

## Appetisers

|   |       |
|---|-------|
| Plain pappadum  | £0.95 |
| Spicy pappadum  | £0.95 |
| Roasted pappadum  | £0.95 |
| Home made chutney tray (5 items)                                      | £3.50 |
| Apna chutney tray (3 items) chilli pickle, mix pickle and lime pickle | £2.95 |
| Lime pickle   | £0.95 |

## Chef's signature starters

|  |        |
|--|--------|
| Apna mixed platter (for 2 people) chicken tikka, lamb tikka, lamb chops, tandoori fish & onion bhaji             | £13.95 |
| Pudina lamb chops marinated lamb chops in a unique sauce with a hint of mint                                     | £6.25  |
| Madhu ka essa honey sweet chilli tandoori tiger prawns cooked on the grill                                       | £7.95  |
| Smoked salmon tikka salmon marinated in mustard & herbs  | £6.95  |
| Crispy chicken niblets served with hot & sour garlic sauce   | £4.95  |
| Tali sea bass cooked with aromatic herbs & spices  | £5.50  |
| Angasi fish tikka fish marinated in chef's unique sauce, cooked in tandoori oven                                 | £5.50  |
| Harybhary maach tikka fish marinated in three herbs & cooked in the tandoori oven                                | £5.50  |
| Kadak scallops scallops served with a coated layer of tamarind & chilli sauce                                    | £6.95  |
| Anguri mussels fresh mussels with spring onion, white wine grape sauce & lemon                                   | £6.95  |
| Nehari jinga king prawns flavoured with olives & capers  | £6.95  |
| Lipta sheek kebab marinated chicken & mince lamb wrapped in thin bread served on bed of asparagus & cheese sauce | £5.95  |
| Lahsuni hans sulla marinated crispy duck prepared with crushed red chilli, lemon & lemon & garlic tikka sauce    | £6.50  |
| Lahsuni murghi tikka marinated chicken flavoured with creamy garlic sauce  | £5.50  |
| Tandoori maach tikka marinated white fish spiced with unique sauce   | £5.25  |
| Duck guchcha bajulla tandoori duck cooked in sweet & sour sauce with hint of garlic & tamarind                   | £4.95  |
| Ghost guchcha bajulla as above with lamb   | £4.95  |
| Murghi guchcha bajulla as above with chicken   | £4.95  |

## Classic starters – non-vegetarian and seafood

|   |       |
|---|-------|
| Meat or chicken samosa (2 pieces) crispy pastry stuffed with meat or chicken  | £3.95 |
| Hot meat or chicken tender meat or chicken, cooked with onion, red & green capsicum in hot spicy sauce with fresh green chilli served on puree (deep fried chappti bread) | £5.50 |
| Chicken or meat chaat on puree cooked in spicy sour chaat masala served as above  | £5.50 |
| Chicken tikka   | £4.75 |
| Lamb tikka  | £5.95 |
| Tandoori chicken  | £4.95 |
| Sheek kebab (2 pieces) spiced minced lamb grilled in tandoori oven  | £4.75 |
| Mixed kebab combination of kebab  | £5.95 |
| King prawn butterfly coated with breadcrumbs  | £5.95 |
| King prawn puree cooked with medium spiced bhuna style sauce on deep fried puree  | £6.50 |
| Prawn cocktail in cocktail sauce garnished with salad   | £4.75 |

## Vegetarian starters

|   |       |
|---|-------|
| Onion bhaji (3 pieces)  | £4.25 |
| Vegetable samosa (2 pieces) crispy pastry stuffed with vegetable, deep fried        | £3.95 |
| Seven treasure platter selection of mixed vegetables in pakora spicy batter         | £3.95 |
| Khazana pettie fried potato petties served on bed of chick peas & lentil sauce      | £5.50 |
| Tandoori paneer tikka marinated Indian cottage cheese cooked in tandoori oven       | £5.50 |
| Kerela brinjal deep fried aubergine cooked with onion & sweet & sour sauce          | £4.95 |
| Aloo chaat baby potatoes marinated in garlic, ginger & chaat powder served on puree | £4.75 |

## Tandoori grill

Tandoori grills are prepared by marinating the meat for six to eight hours using only the finest herbs & spices. By grilling on skewers in tandoori oven, served with fresh salad and mint sauce

