

CHARGES INCURRED TO ANY CHANGES • DELIVERY CHARGES APPLY TO ALL AREAS • OUTSIDE CATERING AVAILABLE FOR ALL TYPES OF EVENTS

Meal for 2 - £28.50

STARTERS

2 Poppadoms and Spiced Onions, Vegetable Pakora

MAIN COURSE

Choice of any 2 Curries Fried Rice and Nan Bread

Meal for 3 - £46.90

STARTERS

3 Poppadoms and Spiced Onions, Mixed Pakora, Chef's Jaat Paat

MAIN COURSE

Choice of any 3 Curries, 2 Fried Rice and 1 Nan Bread

Starters

£6.90

£6.50

£8.90

	PAKORA	
1	VEGETABLE	£4.90
2	MUSHROOM	£5.50
3	CAULIFLOWER	£5.50
4	PANEER	£6.50
5	CHICKEN BREAST	£6.90
6	CHICKEN TIKKA	£6.90
7	FISH	£6.70
8	MIXED PAKORA (Cauliflower, Mushroom & Chicken)	£5.90
9	CHICKEN AND VEGETABLE	£6.20
10	ONION BAJI	£5.40
11	HAGGIS PAKORA	£6.50
	SAVOURY SNACKS	
12	CHILLIDANIEED	C6 00

	SAVOURY SNACKS	
12	CHILLI PANEER	£6.90
13	SAMOSA	£5.70
14	CHANNA, PRAWN OR CHICKEN PUREE	£6.50
15	LAMB SPRING ROLLS	£5.90
16	CHEF'S JAAT PAAT (Breast)	£6.90
17	LEMON & LIME CHICKEN (Hot)	£6.90
18	JAAT PAAT Chicken drumsticks on the bone	£6.70
	DELICACIES FROM TANDOOR	
19	SEEKH KEBAB	£5.90
20	TANDOORI CHICKEN (on bone)	£6.00
21	KING PRAWN TIKKA (3)	£7.90

Tandoori Sizzlers

22 SALMONTIKKA

23

CHICKEN TIKKA

TANDOORI MIX (Lamb, chicken, kebab)

The traditional style of Tandoori dishes are marinated in Tandoori sauce and includes fresh garlic and ginger. All Tandooris are cooked in a Tandoori oven that gives these dishes a succulent

care cast and tastar, in these aishes are served manetary stated a need			
25	CHICKEN TANDOORI (on bone)	£13.50	
26	CHICKENTIKKA	£13.50	
27	GARLIC CHICKEN TIKKA	£13.80	
28	GINGER CHICKEN TIKKA	£13.80	
29	LAMBTIKKA	£14.90	
30	KING PRAWN TIKKA	£18.50	
31	SALMONTIKKA	£18.50	
32	TANDOORI MIXED GRILL Chicken, Lamb, King Prawn, Chicken Tandoori,		
	Seesh Kebab and Nan	£19.20	
33	SHASHLIK CHICKEN TIKKA Served with green peppers and onions	£13.90	
34	TAHINI MURG TIKKA Barbecue pieces of chicken marinated in smooth mil	ld spices	
	served with rice and tahini sauce	£13.90	
35	GREEN CHICKEN TIKKA	£13.90	
36	LAMB CHOPS (6 Pieces)	£17.90	

Mains

3/	JEERA
	Prepared with fresh ginger, garlic, spring onions and mushrooms with a tomato based sauce
38	CHICKEN MANCHURIAN
	Deliciously battered chicken, cooked to in our chef's own sweet chili sauce with a hint of soy.
39	SAAG
	Cooked with spinach, potatoes and chillies
40	RAJA

