

A LA CARTE- APPETISERS

SMOKED HADDOCK CAKE £4.95

Smoked haddock and spring onion fish cake dressed with mild spiced tamarind sauce

STIR FRIED SQUID £4.95

Squid rings marinated and cooked in sweet chilli, tomato and citrus with a cumin favoured salad and dressed with mango pulp

PAN FRIED CHICKEN CAKE £4.50

Pan fried chicken cakes of ginger, basil, and coriander with mayo and mustard relish

SPICY PRAWN KEBAB £4.95

pan cooked marinated tiger prawns in olive oil with sprinkle of green chilli, garlic, cumin served on seasoned chopped tomatoes and tamarind souce

KING SCALLOPS £6.95

Pan seared king scallops with hint of paprika, cumin, chopped fresh chives well seasoned dressed with pureed herb sauce

BENGALI STYLE LAMB KEBAB £5.95

meat chunks skewered and grilled with bell peppers and red onions, served with little salad

CRAB & COD CAKE £4.95

Delicately spiced crab cod cakes with lime leaves and a sauce of sweet chilli souce

ASPARAGUS SALAD £3.95

Blanched in seasoned stock, pan cooked in garlic till golden brown with sprinkle of light spices dressed on plate with smooth mango

CHAPATI WRAP (CHICKEN OR MEAT) £4.95

Exotic bhuna sauce cooked with chicken or lamb wrapped in chapatti, dressed with mustard cream souce

STUFFED PEPPER (CHICKEN, MEAT OR VEGETABLE) £4.95

Tandoori grilled bell pepper stuffed with pan cooked chicken, veg or meat with light spices, coriander and frech tomatoes, served with little salad

PAHARI TIKKA £4.50

Chunks of chicken breast marinated in coriander, mint, green chilli, cooked in flamed charcoal tandoor, glazed with butter, dressed with herb souce

LAMB CHOPS £4.50

Marinated lamb chops in tikka paste and herbs grilled in charcoal fire, dressed with tamarind and mustard souce

SIDE VEGETABLES

MIXED VEGETABLES £3.50

BINDI BHAJI £3.50

AUBERGINE CRUSH £3.50

GARLIC FLAVOURED SPINACH £3.50

MUSHROOM BHAJI £3.50

BOMBAY POTATOES £3.50

CAULIFLOWER BHAJI £3.50

MASSALA MUSH POTATOES £3.50

ALOO GOBI £3.50

SAG ALOO £3.50

SAG PANEER £3.50

3 TARKA DHALL £3.50

RICE

BASMATI RICE £2.50

SAFFRON (PILAU) RICE £2.95

MUSHROOM RICE £2.95

LEMON RICE £2.95

VEGETABLE RICE £2.95

COCONUT RICE £2.95

EGG RICE £2.95

SPECIAL FRIED RICE £2.95

SPICY COUSCOUS £2.95

A LA CARTE -MAIN COURSES

(ALL COMPLIMENTED WITH SIDES AS DESCRIBED)

WILD PRAWN £17.95

Shell on fresh jumbo wild prawn butterflied, simmered in coconut milk and grilled to perfection. Served on a bed of stir fried crisp vegetables and smooth massala mash potatoes to melt in your mouth

HONEY SALMON £11.95

fresh salmon chunks spiced and slow grilled in tandoor fire with a brush of honey served with mild spiced stir fried vegetables dressed with creamy mustard souce and beetroot curls

PAN SEARED SCALLOPS £11.95

Pan seared king scallops with hint of paprika, cumin, well seasoned dressed with pureed herb and tamarind sauce served with Kashmiri paste beetroot and basmati rice

CHAR GRILLED LAMB CHOPS £11.95

well marinated lamb chops in tikka paste slow cooked over charcoal fire, served with saffron rice and lightly spiced sweet corn sauce.

GRILLED SPRING CHICKEN £9.95

on the bone marinated in olive tikka paste, hint of tamarind sauce, char grilled, served with fried spiced potatoes dressed with curried lemon and orange juice sauce

TAIL ON TANDOORI KING PRAWNS £11.95

Prawn marinated in a delicate saffron flavoured marinade, roasted in tandoor, served with saffron rice on a cocktail of shrimp sauce, cashews and ground almonds

BRAISED LAMB SHANK £11.95

Lamb shank simmered and tenderised, served in a Bengali style curry sauce, dressed with mustard cream souce, served with saffron rice

PAN FRIED RIB EYE STEAK £12.95

Steak garlic infused and cajun pepper dusted served with garlic flavoured button mushrooms and massala mash

SEA BASS £10.95

Whole sea bass drenched in crushed garlic roasted over charcoal. Served on garlic flavoured baby spinach souce and steamed basmati rice

PAHARI TIKKA £8.95

Pieces of chicken breast marinated in coriander, mint, cooked in flamed charcoal tandoor served with salad and souces

