

Starters

<i>Mixed Fish</i>	Salmon, Monkfish & King Prawn marinated in spices & cooked over Flaming Charcoal	£5.95
<i>Fish Cakes</i>	Crab, Salmon and Mackerel minced together then fried crispy.	£4.50
<i>King Prawn Paneer</i>	Chunks of paneer cooked in tandoori oven on skewers with red & green peppers	£5.50
<i>Ajwaini Fish Tikka</i>	Fillet of salmon delicately spiced and slowly cooked in the clay oven	£4.95
<i>Monkfish Tikka</i>	Fillet of monkfish delicately spiced and slowly cooked in the clay oven	£5.50
<i>Lemon & Garlic Mussels</i>	Fresh mussels served in a light lemon & garlic sauce	£4.95
<i>Lahsuni Jhinga</i>	Char grilled king prawns marinated in light herbs & brushed with garlic	£5.50
<i>Chilli Fried Squid</i>	Sautéed squid marinated with crushed chilli and Indian herbs	£4.95
<i>King Prawn on Puri</i>	Spiced king prawns served on Indian bread	£5.50
<i>King Prawn Butterfly</i>	King prawns deep fried in breadcrumbs	£4.75
<i>Prawn on Puri</i>	Spiced prawns served on Indian bread	£4.50
<i>Black Tiger Prawn Puri</i>	Spiced tiger prawns served on Indian bread	£4.95
<i>Crab on Puri</i>	Spiced crab served on indian bread	£4.95
<i>Royal Venison</i>	spicy venison cooked in an aromatic spices & soyabean oil	£5.95
<i>Katta Beef</i>	bitesize pieces of beef cooked with mustard seed, garlic and ginger	£4.95
<i>Chicken or Lamb Paneer</i>	Chunks of paneer cooked in tandoori oven on skewers with red and green peppers.	£4.95
<i>Chicken Chat</i>	Bite size pieces of chicken cooked in a special sauce	£4.50
<i>Mixed Kebab</i>	Chicken tikka and Lamb tikka and sheek kebab served with salad	£4.95
<i>Chicken Tikka</i>	Chicken marinated in spices cooked over flaming charcoal	£3.75
<i>Lamb Tikka</i>	lamb marinated in spices cooked over flaming charcoal	£3.95
<i>Tandoori Chicken</i>	Chicken marinated in spices cooked over flaming charcoal	£4.25
<i>Duck Tikka</i>	Duck marinated in spices cooked over flaming charcoal	£4.95
<i>Spice Merchants Yorkshire Puddings</i>	chicken, lamb, vegetable or prawn cooked in an aromatic mild paste, filled into Yorkshire pudding style shells and baked to perfection	£4.95
<i>Chicken Shahi</i>	Lightly spiced chicken with a hint of mint herbs grilled in tandoor	£3.95
<i>Mughlai Lamb Chops</i>	Tender lamb chops marinated in rich herbs & spices	£4.95
<i>Panir Sweet Chilli</i>	Panir grilled in tandoori oven then cooked again with a sweet chilli sauce	£4.25
<i>Garlic Mushroom Tikka</i>	Fresh mushroom marinated with garlic lemon juice and cooked in tandoor	£3.95
<i>Meat Samosa or Vegetable Samosa or Onion Bhaji</i>	Triangles of pastry stuffed with mincemeat or vegetables, deep fried	£3.50
<i>Spice Merchants Tikka Wrap</i>	Chicken or Lamb Tikka wrapped in an indian fried bread	£4.50
<i>Panir Tikka</i>	Indian Cheese marinated in a tikka sauce and cooked in a clay oven	£4.25

