

# MAIN VEGETARIAN DISHES

<b>Soya Tikka Curry</b> Soya tikka marinated ginger & garlic paste, lemon juice and spice cooked in a tomato & onion gravy	<b>£10.50</b>	<b>Daal Makhani</b> Black Lentil boiled and cooked with butter and blended spice, finishing with fresh cream	<b>£7.50</b>
<b>Paneer Makhani</b> Cottage cheese cooked in a rich and creamy tomato sauce with butter and spices	<b>£9.50</b>	<b>Mix Vegetable Sabji</b> Mixed vegetables simmered with ginger, garlic, onion and tomato gravy mixed with special Indian spices and herbs	<b>£7.50</b>
<b>Paneer Balti</b> Cottage cheese cooked in a rich onion & tomato gravy with mixed diced pepper & onion	<b>£9.50</b>	<b>Mix Vegetable Sabji</b> Mixed vegetables simmered with ginger, garlic, onion and tomato gravy mixed with special Indian spices and herbs	<b>£7.50</b>
<b>Saag Paneer</b> Cottage cheese, spinach & saag cooked together with onion, tomato & garlic	<b>£9.50</b>	<b>Shahi Paneer</b> Paneer cooked with peppers, onions, spices and combined in our creamy sauce	<b>£9.50</b>
<b>Vegetable Jalfrezi</b> Fresh mixed vegetables cooked in a aromatic spices & onion tomato gravy	<b>£8.00</b>	<b>Karahi Paneer</b> Paneer cooked in a spicy tomato sauce with mixed pepper, onion, and spices	<b>£8.50</b>
<b>Bhindi Masala</b> Lady finger cooked with onion and tomato gravy	<b>£7.50</b>	<b>Rajma Curry</b> Kidney beans cooked in our aromatic blend of spices and gravy	<b>£8.00</b>
<b>Chana Masala</b> Boiled chick peas and tomatoes are simmered with a mixture of herbs and spices	<b>£7.00</b>	<b>Aloo saag</b> Saag aloo is a classic Indian style side dish featuring potatoes fried in fresh saag and spinach cooked together with onion, green chilli, tomato, ginger and garlic	<b>£8.50</b>
<b>Dal Tadka</b> Specially prepared mixed lentils, onion, garlic, tomato & spices	<b>£7.00</b>	<b>Mutter Paneer</b> <b>Palak Panner</b> <b>Panjabi Saag</b>	<b>£8.50</b> <b>£9.50</b> <b>£10.00</b>

# ACCOMPAINMENTS

<b>BREADS</b>	<b>SIDES</b>
Tandoori Roti	Fresh Salad
Taba Roti	Lachha Paratha
Plain Naan	Onion Kulchha
Garlic Coriander Naan	Plain Chips
Garlic & Chilli Naan	Masala Chips
Keema Naan	Chilli Chips
Cheese Naan	Cheesey Chips
Peshwari Naan	Cheesey Chilli Chips
Cheese Garlic Naan	Onion Rings (10pc)
Cheese Chilli Naan	Curley Fries
Gluten Free Naan	

<b>RICE</b>	
Plain Rice	Mushroom Rice
Egg Fried Rice	Keema Rice
Special Fried Rice	Coconut Rice
Pilau Rice	

# KIDS MENU

Chicken Nuggets with Fries	£5.00
Fish Finger with Fries	£5.00
Cheese Chilli Bites	£5.00

# DESSERT

Ice Cream	£3.50
Gulab Jamun with Ice Cream	£4.50
Cheese Cake	£4.50
Chocolate Fudge Cake	£4.50
Kulfi	£3.00

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## VEGETARIAN STARTERS

<b>Special Tandoori soya Tikka</b> Soya marinated in tandoori spices and cooked in clay oven	<b>£8.00</b>	<b>Chole Samosa</b> Samosa served with chick peas	<b>£6.50</b>
<b>Paneer Tikka</b> Cottage cheese marinated in spices and cooked in a clay oven	<b>£7.50</b>	<b>Spring Roll</b> Spring rolls are a popular appetizer from the traditional Chinese cuisine made with spring vegetables	<b>£6.50</b>
<b>Paneer Tikka Wrap</b> Cottage cheese marinated in spices and cooked in a clay oven	<b>£7.50</b>	<b>Veg Pakora</b> Onion, potato, spinach and vegetable with gram flour	<b>£4.99</b>
<b>Onion Bhaji</b> Freshly sliced onion, spices & fresh herb, light gram flour batter	<b>£5.50</b>	<b>Chilli Soya</b> Soya marinated in chinese spices in a chilli sauce	<b>£8.00</b>
<b>Soya Tikka Wrap</b> Soya marinated in spices and cooked in a clay oven	<b>£8.50</b>	<b>Chilli Mushroom</b> Mushroom combined with special chilli sauce	<b>£7.00</b>
<b>Paneer Pakora</b> Paneer deep fried in a special batter mix	<b>£7.50</b>	<b>Aloo Tikki Chana</b> Potato, peas, fresh Indian herbs, various spices made in a round dumpling	<b>£7.00</b>
<b>Chilli Paneer</b> Diced cottage cheese marinated in special spices cooked in chilli sauce	<b>£7.50</b>	<b>Veg Kabab</b> Mixed fresh vegetables, herbs & spices made into patties	<b>£7.00</b>
		<b>Poppadoms with Chutneys</b>	<b>£2.00</b>

