




Traditional

Rajasthan Laal Maas	9.95
<i>Very spicy lamb with roasted red chillies, from the land of Forts and Palaces.</i>	
Green Chicken Curry from Goa	9.95
<i>Blend of fresh coriander, tamarind, green chillies and fresh mint, hot!</i>	
Sabzi Paneer Jalfrezi 	8.95
<i>Indian Cheese chunks cooked with capsicum, tomatoes, green beans & baby corn in spicy sauce</i>	
Chicken Tikka Masala - mild	9.95
Lamb Rogan Josh	9.50
<i>Cooked with coarse spices then topped with a layer of tossed spicy tomatoes</i>	
Chicken Tikka Bhuna	9.50
<i>Grilled chickens cooked with freshly stone ground medium spices, onions & green peppers</i>	
Karahi Gosht	9.50
Persian Chicken Dhansak	8.95
<i>Cooked with lemon juice, dried herbs & lentils in a hot, sweet, sour sauce.</i>	
Murgh Jalfrezi	8.95
<i>Diced chicken with onion, tomatoes, green chillies & coriander, hot!</i>	
King Prawn Patia	12.95
<i>Cooked with onion, garlic, ginger, lemon juice & Persian spices creating a tantalizing sauce.</i>	
Balti Chicken Tikka	10.50
<i>Originates from the North West Frontier, Kashmir & Indus valley, with lots of flavour</i>	

Biryani

Hyderabad chicken biryani	14.50
<i>Chicken marinated in yogurt cooked slowly with basmati rice and saffron</i>	
Nizami tarkari biryani	10.50
<i>A vegetable biryani with gourd, carrot and beans layered with rice and mint</i>	
King Prawn Biryani – layerd with pilaf rice	15.95