Signature Seafood Dishes

<i>Monkfish with Orange Sauce</i>	Lightly seasoned monkfish shallow pan fried, served with lemon rice and orange sauce	£16.95
<i>Coconut & Chilli Haddock</i>	This dish isn't as spicy as it might appear, as the flavours mellow with cooking. This delicate fish is served in a light marinade, shallow pan fried, then finished in the oven. Served with lemon rice & a side order of spinach	£14.95
<i>Coastal Haddock</i>	with Creamy Tomato Sauce Pan fried marinated haddock served with creamy tomato sauce and lemon rice	£14.95
<i>Red Hot Mussels</i>	Mussels marinated with herbs, delicately spiced & cooked in thick medium masala sauce served with a choice of rice	£14.95
<i>Tandoori King Prawns with Sweet Chilli Sauce</i>	King prawns marinated with herbs and spices cooked in tandoor oven and served with sweet chilli sauce choice of rice.	£15.95
<i>Tandoori King Prawn Jingha</i>	chargrilled king prawn cooked in a rich mango, coconut and creamy sauce served with a choice of rice.	£15.95
<i>Bengal King Prawns</i>	Marinated king prawns in shells, cooked with light spices then grilled, served with medium sauce, garlic spinach and choice of rice	£15.95
<i>Shurma Fish</i>	Shallow pan fried fish fillet of basa (Bangladeshi fish) marinated with Himalayan herbs, served with a mixture of fried onions and peppers, served with a choice of rice	£14.95
<i>Sea Bass</i>	lightly spiced, flame grilled over the tandoor, served with stir fried green beans & rice	£14.95
<i>Tandoori Trout</i>	Lightly spiced, flame grilled over the tandoor, served with salad & rice	£13.95
<i>Bengal Fish</i>	Shallow pan fried fish fillet of tilapia Bangladeshi fish marinated with Himalayan herbs, served with potato and lemon rice	£14.95
<i>Patrani Fish</i>	Shallow pan fried fish fillet of pangas Bangladeshi fish marinated with Himalayan herbs, served with stir fried green beans and lemon rice	£14.95
<i>Tandoori King Prawn in Saffron Sauce</i>	King prawn marinated with ginger garlic paste, saffron leaves and cashew nuts served with lemon rice	£15.95
<i>Swordfish Steak</i>	Lightly seasoned & grilled. Served with lemon rice and stir fried green beans & potato	£14.95
<i>Salmon Hydrabadi</i>	Tandoori salmon served with salad and rice	£14.95
<i>Pan Fried Lobster</i>	Lobster marinated with light spices, served with fresh basil sauce, garlic spinach and choice of rice	£29.95
<i>Rup Chanda Jali</i>	Bangladeshi whole fish lightly spiced marinated in clay oven, served with cooked mixture of peppers onions and served with choice of rice	£15.95
<i>Seabream</i>	Pan fried marinated seabream served with tomato sauce with a hint of fresh lemon juice.	£13.95

All Seafood dishes are cooked using Olive Oil

Signature Seafood Dishes

- Goan Fish Masala*, A classic south Indian dish. Fresh fillet of salmon infused with aromatic herbs, curry leaves & spices then cooked in a mild Goanise sauce £11.95
- Seabass Jali* Fillet of seabass, cooked with mustard seed, a touch of coconut & cream - fairly hot £11.95
- Tamarind & Salmon Curry* Chunks of fresh salmon marinated with herbs & spices cooked in a tangy tamarind sauce £11.95
- Ayre Jalfrazi* Ayre is the King of Bengali fish. This dish is made from fillet of Ayre in a terrific, fairly hot spicy sauce of green chillies, garlic and ginger £11.95
- Ayre Delight* Fillet of fish cooked with fresh ginger, garlic, tomatoes, onions and capsicum to give a medium spiced speciality dish £11.95
- King Prawn Jalpari* King prawn marinated with Himalayan herbs, grilled in tandoor and finished Kashmir-style sauce with a hint of cream and coconut £11.95
- Jhinga Mumtaz* Chargrilled king prawn cooked in a rich sauce of cashew nuts, almonds, mild spices and white wine £11.95
- Raj Chingri Delight* A luxurious Indian delicacy, cooked twice. Three whole king prawns marinated in dozens of delicate spices and barbecued in the tandoor, and then finished in a mild to medium creamy sauce. One dish to try which gives all the Indian taste but does not set your mouth on fire £11.95
- Goan King Prawn* Marinated king prawn cooked with garlic, ginger, goan red chilli and cumin £11.95
- Sukka King Prawn Korai* Marinated king prawn skewered and cooked in the charcoal fire and then pot roasted in a wok in a medium tasty sauce with capsicums, tomatoes, onions and coriander £11.95
- Tandoori King Prawn Massala* Pieces of king prawn cooked in a clay oven and then prepared in tandoori sauce with cream £11.95
- Garlic Chilli King Prawns* Marinated king prawns cooked with freshly chopped garlic, £11.95
- Monkfish Delight (mild) or Monkfish Kolhapuri Curry* £12.95

