

*Start your Evening with a delicious selection of  
Street Food Bites, Small Plates and Grills*

## Small Plates

### Chilli Fish

Strips of Tilapia fish  
stir fried with chillies,  
garlic and capsicum  
(G) 9.95

### Onion Bhaji

A popular Indian  
snack. Sliced onions,  
spices and gram flour  
7.95

### Vegetable Samosa

crisp pastry filled with  
spiced vegetables  
(G,D) 8.50

### Mirchi Paneer

Paneer cheese tossed  
with chillies and garlic  
(D) 8.95

### Gobi Mehboobi

Cauliflower florets  
mingle with tomato,  
mixed spices and  
curry leaves 8.95

## Street Food

### Aloo tikki Chaat

Handmade potato  
cakes, chick pea  
masala, chutneys  
(D/G/SO) 8.95

### Punjabi Samosa Chaat

Traditional Vegetable  
Samosa, yoghurt,  
tamarind and mint  
chutneys (D,G) 8.95

### Pani Puri

Crisp shells filled with  
chick pea, potato and  
sev, served with a  
spiced water (D,G) 7.95

### Okra Fries

Fresh Okra slices, lightly  
spiced batter (G) 8.25

### Palak Patta Chaat

Spinach leaf fritters top  
an assembly of chick  
pea, sev and chutneys  
(D,G) 8.95

## Tandoori Grills

*available as a  
starter or a main...*

### Chicken Tikka

Traditional tandoori  
spices 10.45/15.25 (D)

### Gilafi Kebab

Minced lamb, onions,  
peppers 10.45/15.25

### Lamb Chops

Our best selling grill,  
served sizzling (D)  
12.25/18.65

### Tandoori Chicken

On the bone marinated  
in yoghurt and spices  
12.95/21.55 (D)

### Pineapple Paneer Tikka

Marinated in a chilli and  
pineapple dressing  
8.95/12.95 (D)

### Tandoori Broccoli

Lightly spiced florets  
8.95/12.95 (D)

### Tandoori King Prawn

Classic Tandoori spices  
14.95/22.65 (D)

### Jhinge Coco

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

## Sharing Platters

### Meat feast platter

17.95 pp

Plenty of protein!-  
chicken tikka, lamb  
chops, tiger prawns  
and seekh kebab.  
(D,G,S)

### Vegetarian platter

10.95 pp

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

## Chicken Main Course

### Lucknow Korma

Chicken cooked in a fragrant creamy cashew nut sauce (mild) (D,N) 14.25

### Spicy Goan Curry

Our signature dish made with fresh green herbs & spices, aromatic chicken (hot)(D) 14.95

### Old Delhi Butter Chicken

Tomato, cream, butter, smooth silky sauce. An Indian classic (mild)( D) 14.95

### Chicken Jalfrezi

Stir-fried with pepper, onions, tomatoes, chillies (medium) (D) 14.25

### Methi Chicken

Saucy, spicy and bold flavours made with tomato, traditional warm spices and fenugreek (medium-hot) (D) 14.25

### Chicken Tikka Masala

cream and tomato, tangy chunky sauce (medium) (D) 14.95

## Lamb Main Course

Slow cooked to ensure that is tender and juicy...

### 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) 17.85

### Lamb Saagwala

A popular North Indian dish cooked with spinach and spices(medium)(D) 17.85

### Fresh Coconut Lamb

Tender lamb cooked with light spices, served in a fresh coconut! On the menu for 20 years (mild)(D) 20.85

### Chilli Lamb kadhai

Stir fried, onions, peppers, green chillies (medium-hot)(D) 17.85

### Shank Rogan Josh

Slow cooked in a spicy tomato and onion gravy (medium) (D) 19.95

### 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

### Kadhai Prawn

Tiger prawns stir fried with Indian spices, onions, tomatoes (medium) D 19.95

### Daab Chingri

Tiger prawns cooked with light spices and tender coconut (medium) (D) 19.95

### Fish Moilee

Originating from Kerala, tilapia fish, coconut milk, mustard seeds & curry leaves (mild) M 15.35

## Biriyani

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

**Chicken** 16.75

**Lamb** 20.35

**Lamb Shank** 23

**Prawn** 22.95

**Vegetable** 14.85

## Vegetables

### 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 sautéed 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

## 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

**Mint paratha**-topped with mint (D,G) 4.35

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

**Onion kulcha** -stuffed with an onion filling (D,G) 4.75

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

## Accompaniments

## 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 Kadhahi (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  
Punjabi Samosa chaat  
Gilafi Lamb Kebab  
Jhinge Coco Prawn

### Mains

Fresh Coconut Lamb (medium)  
Goan Chicken curry (hot)  
Tawa Vegetable (medium/hot)  
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