



STARTERS

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| 01 | MULLIGATAWNY SOUP
A richly flavoured lentil based soup | £ 5.50 |
| 02 | SAMOSA (lamb or vegetable)
Crispy pastry stuffed with lamb minced meat or vegetables, onions & spices | £ 5.50 |
| 03 | ALOO CHAT
Diced boiled potatoes mixed with fresh coriander, herbs, tamarind sauce, yogurt, chat masala & pomegranate | £ 5.50 |
| 04 | CHICKEN CHAT
Diced pieces of chicken breast mixed with fresh coriander, tamarind sauce, yogurt, chat masala & pomegranate | £ 6.40 |
| 05 | CHICKEN PAKORA
Pieces of boneless breast of chicken coated in gram flour & herbs & crisp fried | £ 6.50 |
| 06 | CHICKEN TIKKA
Boneless chicken breast marinated in yogurt with mild spices, cooked in tandoor | £ 6.50 |
| 07 | SEEKH KEBAB
Minced lamb blended with mixed coriander, fresh herbs & onions, cooked in tandoor | £ 6.50 |
| 08 | PRAWN ON PUREE
Golden fried prawns in a sweet and sour sauce served on soft fried bread | £ 6.50 |
| 09 | VEGETARIAN MIXED STARTER
Vegetable Samosa, vegetable parcel, onion bhaji | £ 7.00 |
| 10 | FISH PAKOORA <i>Signature</i>
Succulent pieces of tilapia fish mixed with spices & herbs, coated in gram flour, shallow fried | £ 7.00 |
| 11 | NON-VEGETARIAN MIXED STARTER <i>Signature</i>
Meat Samosa, Chicken Tikka, Seekh Kebab | £ 7.50 |
| 12 | SALMON AJWANI TIKKA <i>Signature</i>
Pieces of salmon marinated with garlic, spices & herbs, yogurt and lovage seeds, cooked in tandoor | £ 7.50 |
| 13 | TANDOORI LAMB CHOPS <i>Signature</i>
Tender lamb chops marinated in a special sauce and cooked in tandoor | £ 7.50 |



TANDOORI SPECIALITIES (all dishes served on sizzler)

Marinated meat and poultry in yogurt & herbs, cooked in traditional clay oven. This enhances the flavour and gives it the unique barbecue taste.

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| 14 | CHICKEN TANDOORI
Spring chicken marinated in yogurt & spice, cooked in tandoor | full £14.50
half £ 7.90 |
| 15 | LAMB TIKKA
Boneless lamb pieces marinated with mild spices & cooked in tandoor | £ 9.90 |
| 16 | SEEKH KEBAB
Minced lamb blended with mixed coriander, fresh herbs & onions, cooked in tandoor | £ 9.90 |
| 17 | CHICKEN TIKKA
Boneless chicken breast marinated in yogurt with mild spices, cooked in tandoor | £ 9.90 |
| 18 | SALMON AJWANI TIKKA <i>Signature</i>
Pieces of salmon marinated with garlic, spices & herbs, yogurt and lovage seeds, cooked in tandoor | £ 14.00 |
| 19 | TANDOORI LAMB CHOPS <i>Signature</i>
Tender lamb chops marinated in a special sauce and cooked in tandoor (4pieces) | £ 14.00 |
| 20 | TANDOORI SEABASS <i>Signature</i>
Whole seabass fish marinated in ginger, garlic, lemon juice and yogurt, then cooked in tandoor | £ 14.50 |
| 21 | TANDOORI KING PRAWN <i>Signature</i>
Succulent king prawns marinated in yogurt, carrom seeds, herbs and spices, cooked in tandoor | £ 16.50 |
| 22 | TANDOORI MIXED GRILL
A selection of each from the above tandoori dishes | £ 16.50 |

Chef's Specialities

- 23 **CHICKEN MAKHANI (mild butter chicken)** £ 12.50
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, green herbs, almond, cashewnuts, butter & cream
- 24 **CHICKEN JAAL FRAZI (med)** £ 12.50
Exotic hot chicken prepared in special spices with capsicum, green chillies & other green herbs
- 25 **CHICKEN TIKKA BHUNA (med)** £ 12.50
Boneless chicken breast marinated with mild spices, roasted over charcoal & cooked with medium spices with tomatoes, onions & herbs
- 26 **LAMB TIKKA MASALA (mild)** £ 12.50
Barbecued lamb, tossed with tomatoes, almonds & coconut in creamy sauce
- 27 **CHICKEN TIKKA MASALA (mild)** *Signature* £ 13.50
Barbecued chicken, tossed with tomatoes, almonds and coconut in creamy sauce
- 28 **GHOST HYDRABADI** *Signature* £ 13.50
Curry leaf, onion, cream, butter & coconut milk

