

Starters

Mulligatawny Soup

A richly flavoured lentil soup spiced with curry powder

£ 6.00

Anaar Avocado & Mango Salad

Fresh mango, avocado and pomegranate mixed with chickpeas, glazed in olive oil, lemon & chilli dressing

£ 6.50

Aloo Chana Chaat

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

£ 6.50

Samosa (Lamb Or Vegetable)

Crispy pastry stuffed with lamb minced meat or vegetables, onions & spices

£ 6.00

Onion Bhaji

Crispy onion fritters mixed with herbs & spices

£ 6.00

Achari Paneer Tikka

Chunks of Indian cottage cheese marinated in pickle & cooked in Tandoor

£ 7.50

Vegetarian Platter

Vegetable samosa, Achari Paneer Tikka, onion bhaji

£ 7.50

Chicken Pakora

Fried pieces of boneless chicken breast coated in gram flour & exotic herbs

£ 6.50

Nawabi Chicken Tikka

Boneless chicken breast marinated in yoghurt, mild spices & cooked in Tandoor

£ 7.00 / £ 11.50

Gilafi Seekh Kebab

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

£ 7.00 / £ 11.50

Chicken Chaat

Diced pieces of chicken breast mixed with fresh coriander, tamarind sauce, yoghurt & chaat masala

£ 7.00

Murgh Malai Tikka *(Signature)*

Tender chicken breast marinated in thick yoghurt, cream, cheese, saffron, herbs & spices

£ 7.50

Peshawari Lamb Chops *(Signature)*

Tandoor cooked lamb chops marinated with garlic, ground chilli, fennel & cream

£ 7.50

Amritsari Fish Pakora *(Signature)*

Batter fried pieces of tilapia mixed with spices & herbs

£ 7.50

Ajwani Salmon Tikka *(Signature)*

Tandoor cooked Scottish salmon chunks marinated with garlic, spices, herbs, yoghurt & lovage seeds

£ 7.50

Punjabi Tawa Scallops *(Signature)*

Pan-seared scallops flavoured with onion, tomatoes & punjabi kadai spices

£ 7.50

Assorted Meat Platter *(Signature)*

Lamb Samosa, Nawabi Chicken Tikka, Gilafi Seekh Kebab

£ 8.00

Seafood Platter *(Signature)*

Tandoori King Prawns, Ajwani Salmon Tikka, Punjabi Tawa Scallops

£ 9.50 / £ 18.50

Tandoori Specialities

A traditional method replicated in our kitchen where ingredients are cooked in an Indian clay oven.

Chicken Tandoori

Chicken marinated in yoghurt, herbs & spices

£ 12.50

Peshawari Lamb Chops *(Signature)*

Lamb chops marinated with garlic, ground chilli, cream & fennel seeds

£ 14.50

Ajwaini Salmon Tikka *(Signature)*

Scottish salmon chunks marinated with garlic, spices, herbs, yoghurt & lovage seeds

£ 14.50

Tandoori King Prawn *(Signature)*

King prawns marinated in yoghurt, carrom seeds, herbs & spices

£ 16.50

Tandoori Mixed Grill *(Signature)*

A selection of tandoori dishes: Chicken Tandoori, Nawabi Chicken Tikka, Gilafi Seekh Kebab, Peshawari Lamb Chop & Tandoori King Prawn

£ 18.50

Chef's Specialities

Nehari Lamb Shank Slow-cooked lamb shank in a spiced yoghurt curry – a Mughlai recipe	£ 17.50
Kerala Prawn Moilee King Prawns cooked in coconut milk curry and flavoured with whole spices & curry leaves	£ 17.50
Odia Fish Besara Tilapia chunks cooked in a traditional spicy mustard sauce - a famous East Indian coastal recipe	£ 14.50
Gosht Hyderabad Lamb cubes with curry leaf, onion, cream & coconut milk in a mild sauce	£ 14.50
Lal Mirch Gosht Tandoor cooked diced pieces of lamb, tossed in onion, ginger, poppy seeds & red chillies	£ 14.50
Parsi Chicken Zardaloo Medium spiced Parsi style chicken curry flavoured with dried apricot & topped with straw potatoes	£ 14.50
Chettinad Pepper Chicken South Indian style spicy chicken curry cooked in onion, tomato gravy & finished with coconut milk	£ 14.50
Chicken Tikka Masala Tandoori chicken breast pieces cooked in an exotic tomato sauce flavoured with fenugreek, almonds, coconut & finished with a dash of cream - Nation's favourite	£ 14.50
Malwa Mango Chicken Chicken cooked in a mild sweet mango sauce with almonds, coconut & cream	£ 14.50
Paneer Tikka Lababdar Chargrilled cottage cheese cooked in a creamy onion sauce with green herbs, almonds & cashews	£ 14.50

Lamb Dishes

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

Chicken Dishes

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

Seafood Dishes

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

Biryani Dishes

Medium spiced saffron flavoured basmati rice served with raita

King Prawn Biryani

£ 17.50

Chicken Tikka or Lamb Biryani

£ 15.50

Vegetables Side Dish £7.50 / Main Dish £10.50

Subzi Ka Salan

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

Ananas Curry

Fresh pineapple dices tempered with mustard seeds and curry leaves & cooked in coconut milk

Bhindi Shimla Mirch

Fresh Okra sautéed with onions, tomatoes, bell peppers & mixed with exotic spices

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, garlic, fresh coriander & herbs

Tarka Dal

Medley of yellow lentils cooked with garlic, herbs & spices

Saag Bhaji/Saag Paneer

Spinach cooked with spices & herbs or with cottage cheese

Bread

Traditional Indian bread cooked in Tandoor

Plain Naan

£ 3.50

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

Peas Fried Rice

£ 5.50

Saffron Basmati rice with peas

Vegetable Rice

£ 5.50

Basmati rice with vegetables

Lemon Rice

£ 5.50

Basmati rice flavoured with lemon, curry leaves, special seasonings & cashew nuts

Accompaniments

Green Salad

£ 4.50

Cherry tomatoes, cucumber, lettuce, olives & red onions

Raita

£ 4.00

Mildly spiced yoghurt with chopped cucumber, potatoes & tomato

Dhaba Onion Salad

£ 3.00

Red onion rings 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