

## STARTERS

<b>Mussels</b> Cooked with garlic in a light creamy sauce	<b>3.50</b>
<b>King Prawn Butterfly</b> King prawn deep fried in butter	<b>5.50</b>
<b>Lamb or Chicken Chat</b> Small juicy pieces of lamb or chicken with cucumber, spiced with a hot and sour taste	<b>3.60</b>
<b>Sheek Kebab</b> Minced baby lamb coated with herbs	<b>3.60</b>
<b>Tandoori Chicken</b> 1/4 piece of chicken, marinated in yoghurt and spices, bar-b-qued in clay oven	<b>3.60</b>
<b>Chicken or Lamb Tikka</b> Diced chicken or tender filleted lamb, marinated in yoghurt with medium spices, bar-b-qued in clay oven	<b>3.60</b>
<b>Onion Bhaji</b> Sliced onions mixed with carom seeds, coriander and gram flour	<b>2.95</b>
<b>Samosa</b> Triangle form patties stuffed with meat or vegetables	<b>2.95</b>
<b>Prawn Cocktail</b>	<b>3.25</b>
<b>Tiger Prawn Puri</b> Tiger prawns cooked with spices and herbs, served on thin fried bread	<b>4.95</b>
<b>Mixed Kebab</b> Selection of various starters	<b>4.95</b>
<b>Crab Malibar</b> Minced crab prepared with onions, green peppers and potatoes	<b>3.95</b>
<b>Baja Machli or Tandoori Machli</b> Fillet of Sea Bass delicately spiced and fried in the pan or cooked in the Tandoori	<b>4.75</b>
<b>Garlic Mushrooms</b> baby button mushrooms stir fried in garlic and cream with a touch of coriander	<b>3.50</b>
<b>Ostrich Tikka</b> Marinated and grilled in Tandoori	<b>4.95</b>

## MEAT & CHICKEN DISHES

<b>Korma</b> Very Mild, Cooked with almond, coconut milk & cream	<b>5.95</b>
<b>Curry</b> Medium spiced cooked in traditional sauce	<b>5.95</b>
<b>Dupiaza</b> Tossed with onions, tomatoes and peppers	<b>5.95</b>
<b>Sag</b> Cooked with spinach and fenugreek leaves	<b>5.95</b>
<b>Dhansak</b> Cooked in lentils, hot, sweet and sour sauce	<b>5.95</b>
<b>Pathia</b> Cooked in a fairly hot sweet and sour sauce	<b>5.95</b>
<b>Kashmir</b> Medium with fruits	<b>5.95</b>
<b>Madras</b> A fairly hot and spicy curry	<b>5.95</b>
<b>Rogan</b> Cooked in a rich onion and tomato sauce	<b>5.95</b>
<b>Bhuna</b> Moist medium spicy curry	<b>5.95</b>
<b>Vindaloo</b> Cooked in a very hot spicy sauce	<b>5.95</b>

## TANDOORI SPECIALITIES

<b>Tandoori Chicken</b> Served with salad	<b>6.95</b>
Half spring chicken marinated in special Tandoori sauce with delicate herbs and spices, bar-b-qued over charcoal	
<b>Chicken or Lamb Shashlik</b> Chicken or Lamb marinated in chef's special spices, grilled with onions, tomatoes and peppers, cooked on a skewer over charcoal	<b>9.50</b>
<b>Tandoori King Prawn</b> King prawn marinated with special herbs and spices, cooked on a skewer over charcoal	<b>10.95</b>
<b>Chicken Tikka</b> Diced boneless chicken mildly seasoned in a special spice, garlic and home-made spices, cooked on a skewer over charcoal	<b>6.95</b>
<b>Lamb Tikka</b> Diced baby lamb cubes marinated with special herbs and spices, cooked on a skewer over charcoal garlic and garam masala	<b>6.95</b>
<b>Tandoori Mixed Grill</b> Chef's selection of delicious Tandoori mixed Grill marinated in spices, cooked on a skewer over charcoal	<b>9.95</b>

