

## STARTERS

<b>VEG MIX STARTER</b> ⑥ ③ ① ②	3.95	<b>SHAMEE KEBAB/SHEEK KEBAB</b>	4.95
Onion bhaji, vegetable samosas and spring rolls		Minced lamb mixed with spices and lentils and then fried/grilled	
<b>MIX STARTER</b> for 2 person ① ⑥ ③ ② ④	11.95	<b>LAMB CHOPS</b> ①	6.95
Chicken tikka, sheek kebab and onion bhaji		Marinated in yoghurt and fresh aromatic spices cooked in a clay oven	
<b>MIX STARTER</b> for 4 person ① ⑥ ③ ② ④	24.95	<b>1/4 TANDOORI CHICKEN</b> ① ② ④	5.50
Lamb chops, chicken tikka, sheek kebab, meat samosas and onion bhaji		Marinated chicken on the bone cooked over the charcoal fire	
<b>SWEET CHILLI CHICKEN</b> ③ ①	5.95	<b>CHICKEN SHASLIK</b> ① ② ④	5.95
Chicken marinated in spices and flavoured with sweet chilli sauce, topped with spring onions		Diced chicken marinated with tomatoes, onions and green peppers	
<b>SWEET CHILLI PANEER</b> ③ ① ② ④	5.50	<b>HARYALI MURGH CHAAT</b> ① ② ④ ⑤	5.50
Home-made cheese marinated in spices and flavoured with sweet chilli sauce, topped with spiring onions		Chopped chicken tikka in a special chaat masala	
<b>ONION BHAJI</b> ⑥ ③ ① ②	3.45	<b>SALMON TIKKA</b> ① ② ③ ④ ⑤	7.95
Mixture of gram flour, thinly sliced onions, mixed spices and herbs		Marinated salmon grilled on a charcoal fire	
<b>MEAT SAMOSAS</b> ⑥	3.45	<b>TANDOORI KING PRAWN</b> ⑥ ① ② ④ ⑤	7.95
Indian pastry filled with meat		King prawns grilled on the charcoal fire	
<b>VEGETABLE SAMOSAS</b> ⑥ ① ②	3.45	<b>KING PRAWN BUTTERFLY</b> ⑥ ① ②	6.50
Indian pastry filled with vegetables		King prawns lightly battered and deep fried	
<b>CHICKEN/ LAMB TIKKA</b> ① ② ④ ⑤	5.50	<b>KING PRAWN PUREE</b> ⑥ ① ②	6.50
Boneless pieces of chicken or lamb marinated in yoghurt and spices, grilled in the clay oven		Medium spiced king prawns on puree bread	

### Allergy Awareness:

Gluten – ⑥ | Dairy – ① | Fish – ③

Egg – ③ | Mustard – ④

Contains nuts – ② | Crustaceans – ⑤

Mild – ① | Medium – ② | Hot – ③

Vegetarian – ①

Please be aware that all our dishes use a small amount of butter

If you suffer from allergies, then please enquire when ordering. Our dishes may contain: gluten, nuts, dairy, peanuts, soya, mustard, sesame seeds, lupin, egg, crustaceans, squid, fish/fish bone, molluscs, and sulphur dioxide. Customers with any allergy eat at their own risk.

♦Management reserves the right to refuse service without notice or explanation.

OLD MENU FAVOURITES STILL AVAILABLE  
PLEASE JUST ASK

## CLAY OVEN SPECIALITIES

<b>CHICKEN/ LAMB TIKKA</b> (D) (M)	9.95
Boneless pieces of chicken or lamb marinated in yoghurt and spices, grilled in the clay oven	
<b>DUCK TIKKA</b> (D) (M)	13.95
Boneless pieces of duck marinated in yoghurt and spices, grilled in the clay oven	
<b>FISH TIKKA</b> (D) (F) (M)	13.95
Diced pieces of salmon marinated in yoghurt and spices, grilled in the clay oven	
<b>PANEER TIKKA</b> (D) (V) (M)	9.95
Marinated Indian cheese cooked over charcoal fire	
<b>1/2 TANDOORI CHICKEN</b> (D) (M)	9.95
Marinated chicken on the bone cooked over charcoal fire	
<b>TANDOORI KE BAHAR</b> (D) (M)	13.95
Marinated 1/4 chicken, lamb tikka, sheek kebab and naan	
<b>CHICKEN/ LAMB SHASLIK</b> (D) (M)	10.95
Diced chicken or lamb marinated with tomatoes, onions and green peppers	
<b>KING PRAWN SHASLIK</b> (D) (F) (M)	13.95
King prawns marinated with tomatoes, onions and green peppers	
<b>CHICKEN/ LAMB STIR FRY</b>	10.95
Served with slices of onions, green peppers and green chillies	
<b>MIX STIR FRY</b>	13.95
Lamb and chicken served with slices of onions, green peppers and green chillies	
<b>KING PRAWN STIR FRY</b> (F)	13.95
Served with slices of onions, green peppers and green chillies	

