



## STARTERS

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|----|---|--------|
| 01 | <b>DAAL SOUP</b><br>Lentils served with lemon   | £ 4.90 |
| 02 | <b>SAMOSA (meat or vegetable)</b><br>Crispy pastry stuffed with lamb minced meat or vegetables, onions & spices   | £ 4.90 |
| 03 | <b>ALOO CHAT</b><br>Diced boiled potatoes mixed with fresh coriander, green chillies, cucumber tamarind sauce & chat masala, served on soft fried bread | £ 4.90 |
| 04 | <b>ONION BHAJI</b><br>Sliced onions mixed with gramflour & herbs, deep fried  | £ 4.90 |
| 05 | <b>MIXED VEGETABLE PARCEL</b><br>A selection of mixed vegetables, sweetcorn and peppers, delicately hand wrapped in filo pastry, crisp fried            | £ 4.90 |
| 06 | <b>CHICKEN CHAT</b><br>Diced chicken mixed with fresh coriander, green chillies, cucumber, tamarind sauce & chat masala, served on soft fried bread     | £ 5.90 |
| 07 | <b>CHICKEN PAKORA</b><br>Pieces of boneless breast of chicken coated with breadcrumbs and crisp fried   | £ 5.90 |
| 08 | <b>CHICKEN TIKKA</b>  | £ 5.90 |
| 09 | <b>SEEKH KEBAB</b>  | £ 5.90 |
| 10 | <b>PRAWN PUREE</b><br>Golden fried prawns in a sweet and sour sauce served on soft fried bread  | £ 5.90 |
| 11 | <b>NON-VEGETARIAN MIXED STARTER</b><br>Meat Samosa, Chicken Tikka, Seekh Kebab  | £ 6.90 |
| 12 | <b>VEGETARIAN MIXED STARTER</b><br>Onion Bhaji, Vegetable Samosa, Mixed Vegetable Parcel  | £ 6.40 |
| 13 | <b>KING PRAWN BUTTERFLY</b><br>Lightly spiced King Prawns coated with breadcrumbs and crisp fried   | £ 6.40 |
| 14 | <b>PRAWN COCKTAIL</b><br>Succulent Prawns served in cocktail sauce  | £ 5.90 |



## TANDOORI SPECIALITIES (all dishes served on sizzler)

Marinated meat and poultry cooked over the flaming charcoal in traditional clay oven. This enhances the flavour and gives it the unique barbecue taste.

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|----|---|----------------------------|
| 15 | <b>CHICKEN TANDOORI</b><br>Spring chicken marinated in yogurt & spice, cooked in tandoor  | full £14.50<br>half £ 7.90 |
| 16 | <b>LAMB TIKKA</b><br>Boneless lamb pieces marinated with mild spices & cooked over charcoal   | £ 9.40                     |
| 17 | <b>SEEKH KEBAB</b><br>Minced lamb blended with mixed coriander, fresh herbs, onions & barbecued on skewers  | £9.40                      |
| 18 | <b>CHICKEN TIKKA</b><br>Boneless chicken breast marinated in yogurt with mild spices & barbecued on skewers   | £ 9.40                     |
| 19 | <b>KING PRAWN TANDOORI</b><br>Succulent king prawns marinated in yogurt, carrom seeds, herbs and spices, cooked in tandoor & naan bread                                       | £ 15.90                    |
| 20 | <b>TANDOORI MIXED GRILL</b><br>A selection of each from the above tandoori dishes & naan bread  | £ 15.90                    |
| 21 | <b>CHICKEN/ LAMB / PANEER SHASHLIK (£9.50)</b><br>Boneless pieces of chicken, lamb or paneer, onions, capsicum and tomatoes marinated in yoghurt and spices cooked in tandoor | £ 11.50                    |