LAMB DISHES

- 29 **ROGHAN JOSH (med)** £ 11.50
Lamb cooked with glazed tomato, green herbs & spices
- 30 **LAMB CURRY** £ 11.50
Pieces of tender lamb cooked in a medium spicy sauce with fresh herbs & spices
- 31 **LAMB KORMA (very mild)** £ 11.50
Diced lamb cooked in a chestnut based creamy sauce garnished with sliced almonds
- 32 **LAMB DHANSAK (mild)** £ 11.50
Tender lamb cooked with lentils and fresh herbs with a touch of lemon, served sweet sour and hot
- 33 **LAMB BHUNA (med/hot)** £ 11.50
Cubes of lamb cooked in medium spiced sauce with tomatoes & onions
- 34 **LAMB MADRAS / VINDALOO (hot/v.hot)** £ 11.50
Lamb cooked in fairly hot onion & tomato based sauce with coriander & green peppers
- 35 **SAG GHOST** £ 11.50
Spinach cooked with tender lamb in a light sauce
- 36 **LAL MIRCHI GHOST** *Signature* £ 12.50
Diced pieces of tender leg of lamb first cooked in tandoor then tossed in onion, garlic, ginger, carrots, green peppers & poppy seeds

CHICKEN DISHES

- 37 **CHICKEN CURRY** £ 11.50
Pieces of tender chicken cooked in a medium spicy sauce with fresh herbs & spices
- 38 **CHICKEN KORMA (v.mild)** £ 11.50
Diced chicken cooked in a chestnut based creamy sauce garnished with sliced almonds
- 39 **CHICKEN DHANSAK** £ 11.50
Tender chicken cooked with lentils and fresh herbs with a touch of lemon, served sweet sour and hot
- 40 **GARLIC CHILLI CHICKEN** £ 11.50
Diced chicken cooked with garlic & fresh herbs
- 41 **CHICKEN MADRAS/VINDALOO (hot/v.hot)** £ 11.50
Chicken cooked in fairly hot onion & tomato based sauce with coriander & green peppers
- 42 **CHICKEN BHUNA (med/hot)** £ 11.50
Cubes of chicken cooked in medium spiced sauce with tomatoes & onions
- 43 **CHICKEN DUPIAZA (med/hot)** £ 11.50
Chicken cooked with onion roundlets, capsicum & green herbs



SEAFOOD DISHES

- 44 **KING PRAWN BHUNA (med)** *Signature* £ 16.50
Succulent king prawns tossed in garlic, peppers, fresh coriander with special herbs & spices to give it unique taste
- 45 **KING PRAWN MASALA (mild)** *Signature* £ 16.50
Marinated king prawn charcoal grilled & served in a special sauce with green herbs & spices, almond & coconut
- 46 **PRAWN DHANSAK** £ 11.50
Prawns cooked in lentil sweet, sour & hot
- 47 **PRAWN CURRY** £ 11.50
Prawns cooked in a medium spicy sauce with fresh herbs & spices
- 48 **SAG PRAWN** £ 11.50
Spinach cooked with prawn in a light sauce with fresh herbs & spices

BIRYANI DISHES

All biryani dishes are medium spiced & cooked with saffron flavoured basmati rice & served with raita

- 49 **KING PRAWN BIRYANI** £ 16.50
- 50 **PRAWN BIRYANI** £ 14.50
- 51 **CHICKEN BIRYANI** £ 14.50
- 52 **LAMB BIRYANI** £ 14.50
- 53 **VEGETABLE BIRYANI** £ 11.00

