

Street Food and Small Plates

Chilli Fish

Crispy fried tilapia fish tossed in a chilli-garlic glaze (G) 8.50

Onion Bhaji Bombs

Perfectly spiced onion fritters with a street-side crunch. 7.50

Vegetable Samosa

Crispy triangular pastry parcels filled with spiced vegetables, chutney dip (G,D) 7.50

Mirchi Paneer

Soft paneer cheese stir fried with green chillies and peppers (D) 8.50

Gobi Mehboobi

Cauliflower florets mingle with tomato, mixed spices and curry leaves 7.50

Aloo tikki Chaat

Handmade potato patties, chick pea masala, chutneys (D/G/SO) 7.50

Okra Fries

Fresh Okra slices, lightly spiced batter (G) 7.95

Pani Puri Shots

Crisp shells filled with chick pea, potato and sev, served with a spiced water (D,G) 7.50

Palak Patta Chaat

Spinach leaf fritters top an assembly of chick pea, sev and chutneys (D,G) 7.50

Bombay Chicken Lollipops **NEW**

Crispy fried, spicy frenched chicken wings marinated in a fiery desi-chilli blend (G) 7.95



Masala Dosa South Indian Soul Food

Golden crepe made with rice and lentils. wrapped around a warm tangy potato mash kissed with curry leaves and mustard seeds. Served with a side of coconut and tomato chutneys and a punchy sambhar dip

Original 11.95

Chicken and cheese 13.95 **NEW**

Chicken Tikka

Marinated with traditional tandoori spices
10.45/15.25 (D)

Gilafi Kebab

Minced lamb rolled in mixed peppers spiced with garam masala and grilled till juicy
10.45/15.25

Masala Lamb Chops

Juicy, smoky and bursting with bold tandoori spice. Our best selling grill, served sizzling (D)
12.25/18.65

Tandoori Chicken Quarter

Bone-in marinated in a classic tandoori mix with crushed garlic, kashmiri chilli and yoghurt (D) Qtr 6.95 half 12.95

Pineapple Paneer Tikka

Marinated in pineapple and chilli dressing grilled to perfection for a sweet spicy taste 8.95/12.95 (D)

Tandoori Broccoli

Florets marinated with cream, cardamom and cheese, grilled till golden with a smoky edge 8.95/12.95 (D)

Jhinge Coco

King prawn marinated in coconut, ginger and garlic, butterflied. On the menu for 20 years! 14.95/22.95 (D)

Tandoori King Prawn

Marinated in a zesty blend of yoghurt, garlic and Kashmiri chilli. Grilled in the tandoor until smoky juicy and lightly charred 14.95/22.95 (D)

Sharing Platters

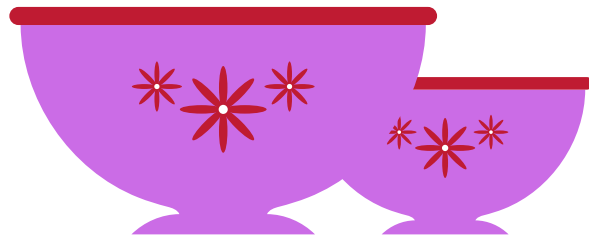
Vegetarian platter

A selection of Vegetable Samosas, Pani Puri, Okra Fries and Onion Patties (D,G,S)
10.95 pp



Meat feast platter

Plenty of protein! Masala Lamb chops, King Prawns, Seekh kebab and Chicken Tikka (D,G,S) 17.95 pp



Chicken

Lucknow Korma

Chicken cooked in a fragrant creamy cashew nut sauce (mild) (D,N) 13.95

Spicy Goan Curry

Our signature dish made with fresh green herbs & spices, aromatic chicken (hot) (D) 13.95

Old Delhi Butter Chicken

Tomato, cream, butter, smooth silky sauce. An Indian classic (mild) (D) 13.95

Chicken Jalfrezi

Stir-fried with pepper, onions, tomatoes, chillies (medium) (D) 13.95

Methi Chicken

Saucy, spicy and bold flavours made with tomato, traditional warm spices and fenugreek (medium-hot) (D) 13.95

Chicken Tikka Masala

cream and tomato, tangy chunky sauce (medium) (D) 13.95

Lamb

Keema Peas

Traditional minced lamb and green peas, tomato and onion sauce (medium) (D) 15.35