## *Chef's Specialities*

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|----|--|---------|
| 22 | <b>CHICKEN MAKHANI (mild butter chicken)</b><br>Diced chicken marinated in yogurt and spices, firstly half cooked on charcoal in tandoor and then fully cooked in a very special sauce which consists of butter, yogurt, tomatoes, green herbs and spice | £ 11.90 |
| 23 | <b>CHICKEN TIKKA MASALA (mild/med)</b><br>Barbecued chicken, tossed with tomatoes, almonds and cashew nuts in creamy sauce   | £ 11.90 |
| 24 | <b>CHICKEN JAAL FRAZI</b><br>Exotic hot chicken prepared in special spices with capsicum, green chillies & other green herbs   | £ 11.90 |
| 25 | <b>CHICKEN TIKKA BHUNA (med/hot)</b><br>Boneless chicken breast marinated with mild spices, roasted over charcoal & cooked with medium spices with tomatoes, onions & herbs  | £ 11.90 |
| 26 | <b>LAMB SHAH-JAHANI (mild)</b><br>Lamb on a bed of cooked mince meat, mildly spiced, topped with nuts & fresh cream  | £ 11.90 |
| 27 | <b>LAMB TIKKA MASALA (mild/med)</b><br>Barbecued lamb, tossed with tomatoes, almonds & cashew nuts in creamy sauce   | £ 11.90 |

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### **LAMB DISHES**

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| 28 | <b>ROGHAN JOSH (med)</b><br>Lamb cooked with glazed tomato, green herbs & spices   | £ 10.90 |
| 29 | <b>LAMB CURRY</b><br>Pieces of tender lamb cooked in a medium spicy sauce with fresh herbs & spices                              | £ 10.90 |
| 30 | <b>LAMB KORMA (very mild)</b><br>Diced lamb cooked in a chestnut based creamy sauce garnished with sliced almonds                | £ 10.90 |
| 31 | <b>LAMB DHANSAK (mild)</b><br>Tender lamb cooked with lentils and fresh herbs with a touch of lemon, served sweet sour and hot   | £ 10.90 |
| 32 | <b>LAMB BHUNA (med/hot)</b><br>Cubes of lamb cooked in medium spiced sauce with tomatoes & onions                                | £ 10.90 |
| 33 | <b>LAMB DUPIAZA (med/hot)</b><br>Lamb cooked with onion roundlets, capsicum & green herbs  | £ 10.90 |
| 34 | <b>LAMB MADRAS / VINDALOO (hot/v.hot)</b><br>Lamb cooked in fairly hot onion & tomato based sauce with coriander & green peppers | £ 10.90 |
| 35 | <b>SAG MEAT</b><br>Spinach cooked with tender lamb in a light sauce  | £ 10.90 |

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### **CHICKEN DISHES**

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|----|--|---------|
| 36 | <b>CHICKEN CURRY</b><br>Pieces of tender chicken cooked in a medium spicy sauce with fresh herbs & spices                            | £ 10.90 |
| 37 | <b>CHICKEN KORMA (v.mild)</b><br>Diced chicken cooked in a chestnut based creamy sauce garnished with sliced almonds                 | £ 10.90 |
| 38 | <b>CHICKEN DHANSAK</b><br>Tender chicken cooked with lentils and fresh herbs with a touch of lemon, served sweet sour and hot        | £ 10.90 |
| 39 | <b>GARLIC CHILLI CHICKEN</b><br>Diced chicken cooked with garlic & fresh herbs   | £ 10.90 |
| 40 | <b>CHICKEN MADRAS/VINDALOO (hot/v.hot)</b><br>Chicken cooked in fairly hot onion & tomato based sauce with coriander & green peppers | £ 10.90 |
| 41 | <b>CHICKEN BHUNA (med/hot)</b><br>Cubes of chicken cooked in medium spiced sauce with tomatoes & onions                              | £ 10.90 |
| 42 | <b>CHICKEN DUPIAZA (med/hot)</b><br>Chicken cooked with onion roundlets, capsicum & green herbs                                      | £ 10.90 |