## CHEF'S RECOMMENDATION

<b>Chicken or Lamb Tikka Masala</b> Tender chicken or lamb cooked in a clay oven, coated in a tandoori sauce of herbs, spices and cream	<b>7.25</b>
<b>Tandoori King Prawn Masala</b> Pieces of grilled King prawn cooked in garlic and herbs with a rich creamy sauce	<b>9.95</b>
<b>Garlic Chilli Chicken or Lamb</b> Tender chicken or lamb cooked with freshly chopped chillies, spicy and fairly hot	<b>7.65</b>
<b>Garlic Chilli King Prawn</b> King prawn cooked with freshly chopped chillies, spicy and fairly hot	<b>9.95</b>
<b>Butter Chicken</b> Spring chicken marinated in herbs, prepared with butter cream in a rich mild sauce	<b>7.50</b>
<b>Chicken or Lamb Pasanda</b> Tender pieces of chicken or lamb cooked in a mild sauce with almonds, sultanas and fresh cream	<b>7.65</b>
<b>Chicken or Lamb Jalfrezi</b> Spicy diced chicken or lamb cooked in onions, tomatoes and green chillies	<b>7.65</b>
<b>King Prawn Jalfrezi</b> Spicy King prawns cooked in onions, tomatoes and green chillies	<b>9.95</b>
<b>Chicken or Lamb Tikka Bhuna</b> Tender chicken or lamb in medium spices, onions, tomatoes and green peppers	<b>7.50</b>
<b>Chicken or Lamb Korai</b> Spices and herbs, green peppers, peeled tomatoes and cubed onions moisturised on iron korai (souk)	<b>7.65</b>
<b>King Prawn Korai</b> Spices and herbs, green peppers, peeled tomatoes and cubed onions moisturised on iron korai (souk)	<b>9.95</b>
<b>Hash Makhani</b> Tandoori grilled duck tossed in butter, yoghurt, fresh cream and mild spices with an exotic sauce	<b>10.75</b>
<b>Chicken Tikka Flamby</b> Chicken Tikka tossed with tomatoes, mushrooms, green peppers and spring onions, flavoured with lime leaf and white wine, Flambyed style	<b>9.95</b>
<b>Chicken or Lamb Lucknowi</b> Diced pieces of chicken or lamb marinated in a special sauce and grilled over a charcoal fire, served in a Malayan Pineapple sauce	<b>7.95</b>
<b>Shahi Chicken</b> Chicken breast stuffed with spicy minced meat and cooked in a special sauce	<b>8.50</b>
<b>Chicken or Lamb Au Gratin</b> Diced bar-b-qued chicken or lamb, cooked in chef's special mild sauce with butter, topped with cheese	<b>7.95</b>
<b>Goan Chicken or Lamb Tikka</b> Cooked with green chilli, garlic, green peppers, coriander, mint, coconut and fine spices	<b>8.50</b>
<b>Hash Jalfrezi</b> Tender pieces of duck cooked in onions, tomatoes and green chillies	<b>10.95</b>
<b>Chicken or Lamb Hariyal</b> Chicken or lamb cooked with green herbs, mint, garlic, coriander and green chillies	<b>7.95</b>
<b>Ostrich Bazar</b> Marinated Tandoori Grilled, medium spiced sauce with yoghurt	<b>10.95</b>
<b>Gosth Kata Masala</b> Tender Lamb Tikka immersed over night in a marinade of freshly ground spices, prepared in a delicate sauce with chopped garlic, ginger and worcester sauce, medium hot	<b>8.50</b>

## BALTI DISHES

These spicy dishes originate from the state of Punjab. They are cooked with the freshest herbs and spices, served with Nan Bread

<b>Balti King Prawn</b>	<b>9.95</b>
<b>Vegetable Balti</b>	<b>6.95</b>
<b>Chicken or Lamb Balti</b>	<b>8.75</b>
<b>Balti Chicken Tikka Masala</b>	<b>9.75</b>
Fairly hot and spicy, balti and masala taste	
<b>Balti Chicken Tikka Sag</b>	<b>9.75</b>
Dry fairly hot and spicy cooked with fresh spinach in balti spices	

## SEA FOOD

<b>Prawn Curry</b> Prawns cooked in a medium curry sauce	<b>6.50</b>
<b>Prawn Madras</b> Prawns cooked in a fairly hot spicy sauce	<b>6.50</b>
<b>Prawn Bhuna</b> Prawns cooked in tomatoes, onions and peppers	<b>6.50</b>
<b>Sag Prawn</b> Prawns cooked with spinach and fenugreek	<b>6.75</b>
<b>Prawn Korma</b> Prawns cooked with cashew nuts, cream and coconut milk	<b>6.50</b>
<b>Prawn Pathia</b> Prawns cooked in a sweet and sour fairly hot sauce	<b>6.50</b>
<b>Prawn Dhansak</b> Prawns cooked with lentils, hot sweet and sour sauce	<b>6.50</b>
<b>King Prawn Bhuna</b> King prawn cooked in tomatoes, onions and peppers	<b>8.50</b>
<b>King Prawn Dhansak</b> King prawns cooked with lentils, hot, sweet and sour sauce	<b>8.50</b>
<b>King Prawn Curry</b> King prawns cooked in a medium curry sauce	<b>8.50</b>
<b>King Prawn Pathia</b> King Prawns cooked in a sweet and sour fairly hot sauce	<b>8.50</b>

## SEA FOOD SPECIALITIES

<b>Machli Lasuni Masala</b> Fresh Trout (on the Bone) cooked in an exotic sauce	<b>7.95</b>
<b>Swordfish Bhuna</b> Cooked with medium spices, tomatoes, green peppers	<b>9.75</b>
<b>Ayre Jalfrezi</b> Fillet of Ayre in a fairly hot spicy sauce of green chillies, garlic and ginger	<b>9.75</b>
<b>Machli Kata Masala</b> Salmon chunks cooked with onions, sliced ginger, garlic, mustard seeds marinated in pre-mixed special spices	<b>8.75</b>
<b>Machli Biran</b> Bengali Ayre fish marinated in mustard oil, mixed spices fried and served with onions	<b>9.75</b>