Whilst every effort has been made to remove all bones, please take care as some may have been missed
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Chef's Specials

- Shank of Lamb* Slowly braised in a copper pot, seasoned with fresh herbs, garlic and ginger mix and a subtle hint of ground roasted spices. An absolute classic authentic dish, served with rice £14.95
- Roasted Rack of Lamb*
Roasted in tandoor and served with pepper and coriander, served with rice £15.95
- Oven Cooked Sliced Chicken;* Oven cooked and marinated in herbs and spices served with fried potatoes and choice of rice. £15.95
- Sliced Kursi Lamb;* Exotic lamb dish. A leg of lamb roasted in the oven marinated with herbs and spices served with sliced lamb and comes with roast vegetables and a choice of rice. £16.95
- Roasted Duck with Orange Sauce;* Duck breast roasted in the oven marinated with herbs and spices and served with roast vegetables and choice of rice. £16.95

Chef's Specials

<i>Royal Venison</i> Lean & tender venison, full of flavour, A moist dish with freshly blended herbs and spices - medium	£12.95
<i>Venison Karachi</i> South east venison speciality , cooked in lime, chilli and soya beans - fairly hot	£12.95
<i>Beef Madhun</i> spicy tendered beef cooked with mustard seed, black caraway & cumin	£11.95
<i>Beef Rengdang</i> spicy tendered beef cooked in an aromatic base with Lime, leaf and pepper - fairly hot	£11.95
<i>Raj Hash Maharashtra Curry;</i> Spicy duck breast cooked in the oven served with a fairly hot sauce an authentic curry dish from maharashtra.	£11.95
<i>Duck Tikka Massala</i> Duck Tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream	£11.95
<i>Duck Tikka Goan</i> Marinated duck cooked with garlic, ginger, coriander, goan red chilli. & cumin	£11.95
<i>Handi Chicken;</i> Exotic Indian dish. Whole chicken cooked in oven then cut into pieces and cooked with light spices served in a medium or mild sauce (mild sauce comes with a hint of almond).	£10.95
<i>Chilli Chicken or Chilli Lamb Jali</i> Chicken marinated with crushed chilli and a touch of coconut and cream & Indian herbs	£9.95
<i>Chicken Shahi</i> lightly spiced chicken marinated with a hint of mint then served in a moist spicy curry sauce, medium.	£9.95
<i>Chicken or Lamb Hara Massala</i> This Hyderabadi dish traditionally marinated in hot spice, cooked with a touch of almonds, yoghurt, mint & coconut	£9.95
<i>Chicken or Lamb Kolhapuri Curry</i> Spicy, authentic curry from Kolhapur	£9.95
<i>Chicken or Lamb Hariali Curry</i> Tender pieces of chicken breast or lamb marinated & barbecued in the tan- door & cooked again with fresh crushed garlic, ginger, coriander, a pinch of sugar, cream and spinach. Mild	£9.95
<i>Nihari Lamb</i> This is a very exotic Indian dish, leg of lamb marinated with herbs and spices then roasted in the oven, medium or mild (mild comes with a touch of almond)	£11.95
<i>Green Massala</i> chicken marinated in hot spice cooked with garlic, crushed green peppers, green chillies, coriander and a touch of almonds	£9.95
<i>Shan Bhuna Chicken</i> mixture of peppers, onion and paprika seasoned off with a spicy tangy garnish. Medium or hot	£10.95
<i>Shan Bhuna Lamb</i> mixture of peppers, onion and paprika seasoned off with a spicy tangy garnish. Medium or hot	£11.95

