

Starters

KASONDI KA JHINGA £6.50
Jumbo king prawn marinated in special herbs and cooked in clay oven. Served with salad. (D)

PRAWNS ON PURI £5.95
Succulent prawns, swiftly cooked with aromatic herbs and spices, then served on crispy, deep fried puri bread. (G)

CHICKEN KATHI ROLLS £5.95
Succulent pieces of chicken tikka, a tangle of onions, tomatoes and herb chutney, wrapped in paratha. (D) (G)

GARLIC JUMBO MUSHROOMS £5.50
Sliced mushrooms dipped in garlic paste, coated with bread crumbs and deep fried. (G)

VEGETABLE OR LAMB SAMOSA £4.95
Triangular savoury filled with spiced mixed vegetables or minced lamb. (G)

ONION BHAJI £5.50
Spiced, sliced onions with gram flour rolled into round balls and deep fried. A firm favourite. (G)

DHAL PURI £5.50
Deep fried puri bread, filled with lentils and served with chick peas on top. A real taste of India. (D) (G)

PANEER TIKKA £5.50
Pieces of Indian cheese marinated then gently baked in the tandoori oven. (D)

Clay Oven

Marinated meat or prawns, cooked in our traditional tandoori oven. Main dish is served on a sizzler with fried onions. (D)

TANDOORI CHICKEN
(ON THE BONE) STARTER £5.95 MAIN £10.95

LAMB TIKKA
(OFF THE BONE) STARTER £6.50 MAIN £11.95

CHICKEN TIKKA
(OFF THE BONE) STARTER £5.95 MAIN £10.95

SHISH KEBAB
STARTER £5.95 MAIN £10.95
Mince lamb with special herbs and spices.

TANDOORI MIX PLATTER £14.95
A mixture of tandoori dishes, sheekh kebab, lamb tikka, chicken tikka and tandoori chicken. (D)

SHASHLIK (CHICKEN OR LAMB) £15.95
Lightly seasoned spicy chicken or fresh lamb. Served with fried onions and capsicums. (D)

KING PRAWN SHASHLIK £16.95
Large, juicy Mediterranean Sea king prawns finely seasoned and barbecued to perfection. (D)

Main Dishes

CHICKEN TIKKA MASSALA £12.95
Marinated chicken cooked in flaming tandoori, cooked in curry spices with almonds, coconut and fresh cream. (D) (N) (V)

CHICKEN KORMA £11.95
Perfect for beginners. A mild dish cooked in fresh cream, almonds and mild sauce. (D) (N) (V)

PRAWN MALABAR £13.95
Tiger king prawns cooked in rich creamy coconut sauce with mustard seeds, curry leaves and coconut flakes. (D)

BENGALI FISH CURRY £13.95
A traditional Bengali medium spiced seasonal fish curry cooked in a well-flavoured sauce with garlic, cumin, fresh herbs and coriander.

LAMB KARAHÍ £12.95
A Northern Indian frontier, extra flavoured earthy, medium hot dish. Served in a sizzling 'Karahi'.

CHICKEN BHUNA £11.95
Medium spiced, cooked with fresh garlic, ginger and coriander.

METHI CHICKEN £11.95
A distinctly Indian aromatic dish, chicken cooked in delicious, earthy medium spice, flavoured with fresh fenugreek leaves.

LAMB SAAG WALA £12.95
Medium spiced, cooked in spinach with fresh ginger, garlic and green peppers.

BIRYANI
LAMB £13.95 CHICKEN £11.95
VEGETABLE £10.95

A speciality of Mughals, cooked in sealed vessels, trapping all the delicious aromas and flavours. Served with Tarka Dhal.

RAILWAY LAMB CURRY £12.95
Tender lamb and baby potatoes cooked slowly in a 'Handi' using an authentic method. A staple dish at any hillside train station in India. (D)

CHICKEN TIKKA JALFREZI £12.95
A popular hill station spicy hot fry of chicken tikka, onions, green peppers in a rich spicy sauce. (V)

LAMB SHANK ROGON JOSH £14.95
A whole lamb shank cooked with garlic, ginger, fresh herbs and whole spices in a medium sauce.

CHICKEN REZALA £11.95
A creamy hot curry cooked in butter ghee, chopped garlic, onions and sliced green peppers with fresh cream. (D)

PARSI CHICKEN DANSAK £11.95
A wonderful Bombay parsi spicy, sweet and sour chicken curry in a slightly hot, rich sauce. (D)

BUTTER CHICKEN £11.95
Chicken tikka pieces simmered in rich, sweet spiced tomato sauce, fenugreek, cream and butter. (D)

CALCUTTA NAGA CHICKEN £11.95
A fiery curry of marinated chicken and herbs in a rich sauce with the unique aroma and taste of Bengali Naga chilli.

LAMB ROGON JOSH £12.95
A classic Northern Indian mild to medium spicy dish of lamb cooked with spices and tomatoes.

LAMB MADRAS £12.95
Originally from Madras. Fairly hot and sour curry with fresh gravy and chilli powder.

(V) Dish can be prepared as a vegetarian option

Vegetables

SIDE DISH £5.50 MAIN DISH £8.95

BOMBAY ALOO
Spiced potato. (V)

SAAG ALOO
Spinach and potato. (V)

CHAANA MASSALA
Chickpeas. (V)

MUSHROOM BHAJI
Seasonal mushrooms, bell peppers, spring onions. (V)

VEGETABLE CURRY
Seasonal vegetables in fresh gravy. (V)

TARKA DHAL
Lentils with garlic. (D)

SAG PANEER
Spinach and cheese with fresh cream. (D) (V)

ONION BHAJI
Sliced onions coated in gram flour. (G) (V)

BINDI BHAJI
Okra. (V)

BRINJAL BHAJI
Aubergine. (V)

Rice and Naan

Our naan bread is freshly prepared and baked to order

BOILED RICE £2.95

PILAU RICE (D) £3.75

MUSHROOM RICE (D) £4.25

EGG FRIED RICE £4.25
Stir fried with egg and sliced onions. (D)

COCONUT RICE (D) £4.25

PLAIN NAAN (G) (D) £2.95

GARLIC NAAN (G) (D) £3.50

PESHWARI NAAN (G) (D) £3.50

KEEMA NAAN (G) (D) £3.50

CHAPATI (G) (D) £1.95

ROTI (G) (D) £2.50

Extras

PAPADUM 80P **SPICED PAPADUM** 80P

PICKLE TRAY 80P PER HEAD

RAITA £1.50 **GREEN SALAD** £1.95

CHIPS £3.50