SEAFOOD PLATTER £13.95

tandoori salmon, tandoori king prawns, stir fry king scallops and crab & cod cake

APPETISER

ONION BHAJI £3.50

SAMOSA (MEAT OR VEG) £3.50

SHEEK KEBAB £3.50

CHICKEN TIKKA £3.50

LAMB TIKKA £3.95

CHICKEN PAKORA £3.50

deep fried supreme chicken pieces marinated in light spiced batter

TANDOORI CHICKEN ¼ £3.95

GARLIC MUSHROOM £3.50

pan cooked in fresh garlic, coriander &spices

CHICKEN CHAT £3.50

VEGETABLE PLATTER £3.95

samosa, aloo role & onion bhaji

TIGER PRAWN PUREE £3.95

KING PRAWN PUREE £4.50

KING PRAWN BUTTERFLY £4.50

TANDOORI DISHES

CHICKEN TIKKA £6.95

LAMB TIKKA £7.95

TANDOORI CHICKEN 1/2 £6.95

CHICKEN SHASHLICK £7.95

LAMB SHASHLICK £8.95

MIXED GRILL £10.95

tandoori chicken, chicken tikka, lamb tikka, sheek kebab and tandoori king prawns

LAMB & CHICKEN PLATTER £10.95
lamb boti, pahari tikka, tandoori chicken, sheek kebab and chicken cake

SALMON FISH TIKKA £8.95

bite size fresh salmon pieces marinated in fresh herbs cooked over charcoal fire

TANDOORI KING PRAWN £10.95

CLASSIC INDIAN

MADRAS/VINDALOO

Vegetable £6.50 Chicken £6.95 Lamb £7.50

Prawn £7.50 King Prawn £10.95

KURMA/DHANSAK/BHUNA

Vegetable £6.50 Chicken £6.95 Lamb £7.50

Prawn £7.50 King Prawn £10.95

ROGAN/DUPIAZA/KARAI

Vegetable £6.95 Chicken £7.50 Lamb £7.95

Prawn £7.95 King Prawn £10.95

PASSANDA/JALFREZI/SAG

Vegetable £6.95 Chicken £7.95 Lamb £8.50

Prawn £8.50 King Prawn £10.95

VEGETABLE MAIN

VEGETABLE MASSALA £6.95

vegetable cooked in creamy peeled plum tomatoes finished with ground coconut & almond

GARLIC CHILLI VEGETABLE £6.95

vegetable well marinated with garlic, cooked with onion, peppers & chillies and coriander

VEGETABLE CHAT MASSALA £6.95

veg cooked with mouth watering spice chat massala, tomatoes, coriander and aromatic spice

JEERA £6.95

vegetable cooked with plenty of deep fried jeera cooked to dry with onions and tomatoes

VEGETABLE BALTI WITH NAAN £6.95

vegetables with balti spice, authentic dish cooked with garam massala and garlic

BIRYANI £7.50 (served with vegetable curry)
cooked with basmati saffron rice with sprinkle of special blend of spices

POULTRY

CHICKEN TIKKA MASSALA £7.95

chicken cooked in rich creamy peeled plum tomatoes curry finished with ground coconut and almond

GARLIC CHILLI CHICKEN TIKKA £7.95
chicken well marinated with garlic, cooked with spice, onion, green peppers, green chillies and coriander

CHAT CHICKEN TIKKA £7.95

chicken cooked with mouth watering spice chat masala, tomatoes, coriander and aromatic spice

JEERA CHICKEN £7.50

chicken cooked with plenty of deep fried whole jeera cooked to dry with onions and tomatoes

CHICKEN BALTI WITH NAAN £7.95

chicken with balti spice an authentic dish cooked with key ingredients, garam massala and garlic

SOUTH INDIAN CHICKEN £7.95

Black peppered chicken curry in south Indian style slightly spice hot

ACHARI CHICKEN TIKKA £7.95

famous Hyderabad chicken dish cooked with picklish spice, fresh coriander and yoghurt with tangy flavour

GREEN CHICKEN CURRY £8.95

bite sized chicken breast well marinated and cooked in green spice, fresh herbs and yoghurt

CHICKEN TIKKA SHATKORA £8.95

chicken simmered in thick bhuna style sauce with Bangladeshi lime giving an awesome taste

NAGA CHICKEN TIKKA £8.95

bhuna style chicken cooked with picklish hot Bengali red chilli (naga), bell peppers and onions

KOMLA CHICKEN £7.95

chicken cooked with orange zest and juice with some spring onions and peppers

SHIMLA CHICKEN £9.95

tandoori chicken off the bone cooked in rich sauce topped with mushrooms, tomatoes and peppers

CHICKEN BIRYANI £7.95

(served with vegetable curry) cooked with basmati saffron rice with sprinkle of special blend of spices