- This dish will tantalise your taste buds with its mild buttery sauce
- Another introduction by our Chef with all the goodness of a Korma KASHMIRI BREAST
- Cooked with a choice of mango or pineapple **GREEN CURRY**
- Cooked with chef's home made Thai sauce Cooked as Lamb Bhoona with special Tandoori sauce
- Just when you think it's safe to swallow the mild cool coconut taste, you'll get a good kick from our rich aromatic chillies
- NAWABI PASANDA Cooked in a mild sauce with cashew nuts and raisins, with cream run through it
- TANDOORI MAKHANI MASALA Cooked with cashew nuts and fresh cream to give a smooth mild sauce
- Cooked with capsicums, fresh mushrooms, onions and tomatoes. All the vegetables are added to a condensed gravy with a spicy flavour
- Including fresh ginger and spring onions SINGAPOREAN
- Fancy something hot 'n' spicy? This is the one! Cooked with soya sauce & green chillies
- A dish for the connoisseur hot and spicy with pickle masala and fresh green chillies BLACK PEPPER INDIAN CURRY
- This fragrant eastern Indian Curry is unusual in that it gets all its heat from black pepper rather than chilli
- Marinated in yoghurt then cooked in a sauce, blended with Tandoori Masala and fresh cream
- 54 SING SING CHANDNI
- Cooked in peppers and spring onions, a Cantonese style sauce and sprinkle of cashews
- An Ind-Chinese extravaganza! If you like sweet and sour dishes, this is a must! SOUTH INDIAN GARLIC CHILLI Cooked with extra garlic and chillies

All dish	nes can be prepared as follows	
CHICKENTIKKA		£10.20
-AMB		£11.20
KING PRAWN		£15.20
/EGETABLE		£9.50

Family Feast - £69.90

STARTERS

4 Poppadoms and Spiced Onions, Chicken Breast Pakora, Chef's Jaat Paat, Allo Tikki, Pakora

MAIN COURSE

Chicken Kashmiri Korma, Chicken Chasnie Tikka, Chicken Tikka Masala, Karahi Gosht, 2 Fried Rice, Nan Bread, Punjabi Nan

CHASNIETIKKA

- With fresh cream, Tandoori spices and cashew nuts
- TIKKA MASALA
- Chicken off the bone is barbecued, then cooked in a special sauce TIKKA BHOONA
- Prepared with fried onions, tomatoes and Indian spices.
- Green chillies can be added to make it hotter
- Cooked in Karahi (metal bowl) with fresh garlic, ginger and tomatoes, highly spiced and herbed

All dishes are served with rice and can be prepared as follows **CHICKEN TIKKA**



Sharing Platter

£17.20 VEGETABLE PAKORA, CHEF'S JAAT PAAT, GARLIC CHICKEN TIKKA, LAMB SAMOSA

Vegetarian Dishes

MAINS £9.50 / SIDES £6.40

TAKTAK VEGETABLES A medley of Sauteed Vegetables

Aubergines, Red Pepper and Baby Potatoes

ORKA BHAJI

Lady Fingers cooked

RAJMA Red Kidney Beans

BOMBAY POTATOES CHANA MASALA

This includes Tikka pieces of chicken, lamb, prawns

Potatoes and Cauliflowe **DAAL MAKHANI**

> **TURKA DAAL SAAG PANEER**

ALOO GOBI

CHILLII PANEER

PANEER MAKHANI

with Cathew Nuts

KARAHI PANEER

1	CHEF'S SPECIAL BIRYANI	£11.50	
	A dish specially cooked with chicken, beef and prawn, tossed in a pulao rice		
	and garnished with fried egg, and served with curry sauce		
2	TANDOORI SPEICAL CURRY	£11.50	

Light Meal

£9.50

Small Vegetable Pakora,

Small Curry

(Excludes King Prawn & Tandoori Dishes)

Small Rice

Korma Korner A traditionally mild dish cooked with fresh cream

PISTA KORMA

(Freshly ground pistachios are blended with cream and a hint of cinnamon to give a truly fabulous Korma)

PUNJABI KORMA

(Cooked with apricots and almond flakes)

KASHMIRI KORMA

(Prepared with fresh cream and choice of pineapple, banana or both) **SHAHI BAHAR KORMA**

(Prepared with ground nuts, fresh cream and almond flakes)

