

Starter Grills from the Tandoori Oven

(Available as a starter or a main course)

	Starter	Main
Chilli Chicken Shashlik Grilled chicken breast marinated with fresh green chillies, ginger and garlic (D)	£10.45	£15.25
Chicken Tikka Chicken breast marinated in traditional tandoori spices (D)	£10.45	£15.25
Gilafi Kebab Tender minced lamb combined with onions and peppers grilled in the tandoor	£10.45	£15.25
Lamb Chops Spring lamb chops marinated in traditional tandoori spices (D)	£12.45	£18.65
Tandoori Chicken (available as half or whole) Half a baby chicken marinated in a blend of traditional tandoori spices, (D)	£12.95	£21.55
Tandoori King Prawn King prawns grilled in a traditional Indian spiced marinade (D,N)	£14.95	£22.65
Jhinge coco Juicy king prawns marinated in a combination of coconut, ginger and garlic, (D,N)	£14.95	£22.65
Mango Paneer Fresh soft cottage cheese marinated in a mango dressing, grilled in the tandoor (D)	£8.95	£12.95

Starter Sharing Platters

(add a mixed salad for £4.75)

Aaron mixed platter (2 people) An opportunity to try a selection of starters which includes juicy lamb chops, chicken tikka, seekh kebab, tiger prawns, vegetable samosas and fresh mint potato cakes (D,G,S)	£26.95
Meat feast platter (2 people) Plenty of protein in this one! -Chicken Shashlik, Chicken Tikka, Lamb Chops, Tiger Prawns, Tandoori Chicken and Seekh kebab (D,G,S)	£29.95
Vegetarian platter (2 people) A selection of Samosas, Mango Paneer, fresh mint tikki (potato cakes) and onion patties (D,G,S)	£17.50

Allergy code: D dairy/G gluten/N nuts/E eggs/SO soya bean/S sulphur dioxide

Please inform our staff if you have any allergies when placing your order. We do use nuts in our kitchen and traces may be present in all dishes.

Starter Small Plates

Chilly Fish Strips of tilapia fish stir fried with chilly, garlic and pepper (SO,G,N)	£10.65
Lamb Samosa Crisp triangular pastry parcels filled with delicious minced lamb (G,D)	£9.30
Chilly Paneer Paneer cheese tossed in a combination of chilli, garlic and pepper (D,SO)	£8.95
Gobi Mehboobi Cauliflower florets flavoured with green chilli and curry leaves	£7.95
Onion Patties A posh version of the onion bhaji!-Onions mixed with a blend of spices and gram flour	£7.95
Vegetable Samosa A delicious vegetable filling filled into a triangular shaped pastry (G,D)	£8.95

Street Food Menu

Sold on the streets of India, these dishes are perfect as a starter or an accompaniment to your main

Aloo tikki Chaat £9.95

Handmade potato cakes combined with chick peas and a combination of chutneys (D,G,SO)

Punjabi Samosa Chaat £10.95

Traditional Vegetable Punjabi smosas mixed with yoghurt,tamarind and mint chutneys (D,G)

Dani Puri £9.95

A burst of flavours; crisp mini shells filled with a mixture of chick pea,potato and sev, Served with spicy water. Add Vodka +£2 (D,G)

Dabri Chaat £9.95

Crispy flour crackers loaded with sev, onion and tomato (D,G)

Chicken Tikka Chaat £10.95

Chicken tikka mixed with red onion, coriander,tomato and chaat masala (D,G)

Chicken Main Courses

Masala Liptey Chicken	£12.95
A twist on the chicken tikka masala-Chargrilled chicken stir-fried with spring onions & peppers in a creamy sauce (mild-med) D	
Jeera Chicken	£12.95
Chicken breast marinated with tandoori spices,then grilled and sautéed with cumin seeds and peppers (med-hot) D	
Chicken Korma	£12.95
Juicy pieces of chicken breast cooked in a creamy cashew nut sauce (mild) D,N	
Butter Chicken	£13.35
Chicken tikka cooked in a deliciously creamy buttery tomato based sauce (mild) (D)	
Chicken Jalfrezi	£12.95
Diced chicken breast cooked with peppers, tomatoes and onions, green chillies optional (medium)D	
Methi Wala Chicken	£12.95
Cubes of chicken breast cooked in a spicy sauce with cumin ,garlic and fenugreek (med-hot) D	
Chicken Tikka Masala	£13.35
Tandoor roasted chicken tikka cooked in a kasoori methi flavoured tomato sauce (medium) D,N	
Nanima's Chicken curry (on the bone) NEW	£12.95
A traditional chicken curry cooked homestyle in a rich onion and tomato based sauce (medium) D	