## BIRIYANI

All lightly spiced, mixed, fried with Basmati Rice and served with Vegetable Curry

<b>Prawn Biriyani</b>	<b>7.95</b>
<b>Vegetable Biriyani</b>	<b>6.95</b>
<b>Chicken or Lamb Biriyani</b>	<b>7.65</b>
<b>Chicken Tikka Biriyani</b>	<b>8.95</b>
<b>King Prawn Biriyani</b>	<b>9.95</b>
<b>Lamb Tikka Biriyani</b> Lamb marinated in Tandoori sauce, bar-b-qued over charcoal then mixed and fried with Basmati Rice	<b>8.95</b>
<b>Tandoori Chicken Biriyani</b> Spring Chicken marinated in Tandoori sauce, bar-b-qued over charcoal then mixed and fried with Basmati Rice	<b>8.95</b>

## VEGETARIAN DISHES

<b>Vegetable Rogan</b> Medium hot curry cooked with spices and garnished with tomato	<b>5.25</b>
<b>Vegetable Patia</b> Cooked in a fairly hot sweet and sour sauce	<b>5.25</b>
<b>Vegetable Madras</b> Cooked in a madras sauce	<b>5.25</b>
<b>Vegetable Dhansak</b> Cooked in a fairly hot sweet and sour sauce with lentils	<b>5.25</b>
<b>Vegetable Korma</b> Cooked with almonds, coconut milk and cream	<b>5.25</b>
<b>Vegetable Pasanda</b> Cooked with almonds, sultanas and fresh cream	<b>5.25</b>
<b>Vegetable Korai</b> An exotic dish using mixed vegetables prepared in a blend of herbs and spices	<b>5.25</b>

## SIDE DISHES

<b>Vegetable Curry</b> Mixed vegetables cooked in a medium sauce	<b>3.25</b>
<b>Aloo Gobi</b> Potatoes and cauliflower cooked lightly spiced & dry	<b>3.25</b>
<b>Bombay Aloo</b> Potatoes cooked in a hot spice	<b>3.25</b>
<b>Sag Aloo</b> Potatoes cooked with spinach and coriander	<b>3.25</b>
<b>Sag Bhaji</b> Fresh spinach with onion and garlic	<b>3.25</b>
<b>Niramish</b> Variety of vegetables with spices, fairly dry	<b>3.25</b>
<b>Mushroom Bhaji</b> Fresh mushrooms cooked in spices	<b>3.25</b>
<b>Bhindi Bhaji</b> Fresh chopped okra cooked with garlic, herbs and spices	<b>3.25</b>
<b>Tarka Dall</b> Lentils garnished with spices & chopped garlic	<b>3.25</b>
<b>Chana Masala</b> Chickpeas with spices	<b>3.25</b>
<b>Palak paneer</b> Lightly spiced spinach with cheese	<b>3.25</b>
<b>Brinjal Bhaji</b> Fresh aubergine cooked in spices and herbs	<b>3.25</b>
<b>Cauliflower Bhaji</b> Fresh cauliflower cooked in spices and herbs	<b>3.25</b>

## SUNDRIES

<b>Special Fried Rice</b> Basmati rice fried with peas & egg	<b>2.95</b>
<b>Mushroom Fried Rice</b> Basmati rice fried with mushrooms	<b>2.95</b>
<b>Kashmiri Rice</b> Basmati rice with fruits	<b>3.25</b>
<b>Pilau Rice</b> Flavoured Basmati rice	<b>2.30</b>
<b>Plain Basmati Rice</b>	<b>2.20</b>
<b>Lemon Rice</b> Basmati rice fried with fresh lemon	<b>2.95</b>
<b>Nobabi Rice</b> Basmati rice fried with Vegetables and sultana	<b>3.25</b>
<b>Coconut Rice</b> Basmati rice fried with coconut	<b>3.25</b>
<b>Raitha</b> Yoghurt with onions, pineapple or cucumber	<b>1.95</b>
<b>Plain Papadom</b>	<b>50p</b>
<b>Masala Papadom</b> Spicy and hot	<b>50p</b>

## INDIAN BREADS

<b>Naan</b> Leaven bread, cooked in a charcoal oven	<b>2.05</b>
<b>Garlic Naan</b> Baked with fresh chopped garlic	<b>2.30</b>
<b>Malai Naan</b> Stuffed with cheese, onions & chillies	<b>2.30</b>
<b>Peshwari Naan</b> Stuffed with almonds, coconuts & raisins	<b>2.30</b>
<b>Cheese Naan</b> Stuffed with cheese	<b>2.30</b>
<b>Garlic &amp; Tomato Naan</b> Stuffed with garlic & tomato	<b>2.30</b>
<b>Keema Naan</b> Stuffed with spicy minced meat	<b>2.30</b>
<b>Tandoori Roti</b> Crisp whole-wheat flour bread	<b>1.95</b>
<b>Chapati</b> Thin unleavened bread	<b>1.25</b>
<b>Paratha</b> Leavened bread made of whole-wheat flour	<b>2.05</b>
<b>Stuffed Paratha</b> Stuffed with vegetables	<b>2.30</b>