STARTERS

	TANDOORI PORTOBELLO MUSHROOM V	5.95
•	PUNJABI SAMOSAS VEG. / LAMB	4.95
11	CORIANDER & LIME CHICKEN TIKKA CORN-FED CHICKEN SERVED WITH COCONUT ROASTED TOMATOES & SESAMES SEED RELISH WRAPPED IN HOME MADE FILO PASTRY	5.50
	ONION BHAJI V FILLED WITH FIGS, CASHEW NUTS, RAISINS, GREEN CHILLI, CURRY LEAVES & CHEESE	4.50
1	STIRFRY CALAMARI WITH SPICY SHRIMP	5.95
	CHOWPATTI BHEL PURI V PUFFED RICE, RED ONIONS, CHICKPEAS SERVED WITH MEDLY OF YOGHURT & TANGY TAMARIND SAUCE	4.95
•	VENISON SHAMI KABAB DEER MEAT FINELY MICED GRIDDLE ON TAWA	7.50
•	TANDOORI RATAN RAJASTHANI SMOKED LAMB CHOP, CHICKEN, SEEKH KEBAB & BASIL MARINATED KING PRAWN	7.50
	MANGO AND POMEGRANATE SALAD V	5.50
•	GILAFI RESHMI CHICKEN SKEWERED KABAB OF GROUND CHICKEN WITH GINGER, GREEN CHILLIES, CHEESE & SPICES AND FINISHED WITH MIXED PEPPERS & GREEN SMITH APPLE CHUTNEY	5.50
•	LAMB BARRA KABAB AFGHANI STYLE LAMB CUTLETS MARINATED IN SPICES AND SLOWLY COOKED IN THE TANDOOR	6.50
1	KADHAI PAN SEARED SCALLOPS SERVED ON JUICY TOMATOES CHOPPED PEPPER	6.50
11	JUNGLE STYLE CHAR GRILL LAMB KEBAB HUNTERS FAVOURITE GRILLED LAMB ESCALOPES SERVED WITH FRESH MINT SAUCE	5.50
	PALAK KI CHAAT - CRISPY BABY SPINACH V BATTER-FRIED BABY FRESH SPINACH LEAVES SERVED WITH MEDLY OF SAUCE.	4.95
••	SPICY SOFT SHELL CRAB MARINATED IN GREEN PEPPERCORN LEMON SAUCE, COATED IN HOME MADE CRISP BATTER SERVED WITH SPICY FIG & PRUNES SAUCE	6.75
11	TANDOORI AATISH-E-JINGHA JUMBO PRAWNS MARINATED IN ENGLISH MUSTARD, CAHOM, YOGHURT & SPECIAL SPICES	7.50
•	SPICY CRAB CAKE WITH MANGO SALSA	5.95

MAINS



GOAN SEA BASS

13.50

IN COCONUT, MUSTARD SEED & CURRY LEAF SERVED WITH DHOKLA (SEMOLINA CAKE)

OXTAIL ROGON JOSH 12.95

THE SIGNATURE RECIPES OF KASHMIRI CUISINE

DORSET CRAB BALCHAO 13.50

WHOLE CRAB COOKED IN SPICY MASALA

PARSI GOSHT ZARDALOO 13.50

LAMB COOKED WITH APRICOT AND STRAW POTATOES - A PARSI COMMUNITY FAVOURITE

MANGALOREAN KORRI GASSI - CHICKEN 13.50

WITH COCONUT, MUSTARD SEEDS, CURRY LEAVES, ROAST CHILLI AND TAMARIND

DUMPUKHT BIRYANI 14.95

FAMOUS RECIPE FROM DELHI, FINEST BASMATI RICE COOKED ON DUM (SEALED WITH A PASTRY LID) WITH WELSH LAMB OR CORN FED CHICKEN & SPICES. SERVED WITH BOONDI POMMEGRANATE RAITA

MACHER JOHL FROM BENGAL (FISH) 12.95 TILAPIA FISH CURRY

SARSON DA SAAG WITH CORN V 10.95

A PUNJABI RECIPE. SPINACH. MUSTARD LEAVES WITH CORN AND SPICES.

KASHMIRI STYLE LAMB SHANK 13.50 SLOW COOKED WITH GINGER, MINT AND SPICES SERVED WITH MASALA POTATOES

14.95 JINGHA MALABAR

KING PRAWNS SIMMERED IN A COCONUT MILK, PEPPER AND CURRY LEAF SAUCE.

LAHORI TAWA LAMB CHOPS 13.95

A PAKISTANI RECIPE, MARINATED WITH PAPAYA, COOKED WITH RICH GARAM MASALA

MORU KACHIATHU 10.95 RAW MANGO AND GREEN BANANA COOKED IN YOGHURT AND CURRY LEAVES.