Lamb Main courses

Lamb Korma	£15.25
Juicy pieces of spring lamb cooked in a creamy cashew nut sauce (mild) D,N	
Keema Peas	£12.95
Minced lamb cooked with peas in a traditional onion and tomato sauce (medium)	
Methi Gosht	£15.25
Traditional spring lamb cooked in a rich and spicy tomato and fenugreek sauce (medium hot)	
Fresh Coconut Lamb NEW	£17.95
Tender spring lamb cooked in a delicious coconut sauce (mild-medium) D	
Gosht Rogan Josh	£15.25
Cubes of spring lamb stewed in a spicy onion sauce with traditional indian spices (medium)	
Lamb Saagwala	£15.25
Tender pieces of spring lamb cooked in a sauce with cumin and garlic and spinach (medium) D	
Chilli Lamb kadhai	£15.25
Tender pieces of spring lamb cooked with onions,peppers and fresh green chillies (medium-hot)	

Vegetable Main courses

Also available as a side portion to supplement your meal

Please let us know if you would like a **Vegan** option

	Main	Side
Baingan Bhurta Chargrilled aubergines sautéed with onions, tomatoes and green chillies (med-hot)D	£9.75	£7.75
Bhindi Koti Masala Diced okra tempered with cumin seeds in a stir fried sauce (medium)D	£9.75	£7.75
Channa Pindi Chick peas sautéed with onions and tomatoes (medium-hot)D	£9.75	£7.75
Saag Paneer A delicious combination of fresh soft cottage cheese and creamed spinach (medium) D	£9.95	£7.85
Saag Aloo Potatoes tossed with spinach flavoured with garlic and cumin (mild-medium) D	£9.95	£7.85
Mushroom Curry Fresh mushrooms cooked in an onion and tomato based sauce with traditional Indian spices (medium) D	£9.95	£7.85
Saag Chopped leaf spinach tempered with cumin and garlic (medium) D	£9.75	£7.75
Aloo Jeera Potatoes cooked with cumin and turmeric (medium)D	£9.75	£7.75
Gobi Aloo Cauliflower and potato cooked in a tomato and onion sauce (medium)D	£9.95	£7.85
Mixed Vegetable Curry Mixed vegetables cooked in an onion and tomato sauce (medium)D	£9.95	£7.85
Mutter Paneer Fresh soft cottage cheese and green peas cooked in an onion and tomato sauce (medium) D	£9.95	£7.85
Dal Makhani Urad dal and red kidney beans cooked over a slow charcoal fire flavoured with cumin seeds (medium) D	£8.65	£7.95
Dal tadka Yellow lentil delicacy tempered with cumin and garlic (mild-medium)D	£8.55	£7.50

Seafood Main Courses

Kadhai Prawn	£18.25
Tiger prawns cooked with Indian spices in an authentic onion and tomato sauce (medium) D	
Madafi Prawn	£20.35
Juicy tiger prawns cooked in a coconut, chilli and coriander sauce, served with rice (medium) D	
Kadhai Fish	£12.95
Fish cooked in an onion and tomato sauce (medium) D	
Coconut fish curry	£12.95
Fish cooked with light Indian spices in a coconut sauce (medium) D	

Biriyanis - a speciality of ours (served with a cucumber raita)

Chicken biriyani	£15.25
Succulent pieces of chicken breast roasted in a tandoor, blended with basmati rice (medium) D	
Lamb biriyani	£17.50
Tender pieces of spring lamb blended with aromatic basmati rice (medium) D	
Vegetable biriyani	£13.50
A colourful combination of garden fresh vegetables and aromatic basmati rice (medium) D	
Prawn biriyani	£20.95
Juicy prawns tossed with lightly spiced aromatic basmati rice (medium) D	

Rice

Breads

Pulao rice (D)	£4.75	Plain naan (D,G)	£3.75
Saffron rice	£4.85	Garlic naan (D,G)	£4.05
Peas pulao rice (D)	£4.75	Peshawari naan -stuffed with coconut (D,G)	£4.55
Steamed rice	£4.25	Keema naan -stuffed with minced lamb (D,G)	£4.95
Mushroom rice (D)	£4.95	Chilli naan-topped with chillies (D,G)	£4.15
-----		Tandoori roti-wholewheat flour bread (G)	£3.30
Cucumber raita(D)	£3.65	Plain paratha -layered bread (D,G)	£4.15
Mixed salad	£4.75	Mint paratha-topped with mint (D,G)	£4.35
Pickle tray (D/G)	£4.25	Cheese kulcha-stuffed with cheese (D,G)	£4.75
Pappadums	£0.75	Onion kulcha -stuffed with an onion filling (D,G)	£4.75
Chutneys (DG)	£0.75	Bread basket-plain, garlic and peshawari naan (D,G)	£10.50