LAMB

LAMB TIKKA MASSALA £8.50

lamb cooked in rich creamy peeled plum tomatoes curry finished with ground coconut and almond

GARLIC CHILLI LAMB TIKKA £8.50

baby lamb well marinated with garlic, cooked with onion, green peppers, green chillies and coriander

CHAT LAMB TIKKA £8.95

lamb cooked with mouth watering spice chat masala, tomatoes, coriander and aromatic spice

BALTI WITH NAAN £8.95

lamb with balti spice an authentic dish cooked with key ingredients, garam massala and garlic

SOUTH INDIAN LAMB £8.50

Black peppered lamb curry in south Indian style slightly spice hot

ACHARI LAMB TIKKA £8.95

famous Hyderabad lamb dish cooked with picklish spice, fresh coriander and yoghurt with tangy flavour

LAMB KOFTA MASSALA £8.95

lightly spiced, well marinated minced lamb ball pan cooked, simmered in rich massala sauce

KODU LAMB £8.95

baby lamb cooked with chunks of sweet pumpkin and kashmiri flaked chilli, medium sauce

LAMB CHOP SHATKORA £8.95

simmered in bhuna style curry sauce with Bangladeshi lime giving an awesome taste

NAGA MEAT TIKKA £9.95

cooked with picklish red hot chilli (naga) in bhuna style sauce with peppers and onions

LAMB JOYTOON £8.95

cooked with black olives, tomatoes and chunks of onion

MEAT BIRYANI £8.95

(served with vegetable curry) cooked with long grain basmati saffron rice with sprinkle of special blend of spices

PRAWN

GARLIC CHILLI PRAWN £8.50

well marinated with garlic, cooked with spice, onion, green peppers, green chillies and coriander

JEERA PRAWN £8.50

tiger prawn cooked with plenty of deep fried whole jeera cooked to dry with onions and tomatoes

PRAWN BALTI WITH NAAN £8.95

prawn with balti spice an authentic dish cooked with key ingredients, garam massala and garlic

PRAWN KODU £8.50

cooked with chunks of sweet pumpkin and kashmiri flaked chilli, medium sauce

PRAWN BIRYANI £8.95

(served with vegetable curry) cooked with basmati saffron rice with sprinkle of special blend of spices

SEAFOOD

KING PRAWN MASSALA £10.95

rich creamy peeled plum tomatoes curry finished with ground coconut and almond

GARLIC CHILLI KING PRAWN £10.95

well marinated with garlic, cooked with spice, onion, green peppers, green chillies and coriander

KING PRAWN CHAT £10.95

cooked with mouth watering spice chat massala, tomatoes, coriander and aromatic spice

KING PRAWN JEERA £10.95

king prawns cooked with plenty of deep fried whole jeera cooked to dry with onions and tomatoes

KING PRAWN BALTI WITH NAAN £11.95

king prawn with balti spice an authentic dish cooked with key ingredients, garam massala and garlic

SOUTH INDIAN SALMON TIKKA £9.95

Black peppered curry in South Indian style slightly spice hot

MIXED KARAI £9.95

chicken, lamb tikka and king prawns cooked with spicy tomatoes, peppers, onions and herbs

KING PRAWN GOBI £10.95

king prawns lightly spiced and pan fried prepared with fresh cauliflower, herbs and spice

KOMLA COD ZEST £7.95

cod fillet chunks cooked with coconut milk and chillies combined with orange zest & juice

DELIGHT KING PRAWN £10.95

king prawn cooked with bhuna sauce topped with creamy julienned potatoes

KING PRAWN BIRYANI £10.95

(served with vegetable curry) cooked with basmati saffron rice with sprinkle of special blend of spices

SET MEALS

AVAILABLE 7 DAYS LUNCH AND DINNER BEFORE 7:30PM

SET MEAL #1 £8.95

1 Appetiser, 1 Main cuisine

SET MEAL #2 £9.95

1 Appetiser, 1 Main cuisine, 1 Plain Rice or Plain naan

SET MEAL #3 £12.95

1 Appetiser, 1 Main cuisine

1 Plain rice or Plain Naan and 1 Dessert

All set meals are from “appetiser” and “classic Indian” main cuisine options excluding King Prawn. all set meals are priced per head

MISCELLANEOUS

POPADOMS (PLAIN OR SPICY) £0.65EACH

Mint sauce free with Popadoms

CHUTNEYS £0.65PER HEAD

Mint Sauce, Mango Chutney, Tamarind Sauce

Mix Pickels & Onion Salad

RAITHA (Plain/Cucumber/Onion) £2.25

Mild Spice



Fairly Hot



Very Hot



Any dishes not cooked with chicken tikka, lamb tikka or tandoori king prawn can be organised for an additional 50p. We are happy to create anything not listed on this menu subject to ingredients availability