



## NON-VEG STARTERS

<b>Poppadum</b>	<b>95p each</b>
<b>Chicken Tikka</b>	<b>£6.95</b>
Chicken marinated in special tikka spices cooked in tandoor.	
<b>Chicken Wings</b>	<b>£5.95</b>
Chicken wings marinated in Indian Spices and cooked in a tandoor.	
<b>Sheek Kebab</b>	<b>£6.50</b>
Minced lamb marinated in Indian Spices and cooked in tandoor oven.	
<b>Lamb Chops</b>	<b>£11.99</b>
Lamb chops marinated in special spices and cooked in a tandoor.	
<b>Aachari Chicken Tikka</b>	<b>£6.95</b>
Chicken pieces marinated in pickled paste and cooked to achieve tanginess in flavour.	
<b>Fish Pakora</b>	<b>£7.50</b>
Fish in batter and spices then deep fried.	

## VEG STARTERS

<b>Veg Samosa</b>	<b>£4.99</b>
Crispy pastry filled with spiced potatoes and peas and fried in deep oil.	
<b>Onion Bhaji</b>	<b>£4.95</b>
Sliced onions wrapped in spiced batter and deep fried.	
<b>Spring Roll</b>	<b>£4.99</b>
Crispy pastry filled with mixed vegetables and deep fried.	
<b>Paneer Tikka</b>	<b>£6.95</b>
Cubes of cottage cheese and fresh peppers marinated in special spices and cooked in a tandoor.	
<b>Soya Tikka</b>	<b>£8.95</b>
Soya pieces marinated in Indian spices and cooked in a tandoor	

## MIXED PLATTER

<b>Boneless Mixed Platter</b>	<b>£24.95</b>
Chicken Tikka, Achari Chicken Tikka, Sheek Kebab, Fish Pakora & King Prawn	
<b>Regular Mixed Platter</b>	<b>£14.95</b>
Chicken Tikka, Lamb Chops, Sheek Kebab Chicken Wings & Fish Pakora	
<b>Large Mixed Platter</b>	<b>£20.95</b>
Chicken Tikka, Chicken Wings Sheek Kebab, Lamb Chops, Fish Pakora & King Prawn	
<b>Veggie Mixed Platter</b>	<b>£15.95</b>
Spring Roll, Samosa, Paneer Tikka & Soya Tikka	



Chicken £10.95 | Lamb £12.95 | Prawn £12.99  
King Prawn £14.95 | Soya £12.99 | Paneer £11.99

### Curry

Authentic Indian curry with onions, tomatoes, garlic, ginger cooked in our chef's special curry sauce.

### Jalfrezi

Peppers, onions, green chillies, hot fried and cooked in special jalfrezi sauce.

### Vindaloo

Originating from Goa in India very popular dish cooked in a special vindaloo sauce.

### Bhuna

A blend of aromatic herbs and medium spices cooked in a thick dry sauce with chopped onions, tomatoes, and capsicum garnished with a touch of fenugreek and coriander.

### Saag

Spinach Based dish cooked with spicy tarka.

### Korma

A very mild dish prepared with fresh cream and nuts.

### Dansak

Cooked Slightly hot, sweet and sour taste with pineapples and lentils creating a mouth-watering taste.

### Balti

Cooked in our special Balti sauce.

### Rogan Josh

A medium blend of herbs and spices garnished and fried garlic, onions, tomatoes, methi (fenugreek) leaves and fresh coriander to get a medium spicy taste.

### Pathia

Cooked in a fairly thick hot sauce with fresh tomatoes puree and a dash of lemon juice, garlic and herbs producing a hot and sour taste.

### Madras

Hot and spicy curry cooked in our special madras curry sauce.



## CHEF SPECIALS

<b>Old Dehli Butter Chicken</b>	<b>£11.50</b>
Pieces of chicken cooked in tandoor and mixed with Indian spices in a mild creamy sauce.	
<b>Chicken Tikka Masala</b>	<b>£11.50</b>
Chicken pieces cooked in creamy tomato gravy finished with Indian herbs.	
<b>Tariwali Garlic Chicken Curry</b>	<b>£10.50</b>
Chicken curry with a garlic kick.	
<b>Clay Pot</b>	chicken <b>£9.95</b> lamb <b>£12.95</b>
Cooked in our chef's special sauce containing, coriander, cashew, coconut, garlic and ginger.	
<b>Railway Lamb Curry</b>	<b>£12.50</b>
Lamb curry as it was once cooked on the Indian railways in the 1900s.	
<b>Keema Mutter Curry</b>	<b>£12.50</b>
Minced meat and peas cooked in special spices.	
<b>Goan Fish Curry</b>	<b>£10.50</b>
Fish pieces cooked in our special fish curry sauce.	
<b>Desi Bakra (Lamb On The Bone)</b>	<b>£11.99</b>
Mutton on the bone curry cooked in a blend of special sauces.	
<b>Achari Chicken Curry</b>	<b>£10.50</b>
Chicken curry cooked in pickled spices.	



## INDIAN STREET FOOD

<b>Aloo Tikki Chaat</b>	<b>£5.75</b>
Potato patties infused with special spices covered with chickpeas, herbs, spices, chutneys and crunchy sev.	
<b>Samosa Chaat</b>	<b>£5.75</b>
The legendary Punjabi samosa topped with chickpeas, diced onions, diced tomatoes with tamarind sauce & yoghurt. Giving an explosion of flavours.	
<b>Papri Chaat</b>	<b>£5.75</b>
Crispy pappris, chickpeas, yoghurt, green and sweet chutney with crunchy sev.	
<b>Chaat Explosion</b>	<b>£5.75</b>
Crispy chickpeas filled circles, yogurt, chutney and crunchy sev.	
<b>Amritsari Kulcha</b>	<b>£9.99</b>
A tandoor baked naan with spicy potato filling served with spicy channa curry and spicy pickle. An all-day favourite.	

## VEG CHEF SPECIALS

### Tarka Dal £7.99

Yellow lentils cooked in our special tarka consisting of garlic, onions, chillies cumin seed and special blend of spices.

### Dal Makhni £8.50

Black lentils cooked in our special tarka consisting of garlic, onions, chillies cumin seed and special blend of spices.

### Mutter Paneer £9.99

Indian cottage cheese and peas cooked in our special blend of sauces.

### Channa Masala £7.95

Chickpeas curry cooked in our special blend of sauces.

### Mixed Veg Curry £7.95

Mixed Vegetables cooked in a blend of our special sauces.

### Aloo Gobi £7.99

Potatoes and cauliflowers cooked with special blend of spices.

### Bombay Aloo £7.95

Potatoes cooked in a special blend of sauces Spinach based dish with potatoes cooked in our special blend of spices.

### Saag Aloo £7.95

Spinach based dish with potatoes cooked in our special blend of spices.

### Palak Paneer £9.50

Spinach, Indian cottage cheese cooked with our blend of spices with garlic, ginger.

### Karahi Paneer £9.50

Cottage cheese, peppers cooked in a blend of special spices.

### Paneer Tikka Masala £9.50

Cottage cheese pieces cooked in our special tikka sauce.

### Shahi Paneer £9.50

Cottage cheese pieces cooked in thick gravy of cream, tomatoes and special blend of spices.

### Soya Curry £11.99

Soya cooked in a blend of our special spices.

### Veg Butter Chicken £11.99

Pieces of soya cooked in tandoor and mixed with Indian spices in a mild creamy sauce.