## HOUSE SPECIALITIES

### CHICKEN AND LAMB

<b>CHICKEN/ LAMB ASARI</b>	9.95
Cooked with pickles	
<b>CHICKEN/ LAMB TIKKA KORAI</b> (D) (M)	10.45
Cooked in a cast iron with special herbs and spices	
<b>JEERA CHICKEN/LAMB</b>	10.45
Cooked in spicy cumin sauce	
<b>METHI CHICKEN/LAMB</b>	10.45
Cooked with spices and fenugreek leaves	
<b>CHICKEN/LAMB PASSANDA</b> (D) (M)	10.45
Tikka pieces cooked with spices cooked in cream, yoghurt and ground almonds	
<b>ILLACHI CHICKEN/LAMB</b>	10.45
Unique flavour of indian spice and cardamon pods	
<b>DHABA MEAT</b>	10.45
Lamb with gravy cooked with special spices	
<b>BUTTER CHICKEN</b> (D) (M)	10.45
Chicken tikka pieces cooked with cream and almonds	
<b>GARLIC CHICKEN</b>	10.45
Diced chicken cooked with garlic and fresh green chillies in a thick sauce	
<b>CHICKEN TIKKA MORISA</b> (D) (M)	10.45
Cooked with mixed peppers and fresh chillies	
<b>CHICKEN TIKKA MALAYAN</b> (D) (M)	9.95
Cooked with cream and pineapple	
<b>CHICKEN REZZELA</b>	10.95
Chicken tikka mixed with minced lamb	
<b>CHICKEN PADDINA</b>	10.45
Chicken topped with fresh garden mint	
<b>NAGA CHILLI CHICKEN</b> (M)	10.95
Chicken cooked in a spicy naga sauce	

### SEAFOOD AND VEGETARIAN

<b>FISH CURRY</b> (F) (M)	13.95
Pieces of salmon fish cooked with potatoes, tomatoes and mustard seeds	
<b>MALABAR FISH CURRY</b> (D) (F)	12.95
Cod in Goanese sauce with coconut flavour	
<b>TANDOORI KING PRAWN KORAI</b> (D) (F) (M)	13.95
Cooked in a cast iron with special herbs and spices	
<b>NAGA KING PRAWN</b> (M)	13.95
King Prawns cooked in a spicy naga sauce	
<b>ILLACHI KING PRAWN</b> (F)	12.95
Unique flavour of fresh coriander with Indian spice blend	
<b>KING PRAWN PESHWAR</b> (D) (F) (M)	12.95
King prawns with almonds	
<b>VEGETABLE CURRY</b> (V)	7.95
Mixed vegetable curry with fresh herbs	
<b>ROGAN VEGETABLE</b> (V)	7.95
Vegetables cooked with tomatoes, green peppers and a touch of garlic	

## FAVOURITES

### BHUNA J

Cooked with onions, peppers, tomatoes and delicately spiced

### MADRAS J

Cooked in garlic, lemon juice and spices

### DANSAK J

Prepared with lentils, lemon juice and aromatic spices producing hot, sweet and sour tastes

### MASALA D N

Cooked in a mild sauce made with a delicate blend of aromatic spices, herbs, ghee, cream & almonds

### KORMA D N

Very mild curry cooked with coconut flour, sultanas and fresh cream

CHICKEN	9.45	CHICKEN TIKKA D M	10.45
LAMB	9.45	LAMB TIKKA D M	10.45
KING PRAWN D M	13.95	TANDOORI KING PRAWN D	13.95
VEGETABLE V	7.95	PANEER V	9.95

### SET MEAL FOR 4 PERSON £79.95

Mix starter for 4, 4 main dishes (extra £2 for each King Prawn dish),  
2 sides, 3 rice, 2 breads

### SET MEAL FOR 2 PERSON £39.95

Mix starter for 2, 2 main dishes (extra £2 for each King Prawn dish),  
1 side, 2 rice, 1 bread

### VEGETABLE SET MEAL FOR 2 PERSON £34.95

Veg mix starter, 2 main dishes, 1 side, 2 rice, 1 bread

### JALFRAZI J

Thick curry sauce made with a variety of fresh herbs, spices and fresh green chillies

### DUPIAZA J

Chopped onions, tomatoes and peppers seasoned with fresh herbs and spices

### ROGAN J

Chopped tomatoes and onions with spices and herbs

### PATIA J

Cooked in a spicy, sweet and sour sauce

## BALTI

Balti cooking originates from Baltistan, beyond the North West frontier. Individually prepared with fresh herbs & spices, stir fried in a cast iron wok, bringing out a unique flavour

CHICKEN	10.45
CHILLI CHICKEN TIKKA D M	10.95
LAMB	10.45
KING PRAWN D	12.95
MIX D	13.95
Chicken, lamb and king prawn VEGETABLE JALFRAZI V	8.50

