

STARTERS

VEG

Onion Bhaji
Samosa
Chilli Paneer
Samosa Chat
Spicy Garlic Mushroom
Veg Pakora
Aloo Chat
Mushroom Kumba
Choti Pote

2.40
3.00
3.40
4.10
3.10
3.20
3.10
3.20
3.10

Chicken Tandoori
Chicken / Lamb Tikka
Chicken Chat
Chicken Kebab
Chicken Wings (4 pcs)
Lamb Chops (3 pcs)
Sheek Kebab
Reshmi Kebab

NON VEG

3.40
3.20
3.20
3.20
4.40
5.10
3.80
4.70

Mini Shashlick
Salmon Tikka
Phool Mirch
King Prawn Puree
Prawn Puree
King Prawn Butterfly
Tandoori Trout
Garlic King Prawn

4.70
4.90
4.95
4.90
4.50
5.00
5.20
4.95

Platters to Share

Selection of starters to share

Vegetarian Platter

Onion Bhaji, Garlic Mushroom and Samosa

5.00

Non Vegetarian Platters

Chicken Tikka, Sheek Kebab and Samosa

6.10

TANDOORI SPECIALITIES

Full Tandoori Chicken

Tandoori Chicken

Tender Chicken marinated with ground spices in a masalla sauce

9.90

Half 5.50

Paneer Tikka

Home made cheese marinated in massalla dressing and cooked in the tandoor

5.70

Chicken / Lamb Tikka

Very tender Chicken or Lamb marinated in a tandoori sauce

6.20

Lamb Chop Kolapuri

7.80

Chicken Annwaka

Marinated Chicken grilled in the tandoor, finished with fried onions, mushrooms & chilli

7.20

Chicken / Lamb Shaslick

Marinated Chicken or Lamb grilled with onions, tomatoes and capsicum

7.80

Sheek Kebab

Minced lamb marinated in spices, skewered in tandoor

7.20

Tandoori King Prawn

Prawns marinated with light spices & green herbs

10.90

Tandoori Mixed Grill

A platter of assorted tandoori delicacies

10.80

Vegetable Shaslick

Marinated pieces of aubergine and courgettes grilled with onion tomato & capsicum

6.10

CHEFS SPECIAL

MILD

Sharjani Chicken / Lamb 7.50
Shanks of chicken or lamb cooked in garlic fried onion finished with mango sauce

Chingri Parsee 9.90
Seasame seed coated King Prawns dipped in ginger, garlic, lime and chilli, served with a sweet mango coriander sauce

Pasanda 7.20
A recipe from the nasals of India. Tender filleted lamb or chicken simmered in coconut milk, fresh cream and green cardamoms, finished with cinnamon and bay leaves

Murgh Makhani 7.20
Delicacy of grilled chicken in a creamy butter (makhan) sauce infused with aromatic ground spices

Chicken Podina 7.50
Delicacy of barbecued chicken cooked with onions, garlic, fresh mint, finished with coconut milk

Sweet Chilli King Prawn 10.20
Jumbo king prawns marinated in home made sweet chilli and chutney sauce

Subzi Gosht 7.20
Shredded lamb cooked with baby cabbage, methi leaves & touch of yogurt

MEDIUM

Jeera Chicken Dhania 7.50
Pieces of chicken tikka cooked with cumin seeds, fine herbs, onion, fresh ginger, capsicum and selected spices.

Achari Chicken / Lamb 7.20
Rare combination of pickled spices tempered with home made chutney

Shatkora Gosht 7.20
Tender pieces of lamb cooked in calamansi juice, lemon leaves and zest of Bengali lime

Momtaz Chicken 7.20
Lightly spiced chicken stir fried with medium sauce and ginger

King Prawn Maroosh 9.90
King Prawn stir fried with courgettes cooked with fresh tomatoes, garlic & coriander

Murgh Masala 7.20
Chicken marinated with minced lamb, medium spices & finally cooked with egg

Hyderbadi Lamb 7.20
Minced lamb blended with peas & potatoes in a aromatic spice sauce

Tawa Meat 7.50
Tossed over an iron griddle with tawa spices and herbs, crushed garlic and ginger, spring onions, garnished with coriander

HOT

North Bengal Garlic Chilli Chicken/Lamb 7.50
Chunks of tender chicken/lamb cooked with garlic, tempered with green chillies

Naga Chicken Methi 7.20
Tender chicken marinated with crushed chilli and finally finished in Bengali sauce

Chicken Zilzila 7.50
Strips of chicken, fried with mustard, peppers, garlic and sun-dried chillies and lemon leaf. Truly authentic!