GHORKA (Prepared with fresh cream, coconut and fruit cocktail, giving it a sweet flavour)

CEYLONESE (Cooked with fresh cream and lemon juice)

	All dishes can be prepared as follows	
63	VEGETABLE	£9.30
64	CHICKEN BREAST	£10.20
65	CHICKENTIKKA	£10.20
66	LAMB	£11.20
67	PRAWN	£10.20
68	BEEF	£11.00
69	KING PRAWN	£15.20

··· * House Specialities

TRADITIONAL CURRY

ROGAN JOSH (Prepared with fried onions, tomatoes and spices)

BHOONA

(An excellent sweet and sour taste, cooked in mango chutney,

KORMAL PATIA

(As Patia dishes except they are creamier and smoother) DHANSAC (Cooked with lentils)

BIRYANI (The meat is tossed in fried rice, garnished with tomatoes, cucumber and coconut.

> **PUNJABI MASALA** (A dry form of curry prepared with green peppers, mushrooms, fried onions, tomatoes & fresh spices)

All dishes can be prepared as follows			
70	VEGETABLE	£	9.
71	CHICKEN BREAST	£1	0.2
72	CHICKEN TIKKA	£1	0.2
73	LAMB	£1	1.2
74	PRAWN	£1	0.2
75	BEEF	£1	1.0
76	KING PRAWN	£1	5.

Light Meal for 2

£22.00

Small Chicken Pakora,

2 Small Curries,

Rice,

Nan

Western Dishes

All served with salad and chips

	7 III Sel Ved VVIET Salad alla emps	
77	SIRLOIN STEAK	£15.30
78	GAMMON STEAK	£9.20
79	CHICKEN MARYLAND	£8.80
80	OMELETTE – PLAIN	£8.00
81	OMELETTE Chicken, Prawn or Spanish	£8.70
82	FRIED HADDOCK	£8.80
83	HOMEMADE CHICKEN NUGGETS & CHIPS	£7.80

Sauces

KORMA/CHASNIE/MAKHANI MASALA Small £5.90 Large £6.60 CURRY/TIKKA MASALA/BHOONA Small £5.20 Large £5.90

Accompaniments

£3.50

84 PULAO RICE (Fried Rice)

	85	BOILED RICE	£3.50
	86	ACHARI RICE (Hot & Spicy)	£4.30
	87	PASHORI RICE (Sweet Rice)	£4.30
	88	MUSHROOM & CHICKPEA RICE	£4.30
	89	NAN	£3.80
	90	NAN - CHEESE	£4.20
	91	NAN - MINCE	£4.50
	92	NAN – CORRIANDER AND ONION	£4.20
	93	NAN – GARLIC	£4.00
	94	NAN – GARLIC AND CHILLI	£4.20
	95	NAN — PUNJABI (coconut, almond flakes, Raisins and Syrup)	£4.50
	96	NAN – GARLIC & CHEESE	£4.50
	97	CHAPATI	£1.90
	98	TANDOORI CHAPATI	£2.70
	99	PARATHA	£3.00
	100	KEEMA, VEGETABLE PARATHA	£3.90
	101	PUREES (2 IN PORTION)	£3.50
	102	POPPADOM (2 IN PORTION)	£1.20
	103	MANGO CHUTNEY	£1.80
	104	SPICED ONIONS	£1.80
	105	SIDE SALAD	£2.50
	106	RYTHA	£3.50
	107	PICKLE TRAY (Pickles, Mango Chutney & Spiced Onions)	£4.20
	108	CHIPS	£3.50
	109	CAJUN CHIPS	£4.00
	110	CHIPS AND CHEESE	£4.60
	111	CHIPS AND CURRY SAUCE	£4.40
	112	CHIPS AND KORMA/CHASNI/PATIA SAUCE	£4.60
	113	DIPS – RED SAUCE OR MINT SAUCE	50p
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Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared. PLEASE NOTE: If you have any food allergies, please inform a member of staff whilst placing your order, as some of our dishes may contain allergens.