RICE DISHES

- 54 **STEAMED BASMATI RICE** £ 4.00
- 55 **SAFFRON-RICE (PILLAU)** £ 4.50
Specially cooked basmati rice with saffron
- 56 **SAFFRON-PEA-BASMATI RICE** £ 5.30
Specially cooked basmati rice with peas & herbs
- 57 **SAFFRON-EGG FRIED RICE** £ 5.30
Specially cooked basmati rice prepared with egg
- 58 **SAFFRON-MUSHROOM FRIED RICE** £ 5.30
Specially cooked basmati rice prepared with mushrooms
- 59 **SAFFRON-VEGETABLE RICE** £ 5.30
Specially cooked basmati rice prepared with vegetables

BREADS (traditional indian bread cooked in tandoor)

- 60 **TANDOORI NAAN** £ 3.60
Tandoori-baked bread made from refined leavened flour, enriched with butter & milk
- 61 **GARLIC NAAN / CHEESE NAAN / CHILLI NAAN** £ 4.20
Unleavened bread flavoured with garlic, cheese or chilli
- 62 **KEEMA NAAN** £ 4.20
Unleavened bread stuffed with lamb mince blended with coriander and spices
- 63 **PESHWARI NAAN** £ 4.20
Unleavened bread garnished with dry fruit
- 64 **LACHEDAR PARATHA** £ 3.70
Unleavened bread buttered & baked in clay oven
- 65 **STUFFED TANDOORI PARATHA** £ 4.20
White bread stuffed with mildly spiced potatoes & peas
- 66 **TANDOORI ROTI** £ 3.00
Whole wheat bread cooked in tandoor

VEGETABLE DISHES (side dish £7.30 | main dish £9.30)

- 67 **MIXED VEGETABLE CURRY** £ 7.30
Fresh vegetables cooked together in spices & herbs to our own special recipe
- 68 **BHINDI** £ 7.30
Fresh okra (ladies fingers) cooked with onions, herbs & spices served dry
- 69 **BOMBAY ALOO** £ 7.30
Sautéed potatoes cooked in coriander & tomato sauce with cardamom flavour
- 70 **ALU GOBI OR SAG ALU** £ 7.30
Fresh cauliflower or spinach cooked with sauté potatoes, onion, tomatoes, coriander & fine spices
- 71 **CHANA MASALA** £ 7.30
Chick peas cooked with ginger, mint & fresh coriander, served dry
- 72 **TARKA DALL** £ 7.30
Lentils cooked with herbs & spice, flavoured with garlic
- 73 **SAG** 7.30
Fresh spinach cooked with spices & herbs
- 74 **MATTAR PANEER/SAG PANEER** £ 7.30
Green peas & cottage cheese cooked in a creamy cashew nut based sauce
- 75 **MUSHROOM BHAJI** £ 7.30
Mushroom cooked with herbs & spices
- 76 **VEGETABLE KORMA** £ 7.30
Mixed vegetables cooked in a chestnut based creamy sauce

SUNDRIES

- 77 **GREEN SALAD** £ 4.30
Sliced tomatoes, cucumber, lettuce and red onions
- 78 **RAITA** £ 4.30
Mildly spiced yogurt with chopped cucumber, potatoes & tomatoe
- 79 **LASSI (salted or sweet)** £ 3.50
A refreshing indian drink blended from fresh yoghurt (mango) £ 4.30
- 80 **DAHI (plain yogurt)** £ 4.00
- 81 **PAPADUMS (Crisp indian flatbread-cracker, plain or spiced)** £ 1.50
Served with sweet mango chutney, mixed pickle & mint yoghurt sauce & onion salad

LUNCH SPECIAL (12.00pm - 2.45pm)

- 82 **VEGETABLE THALI** £ 9.95
Mutter paneer, tadka dal, cucumber raita, pilau rice and naan
- 83 **NON VEGETABLE THALI** £ 12.95
Butter chicken, tadka dal, cucumber raita, pilau rice and naan
- 84 **SEAFOOD THALI** £ 15.95
Kadai king prawn, tadka dal, cucumber raita, pilau rice and naan

EARLY DINNER (4.30pm - 6.30pm)

- 85 2 course £15.95 86 - 3 course £18.95

Choice of starters:

Aloo Chana Chaat, Chicken Tikka, Seekh Kebab

Choice of one main course:

Butter Chicken, Saag Gosht, Paneer Makhani

Main course served with:

Tadka Dal, Mixed Raita, Saffron Pilau Rice

Choice of one dessert:

Gulab Jamun, Kulfi - mango or pistachio

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