### QUORN DISHES (VEGETARIAN)

Quorn pieces are meat free made with micro protein, nutritious member of the fungi family which is naturally low in fat (less than 3%) and high in protein and fibre

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|----|--|---------|
| 43 | <b>QUORN MAKHANI (mild)</b>  | £ 10.00 |
|    | Diced quorn marinated in yogurt & spices, then cooked in a very special sauce which consists of butter, yogurt, tomatoes, green herbs & spices |         |
| 44 | <b>QUORN TIKKA MASALA (mild/medium)</b>  | £ 10.00 |
|    | Diced Quorn, tossed with tomatoes, almonds & cashew nuts in creamy sauce   |         |
| 45 | <b>QUORN JAAL FRAZI</b>  | £ 10.00 |
|    | Quorn prepared in special spices with capsicum, green chillies & other green herbs   |         |
| 46 | <b>PANEER MAKHANI (mild/medium)</b>  | £ 10.00 |
|    | Paneer cooked in a very special sauce, consists of butter, yoghurt, tomatoes, green herbs and spices   |         |

### SEAFOOD DISHES

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|----|---|---------|
| 47 | <b>KING PRAWN CURRY/BHUNA (med/hot)</b>   | £ 15.90 |
|    | King size prawn, charcoal grilled & served in a special sauce                               |         |
| 48 | <b>KING PRAWN MASALA (mild)</b>   | £ 15.90 |
|    | Marinated king prawn charcoal grilled & served in a special sauce with green herbs & spices |         |
| 49 | <b>PRAWN DHANSAK</b>  | £ 10.90 |
|    | Prawns cooked in lentil sweet, sour & hot   |         |
| 50 | <b>PRAWN CURRY</b>  | £ 10.90 |
|    | Prawns cooked in a medium spicy sauce with fresh herbs & spices                             |         |
| 51 | <b>SAG PRAWN</b>  | £ 10.90 |
|    | Spinach cooked with prawn in a light sauce  |         |

### BIRYANI DISHES

All biryani dishes are medium spiced & cooked with basmati rice garnished with almonds & pistachio nuts & served with curry sauce separately

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|----|---------------------------|---------|
| 52 | <b>KING PRAWN BIRYANI</b> | £ 15.90 |
| 53 | <b>PRAWN BIRYANI</b>      | £ 13.70 |
| 54 | <b>CHICKEN BIRYANI</b>    | £ 13.70 |
| 55 | <b>MEAT BIRYANI</b>       | £ 13.70 |
| 56 | <b>VEGETABLE BIRYANI</b>  | £ 10.00 |

### RICE DISHES

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|----|--|--------|
| 57 | <b>STEAMED BASMATI RICE</b>                            | £ 3.90 |
| 58 | <b>PILLAU RICE</b>                                     | £ 4.40 |
|    | Specially cooked basmati rice with saffron             |        |
| 59 | <b>PEAS PILLAU</b>                                     | £ 4.90 |
|    | Specially cooked basmati rice with peas & herbs        |        |
| 60 | <b>EGG FRIED RICE</b>                                  | £ 4.90 |
|    | Specially cooked basmati rice prepared with egg        |        |
| 61 | <b>MUSHROOM FRIED RICE</b>                             | £ 4.90 |
|    | Specially cooked basmati rice prepared with mushrooms  |        |
| 62 | <b>VEGETABLE RICE</b>                                  | £ 4.90 |
|    | Specially cooked basmati rice prepared with vegetables |        |

### BREADS (traditional indian bread cooked in tandoor)

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|----|--|--------|
| 63 | <b>NAAN</b>  | £ 3.40 |
|    | Tandoori-baked bread made from refined leavened flour, enriched with butter & milk |        |
| 64 | <b>GARLIC NAAN / CHEESE NAAN / CHILLI NAAN</b>                                     | £ 3.90 |
|    | Unleavened bread flavoured with garlic, cheese or chilli                           |        |
| 65 | <b>KEEMA NAAN</b>  | £ 3.90 |
|    | Unleavened bread stuffed with lamb mince blended with coriander and spices         |        |

ALLERGY AWARENESS: SOME OF OUR DISHES MAY CONTAIN NUTS OR DAIRY PRODUCE, PLEASE ASK OUR STAFF FOR INFORMATION.