## SAAG

Cooked with onions, peppers, tomatoes, freshly spiced in a medium strength sauce with spinach and garlic

CHICKEN	9.45
CHICKEN TIKKA D M	9.95
LAMB	9.45
LAMB TIKKA D M	9.95
KING PRAWN	12.95

## BIRIYANI

Pilau rice treated together with mild spices served with vegetable curry

CHICKEN	11.95
CHICKEN TIKKA D M	12.95
LAMB	11.95
LAMB TIKKA D M	12.95
KING PRAWN D	13.95
VEGETABLE V	9.95
PIPASHA SPECIAL D (chicken, lamb and king prawn)	12.95

## SIDES

<b>VEGETABLE CURRY</b> ✓	4.45	<b>BRINJAL BHAJI</b> ✓	4.45	<b>BOMBAY ALOO</b> ✓	4.45
Mixed vegetable curry with fresh herbs		Aubergine fried with spices and onions		Potatoes with spices and onions	
<b>VEGETABLE MALAI KOFTA</b> ✓	4.45	<b>BHINDI BHAJI</b> ✓	4.45	<b>SAAG ALOO</b> ✓	4.45
Mixed vegetable balls cooked in a curry sauce		Okra fried with spices and onions		Spinach and potatoes with spices and onions	
<b>MADRAS SAMBHAR</b> ✓	4.45	<b>MUSHROOM BHAJI</b> ✓	4.45	<b>SAAG MUSHROOM</b> ✓	4.45
Lentils with vegetables		Mushrooms fried with spices and onions		Spinach with mushroom	
<b>DRY VEGETABLES</b> ✓	4.45	<b>MOTTOR PANEER</b> ④ ⑤ ⑥ ✓	4.45	<b>ALOO CHANA</b> ✓	4.45
Mixed vegetables with fresh herbs		Indian cheese cubes with green peas		Spiced potatoes with chick peas	
<b>CAULIFLOWER BHAJI</b> ✓	4.45	<b>SAAG PANEER</b> ④ ⑤ ⑥ ✓	4.45	<b>CHANA MASALA</b> ✓	4.45
Medium spiced cauliflower with spices and onions		Spicy spinach with cubes of paneer		Chick peas with onions and lemon	
<b>SAAG BHAJI</b> ✓	4.45	<b>ALOO GOBI</b> ✓	4.45	<b>TARKA DHAAL</b> ✓	4.45
Spinach with fenugreek and fresh coriander		Potatoes and cauliflower		Mixed lentils fried with garlic	

### RICE

<b>BOILED</b>	2.75
<b>PILAU</b> ④	3.50
<b>GARLIC</b> ④	4.45
<b>LEMON</b> ④	4.45
<b>VEGETABLE</b> ④	4.45
<b>SPECIAL FRIED</b> ④	4.45
<b>MUSHROOM</b> ④	4.45
<b>EGG FRIED</b> ④ ⑤	4.45
<b>KEEMA</b> ④	4.45
<b>KASHMIR</b> ④	4.45

### BREADS

<b>PLAIN NAAN</b> ④	2.95
<b>CHEESE NAAN</b> ④ ⑥	3.45
<b>CHILLI NAAN</b> ④	3.45
<b>GARLIC NAAN</b> ④	3.45
<b>ONION NAAN</b> ④	3.45
<b>KEEMA NAAN</b> ④	3.45
<b>PESHWARI NAAN</b> ④ ⑤	3.45
<b>STUFFED NAAN</b> ④	3.45
<b>TANDOORI ROTI</b> ④	2.95
<b>CHAPATI</b> ④	2.95
<b>PARATHA</b> ④	2.95
<b>PURI</b> ④	1.95

### CONDIMENTS

<b>PLAIN PAPADOM</b>	0.90
<b>SPICY PAPADOM</b>	0.90
<b>PLAIN RAITA</b> ④	1.50
<b>CUCUMBER RAITA</b> ④	1.75
<b>ONION RAITA</b> ④	1.75
<b>CHUTNEY AND PICKLE</b> ④ ⑤	0.90

TEL: 01428 712080 / 01428 714418

# Thali Sunday- the complete meal

On Sundays, we will be serving up the complete meal through our thali service. A thali is the Indian name for a platter. It's the way Indian people eat at home, combining a varied selection of curries, rice and bread, which are served in individual pots (known as Katories) on a metal platter. All you have to do is order a main and the rest (pilau rice, plain naan, tarka dhaal, veg dish of the day, onion bhaji, chicken tikka & mint sauce) will come with it.



To experience our thali service the best way, this can only be enjoyed when dining in the restaurant.

**12.95 PER PERSON**

## OPENING HOURS

MONDAY- SATURDAY 17:00- 23:00 | SATURDAY LUNCH SERVICE 12:00-14:00 | SUNDAY 13:00-21:00

**FULL MENU ALSO AVAILABLE ON SUNDAYS**