

Lunch Thalis (12.00 – 4.30 pm)

Vegetarian Thali £ 11.95

Shahi Paneer Makhani

Cottage cheese marinated in yoghurt and aromatic spices, cooked with almonds & cashew nuts in a creamy sauce

Non-Vegetarian Thali £ 13.95

Shahi Butter Chicken

Diced tandoori chicken marinated in yoghurt and aromatic spices, cooked with almonds & cashew nuts in a creamy sauce

Seafood Thali £ 16.95

Kadai King Prawn

Marinated king prawn charcoal grilled, served in a house made sauce with herbs, almonds & coconut

All served with

Tarka Dal Medley of yellow lentils with herbs and spices

Cucumber Raita Mildly spiced yoghurt with chopped cucumber, potatoes and tomato

Saffron Pilau Rice

Naan Tandoori-baked bread made from refined leavened flour, enriched with butter and milk

Pre-Theatre Menu (4.30 – 6.30 pm)

2 courses £16.95 / 3 courses £19.95

Starters:

Aloo Chana Chaat

Potatoes and chickpeas mixed with fresh coriander, herbs, tamarind sauce, yoghurt, chat masala & pomegranate

Nawabi Chicken Tikka

Chicken breast marinated in yoghurt with mild spices & cooked in tandoor

Gilafi Seekh Kebab

Tandoor cooked minced lamb blended with mixed coriander, fresh herbs & coated with pimentos

Main Courses:

Shahi Butter Chicken

Shahi Paneer Makhani

Saag Gosht

Cottage cheese marinated in yoghurt and aromatic spices cooked in a creamy sauce with green herbs, almonds & cashews

All served with Tarka Dal, Cucumber Raita, Saffron Pilau Rice & Naan

Desserts:

Gulab Jamun

Milk dumpling soaked in cardamom sugar syrup served with vanilla ice cream

Kulfi – Mango or Pistachio

Homemade dairy ice cream made with fresh cream and flavoured with mango or pistachio

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary service charge of 12.5% will be added to your final bill.

Starters

Mulligatawny Soup	£ 5.50
A richly flavoured lentil soup spiced with curry powder	
Anaar Avacado & Mango Salad	£ 5.50
Fresh mango, avocado and pomegranate mixed with chickpeas, glazed in olive oil, lemon and chilli dressing	
Aloo Chana Chat	£ 5.50
Potatoes and chickpeas mixed with fresh coriander, herbs, tamarind sauce, yoghurt, chat masala and pomegranate - street food of Delhi	
Samosa (Lamb Or Vegetable)	£ 5.50
Crispy pastry stuffed with lamb minced meat or vegetables, onions and spices	
Onion Bhaji	£ 5.50
Crispy onion fritters mixed with herbs and spices	
Vegetarian Mixed Platter	£ 7.00
Vegetable samosa, vegetable parcel, onion bhaji	
Chicken Pakora	£ 6.50
Fried pieces of boneless breast of chicken coated in gram flour and herbs	
Nawabi Chicken Tikka	£ 6.50
Chicken breast marinated in yoghurt with mild spices and cooked in tandoor	
Gilafi Seekh Kebab	£ 6.50
Tandoor cooked minced lamb blended with mixed coriander, fresh herbs and coated with pimentos	
Assorted Meat Platter	£ 7.50
Lamb Samosa, Nawabi Chicken Tikka, Gilafi Seekh Kebab	
Chicken Chaat <i>(Signature)</i>	£ 7.50
Diced pieces of chicken breast mixed with fresh coriander, tamarind sauce, yoghurt, chat masala & pomegranate	
Peshawari Lamb Chops <i>(Signature)</i>	£ 7.50
Tandoor cooked lamb chops marinated with garlic, ground chilli, fennel & cream	
Amritsari Fish Pakora <i>(Signature)</i>	£ 7.50
Batter fried pieces of tilapia mixed with spices & herbs	
Ajwani Salmon Tikka <i>(Signature)</i>	£ 7.50
Tandoor cooked Scottish salmon chunks marinated with garlic, spices, herbs, yoghurt & lovage seeds	
Kerala Spiced Squid <i>(Signature)</i>	£ 7.50
Squid tossed in traditional Kerala spices with onion, garlic, black peppers & curry leaves	

Tandoori Specialities

(A traditional method replicated in our kitchen where fish and meat ingredients are cooked in a tandoori clay oven. All tandoori dishes are served on a sizzler).

Chicken Tandoori	£ 8.90
Chicken marinated in yoghurt and spice	
Nawabi Chicken Tikka	£ 9.90
Boneless chicken breast marinated with yoghurt & mild spices	
Afghani Lamb Tikka	£ 9.90
Boneless lamb pieces marinated with mild & aromatic spices	
Gilafi Seekh Kebab	£ 9.90
Minced lamb blended with mixed coriander, fresh herbs and coated with pimentos	
Peshawari Lamb Chops <i>(Signature)</i>	£ 14.50
Lamb chops marinated with garlic, ground chilli, cream & fennel	
Ajwaini Salmon Tikka <i>(Signature)</i>	£ 14.50
Scottish salmon chunks marinated with garlic, spices, herbs, yoghurt & lovage seeds	
Tandoori King Prawn <i>(Signature)</i>	£ 16.50
King prawns marinated in yoghurt, carrom seeds, herbs & spices	
Tandoori Mixed Grill	£ 16.50
A selection of each of the above tandoori dishes	