## THE GRILL

ALL MARINATED WITH INDIAN SPICES AND LEMON JUICE AND COOKED IN A CLAY OVEN

## MAIN LAMB DISHES

<b>Lamb Rogan Josh</b> Tender lamb pieces cooked with ginger and garlic paste and a mix of Indian spices, blended with onion and tomato finished with fresh coriander garnish	<b>£11.50</b>	<b>Karahi Lamb</b> Lamb cooked in a ginger garlic, chilli, garam masala, tomato onion gravy, and diced mixed peppers	<b>£12.00</b>
<b>Lamb Curry</b> Tender lamb pieces cooked in a rich gravy of tomatoes & onion blended with authentic spices and finished off with a little greek yoghurt	<b>£10.50</b>	<b>Lamb Saag</b> Lamb and saag spinach cooked together with onion, tomato, and garlic	<b>£11.50</b>
<b>Lamb Rara</b> Marinated lamb & lamb mince in a perfect blend of aromatic spices & herbs	<b>£12.00</b>	<b>Lamb Claypot</b>	<b>£11.00</b>
<b>Keema Mattar</b> Minced lamb & garden peas cooked with tomato, herbs & spices	<b>£11.00</b>	<b>Keema Balti</b> Keema cooked in an onion and spicy tomato gravy	<b>£11.50</b>
<b>Lamb Jalfrezi</b> Lamb cooked in a spicy tomato sauce, stuffed with pepper mix, onion & spices	<b>£11.00</b>	<b>Lamb Balti</b> Lamb cooked in an onion and spicy tomato gravy	<b>£12.00</b>
<b>Lamb Madras</b> Tender lamb cooked in a spicy tomato and onion and spices	<b>£11.50</b>	<b>Himalayan Goat curry</b> Cooked slowly, goat meat is tender and juicy with a delicious flavour that is most similar to lamb	<b>£13.00</b>
<b>Lamb Bhuna</b> Lamb cooked in a well spiced thick tomato curry sauce	<b>£11.00</b>	<b>Sarabi Bakra Curyy of Panjab</b> Lamb on the bone curry cooked with onion, tamato, Indian spices homemade style	<b>£12.50</b>

## BIRYANIS

<b>Special Lamb Biryani</b> Marinated lamb cooked slowly in basmati rice, flavoured with mint & rose water, served with mixed vegetables & raita	<b>£11.50</b>	<b>Chicken Biryani</b> Chicken marinated in chef's special authentic Indian spices and slow cooked basmati rice	<b>£10.00</b>
<b>Veg Biryani</b> Mix vegetables cooked in special indian spices and slow cooked basmati rice	<b>£10.00</b>	<b>Prawn Biryani</b> Cooked tiger prawns in basmati rice. Finished with saffron, cardamon and herbs	<b>£12.50</b>
<b>Chicken Tikka Special Biryani</b> Chicken tikka cooked in special Indian spices and slow cooked basmati rice	<b>£10.50</b>		