Chingri Rangoon 10.20
Shelled king prawn infused with fennel seeds, jeera, ajwain and fresh green chillies

Chicken Rajeshwari 7.50
Filleted tandoori chicken cooked with garlic, ginger and finished with tomato & onion based sauce

Chicken Manchurian 7.20
Chicken balls cooked with garlic and ginger, finally finished in medium thick sauce

FISH SPECIALITIES

Some dishes may contain bones

Fish Tikka Batki 8.80
Tender fillet of white fish grilled with light spices

Tandoori Trout 2 pcs 9.60

Mass Terna Masalla 10.20
Fillet of white fish marinated with spices, pan fried with selected herbs, finally finished in tomato based sauce

Misti Mass 10.20
Fillet of white fish marinated with spices, pan fried with selected herbs, cardamom, dill and lemon juice, blended with coconut milk

Tiger Prawn 11.20
Lightly spiced, tiger prawns tossed in olive oil and mustard seeds

Mass Jalfrezi 10.20
Fillet of white fish cooked with medium herbs ground spices, chilli, lime and tomatoes

Naga Mass 10.20
Fillet of white fish marinated with medium herbs crushed chilli and lemon

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ACCOMPANIED WITH RICE OR NAN

Jalfrezi (Rezzalla)

Stir fried in hot spices with chilli, peppers & tomatoes. Served with rice or nan

Korai

Prepared in an iron skillet from marinated exotic spices served with pilau rice or nan

Dansak

Cooked with Lentils, producing a sweet and sour hot taste served with pulao rice

Balti

The nation's favourite dish, prepared with onions, tomatoes, garlic, hot spices served with rice or nan

Pathia

A sour & hot tasting dish prepared served with pilau rice

Chicken / Lamb	7.70
Prawn	8.50
King Prawn	10.50
Chicken / Lamb Tikka	8.20
Vegetable	6.20

OLD FAVOURITES

Chicken Tikka Masalla £6.20

Traditional favourite dish, served in mild sauce

Bhuna

Cooked in rich sauce prepared with selected spices delicately blended to full flavour & aroma

Korma

A very mildly spiced dish cooked in coconut cream and almonds

Dupiaza / Roganjosh

Cooked with sauteed onions/tomato in this aromatic spicy dish

Madras

Cooked in hot Sauce

Chicken / Lamb	5.30
Prawn	5.90
King Prawn	7.80
Chicken / Lamb Tikka	6.00
Veg	4.95

BIRIANY

A famous pilau, speciality, virtually a meal in itself Served with vegetable curry

Chicken / Lamb	7.10
Prawn	7.60
King Prawn	10.20
Vegetable	5.80
Star Mixed Special	9.40
Chicken / Lamb Tikka	7.90

SUNDRIES AND SALAD

Papadum (plain & masalla)	0.80
Mango Chutney / Mint Sauce	0.80
Lime Pickle	0.80
Cucumber / Pineapple Raitha	1.80
Onion Salad	0.80
Fresh Green Salad	1.60

RICE AND BREAD

Rice	2.10	Chapati	1.10
Pilau Rice	2.30	Paratha	2.10
Special Rice	2.90	Stuffed Paratha	2.30
Mushroom Rice	2.70	Tandoori Roti	1.50
Egg Fried Rice	2.70	Nan	2.00
Peas Rice	2.70	Keema Nan	2.30
Keema Rice	2.90	Peshwari Nan	2.30
Garlic Rice	2.70	Veg Nan / Onion Nan	2.25
Lemon Rice	2.70	Chilli Nan / Garlic Nan	2.25
Coconut Rice	2.70	Cheese Nan	2.25

VEGETABLE DISHES

Vegetable Curry	3.00
Dry Vegetable	3.00
Sag Bhaji	3.00
Sag Panir	3.00
Sag Mushroom	3.00
Mushroom Bhajee	3.00
Chana Masalla	3.00
Bombay Aloo	3.00
Bindi/Brinjal Bhajee	3.00
Cauliflower Bhajee	3.00
Tarka Dall	3.00
Chana Dall	3.00
Courgette Bhajee	3.00
Aloo Gobi	3.00
Motor Panir	3.00
Onion Bhajee	2.30
Mix Pepper Bhaji	3.00
Dal Samba / Veg Samba	3.00