Chef's Specialities

 Nalli Nehari	£ 16.50
Slow-cooked lamb shank in a spiced yoghurt curry – a Mughlai recipe	
Kolkata Fish Masala	£ 14.50
Tilapia chunks cooked in a traditional Bengali style mustard tempered sauce	
Gosht Hydrabadi	£ 14.50
Lamb cubes with curry leaf, onion, cream & coconut milk	
Lal Mirch Gosht	£ 14.50
Tandoor cooked diced pieces of lamb, tossed in onion, ginger, poppy seeds & red chillies	
Chicken Tikka Masala	£ 14.50
Barbecued chicken tossed with tomatoes, almonds & coconut	
Malwa Mango Chicken	£ 14.50
Chicken cooked in a mild sweet mango sauce with green peppers, almond, coconut & cream	
Shahi Paneer Makhani	£ 12.50
Cottage cheese marinated in yoghurt and aromatic spices cooked in a creamy sauce with green herbs, almonds & cashews	

Lamb Dishes

 Kashmiri Roghan Josh (med)	£ 12.50
Lamb cooked with glazed tomato, green herbs & ground spices	
Lamb Bhuna (med/hot)	£ 12.50
Cubes of lamb cooked in medium spiced sauce with tomatoes & onions	
Lamb Madras/Vindaloo (hot/v.hot)	£ 12.50
Lamb cooked in fairly hot onion & tomato based sauce with coriander & green peppers.	
Saag Gosht	£ 12.50
Lamb cooked with spinach in a light sauce	
Lamb Do Pyaza	£ 12.50
Diced lamb cooked with onion roundlets, mixed peppers & green herbs	

Chicken Dishes

 Shahi Butter Chicken (mild)	£ 12.50
Diced tandoori chicken marinated in yoghurt and aromatic spices, cooked in a creamy butter sauce with green herbs, almond & cashew nuts	
Garlic Chilli Chicken	£ 12.50
Diced chicken cooked with garlic & fresh herbs	
Chicken Madras/Vindaloo (hot/v.hot)	£ 12.50
Chicken cooked in fairly hot onion & tomato based sauce with coriander green peppers	
Chicken Jalfrezi (med)	£ 12.50
Exotic hot chicken prepared with aromatic spices with capsicum, green chillies & fresh herbs	
Chicken Tikka Bhuna (med)	£ 12.50
Boneless chicken breast marinated with mild spices, roasted over charcoal and cooked with medium spices & tomatoes	

Seafood Dishes

 Karahi King Prawn (med) (Signature)	£ 16.50
King Prawns cooked in rich Kashmiri sauce made with tomatoes, peppers, ginger & lime	
King Prawn Bhuna (med) (Signature)	£ 16.50
King prawns tossed in garlic, peppers, fresh coriander with special herbs & spices	
King Prawn Masala (mild)	£ 16.50
Marinated king prawn charcoal grilled, served in a house made sauce with herbs, almonds & coconut	
Saag Prawn	£ 16.50
King prawn with spinach in a light sauce with fresh herbs & spices	

Biryani Dishes

Medium spiced with saffron flavoured basmati rice and served with raita

King Prawn Biryani	£ 16.50
Chicken Tikka Biryani	£ 15.50
Lamb Biryani	£ 14.50
Vegetable Biryani	£ 12.50

Vegetables Side Dish £7.50 / Main Dish £9.50

Subzi Ka Salan

Garden vegetables cooked with spices & herbs in a rich semi-dry sauce

Bhindi Aamchur

Fresh okra cooked with onions, herbs & raw mango powder

Bombay Aloo

Sautéed potatoes with coriander, cardamom & tomato sauce

Aloo Gobi/Saag Aloo

Cauliflower or spinach cooked with sauté potatoes, onion, tomatoes, coriander & fine spices

Chana Masala

Chickpeas cooked with ginger, mint & fresh coriander

Tarka Dall

Medley of yellow lentils with herbs & spices

Saag Bhaji / Saag Paneer

Spinach cooked with spices & herbs or with cottage cheese

Mushroom Bhaji

Button mushrooms with herbs & spices

Bread

Traditional Indian bread cooked in tandoor

Plain Naan £ 3.75

Garlic/Cheese/Chilli Naan £ 4.50

Keema / Peshawari Naan £ 4.50
Stuffed with mince lamb meat, dry fruits & coconut

Lachcha Paratha £ 4.00
Unleavened bread buttered & cooked in tandoor

Tandoori Roti £ 3.00
Whole wheat bread cooked in tandoor

Rice

Steamed Basmati Rice £ 4.00

Saffron Pilau Rice £ 4.50
Basmati rice with saffron

Saffron-Pea-Basmati Rice £ 5.50
Basmati rice with peas and herbs

Saffron-Mushroom Fried Rice £ 5.50
Basmati rice with mushrooms

Vegetable Rice £ 5.50
Basmati rice with vegetables

Accompaniments

Green Salad £ 4.50
Sliced tomatoes, cucumber, lettuce & red onions

Raita £ 4.00
Mildly spiced yoghurt with chopped cucumber, potatoes & tomato

Punjabi Onion Salad £ 2.50
Red onion with green chillies & lemon wedges

Papadums (Crisp Indian flatbread, plain or spiced) £ 1.50
Served with sweet mango chutney, mixed pickle, mint yoghurt & onion salad