## NON VEG STARTERS

<b>Salmon Tikka</b> Salmon marinated in Indian spices yoghurt cooked in a clay oven	<b>£12.09</b>	<b>Honey Chilly wings</b> Chicken wings marinated in Indian spices and cooked in chilli sauce and some added honey	<b>£7.00</b>
<b>Special Tandoori King Prawn</b> Kings Prawns marinated in special Indian spices honey, english mustard, yoghurt cooked in a clay oven	<b>£11.00</b>	<b>Lamb Chops</b> Lamb chop marinated in special Indian spices cooked in charcoal clay oven	<b>£12.00</b>
<b>Chicken Tikka Wrap</b> Chicken marinated in spices cooked in a clay oven served with mint chutney	<b>£8.00</b>	<b>Chilly Chicken</b> Boneless chicken cubes with special chilli sauce	<b>£8.50</b>
<b>Mixed Wrap</b> Kebab and chicken marinated in spices cooked in a clay oven served with mint chautney	<b>£8.50</b>	<b>Lamb Seekh Kabab</b> Minced lamb flavoured with herbs with green chilli, ginger and spices cooked in a charcoal clay oven	<b>£8.00</b>
<b>Seekh Kebab Wrap</b> Kebab marinated in spices cooked in a clay oven. Served with mint chautney	<b>£8.00</b>	<b>Chicken Pakora</b> Chicken marinated in special chef batter mix and deep fried	<b>£7.50</b>
<b>Chicken Tikka</b> Chicken marinated in spices cooked in a clay oven served with mint chutney	<b>£8.00</b>	<b>Fish Pakora</b> Fish marinated in a special Indian spices, fish battar, gram flour, lemon juice served with mint chutney	<b>£7.50</b>
<b>Murg Malai Tikka</b> Chicken marinated in mughao in cream cheese & yoghurt	<b>£8.00</b>	<b>Fish Chilli</b>	<b>£8.50</b>
<b>Hariyali Tikka</b> Chicken marinated in Indian spices cream cheese, mint and yoghurt cooked in charcoal clay oven	<b>£8.00</b>	<b>Tandoori Fish Tikka</b> Cubes of fish seasoned with lemon juice, special Indian spices and cooked in clay oven	<b>£8.50</b>
<b>Tandoori Chicken Wings</b> Juicy chicken wings marinated in Indian spices cooked over a charcoal clay oven	<b>£8.00</b>	<b>Tandoori Chivas Fish</b> Chivas fish marinated with yoghurt and Indian spices	<b>£14.00</b>
<b>Crispy Chicken wings</b> Juicy chicken wings marinated in Indian spices fried	<b>£6.50</b>	<b>Chilli garlic prawn</b> Marinated with Indian spices cooked with garlic and chilli sauce	<b>£10.00</b>

## MAIN CHICKEN DISHES

<b>Chicken Curry</b> Chicken cubes cooked on summer fire with ginger, garlic, onions, and tomato finished with a coriander and ginger garnish	<b>£11.00</b>	<b>Methi Chicken</b> Chicken cooked in fenugreek leaves, special Indian spices, cream & butter	<b>£10.50</b>
<b>Butter Chicken</b> Chicken cooked in a rich creamy tomato sauce with blended spices & butter	<b>£10.50</b>	<b>Chicken Pathiya</b> Chicken cooked in a spicy creamy mango and tomato sauce	<b>£10.50</b>
<b>Chicken Tikka Masala</b> Chicken cooked in a rich creamy tomato sauce and flavored with fresh spices	<b>£10.50</b>	<b>Desi Chicken Curry with Bone</b> Pieces of bone chicken cooked with onion, tomato, ginger and garlic medium hot homemade style	<b>£9.50</b>
<b>Karahi Chicken</b> Chicken cooked in a spicy tomato sauce with mixed pepper, onion & spices	<b>£10.50</b>	<b>Chef Special Curry</b> Lamb + Chicken + Prawns	<b>£13.00</b>
<b>Chicken Dhansak</b> Chicken tikka cooked in spicy tomato sauce, lentils & spices	<b>£10.00</b>	<b>Chicken Achari</b> Achari chicken curry is seasoned with Indian pickling spices and Indian pickle to give it a tangy	<b>£10.50</b>
<b>Chicken Jalfrezi</b> Chicken cooked in a spicy tomato sauce studded with julian mixed peppers, onion & spices	<b>£10.50</b>	<b>Chicken Balti</b> Chicken cooked in an onion & spicy tomato gravy with mushrooms	<b>£11.00</b>
<b>Saag Chicken</b> Chicken cooked in spinach and mustard leaf, together with onions, garlic, ginger & tomatoes	<b>£10.50</b>	<b>Garlic chicken curry</b>	<b>£10.50</b>
<b>Chicken Korma</b> Chicken cooked in a mildly spiced dish with cream butter & coconut thick sauce	<b>£9.50</b>	<b>Chicken Claypot</b>	<b>£10.50</b>
<b>Chicken Madras</b> Chicken cooked in a spicy tomato sauce	<b>£10.50</b>	<b>Prawn Curry</b>	<b>£13.00</b>
<b>Chicken Vindaloo</b> Chicken cooked in a spicy tangy tomato sauce	<b>£10.50</b>	<b>Prawn Curry Claypot</b>	<b>£13.50</b>
		<b>Panjabi Style Fish Curry</b>	<b>£11.50</b>
		<b>Fish Curry</b>	<b>£11.00</b>