Chef's Vegetarian Special

see Chefs specials for descriptions

<i>Vegetable Chilli Jali</i>	£7.25	<i>Vegetable Hara Massala</i>	£7.25
<i>Vegetable Hariali Curry</i>	£7.25	<i>Garlic Veg or Panir chilli</i>	£7.25
<i>Paneer or Vegetable Goan</i>	£7.25	<i>Vegetable Green Massala</i>	£7.25
<i>Vegetable Kolhapuri</i>	£7.25	<i>Paneer Makhani</i>	£7.25

Traditional

CHICKEN DISHES £7.60

LAMB DISHES £8.95

Badami Chicken or Lamb A creamy mild dish, cooked with almonds & peanut butter

Goan Chicken or Lamb Marinated meat cooked with garlic, ginger, coriander

Chicken or Lamb Tikka Massala Chicken or Lamb Tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream

Lamb or Chicken Podina Tender pieces of lamb or chicken garnished with garlic, fresh mint and a hint of cream and a pinch of almonds

Naga Chicken or Lamb Cooked in a special aromatic Naga chilli sauce - Madras hot

Chicken or Lamb Jalfrezi A spicy, fairly hot curry cooked with diced onions & green peppers

Chicken Karahi or Lamb Karahi An exotic dish prepared in a blend of mild herbs & spices

Garlic Chilli Chicken or Lamb Cooked with freshly chopped garlic, chillies, spices & slightly hot

Chicken or Lamb Makhani Marinated in a blend of herbs and spices and delicately blended in a massala sauce, mild, highly recommended

Chicken or Lamb Pasanda A special mild dish cooked with almond, sultanas and fresh cream

Chicken or Lamb Alphanso a rich mild dish, cooked with mango, a touch of sugar, cream and coconut

Chicken or Lamb Peshwari Blended with almond, coconut, dried fruit in a mild sauce

Traditional Styles

Traditional curries cooked any style below

(Bhuna, Dupiaza, Korma, Dhansak, Vindaloo, Madras, Rogan, Malayan, Pathia, Methi, Kashmir, Sag & Ceylon) Balti dishes (rice or nan included) extra £2.50

<i>Vegetable</i>	£6.95	<i>Chicken</i>	£7.50
<i>Lamb</i>	£8.95	<i>Prawn</i>	£7.95
<i>Tiger Prawn</i>	£10.95	<i>King Prawn</i>	£11.95

Biryani Dishes

All lightly spiced, mixed and fried with Basmati Rice and served with Vegetable Curry

<i>Chicken Biryani</i>	£10.95	<i>Lamb Biryani</i>	£11.95
<i>Prawn Biryani</i>	£10.95	<i>King Prawn Biryani</i>	£13.95
<i>Lamb Tikka Biryani</i>	£12.95	<i>Chicken Tikka Biryani</i>	£11.95
<i>Chef's Special Biryani</i>	£13.95	<i>Duck Tikka Biryani</i>	£13.95
<i>Mushroom or Vegetable Biryani</i>	£8.95	<i>Tandoori Chicken Biryani</i>	£12.95
<i>Beef Biryani</i>	£12.95	<i>Venison Biryani</i>	£14.95
<i>Kachchi Biryani</i>	£14.95	<i>Monk Fish Biryani</i>	£14.95

Tandoori Dishes

All these dishes are barbecued over a flaming tandoori (clay oven) on skewers. Served with Salad and Mint Sauce

<i>Tandoori Chicken (half)</i>	£12.50	<i>Chicken Tikka</i>	£9.95
<i>Lamb Tikka</i>	£10.95	<i>Tandoori King Prawn</i>	£13.95
<i>Tandoori Mixed Grill</i>	£13.95	<i>Chicken Shashlik</i>	£11.95
<i>Duck Tikka</i>	£13.95	<i>Duck Shashlik</i>	£14.95
<i>Tandoori Lamb Chops</i>	£13.95	<i>Lamb Shashlik</i>	£12.95
<i>Paneer Tikka</i>	£9.95	<i>Monkfish Tikka</i>	£14.95