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|--|--------|
| <b>Tandoori chicken</b> on the bone chicken  | £9.50  |
| <b>Chicken tikka</b> premium fillet of chicken breast  | £10.50 |
| <b>Lamb tikka</b>  | £11.50 |
| <b>Tandoori king prawns</b>  | £15.95 |
| <b>Mixed grill</b> combination of chicken tikka, lamb tikka, tandoori chicken sheek kebab, lamb chops, & king prawns | £14.95 |
| <b>Chicken shashlick</b> chicken grilled with large pieces of capsicum, onions and tomatoes                          | £10.95 |
| <b>Ghost shashlick</b> as above with lamb  | £11.95 |
| <b>Duck shashlick</b> as above with duck   | £12.95 |
| <b>Tandoori venison</b> tandoori spice with hint of red wine   | £12.95 |
| <b>Samundari shashlick</b> combination of char-grilled fish served on bed of grilled vegetable's                     | £13.95 |

## Chef's signature dishes

|   |                |             |             |
|---|----------------|-------------|-------------|
| <b>Sylheti desi</b> 'The Real McCoy' this is Indian cooking at its best, cooked with 17 different Flavoured spices it's an onion based dish infused with ginger, garlic and fresh coriander | <b>Chicken</b> | <b>Lamb</b> |             |
|   | £12.95         | £14.95      |             |
| <b>Lal naga</b> (hot) ghost chilli cooked in saffron vinegar, onions, gram masala & dry mango powder  | £12.95         | £14.95      |             |
| <b>Mach jol</b> pan fried cod fillet with turmeric, lemon, ginger & garlic in a coconut & onion sauce   |                |             | £12.95      |
| <b>Khatamitta khargose</b> traditional northern Indian style rabbit curry with a touch of tamarind and honey  |                |             | £14.95      |
| <b>Ghosht hiron</b> fillet of venison cooked with choice of spice haidrabady goan or massala sauce  |                |             | £14.95      |
| <b>Rajestahani maas</b> traditional lamb curry cooked with a hint of paprika, yoghurt & ginger  |                |             | £13.95      |
| <b>Choza aam salan</b> roasted chicken breast stuffed with mixture of dried mango, cherry in mango & creamy sauce   |                |             | £12.95      |
| <b>Begam-e-bahar murghi</b> marinated chicken tikka & minced chicken cooked with Panjabi style onion & tomato creamy sauce  |                |             | £12.95      |
| <b>Hans Kashmiri</b> grilled duck breast cooked with apple & saffron in a creamy korma sauce  |                |             | £13.95      |
| <b>Murghi hydrabadi</b> chicken pieces cooked in a tomato & onion paste with aromatic spice, flavoured with almond & coconut  |                |             | £12.95      |
| <b>Lamb shank curry</b> a delicious lamb shank curry with desi massala sauce & garlic   |                |             | £15.95      |
| <b>Punjabi dhaba murghi</b> chicken cooked with onion, tomato & ginger in a traditional Punjabi sauce   |                |             | £12.95      |
| <b>Jinga nariyul</b> king prawn cooked with sweet red chilli with of coconut milk, lemon grass & curry leaves   |                |             | £16.95      |
| <b>Piazi hari bhari mussels</b> mussels cooked with spring onion & spinach in a ginger & creamy sauce   |                |             | £15.95      |
| <b>Satragi lobster</b> fresh lobster marinated with lime & turmeric tossed in a capsicum, onion & fennel massala  |                |             | £23.95      |
| <b>Jalpari massala</b> fish cooked in a homemade unique traditional sauce, topped with an authentic Bengali vegetable   |                |             | £12.95      |
| <b>Kadhai scallops</b> combination of scallops & shallots cooked in curry leaf, saffron and white wine mustard sauce  |                |             | £15.95      |
| <b>Jaituni beef steak curry</b> marinated & grilled beef steak in rosemary & olive sauce  |                |             | £15.95      |
| <b>Duari salmon</b> steak marinated salmon steak in grained musted & leaks cooked with chef's special sauce   |                |             | £14.95      |
| <b>Rashani massala</b> chicken, lamb or duck cooked in onion, tomato, yought & aromatic spices in garlic sauce  |                |             |             |
| <b>Laknowi</b> chicken, Lamb or duck a combination of chicken & sheek kebab cooked with lababder sauce garnished with pineapple & capsicum  |                |             |             |
| <b>Emmli wala</b> marinated chicken, lamb or duck cooked with onion, tomato, garlic and tamarind paste  | <b>Chicken</b> | <b>Lamb</b> | <b>Duck</b> |
|   | £12.95         | £14.95      | £14.50      |

## Chef's signature vegetarian dishes

|   |       |
|---|-------|
| <b>Subzi tarkari</b> a combination of mixed organic vegetable cooked with chef's special medium sauce | £8.95 |
| <b>Paneer tikka special</b> grilled vegetable & Indian cottage cheese cooked in a tomato creamy sauce | £9.50 |
| <b>Palace chana</b> cooked with spinach & chick peas in medium bhuna style sauce                      | £8.95 |

