

## STARTERS

### **Chowpatti Bhelpoori**

Chickpeas, puffed rice, peanuts, chopped chillies & red onion mixed with yoghurt & combination of chutneys

£3.95

### **Manglorean Soft Shell Crab**

Crispy fried battered crab, date and tamarind chutney

£5.50

### **Venison Koftas**

Pan seared mince venison spiced balls tossed with fresh asparagus and baby corn garnished with spring onions

£6.50

### **Scallops Three Ways**

Coriander & lime, coastal coconut and tomato & lime leaf

£5.95

### **Sarson Macchi Tikka**

Steak of Scottish salmon marinated in a special blend of spices and ground mustard char grilled in tandoor, spicy plum tomato relish

£5.95

### **Jingha Peri Peri**

King Prawns tossed with Portuguese fiery spices, spiced pineapple chutney

£5.95

### **Spiced Cod & Dorset Crab Cake**

Seasoned with fennel, crispy fried, mango kachumber

£5.50

### **Tandoori Ratan**

Pudina lamb chop, King prawn piri piri, shahi chicken seekh, chilli yogurt dip

£6.95

### **Malai Tangri Kebab**

Marinated in cracked black pepper and mature cheddar, spicy plum tomato salsa

£5.50

### **Coriander Lime Chicken Tikka**

Served with spiced green apple chutney

£4.95

### **Shahi Chicken Seekh**

Mince Chicken seekh seasoned with royal cumin and saffron, spicy tomato relish

£5.50

### **Shikari Champey**

Charred in its natural flavours, delicately spiced and drizzled with mint yogurt

£6.50

### **Lamb Sheek Gilafi**

Spiced lamb mince over thick skewers, rolled in peppers and onion glazed golden on live charcoal, mint and coriander chutney

£5.95

### **Potato, Spinach & Fig Tikki**

Served with date and tamarind chutney

£4.50

### **Tandoori Portobello Mushroom**

Filled with figs, cashew nuts, curry leaf, raisins, green chilli and homemade cheese

£4.95

### **Old Delhi's Aloo Tikki Chaat**

Golden fried gallets of mashed potatoes served over tangy chickpeas with combination of sauces

£4.95

### **Bombay Onion Bhaji**

Crisp fried onion cake with potatoes and mix vegetables, tamarind chutney

£3.95

### **Harayali Paneer Tikka**

Cottage cheese marinated with fresh coriander and green herbs, charred in clay oven, spicy plum tomato relish

£4.95

## MAIN COURSE SPECIALITIES

### **Moti Mahal Butter Chicken from Delhi**

Grilled chicken pieces in a rich creamy butter tomato & fenugreek sauce

### **Lamb Gilafi Taka Tak**

Mince lamb skewers charred in tandoor, tossed with mix capsicum in rich onion and garlic masala

### **Chemeen Manga Charu**

King Prawns, mustard seeds, Mango & Coconut sauce

### **Tilapia with Crisp Okra**

Fillets of tilapia lightly spiced in tangy roast tomato, turmeric onions, fried chillies & ginger with crispy okra

### **Goan Style Sea-bass**

Cooked with curry leaf, mustard seed, onions, tomato & coconut

### **Kori Ghasi**

Chicken curry with unique ground dry roasted spices of coriander seeds curry leaves and whole red chilli, finished with coconut milk

### **Travancore Chicken Curry**

Chicken curry from Kerala, cooked in a lovely pepper masala made from garlic, mustard seeds, curry leaves, green chillies and ginger

### **Pistachio Chicken Korma**

Creamy grilled pieces of chicken cooked with rich pistachio sauce

### **Lamb Shank 'Kaliyan'**

Grass fed lamb shank simmered in rich aromatic sauce, baby potatoes

### **Sea Food Moilee**

King Prawn, Scallops, sea bass fillets in coconut mustard sauce

### **Dumpukht Biryani**

Famous recipe from Delhi. Chicken OR Lamb with finest basmati rice cooked on Dum (sealed pot) with Welsh lamb or corn fed chicken & spices, served with boondi raita

### **Crab Balchao**

Crab meat cooked with spicy and tangy tomato chilli sauce (please ask your server should you prefer a king prawn variation)



## BUKHARA GRILL

### **Tandoori Rubiyani Duck**

£12.95

Gressingham duck breast marinated in yoghurt, cheese and carefully selected spices, charred in tandoor served with roasted Tiger prawn, tangy potatoes and cucumber salad

### **Char Grill Jingha**

£14.95

Jumbo prawns marinated with ground spices, dried mango and ajwain seeds, spicy pineapple chutney

### **Pudina Lamb Chops**

£12.95

Chops marinated with ginger, dried mint and peppercorns, chilli yogurt dip

### **Chicken Shashlik**

£11.95

Brochette of chicken with capsicum, tomatoes & onions, green apple chutney

### **Jungle Style Grill Lamb Tikka**

£12.95

Hunters favourite grilled lamb escalope's, chilli yogurt dip

## TRADITIONAL

**Karahi | Jalfrezi | Dhansak | Rogon Josh £9.95 King Prawn Dishes £12.95**

### **Rajasthan Laal Maas**

£9.95

Spicy lamb with roasted red chillies

### **Green Chicken Curry from Goa**

£9.95

Blend of fresh coriander, tamarind, green chillies and fresh mint, hot!

### **Chicken Tikka Masala**

£9.95

UK's favourite chicken dish cooked with creamy tomato gravy

### **Chicken Tikka Bhuna**

£9.95

Grilled chickens cooked with freshly stone ground medium spices, onions & green peppers

## BIRYANI

### **Hyderabad Chicken Biryani**

£11.95

Chicken marinated in yogurt, basmati rice and saffron

### **Nizami Tarkari Biryani**

£10.95

Seasonal vegetables, mint, layered with basmati rice

### **Tandoori Chicken**

£10.95

Fenugreek marinated chicken leg and breast cooked in clay oven, mint and coriander chutney

### **Tandoori Ajwain Salmon**

£12.95

Salmon Marinated with yoghurt crushed ginger garlic, mint, coriander & fresh stone ground spices plum tomato relish

### **Murgh Methi Malai Tikka**

£11.95

Fenugreek flavoured chicken morsels, marinated in cheese and cream, mint relish

### **Namaste Mixed Sizzle**

£14.95

Delightful selection of Lime Chicken Tikka, Lamb Seekh, Ajwain salmon, Pudina chops

### **Tandoori Panir Shaslik**

£10.95

Homemade cottage cheese with spice assorted bell pepper, spiced masala sauce