moori one chilli £4.50**

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

**Tulsi Paneer Tikkas £5.50**

Chargrilled indian cottage cheese marinated with basil flavoured marinade and chargrill in tandoor

**Bijnor Ki Pakori £4.25**

Home style Potatoes and onion bhajias

**Pudhina Tandoori khumb one chilli £4.95**

Mushroom stuffed with mint flavoured potatoes in picke spices wrapped grill golden on open fire.served with mint and coriander dip.

## **Non veg Main courses**

**Nibu Aur Dhaina Salmon £ 9.95**

Chunks of salmon in a marinade of fresh coriander and lemon juice spiced and chargrill

**Lobster Hara Pyaz £19.95**

Fresh lobster stir-fried with spring onions, garlic and crushed black pepper finished off with a dash of lime juice

**Malvani Prawn 2 chilli 12.95**

Spicy coastal prawn delicacy from konkan region in Maharashtra,

**Seafood Malai curry 12.95**

A creamy coconut base sea food curry cooked in mustard oil and flavoured with bay leaf and mace. From Bengal - once the hub for maritime commerce.

**Khatta Mittha Khargosh 12.95**

A dish from royal state of rajasthan,rabbit on bone cooked sweet and sour

**Pista aur Badam Ki Murgahi 9.95**

A rich mild chicken curry cooked in almond and pistachio base sauce. A 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.

**Rara Murgh 9.95**

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

**Kadai Chooza Kali Mirch 9.95**

A speciality of Peshawar which is now in Pakistan. Boneless spring chicken tossed with fresh herbs and black peppercorn cooked in a kadai (an Indian pan similar to the Chinese wok).

**Kozi Chettinad 9.95**

Madras Chicken curry done to perfection with onion tomatoes and crushed pepper corn finish of with lemon juice and fresh coriander.

**Hyderabadi Murgh Do Pyaza 9.95**

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

**Nizami Korma 9.95**

A mild lamb curry cooked with nuts.

**Kheema Do Methi Ki Petti Mai 8.95**

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

**Rogan-e-Nissat 9.95**

Kashmiri lamb curry flavoured with dry ginger, fennel and finished off with saffron.

**Gosht Banjra 9.95**

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

**Kolapuri Lamb 9.95**

Maharashtrian style bunna lamb

**Chugar Gosht 9.95**

Hyderbadi lamb dish with sour spinach

**Vegetrain Main Course**

**Paneer Mutter 7.50**

**Indian cottage cheese cooked with garden peas cooked homestyle**

**Aloo Ghobi Methi 5.65**

**Cauliflower and potatoes with fresh fenugreek and spices.**

**Paneer Mirch Ka Salan 7.75**

**Paneer cooked with snub nose red and green chillies in peanut youghurt base gravy.**

**Kadai Miloni Subzi 5.95**

**A melange of vegetables stir fried with kadai spices**

**Baigan Ka Burtha 5.95**

**Smokey egg plant mousse with onion tomatoes and ginger with fresh coriander.**

**Palak Poriyal 5.50**

**Baby spinach stir-fried with garlic. mustard seed red chillies, split Bengal gram and grated coconut.**

**Bhindi Peri Peri 5.75**

**Stir fried okra cooked in goan peri peri masala  
Nadru Tawa Masala**

**Dhingri Makai Masaledar 5.75**

**Button mushroom and corn kernnal with herb and spices**

**Bombay Ki Aloo Bhaji 5.25**

**Mustard seed& curry leaves tempered potatoes cooked uddapi style.**

**Amritsari Pakora Khadi 5.50**

**Onion dumplings in a gram flour and buttermilk sauce tempered with fenugreek seeds, asafoetida and garlic**

**Dal Makhani 5.25**

**The black lentil delicacy incorporating fresh tomato and garlic, simmered overnight on charcoal.**

**Hyderbadi Yellow Dhal 4.75**

**Red and yellow lentils cooked with green mango tempered with mustard seeds, curry leaves dry red chillies**

**Chana Pindi 5.50**

**Soft chickpeas dredged in spicy semidry masala wih garlic and caraway seeds**

## **Rice**

**Jeera Pillau 2.45**  
**Cumin flavoured basmati rice**

**Basmati Rice 2.25**  
**Steamed aromatic rice**

**Vegetable Biryani 5.25**  
**Fresh garden vegetable and saffron hued,khus flavoured basmati rice cooked ala minute**

**Andhra Chicken Pillau 8.95**  
**Chicken rice and an artful selection of spices cooked in chicken stock.**

**Lamb Biryani 8.95**  
**Choice cuts of spring lamb arranged in layers with basmati rice and dum cooked.**

**Goan Prawn Pulao 9.95**  
**Basmati rice with prawns cooked goan style.**

## **Bread**

**Naan**  
**Leaved ,refined flour bread. 1.95**

**Kulcha 3.25**  
**Crisp refined flour bread stuffed with your choice of filling-lamb,cottage cheese,onions or spiced potatoes.**

**Peshawari Naan/Date naan 2.95**  
**Naan bread stuffed with almonds and nuts /or filled with dates.**

**Pudhina parantha 2.50**  
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 1.50**  
A very refresing cumin flavoured youghurt

**Green Salad 2.65**

**Onion Salad 2.25**

**Papad Basket 2.00**

**Extra Mango Chutney1.00**

**Extra Mint Chutney 1.00**

**Extra Pickle 1.00**

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