MOTIMAHAL BUTTER CHICKEN 12.95

IN CREAMY BUTTER & TOMATO SAUCE WITH GINGER AND CRUSHED FENUGREEK LEAVES

👭 RAJASTHAN LAAL MAAS 12.95 SPICY LAMB, ROASTED RED CHILLIES FROM THE LAND OF FORTS & PALACES

12.95

PISTACHIO CHICKEN KORMA

CORN FED CHICKEN BREAST COOKED IN RICH PISTACE

LABABDAR CHICKEN TIKKA

12.95 FRESH TOMATOES, ONIONS, CAPSICUM, FRESH CREAM AND EXOTIC INDIAN SPICES



GRILLS

•	TANDOORI HARIYALI SEA BASS MINT & CORIANDER CHUTNEY	14.50
•	CHARGRILLED RACK OF LAMB WITH SPICY MINT SAUCE & MASALA POTATOES	16.50
•	TANDOORI RUBIYAN DUCK WITH ROASTED TIGER PRAWN GLAZED WITH POMEGRANATE AND STAR ANISE, SERVED ON ASSORTED KADHAI VEGETABLES	15.50
1	PESHAWARI LAMB CHOPS LAMB CHOPS MARINATED WITH FRESH GINGER PASTE, RAW PAPAYA & SELECTED HERBS AND SPICES	13.95
1	AJWAINI WILD JUMBO PRAWN WITH SHRIMP KEDGREE CAROM SEEDS, RED PEPPER MUSTARD, YOGHURT MARINADE & ALLEPPEY SAUCE	15.95
**	CHAR-GRILL JINGHA KING PRAWNS MARINATED WITH YOGHURT, PAPRIKA, GROUND SPICES, DRIED MANGO AND AJWAIN SEEDS	15.50
††	GILAFI SHEEK KABAB FRESHLY MINCED LAMB MEAT WITH GARLIC, GREEN CHILLI, CHEESE, GARAM MASALA & FINISHED WITH MIXED PEPPERS	11.95
1	KEBAB PLATTER AN ASSORTMENT OF SIZZLING KEBABS - SHEEK KEBAB, SALMON TIKKA, MALAI TIKKA AND LAMB CHOP	16.95
••	TANDOORI CHICKEN IN SIZZLING PERI SPICES	12.50
	HYDERABADI MALAI CHICKEN TIKKA CORN-FED CHICKEN MARINATED WITH FRESHLY ROASTED MILD GROUND SPICES	12.95
1	CHICKEN TIKKA SHASHLIK SERVED WITH CHARRED RED PEPPERS, RED ONIONS & TOMATOES	12.95
	TANDOORI SALMON MINT, DILL, CAROM SEEDS & SPICES	14.95
	BARWAN PANIR SHASLIK V HOME MADE COTTAGE CHEESE FILLED WITH SPICE ASSORTED BELL PEPPER	10.95
1	TANDOORI SABZI V	10.95



TRADITIONAL

•	PANCHMEL SABZI V BROCCOLI, PORTOBELLO MUSHROOMS, ASPARAGUS, BABY CORN, RED PEPPERS & SPINACH	8.95
•	PERSIAN CHICKEN DHANSAK COOKED WITH LEMON JUICE, DRIED HERBS & LENTILS IN A HOT, SWEET & SOUR SAUCE	9.95
11	CHICKEN MADRAS	9.95
11	CHICKEN JALFREZI DICED CHICKEN WITH ONIONS, TOMATOES, GREEN CHILLIES & CORIANDER - HOT!	9.95
1	BALTI CHICKEN TIKKA ORIGINATES FROM THE NORTH WEST FRONTIER, KASHMIR & INDUS VALLEY, WITH LOTS OF FLAVOUR	10.50
•	LAMB ROGON JOSH COOKED WITH COARSE SPICES THEN TOPPED WITH A LAYER OF TOSSED SPICY TOMATOES	10.50
	CHICKEN TIKKA MASALA	10.95
•	SAG GOSHT with spinach	10.95
1	KARAHI KING PRAWNS COOKED WITH RED PEPPERS, ONIONS & TOMATOES	12.95
•	KARAHI HANDI GOSHT MUTTON CURRY COOKED WITH ONIONS, PEPPERS, TOMATOES, GINGER AND GARLIC	10.50
•	BIRYANI KING PRAWN BIRYANI KING PRAWNS WITH FINEST BASMATI RICE GOOKED WITH SPICES & KEWRA ESSENCE SERVED WITH BOONDI POMMEGRANATE RAITA	15.95



VEGETABLES

	MAIN / SIDE
STIR-FRY OKRA WITH RAW MANGO	7.95 / 5.50
MUSHROOM BHAJI	7.95 / 5.50
DHABA CHANNA MASALA NORTH INDIAN STYLE CHICKPEAS	7.50 / 5.25
SAG PANEER SPINACH WITH COTTAGE CHEESE	7.95 / 5.50
JEERA ALOO POTATOE WITH CUMIN	7.50 / 5.25
MATTAR PANEER COTTAGE CHEESE & PEAS	7.95 / 5.50
SOUTH INDIAN STYLE STIR FRY VEGETABLES	7.95 / 5.50
SESAME BABY AUBERGINE WITH MUSTARD AND CURRY LEAF SAUCE	7.95 / 5.50
ALOO GOBI MATTAR POTATOES, PEAS & CAULIFLOWER	7.50 / 5.25
DHALL MAKHANI SLOW COOKED BLACK LENTIL - A SPECIALITY OF NORTH WEST FRONTIER	7.95 / 5.50
TADKA DHALL	7.50 / 5.25

Accompaniments

KATCHUMBER (V) INDIAN STYLE SALAD	3.25
BOONDI & POMEGRANATE RAITA (V)	2.95
CUCUMBER RAITA (V)	2.95



BREAD BASKET

MISSI ROTI ONIONS, GINGER, GREEN CHILLIES, CORIANDER AND AJWAIN	2.25
DATES AND GINGER NAN	2.95
LACHCHA PARATHA	2.25
CHAPATTI	1.85
NAAN	1.95
GARLIC NAN	2.25
PESHAWARI NAN SWEET, ALMOND	2.95
KEEMA NAN MINCE LAMB	3.50
MALAI NAN SOFT CHEESE FILLING	2.75
PAPADOMS & CHUTNEYS (PER PERSON)	1.50

SADE CHAWAL BASMATI RICE	2.95
ZAFFRANI PILAU BRAISED RICE WITH BROWNED ONIONS, CUMIN AND SAFFRON	3.25
LEMON RICE	3.75
SPECIAL FRIED RICE	3.95
MUSHROOM RICE	3.95

