



*We are so thrilled to re-open our dine-in
restaurant and welcome you back.
Enjoy the experience.*

Menu

Share your comments and pictures via Social Media



STARTERS

VEG

Pappadoms	Each 90p
Mint Sauce/Mango Chutney/Onion Salad	Each 90p
Onion Bhaji	3.60
Samosa	3.60
Chilli Paneer	4.10
Spicy Garlic Mushroom	4.10
Tandoori Florets	4.20

NON VEG

Chicken Tandoori	4.70
Chicken Tikka	4.70
Chicken Chat	4.70
Lamb Chops (2 pcs)	6.60
Sheek Kebab	4.70
King Prawn Puree	7.50
Garlic King Prawn	7.10
Prawn Puree	6.10
Salmon Tikka	6.30

TANDOORI SPECIALITIES

Full Tandoori Chicken	16.80
Half Tandoori Chicken	8.50
Tender Chicken marinated with ground spices in a masalla sauce	
Chicken Tikka	8.50
Very tender Chicken marinated in a tandoori sauce	
Chicken Annwaka	9.80
Marinated Chicken grilled in the tandoor, finished with fried onions, mushrooms & chilli	
Sheek Kebab	8.50
Minced lamb marinated in spices, skewered in tandoor	
Paneer Tikka	8.70
Home made cheese marinated in massalla dressing and cooked in the tandoor	
Chicken Shaslick	10.95
Marinated Chicken grilled with onions, tomatoes and capsicum	
Tandoori King Prawn	13.80
Prawns marinated with light spices & green herbs	
Tandoori Mixed Grill	15.95
A platter of assorted tandoori delicacies	
Vegetable Shaslick	9.20
Marinated pieces of aubergine and courgettes grilled with onion tomato & capsicum	

PLATTERS TO SHARE

Vegetarian Platter	7.50
Onion Bhaji, Garlic Mushroom and Samosa	
Meat Platter	8.60
Chicken Tikka, Sheek Kebab and Samosa	

OLD FAVOURITES

Madras / Curry / Vindaloo Rogan Josh / Bhuna / Korma

Chicken	7.80
Meat	8.40
King Prawn	10.50
Vegetable	7.00
Paneer Tikka	7.30
Chicken Tikka Massala	8.95
Chicken Passanda	9.90
Chicken Biriani	10.50

Accompanied with Rice or Nan Bread

Balti / Korai / Jelfrezi Patia / Dhansak

Chicken	11.80
Meat	12.00
King Prawn	14.20
Vegetable	8.90

VEGETABLE SIDES

Sag Bhaji / Sag Paneer / Sag Mushroom	4.25
Bombay Aloo / Sag Aloo	4.25
Mushroom Bhaji / Cauliflower Bhaji	4.25
Vegetable Curry / Tarka Dall	4.25
Chana Massala	4.25
Brinjal Bhaji / Broccoli Bhaji	4.25
Curry Sauce Korma / Madras / Vindaloo	4.25

CHEFS SPECIALS

MILD

Mumbai Vegetable	9.00
Smashed aubergine and potato cooked with chickpeas and herbs	

Sharjani Chicken / Lamb

Shanks of chicken or lamb cooked in garlic fried onion finished with mango sauce	10.20
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Chingri Parsee

Seasame seed coated King Prawns dipped in ginger, garlic, lime and chilli, served with a sweet mango coriander sauce	13.50
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Murgh Makhani

Delicay of grilled chicken in a creamy butter (makhan) sauce infused with aromatic ground spices	10.20
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Chicken Podina

Delicay of barbecued chicken cooked with onions, garlic, fresh mint, finished with coconut milk	10.20
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Sweet Chilli King Prawn

Jumbo king prawns marinated in home made sweet chilli and chutney sauce	13.50
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Special Bengal Korma

Classic dish with a twist. Cooked with coconut milk, curry leaves and mustard seeds	10.20
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RICE

Plain Steamed Rice	3.00
Pilau Rice	3.30
Mushroom Rice / Coconut Rice	3.60
Special Rice / Keema Rice	3.80

MEDIUM

Gosht Kudu	11.20
Slow cooked lamb cooked with butternut squash in medium sauce	

Jeera Chicken Dhania

Pieces of chicken tikka cooked with cumin seeds, fine herbs, onion, fresh ginger, capsicum and selected spices.	10.20
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Shatkora Gosht

Tender pieces of lamb cooked with lemon leaves and zest of Bengali lime	11.20
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Momtaz Chicken

Lightly spiced chicken stir fried with medium sauce and ginger	10.20
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King Prawn Maroosh

King Prawn stir fried with courgettes cooked with fresh tomatoes, garlic & coriander	13.50
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Murgh Masala

Chicken marinated with minced lamb, medium spices & finally cooked with egg	10.20
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Tawa Meat

Tossed over an iron griddle with tawa spices and herbs, crushed garlic and ginger, spring onions, garnished with coriander	11.20
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Lemon Pepper Chicken

Succulent chicken cooked with sumac spice, crushed peppercorn and honey	10.20
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HOT

Zaal Tikka Massala

Classic dish given the Bengal treatment	10.20
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North Bengal Garlic Chilli Chicken/Lamb

Chunks of tender chicken/lamb cooked with garlic, tempered with green chillies	10.20
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Naga Chicken Methi

Tender chicken marinated with crushed chilli and finally finished in Bengali sauce	10.20
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Chicken Zilzila

Strips of chicken, fried with mustard, peppers, garlic and sun-dried chillies and lemon leaf. Truly authentic!	10.20
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Chingri Rangoon

Shelled king prawn infused with fennel seeds, jeera, ajwain and fresh green chillies	13.50
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Gunpowder Tikka

This dish was born out of the love for chillies. Succulent tikka cooked with several different chillies for a hot flavoursome sauce. Try it if you dare!	10.20
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NAN BREAD

Plain Nan	3.00
Keema Nan	3.30
Peshwari Nan / Garlic Nan	3.20
Cheese Nan / Onion Nan / Chilli Nan	3.20

Food Allergies and Intolerances – Please speak to a member of the team, about any Dietary requirements when placing your order

Customer Notice – Our Cooking Oils are Produced from Genetically Modified Soya

Tel: 020 8647 0286 or 020 8669 7174