Side Dishes

<i>Mixed Vegetable Curry</i>	£3.70
<i>Mixed Vegetable Bhaji</i>	£3.70
<i>Bombay Aloo</i> Spicy potatoes, slightly hot	£3.70
<i>Mushroom Bhaji</i> Fried with spices	£3.70
<i>Bhindi Bhaji</i> Okra or Ladies Finger, cooked in spices	£3.90
<i>Brinjal Bhaji</i> Aubergine fried with spices	£3.90
<i>Cauliflower Bhaji</i> Fried with spices	£3.70
<i>Aloo Gobi</i> Potato and cauliflower lightly spiced and dry	£3.70
<i>Sag Aloo</i> Spinach and potato	£3.70
<i>Tarka Dall</i> Lentil garnished with spice and chopped garlic	£3.70
<i>Dal Samba</i> Cauliflower with lentils and garlic	£3.70
<i>Sag Panir</i> Spinach with cheese	£3.90
<i>Mutter Panir</i> Curried peas with cheese	£3.90
<i>Shobzi Bhagee</i> Fresh indian runner beans lightly cooked	£3.90
<i>Chana Massala</i> Chick peas	£3.70
<i>Sag Bhaji</i> Spinach lightly spiced	£3.70
<i>Ajwaini Aloo</i> potatoes lightly flavoured with cumin seeds and spices	£3.70

FOR FOOD ALLERGIES AND INTOLERANCES:

Please speak to our staff about the ingredients when ordering your meal.

Rice

<i>Plain Rice</i>	£2.85
<i>Pilaw Rice</i> Flavoured basmati rice	£2.95
<i>Mushroom or Vegetable Pilaw</i> Basmati rice fried with mushrooms or vegetables	£3.60
<i>Lemon or Coconut Rice</i> Basmati rice fried with lemon or coconut	£3.60
<i>Special Fried Rice</i> Basmati rice fried with mixed vegetables and egg	£3.60
<i>Egg Pilaw</i> Basmati rice fried with egg	£3.60
<i>Keema Pilaw</i> Basmati rice fried with spicy minced meat	£3.60
<i>Chicken Pilaw</i> Basmati rice fried with spicy chicken	£3.60
<i>Kashmir Rice or Orange Rice</i> Basmati fried rice	£3.60
<i>Chana Rice</i> Basmati fried rice with chick peas	£3.60
<i>Saffron Rice</i>	£3.60

Indian Breads

<i>Nan</i> Leavened bread cooked in charcoal oven	£2.60
<i>Peshwari Nan</i> Prepared with oriental almonds, sultanas and coconut	£2.70
<i>Garlic Nan</i> Baked with fresh chopped garlic	£2.70
<i>Keema Nan</i> Stuffed with spicy minced meat	£2.70
<i>Stuffed Nan</i> Stuffed with vegetables	£2.70
<i>Kashmir Nan</i> Stuffed with dried fruit	£2.70
<i>Tikka Nan</i> Stuffed with chicken tikka	£2.70
<i>Tandoori Roti</i> Unleavened bread baked in the clay oven	£2.50
<i>Chapathi</i> Soft thin bread	£1.95
<i>Paratha</i> Fried bread made with chapati flour	£3.25
<i>Stuffed Paratha</i> Stuffed with vegetables	£3.50
<i>Puri</i> Deep fried Indian bread	£1.50
<i>Popadoms</i>	£0.75
<i>Massala Popadoms</i> Spicy and hot	£0.75
<i>Chutneys and Pickles</i>	Per Portion £0.75

Per Tray £1.90

English Dishes

Served with French Fries, Peas, Tomatoes and Mushrooms

<i>Sirloin Steak</i>	£15.95
<i>Fried Chicken and Chips</i>	£10.95
<i>Omelette and Chips Prawn, Chicken or Mushroom</i>	£10.95
<i>Chips</i>	£2.50

Please note some of our dishes may contain nuts.

If you cannot see the dish you require, please ask as our chef may be able to prepare it for you