

Starters & tandoori

Samosas 4.00

Crisp pastry filled with vegetable.

Murg chat 4.40

Tender pieces of chicken with cucumber and lemon.

Chilli bhutta 4.70

Sweet corn kernels mixed with fresh green chillies and green pepper.

Prawn philouries 5.85

Fried prawn-cakes flavoured with green chillies, coriander, carrots, and garlic.

Tandoori wings 5.85

Six chicken wings marinated in yoghurt and spices cooked in the tandoor.

Devilleed kaleja 6.35

Charcoal grilled chicken livers, marinated in yoghurt, mustard oil and paprika.

Keema kabab 6.80

Ground lamb mixed with coriander, fresh mint and mustard seeds, charcoal grilled.

Murg tikka 7.80

Diced chicken, marinated in mild spices, ginger and lemon.

Murg tandoori 8.00

Chicken marinated in yoghurt, garlic, vinegar and spices, cooked in the tandoor. Served on the bone.

Shashlik 8.40

Skewered chicken pieces served sizzling hot with green peppers, tomatoes and onion.

Badmarsh chops 8.55

Lamb chops, marinated in yoghurt and fresh mint cooked over charcoal.

Hasina 8.80

Tender pieces of lamb grilled on a skewer with sweet peppers, and onion.

Malabar prawns 12.35

Marinated king prawns cooked in the tandoor with coriander and lemon.

Tandoori monk fish 12.35

Monk fish marinated in fresh lime, garlic and green chillies, cooked over charcoal.

Mixed grill 18.85

King prawns, lamb chops, chicken tikka, keema kabab and a few wings all served on the sizzler.

Main courses

Sunday buffet lunch £12.00

We have a buffet lunch every Sunday. A variety of curries and tandoori dishes are available.
We have the Sunday papers and the kids eat for free.

Poultry

Murg korma 8.10

Diced chicken prepared with fresh cream and yoghurt, flavoured with almonds.

Jeera chicken 8.25

Tender pieces of chicken cooked with roasted cumin.

Murg dansak 8.55

Chicken cooked with birds eye chillies, lentils and tamarind.

Harra murg 8.55

Chicken prepared with fresh lime, green chillies, coriander and green tomatoes.

Murg makhni 8.95

Barbecued chicken slow cooked with butter, cream and Kasuri methi.

Lamb

Karahi gosht 8.10

Diced lamb cooked with fresh curry leaves and star anise, served in an iron karahi.

Sag gosht 8.35

Lamb cooked with spinach, garlic, onion and coriander. Flavoured with fresh methi.

Channa gosht 8.90

Diced lamb cooked with chick peas, cinnamon and fresh ginger.

Gosht masala 9.35

Lamb cooked in a sauce of yoghurt fresh mint and spices.

Sweet pepper lamb 9.55

Lamb with blackened green peppers and roasted garlic with fresh coriander.

Seafood

Monk fish curry 13.50

Monk fish prepared with green beans, garlic and fresh curry leaves.

Sag King prawns 13.90

King prawns cooked with spinach, garlic, onion, fresh lemon and spices.

King prawns dansak 14.15

King prawns cooked with lentils, tamarind and black chillies.

Malabar prawns masala 14.30

Marinated king prawns, barbecued and served in a cream and coconut sauce.

Set menus

Menu for two 50.00

Murg tandoori, murg tikka, keema kabab, Malabar prawns, Peshawari naan, lamb curry, mixed vegetable curry, dal, rice, kulfi and coffee.

Vegetarian thali 17.80

Mixed vegetable curry, dal, sag, kaddu, cucumber raita, rice, roti, kulfi and coffee.

Vegetables

Began 4.95

Aubergine, flavoured with onion seeds and fenugreek.

Bhindi 4.95

Fresh spiced okra.

Channa 4.95

Chickpeas with onion and lemon.

Cinnamon aloo 4.95

Potatoes with cinnamon and nutmeg.

Five lentil dal 4.95

Channa, mung, masoor, toor and urid lentils with red chilli tarka.

Gobi 4.95

Cauliflower with fennel seeds.

Kachumba 2.45

Finely chopped cucumber, tomato, onion, and fresh basil with a lemon dressing.

Kaddu 4.95

Spiced pumpkin and fresh herbs.

Kayla foogath 4.95

Sliced banana cooked with ginger, mango powder and black salt.

Mixed vegetable curry 4.95

Assortment of spiced fresh vegetables.

Sag 4.95

Leaf spinach with garlic.

Rice, breads & pickle

Rice 2.90

Basmathi rice with saffron, green cardamom, cassia bark and star anise.

Pan fried rice 8.80

Rice with lamb, chicken or vegetables. Prepared with almonds and rose water.

Naan 2.65

A plain bread cooked in the tandoor.

Peshawari naan 3.05

Naan stuffed with almonds and sultanas.

Keema naan 3.05

Naan stuffed with spiced ground lamb.

Garlic or cheese naan 3.05

Naan stuffed with garlic and coriander or mature cheddar.

Roti 2.50

Unleavened bread made with brown flour.

Paratha 3.05

A layered bread made with brown flour.

Cucumber raita 2.45

Cooling cucumber with yoghurt.

Chutney or pickle 1.15

Mango chutney, apple and mint chutney or mixed pickles.

Papadum 0.95

Crispy papadums with black pepper.