

BEVERAGES

cobra indian lager (draught)	3.50 per half pint / 6.90 per pint
san miguel (bottle) 330ml	4.50
kingfisher indian lager (bottle) 330ml	4.50
cobra indian lager (bottle) 330ml	4.50
cobra indian lager (non alcohol bottle) 330ml	4.50
heineken (non alcohol bottle) 330ml	4.50
stella artois (gluten free) 330ml	4.50
weston cider (bottle) 330ml	4.50
butty bach (premium ale – wye valley brewery) 500ml	6.90
minerals (coke, orange juice, lemonade etc.)	3.50
J2O (apple & mango/orange & passion)	4.50
frobishers (pressed apple juice/orange juice)	4.50
bottle mineral water (1 litre)	5.90
spirits and vermouths	5.50
bombay sapphire gin (premium spirits) 25ml gin	6.50
williams chase (premium spirits) 25ml vodka/gin	6.50
cotswold gin 46%	6.50
elderflower pressé 275ml	4.50
spritzer (white wine and soda)	9.00

House White Wines

laurence de veyrac viognier, France	£26.00
Per 175ml £7.00	Per 250ml £9.00

Aromas of banana, citrus and pine lead into peach and mango. The palate is lively and well balanced with peach and fresh pear, finishing with buttery, lemony notes.

southern dawn sauvignon blanc, New Zealand	£26.00
Per 175ml £7.00	Per 250ml £9.00

Aromas of grapefruit, melon and tropical fruit, with ripe tropical flavours and a long citrus finish.

House Red Wines

laurence de veyrac merlot cabernet, France	£26.00
Per 175ml £7.00	Per 250ml £9.00

Aromas of ripe red berries, plum and crushed strawberry with hints of balsamic vanilla. The palate is round and full, with a robust mid-palate.

House Rose Wines

campuget syrah rose, France	£26.00
per 175ml £7.00	per 250ml £9.00

A dry, pale rosé from the Southern Rhône, with delicate strawberry notes and a long, refreshing finish.

ALLERGY ADVICE

Customers please be aware that these foods may contain traces of ingredients that can cause allergic reactions.

If you are allergic or have any food intolerance, kindly let us know when ordering.

STARTERS

chicken tikka

breast of chicken marinated in yogurt with allspice and turmeric. baked in the tandoor

sheek kabab

minced lamb seasoned with ground spices and herbs. baked in the tandoor on skewers

chole chat

chick peas and potatoes in a special sweet and sour masala with herbs

samosa

vegetables, coriander and cumin. wrapped in pastry. deep fried

onion bhaji

finely sliced onions coated in light spicy batter. deep fried

prawn pathia on puri

spicy sweet and sour tiger prawns served on deep fried wholemeal puff bread

jhingra barah

king prawns marinated in mild spices, barbecued on skewers

pesh tikka

lamb fillet mildly seasoned in yogurt. baked in the tandoor

reshami mali tikka

tender chicken fillets coated in basil, cheese and coriander. cooked in the tandoor

machli bhaja

pan fried seabass fillets in blend of select spices

aloo tikki

fried galettes of spiced potato, lentils and peas

tandoori chicken

Spring chicken marinated, spiced & barbecued

8.00

8.00

7.00

7.00

7.00

9.00

9.00

8.00

8.00

9.00

7.00

8.00

chicken tikka chat puree

chicken tika in a special sweet and sour masala with herbs and deep fried wholemeal bread

fish pakora

white fish coated in a delicately spiced butter (deep fried)

tandoori lamb cutlets

lamb cutlets in a marinated of lime juice, warm dark spice, ginger and garlic

MIX PLATTER

two person - starter platter

reshmi mali tikka, pesh tikka and samosa

four person - starter platter

chicken tikka, pesh tikka, samosa, aloo tikki and sheek kabab

POPPADUMS & CONDIMENTS

poppadums

plain/spiced

raita

yogurt with cucumber or onion

selection of pickles and chutneys

(per person)