## Massala dishes

Massala dishes are made from chef's unique herbs & spices. With almond, yoghurt & fresh cream to provide a rich creamy sauce

|   |        |
|---|--------|
| <b>Tandoori king prawn massala</b>  | £15.95 |
| <b>Tandoori chicken massala</b>   | £11.95 |
| <b>Chicken tikka massala</b>  | £11.95 |
| <b>Lamb tikka massala</b>   | £13.95 |
| <b>Vegetable massala</b>  | £9.95  |
| <b>House special massala</b> mixture of chicken tikka, lamb tikka & skeek kebab | £14.95 |

## Chef's specialities

|   |                          |                       |
|---|--------------------------|-----------------------|
| <b>Chicken or lamb tikka jalfrezi</b> (medium +) stir fried dish with red & green peppers, onion & green chilli very popular dish       |                          |                       |
| <b>Chicken or lamb tikka Manchurian</b> (medium +) strong, pungent spices, finely chopped onions peppers & coriander                    | <b>Chicken</b><br>£11.95 | <b>Lamb</b><br>£13.95 |
| <b>Chicken or lamb tikka karahi</b> (medium +) slightly spicy dish, with lightly cooked onion & green peppers                           |                          |                       |
| <b>Chicken or lamb pasanda</b> (mild) mild creamy curry, with almond, coconut & yoghurt topped with nuts & sultana                      |                          |                       |
| <b>King prawn shobji on shell</b> (medium) bhuna style dish, a combination of king prawn & mixed vegetables with selected herbs & spice |                          | £15.95                |

## Stir fry biriyani dishes

All our biriyani dishes are made from top quality tilde basmati rice. This is a dry based dish. Cooked with aromatic herbs & spices, served with vegetable curry sauce & cucumber raita

|   |        |
|---|--------|
| <b>Chicken biriyani</b>   | £11.95 |
| <b>Lamb biriyani</b>  | £14.95 |
| <b>King prawn biriyani</b>  | £15.95 |
| <b>Vegetable biriyani</b>   | £10.50 |
| <b>House special biriyani</b> mixture of chicken, lamb & prawn topped with a plain omelette | £14.95 |

## Traditional curry dishes

|   |   |
|---|---|
| <b>Korma</b> - very mild<br>Creamy sauce with almond, coconut & fresh cream very mild & sweet | <b>Malaya</b> -medium<br>saucy curry with pineapple pure & grilled pineapple ring     |
| <b>Methi</b> – medium<br>moist & spicy bhuna style curry with fenugreek herbs                 | <b>Dhansak</b> -fairly hot<br>sour curry with lentils, pineapple & fried garlic tarka |
| <b>Bhuna</b> -medium<br>moist & spicy seasoned with onion, tomato & peppers                   | <b>Pathia</b> -fairly hot<br>sweet & sour topped with onion, peppers & tomato         |
| <b>Rogon josh</b> -medium<br>aromatic herbs & spicy dressed with fried garlic                 | <b>Ceylon</b> -fairly hot<br>basic herbs & spices with coconut & coconut cream        |
| <b>Dopiaza</b> -medium<br>cooked with chunks of onion, red & green peppers                    | <b>Madras</b> -hot<br>hot & tangy, seasoned with herbs & spices                       |
| <b>Saag</b> -medium<br>spiced & moist curry with spinach                                      | <b>Vindaloo</b> -very hot<br>rich sauce with potatoes                                 |
| <b>Curry</b> -medium<br>traditional saucy curry   | <b>Phall</b> -extremely hot<br>prepared in thick chilli sauce                         |

Choose from the following option

|                      |        |                     |        |
|----------------------|--------|---------------------|--------|
| <b>Chicken</b>       | £10.95 | <b>Prawn</b>        | £11.95 |
| <b>Chicken tikka</b> | £11.95 | <b>Keema</b>        | £10.95 |
| <b>Meat</b>          | £11.95 | <b>Vegetable</b>    | £8.95  |
| <b>Lamb tikka</b>    | £12.95 | <b>Duck</b>         | £12.95 |
| <b>King prawn</b>    | £14.95 | <b>Paneer Tikka</b> | £9.50  |

## Traditional balti dishes

Balti dishes are made from our chef's own unique recipes, with mixture of fresh herbs & spices. Can be made mild, medium or hot to suit your taste

|                                  |                                  |
|----------------------------------|----------------------------------|
| <b>Korma balti</b> -mild         | <b>Saag balti</b> -medium        |
| <b>Massala Balti</b> -medium     | <b>Malaya balti</b> -medium      |
| <b>Bhuna Balti</b> -medium       | <b>Dhansak Balti</b> -fairly hot |
| <b>Rogon josh balti</b> --medium | <b>Pathia balti</b> -fairy hot   |
| <b>Dopiaza balt</b> -medium      |                                  |

