

## *Starter Grills* from the Tandoori Oven

(Available as a starter or a main course)

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

## *Starter Sharing Platters*

<b>Aaron mixed platter (2 people)</b> 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)	£31.95
<b>Meat feast platter (2 people)</b> Plenty of protein in this one!-Chicken Shashlik, Chicken Tikka, Lamb Chops, Tiger Prawns, and Seekh kebab (D,G,S)	£34.95
<b>Vegetarian platter (2 people)</b> A selection of Samosas, Mango Paneer, Fresh mint tikki (potato cakes) and Onion Patties (D,G,S)	£19.95
<b>Street Food Platter (2 people) <span style="color: red;">NEW</span></b> A sample of Okra fries, Pani Puri, Aloo tikki Chaat and Gobi Mehboobi (Cauliflower) (D,G,S)	£17.50

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**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**

## *Starter Small Plates*

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

<b>Masala Liptey Chicken</b>	£14.25
A twist on the chicken tikka masala-Chargrilled chicken stir-fried with spring onions & peppers in a creamy sauce (mild-med) D	
<b>Jeera Chicken</b>	£14.25
Chicken breast marinated with tandoori spices,then grilled and sautéed with cumin seeds and peppers (med-hot) D	
<b>Chicken Korma</b>	£14.25
Juicy pieces of chicken breast cooked in a creamy cashew nut sauce (mild) D,N	
<b>Butter Chicken</b>	£14.95
Chicken tikka cooked in a deliciously creamy buttery tomato based sauce (mild) (D)	
<b>Chicken Jalfrezi</b>	£14.25
Diced chicken breast cooked with peppers, tomatoes and onions, green chillies optional (medium)D	
<b>Methi Wala Chicken</b>	£14.25
Cubes of chicken breast cooked in a spicy sauce with cumin ,garlic and fenugreek (med-hot) D	
<b>Chicken Tikka Masala</b>	£14.95
Tandoor roasted chicken tikka cooked in a kasoori methi flavoured tomato sauce (medium) D,N	
<b>Nanima's Chicken curry (on the bone) NEW</b>	£14.95
A traditional chicken curry cooked homestyle in a rich onion and tomato based sauce (medium) D	

## Lamb Main courses

<b>Lamb Korma</b>	£17.85
Juicy pieces of spring lamb cooked in a creamy cashew nut sauce (mild) D,N	
<b>Keema Peas</b>	£15.35
Minced lamb cooked with peas in a traditional onion and tomato sauce (medium)	
<b>Lamb Pepper Fry</b>	£20.35
Originating from Kerala, succulent lamb combines with the bold flavours of tellicherry black pepper. Served with a mini garlic naan (medium/hot) D,G.	
<b>Fresh Coconut Lamb NEW</b>	£20.85
Tender spring lamb cooked in a delicious coconut sauce (mild-medium) D	
<b>Gosht Rogan Josh</b>	£17.85
Cubes of spring lamb stewed in a spicy onion sauce with traditional indian spices (medium)	
<b>Lamb Saagwala</b>	£17.85
Tender pieces of spring lamb cooked in a sauce with cumin and garlic and spinach (medium) D	
<b>Chilli Lamb kadhai</b>	£17.85
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

	<b>Main</b>	<b>Side</b>
<b>Baingan Bhurta</b> Chargrilled aubergines sautéed with onions, tomatoes and green chillies (med-hot)D	£10.75	£7.75
<b>Bhindi Koti Masala</b> Diced okra tempered with cumin seeds in a stir fried sauce (medium)D	£10.75	£7.75
<b>Channa Pindi</b> Chick peas sautéed with onions and tomatoes (medium-hot)D	£10.75	£7.75
<b>Saag Paneer</b> A delicious combination of fresh soft cottage cheese and creamed spinach (medium) D	£10.95	£7.85
<b>Saag Aloo</b> Potatoes tossed with spinach flavoured with garlic and cumin (mild-medium) D	£10.95	£7.85
<b>Mushroom Curry</b> Fresh mushrooms cooked in an onion and tomato based sauce with traditional Indian spices (medium) D	£10.95	£7.85
<b>Saag</b> Chopped leaf spinach tempered with cumin and garlic (medium) D	£10.75	£7.75
<b>Aloo Jeera</b> Potatoes cooked with cumin and turmeric (medium)D	£10.75	£7.75
<b>Gobi Aloo</b> Cauliflower and potato cooked in a tomato and onion sauce (medium)D	£10.95	£7.85
<b>Mixed Vegetable Curry</b> Mixed vegetables cooked in an onion and tomato sauce (medium)D	£10.95	£7.85
<b>Mutter Paneer</b> Fresh soft cottage cheese and green peas cooked in an onion and tomato sauce (medium) D	£10.95	£7.85
<b>Dal Makhani</b> Urad dal and red kidney beans cooked over a slow charcoal fire flavoured with cumin seeds (medium) D	£9.50	£7.95
<b>Dal tadka</b> Yellow lentil delicacy tempered with cumin and garlic (mild-medium)D	£9.40	£7.50

## *Seafood Main Courses*

<b>Kadhai Prawn</b>		£19.95
	Tiger prawns cooked with Indian spices in an authentic onion and tomato sauce (medium) D	
<b>Madafi Prawn</b>		£22.45
	Juicy tiger prawns cooked in a coconut, chilli and coriander sauce, served with rice (medium) D	
<b>Kadhai Fish</b>		£14.25
	Fish cooked in an onion and tomato sauce (medium) D	
<b>Fish Moilee</b>		£15.35
	Fish cooked with light Indian spices in a coconut sauce (medium) M	

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

<b>Chicken biriyani</b>		£16.75
	Succulent pieces of chicken breast roasted in a tandoor, blended with basmati rice (medium) D	
<b>Lamb biriyani</b>		£20.35
	Tender pieces of spring lamb blended with aromatic basmati rice (medium) D	
<b>Vegetable biriyani</b>		£14.85
	A colourful combination of garden fresh vegetables and aromatic basmati rice (medium) D	
<b>Prawn biriyani</b>		£22.95
	Juicy prawns tossed with lightly spiced aromatic basmati rice (medium) D	

## *Rice*

## *Breads*

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