8.00

9.00

13.00

20.00

40.00

1.00

2.00

1.50

CHICKEN DISHES

chicken shashlick 15.00

chicken tikka baked in the tandoor with peppers, onions and tomatoes

chicken tikka masala 15.00

tender pieces of chicken tikka, cooked in a mild creamy yogurt sauce with ground almonds

safaid mircchi murgh 15.00

chicken breast cooked in silky smooth sauce infused with green chilli and garlic. garnished with cashews

chicken korma 15.00

chicken pieces cooked in a mild smooth coconut sauce

chicken jalfrezi 15.00

chicken cooked with onions, lemon zest and green chillies. fairly hot

chicken dhansak 15.00

chicken pieces in a hot sweet and sour lentil sauce. fairly hot, a flavoursome parsi dish

chicken saagwalla 15.00

chicken cooked with fresh spinach, herbs and garlic. medium spiced

chicken tikka 15.00

chicken marinated in yogurt laced with allspice and turmeric. baked in the tandoor

chettinad 15.00

chicken cooked in garam masala with tamarind, red chillies and cracked black peppercorns. spicy and hot

adrakh chicken 15.00

chicken and ginger cooked in a thick tomato and coconut milk sauce with crushed chillies. medium spiced

roshni chicken tikka bhuna 15.00

chicken cooked with fresh tomatoes, peppers garlic and coriander. medium spiced

aachari murgh 15.00

aachar – PICKLE. chicken cooked in a special selection of spices with a distinct tangy flavour

murgh mirch masala 15.00

chicken tikka cooked with bell peppers and onions in selection of whole spices, lemon juice, crushed red chillies and black peppers. hot

tawa chicken 15.00

specially prepared on a flat hot iran dish, cooked with green chilli, herbs and spices

garlic chilli chicken 15.00

hot and spicy chilli garlic sauce, garnished with fresh coriander

Rajasthani chicken 15.00

special masala chicken tikka slices, with ground almond, ginger and coriander

peshawar khas murgh 15.00

chicken thighs cooked in a yogurt and besan sauce with cardamoms and mace. slightly hot

ishtew nalli 15.00

chicken thighs cooked in whole spices in a thick spicy sauce. garnished with fresh coriander. medium spiced

kashmiri chicken curry 15.00

chicken cooked in a rich tomato sauce with kashmiri spices and yogurt. medium spiced

butter chicken 15.00

tikka chicken cooked in butter and tomato sauce with almonds and cream

alphonso chicken 15.00

chicken cooked in a very mild smooth mango based sauce. garnished with pistachios

hyderabadi chicken biryani 17.00

fragrant basmati rice cooked with select spicy aromatic spices. served with a vegetable curry

tandoori mixed grill 20.00

Pieces of chicken tikka, lamb tikka, tandoori chicken & sheek kebab

LAMB DISHES

lamb bhuna 17.00

tender lamb cooked with fresh tomatoes, peppers and coriander. medium spiced

khumbani ma gosht 17.00

lamb and apricots cooked in a delicately spiced sauce with tomatoes and herbs. garnished with cashews. medium spiced

lamb dhansak 17.00

classic parsi dish. lamb cooked in a flavoursome hot sweet and sour lentil sauce. fairly hot

lahsun goshtaba 17.00

sliced tender lamb cooked in a very hot garlic-based sauce. garnished with coriander

lamb pasanda 17.00

kadhi cooked slices of lamb in a very mild aromatic spice and almond sauce

lamb tawa 17.00

specially prepared on a flat hot iran dish, cooked with green chilli, herbs and spices

lamb biryani 18.00

combination of fragrant basmati rice and spiced lamb, served with a vegetable curry side dish

nehari 17.00

famous cuisine of old delhi. tender lamb cooked in a thick spicy gravy. garnished with fried onions and coriander.

mamsa gosht 17.00

tender lamb cooked with beetroot, sweet and spicy

aachari lamb 17.00

aachar – PICKLE. lamb cooked in a special selection of spices with a distinct tangy flavour

lamb saagwalla 17.00

lamb cooked with fresh spinach, herbs and garlic. medium spiced

lamb maharaja 17.00

thick medium curry flavoured with fenugreek and coriander leaves

tandoori lamb cutlets 26.00

lamb cutlets in a marinated of lime juice, warm dark spice, ginger and garlic

tandoori lamb cutlets bhuna 28.00

lamb cutlets in a marinated of lime juice, warm dark spice, ginger and garlic

SEAFOOD

mitaa jhinga bhaja 17.00

stir-fried tiger prawns in a tamarind and honey sauce with mushrooms and peppers

palak jhinga 17.00

tiger prawns cooked in medium spices with spinach and garlic

aachari jhinga 17.00

aachar – PICKLE. tiger prawns cooked in a special selection of spices. with a distinctly tangy flavour

amm aur chingri salan 17.00

tiger prawns cooked with onions in spicy mango sauce with coconut milk. garnished with ginger juliennes. medium

king prawn dhansak 18.00

classic parsi dish. king prawns cooked in a fairly hot sweet and sour lentil sauce

goan prawn 18.00

tiger prawns cooked in a chilli flavoured coconut suace

roshni bhuna jhinga 18.00

king prawn cooked with fresh tomatoes, peppers, garlic and coriander. medium spiced