Choose from the following options

|                      |        |                   |        |
|----------------------|--------|-------------------|--------|
| <b>Chicken</b>       | £11.95 | <b>King prawn</b> | £15.95 |
| <b>Chicken tikka</b> | £12.95 | <b>Prawn</b>      | £11.95 |
| <b>Meat</b>          | £13.95 | <b>Vegetable</b>  | £9.95  |
| <b>Lamb tikka</b>    | £14.95 | <b>Duck</b>       | £12.95 |

## Vegetable side dishes

To complement your meal or as a vegetarian main course

|  |       |
|--|-------|
| <b>Saag aloo</b> spinach & potatoes cooked in a nutmeg and garlic oil                                  | £4.50 |
| <b>Bombay aloo</b> lightly spiced potatoes cooked in onion bhuna sauce)                                | £4.50 |
| <b>Vegetable curry</b> mix vegetable cooked with curry leaf sauce)                                     | £4.50 |
| <b>Vegetable bhaji</b> dry mix vegetable cooked with onions & green pepper                             | £4.50 |
| <b>Saag bhaji</b> spinach cooked with garlic three ways  | £4.50 |
| <b>Mushroom bhaji</b> mushroom cooked in fenugreek sauce   | £4.50 |
| <b>Gobi bhaji</b> cauliflower cooked in fried onion sauce  | £4.50 |
| <b>Saag gobi</b> garlic & ginger flavoured spinach & potatoes  | £4.50 |
| <b>Aloo gobi</b> cumin flavoured potatoes & cauliflower  | £4.50 |
| <b>Bindi bhaji</b> okra infused in turmeric sauce  | £4.50 |
| <b>Brinjal bhaji</b> aubergine cooked in mustard seeds & fresh coriander                               | £4.50 |
| <b>Saag panner</b> spinach & indian cottage cheese cooked in funnel infused creamy sauce               | £4.50 |
| <b>Matter paneer</b> garden peas & indian cottage cheese cooked in funnel infused creamy sauce         | £4.50 |
| <b>Tarka dhall</b> lentils infused in turmeric & curry leaf sauce, tampered with garlic, cumin & onion | £4.50 |

## Rice selection

|  |       |
|--|-------|
| Plain boiled rice  | £3.75 |
| Basmati pilau rice   | £3.75 |
| Special fried rice (egg, peas & spring onion)                            | £3.75 |
| Vegetable fried rice   | £3.75 |
| Egg fried rice   | £3.75 |
| Garlic fried rice  | £3.75 |
| Onion fried rice   | £3.75 |
| Onion & garlic fried rice  | £3.75 |
| Jeera fried rice (cumin seeds)   | £3.75 |
| Keema fried rice (minced lamb)   | £3.95 |
| Lemon fried rice   | £3.95 |
| Peshwari fried rice (sweet rice with almond, sultana, raisins & coconut) | £3.95 |
| Pineapple fried rice   | £3.95 |

## Naan bread

|   |       |
|---|-------|
| Plain naan                                | £3.25 |
| Vegetable naan                            | £3.50 |
| Keema naan (minced lamb)                  | £3.50 |
| Garlic naan                               | £3.50 |
| Garlic & cheese naan                      | £3.50 |
| Garlic & coriander naan                   | £3.50 |
| Peshwari naan (sweet with nuts & raisins) | £3.50 |
| Cheese naan                               | £3.50 |
| Chilli naan                               | £3.50 |
| Tomato naan                               | £3.50 |
| Honey naan                                | £3.50 |
| Chicken tikka naan                        | £3.50 |
| Mugil naan (omelette and spring onion)    | £3.50 |
| Naan basket (select 3 from the above)     | £9.95 |

## Roti & traditional breads

|                 |       |
|-----------------|-------|
| Chapatti        | £1.50 |
| Plain paratha   | £2.95 |
| Stuffed paratha | £3.25 |
| Lachha paratha  | £3.25 |
| Tandoori roti   | £2.95 |
| Puree           | £1.50 |

## Sundries

|                          |       |
|--------------------------|-------|
| Chips                    | £3.75 |
| Massala chips            | £3.95 |
| Mixed green garden salad | £2.95 |
| Punjabi salad            | £2.95 |
| Plain raita              | £1.95 |
| Cucumber raita           | £1.95 |
| Mint raita               | £1.95 |