Rogan Josh

Stewed in a traditional onion and tomato sauce (medium) (D) 16.85

Lamb Saagwala

A popular North Indian dish cooked with spinach and spices (medium) (D) 16.85

Fresh Coconut Lamb

Tender lamb cooked with light spices, served in a fresh coconut! On the menu for 20 years (mild) (D) 19.85

Chilli Lamb kadhahi

Stir fried, onions, peppers, green chillies (medium-hot) (D) 16.85

Lamb Pepper Fry

Slow cooked pulled lamb combines with bold flavours of tellicherry black pepper. Served with a baby naan (D,G) 19.95

Seafood

Kadhahi Prawn

King prawns stir fried with Indian spices, onions, tomatoes (medium) (D) 17.95

Kolkata Prawn

King prawns cooked with light spices and tender coconut (medium) (D) 17.95

Fish Moilee

Originating from Kerala, tilapia fish, coconut milk, mustard seeds & curry leaves (mild) M 15.95

Biryani

A mixed rice dish containing meat or vegetables, a blend of spices and aromatic basmati rice. Served with a cucumber raita

Chicken 15.95

Lamb 18.35

Lamb Shank 23

Prawn 19.95

Vegetable 13.95



Most of these dishes can be made Vegan. Please ask your server

Baingan Bhurta

Chargrilled aubergines sautéed with onions, tomatoes & chillies (med-hot)(D) 10.75

Bhindi Koti Masala

Diced okra.stir fried sauce (medium) (D) 10.75

Channa Pindi

Chick peas, onions and tomatoes (medium-hot)(D) 10.75

Saag Paneer

Fresh soft cottage cheese and creamed spinach (medium)(D) 10.95

Saag Aloo

Potatoes tossed with spinach, garlic and cumin (mild-medium)(D) 10.95

Saag

Chopped leaf spinach tempered with cumin and garlic (medium)(D) 10.75

Aloo Jeera

Potatoes,cumin, tumeric (medium) (D) 10.75

Mutter Paneer

Fresh soft cottage cheese,green peas,onion and tomato sauce (medium) (D) 10.95

Tawa Veg

A medley of vegetables sauteéd with spices on a traditional iron pan (medium) (D) 10.75

Dal Makhani

Black lentils and red kidney beans cooked over a slow charcoal fire (medium) (D) £9.50

Dal tadka

Yellow lentil delicacy tempered with cumin and garlic (mild-medium) (D) 9.40

Accompaniments

Breads

Plain naan (D,G) 3.75

Garlic naan (D,G) 4.05

Peshawari naan -stuffed with coconut (D,G) 4.55

Keema naan -stuffed with minced lamb (D,G) 4.95

Chilli naan-topped with chillies (D,G) 4.15

Tandoori roti-wholewheat flour bread (G) 3.30

Plain paratha -layered bread (D,G) 4.15

Cheese kulcha-stuffed with cheese (D,G) 4.75

Bread basket-plain, garlic and peshawari naan (D,G) 10.50

Rice

Pulao rice (D) 4.75

Saffron rice 4.85

Peas pulao rice (D) 4.75

Steamed rice 4.25

Mushroom rice (D) 4.95

Sundries

Cucumber raita(D) 3.65

Mixed salad 4.75

Pickle tray (D/G) 4.25

Pappadums 0.75

Chutneys (DG) 0.75

Set Menu A

Featuring the Classic Favourites £35 pp

Starters

Pappadums and Pickles
Vegetable Samosa
Chicken Tikka
Seekh Kebab
Aloo tikki chaat

Mains

Chilli Lamb Kadhai (med/hot)
Butter Chicken (mild)
Dal tadka (mild/medium)
Saag Aloo (medium)
Accompanied with pulao rice,
plain and garlic naan

Dessert

Ice cream
and berries

Set Menu B

A selection of Street Food, Grills and our Signature mains £42 pp

Starters

Pappadums and Pickles
Okra Fries
Aloo Tikki Chaat
Gilafi Lamb Kebab
Jhinge Coco Prawn

Mains

Fresh Coconut Lamb (mild)
Goan Chicken curry (hot)
Tawa Vegetable (medium)
Fish Moilee (medium)
Accompanied with pulao rice,
plain and garlic naan

Dessert

Our home
made
Gajar halwa
served with
ice-cream

Interim Course

Pani Puri Shots