machli tandoor 18.00

sea bass marinated in ginger, garlic, tandoori massala . baked in the tandoor

goan fish curry (slightly hot) 18.00

chunks of white fish in a coconut sauce, flavoured with goan chillies and tamarind, reminiscent of palm trees on goan shores

machili bhuna 18.00

Bengali style fish in onion & tomato curry

tandoor masala jhinga 19.00

tandoor-cooked king prawn simmered in a delicate almond and cream sauce

zinga laziz 22.00

garlic scented BBQ king prawn cooked with tomato, onion and finished with lime juice

tandoori king prawn 22.00

king prawns marinated, spiced & barbecued

VEGETARIAN

baingan aloo aur channa 13.00
aubergine, potato and chick peas in light spices with garlic. garnished with coconut

vegetable biryani 14.00
combination of fragrant basmati rice cooked with spiced vegetable, served with a vegetable curry

aloo saag channa 13.00
potato, spinach and chick peas in medium spice with cumin

kumbi paneer masala 13.00
mushroom and paneer cooked in a mild creamy yoghurt sauce with ground almonds

vegetable imli 13.00
vegetables cooked with whole spices and garam masala in tamarind sauce

panner shashlik 14.00
paneer tikka baked in the tandoor with peppers, onions and tomatoes

karahi panner 14.00
cottage cheese cooked with onions, belle peppers, chilli and coriander

vegetable & paneer mirch wali 14.00
goan style, coriander, chilli seeds, coconut & ground cashews. hot dish

RICE

pilau rice 4.00
basmati rice cooked in butter and aromatic spices

boiled rice 4.00
boiled basmati rice

fried rice 4.00
rice with onions, herbs and spices

kashmiri pilau 6.00
with nuts and fruits

mushroom pilau 6.00
with spiced mushroom

SIDE DISHES

shabzi 7.00
mixed vegetables in curry sauce or dry

bhindi bhaji 7.00
tender spiced okra

saag bhaji 7.00
fresh spinach with onion and garlic

mushroom bhaji 7.00
spiced mushroom

saag aloo 7.00
potato and spinach

bombay aloo 7.00
spiced hot potatoes

baingan bhaji 7.00
spiced aubergine

saag paneer 7.00
spinach with curd cheese

tarka dhal 7.00
lentils with garlic

channa masala 7.00
curried chick peas

BREADS

naan 4.00
leavened bread baked in tandoor

peshwari naan 4.00
with almonds, sultana and coconut

keema naan 4.00
with spiced minced lamb

garlic naan 4.00

chapati 3.00
unleavened bread

SET MENUS

2 persons @ £40 (per person)
poppadums and chutney

Starter Platter

reshami mali tikka

tender chicken fillets coated in basil, cheese and coriander. cooked in the tandoor

aloo tikki

fried galettes of spiced potato, lentils and peas

pesh tikka

lamb fillet in a mild yogurt.
baked in the tandoor

samosa

vegetables, coriander and cumin.
wrapped in pastry. deep fried

Main Course Dishes

butter chicken

tikka chicken cooked in butter and tomato sauce with almonds and cream

lamb bhuna

tender lamb cooked with fresh tomatoes, peppers and coriander. medium spiced

Side Dishes

bombay aloo

spiced hot potatoes

pilau rice

garlic naan

3 persons - add

machli tandoor

sea bass marinated in ginger, garlic, tandoori massala . baked in the tandoor

pilau rice

naan

SET MENUS

4 persons @ £40 (per person)
poppadums and chutney

Starter Platter

reshami mali tikka

tender chicken fillets coated in basil, cheese and coriander. cooked in the tandoor

aloo tikki

fried galettes of spiced potato, lentils and peas

pesh tikki

lamb fillet in a mild yogurt.
baked in the tandoor

samosa

vegetables, coriander and cumin.
wrapped in pastry. deep fried

Main Course Dishes

nehari

famous cuisine of old delhi. tender lamb cooked in a thick spicy gravy. garnished with fried onions and coriander.

chettinad

chicken cooked in garam masala with tamarind, red chillies and cracked black peppercorns. spicy and hot

butter chicken

tikka chicken cooked in butter and tomato sauce with almonds and cream

goan prawn

tiger prawns cooked in a chilli flavoured coconut suace

Side Dishes

saag aloo potato and spinach

baingan bhaji spiced aubergine

pilau rice

peshwari naan and **naan**

6 persons – add

lamb pasanda

kadhi cooked slices of lamb in a very mild aromatic spice and almond sauce

amm aur chingri salan

tiger prawns cooked with onions in spicy mango sauce with coconut milk and curry leaves.
garnished with ginger juliennes. medium

pilau rice

garlic naan