66	<b>PESHWARI NAAN</b> Unleavened bread garnished with dry fruit	£ 3.90
67	<b>PARATHA</b> Unleavened bread buttered & baked in clay oven	£ 3.50
68	<b>STUFFED PARATHA</b> White bread stuffed with mildly spiced potatoes & peas	£ 3.90
69	<b>ROTI</b> A well-known bread baked on the wall of the clay oven on charcoal flame	£ 2.80

### VEGETABLE DISHES (side dish £6.90 | main dish £8.90)

70	<b>MIXED VEGETABLE CURRY</b> Fresh vegetables cooked together in spices & herbs to our own special recipe	£ 6.90
71	<b>BHINDI</b> Fresh okra (ladies fingers) cooked with onions, herbs & spices served dry	£ 6.90
72	<b>BOMBAY ALOO</b> Sautéd potatoes cooked in coriander & tomato sauce with cardamom flavour	£ 6.90
73	<b>ALU GOBI OR SAG ALU</b> Fresh cauliflower or spinach cooked with sauté potatoes, onion, tomatoes, coriander & fine spices	£ 6.90
74	<b>CHANA MASALA</b> Chick peas cooked with ginger, mint & fresh coriander, served dry	£ 6.90
75	<b>TARKA DALL</b> Lentils cooked with herbs & spice, flavoured with garlic	£ 6.90
76	<b>SAG</b> Fresh spinach cooked with spices & herbs	£ 6.90
77	<b>MATTAR PANEER/SAG PANEER</b> Green peas & cottage cheese cooked in a creamy cashew nut based sauce	£ 6.90
78	<b>MUSHROOM BHAJI</b> Mushroom cooked with herbs & spices	£ 6.90
79	<b>VEGETABLE KORMA</b> Mixed vegetables cooked in a chestnut based creamy sauce	£ 6.90

### SUNDRIES

80	<b>GREEN SALAD</b> Sliced tomatoes, cucumber, lettuce and red onions	£ 3.90
81	<b>RAITA</b> Mildly spiced yogurt with chopped cucumber, potatoes & tomatoes	£ 4.00
82	<b>LASSI</b> (salted or sweet) £ 3.30 A refreshing indian drink blended from fresh yoghurt (mango) £ 4.00	
83	<b>DAHI</b> (plain yogurt)	£ 3.80
84	<b>PAPADUMS</b> (Crisp indian flatbread-cracker, plain or spiced) Served with sweet mango chutney, mixed pickle & mint yoghurt sauce & onion salad	£ 1.50

### TRADITIONAL INDIAN DESSERTS

85	<b>KULFI</b> (Indian Dairy Ice Cream covered with exotic nuts) Available in delicious pistachio & mango flavours	£ 4.00
86	<b>GULAB JAMUN</b> Soft, spongy balls flavoured with cardamom & pistachio nuts in sweet syrup	£ 4.00
87	<b>SUPREME VANILLA ICE CREAM</b> Served with chocolate or strawberry sauce	£ 4.00
88	<b>CHOCOLATE FUDGE BROWNIE/ICE CREAM</b> A rich chocolate brownie, topped with lashing of dark chocolate fudge	£ 4.50
89	<b>TEA   GREEN TEA   MASAL CHAI</b> (spiced tea)   <b>COFFEE</b>	£ 2.50

ALL PRICES ARE INCLUSIVE OF VAT. A SERVICE CHARGE OF 12.5% WILL BE ADDED. ALL MAJOR CREDIT CARDS ARE ACCEPTED.  
THE MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE AT ANYTIME WITHOUT GIVING ANY REASON.

Light  
of  
India  
Fine Indian Cuisine