

WHITE WINES NEW

- (01) HOUSE WINE MARCEL HUBERT, FRANCE £2.95 (Glass) £9.95 (Bottle) medium dry. this is a soft, medium dry wine with a fresh lively finish
- (02) 2010 -TREBBIANO/GARGANEGA DEL VENETO, PONTE PIETRA, VENETO, ITALY £3.50 (Glass) £13.95 (Bottle) A fresh and zesty wine with clean fruit flavours and a long dry finish.
- (03) 2010 -SEMILLON/CHARDONNAY, CALBUCCO, CENTRAL VALLEY, CHILE £15.95 A perfumed wine with melon and citrus fruit flavours, good weight and a zippy clean finish
- (04) 2010 -IGP CÔTES DE GASCogne, DOMAINE DE SAINT-LANNES, SOUTH WEST FRANCE, FRANCE £16.95 A fresh, vibrant wine with a lively herbaceous aroma and a whistle clean palate and long finish.
- (05) 2010 -SAUVIGNON BLANC, FAIRVIEW, PAARL, SOUTH AFRICA £17.95 Fragrant and ripe with good rounded fruit flavours on the palate and finishing with an attractive mine rally tang.
- (06) 2010 -CHARDONNAY, HELLFIRE BAY, WESTERN AUSTRALIA, AUSTRALIA £19.95 Full & smoky with rich melon and pineapple fruit flavours in a forward style
- (07) 2010 -PINOT GRIGIO, BORGIO DEI VASSALLI, LORENZON, FRIULI-VENEZIA GIULIA, ITALY £22.95 A scented and spicy wine with a polished texture on the palate and good intensity of flavour
- (08) 2009 - GREAT SOUTHERN RIESLING, PLANTAGENET, AUSTRALIA £24.95 Lemon zest and honey on the nose with hints of passion fruit and oranges. A delicious just off dry Aromatic wine
- (09) 2008 -OREGON PINOT GRIS, FIRESTEED, OREGON, USA £27.95 A wine of richness and spice with a clean, very well balanced palate and a long finish.
- (10) 2010 -MARLBOROUGH SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND £27.95 Intense herbal and ripe fruit aromas with full passion-fruit flavours on the palate.
- (11) 2010 -SANCERRE, DOMAINE SAUTEREAU, LOIRE, FRANCE £32.95 A good mineral character combines with ripe gooseberry aromas and a full flavoured palate.
- (12) 2010 -GAVI DI GAVI 'LUGARARA', LA GIUSTINIANA, PIEMONTE, ITALY £29.95 full, forward wine with attractive perfumes, good richness on the palate and nicely moderated acidity.
- (13) 2008 -CHABLIS, DOMAINE CORINNE PERCHAUD, BURGUNDY, FRANCE £34.95 Classic Chablis with mineral tones and a lovely creaminess to match full ripe fruit flavours
- (14) 2009 -M3 VINEYARD ADELAIDE HILLS CHARDONNAY, SHAW AND SMITH, SOUTH AUSTRALIA, AUSTRALIA £39.95 96 points "A wine of marvelous finesse; elegant but [with] intense melon, citrus, nectarine and pear [flavours]; dry, rich and rounded
- (15) 2007 -MEURSAULT 'LE LIMOZIN', JEAN-CLAUDE BOISSET, BURGUNDY, FRANCE £55.95 A wonderfully elegant Meursault with intense, creamy stone fruit flavours, fine balancing acidity and delicately handled oak ageing. A classy wine of great finesse.

CHAMPAGNE & SPARKLING

- (35) NV ROSATO SPUMANTE £22.95, Ca' Morlin, Veneto, Italy Light red fruit flavours in this fresh sparkling wine from Northern Italy.
- (36) NV BRUT, VALENTIN BIANCHI £24.95, Mendoza, Argentina Lively bubbles and full, ripe fruit flavours.
- (37) NV 'PERLE NOIRE' BLANC DE NOIRS BRUT £29.95, Louis Bouillot, Burgundy, France, Made in the traditional champagne style just further south in Burgundy,
- (38) NV 'D DE DEVAUX' LA CUVÉE £54.95, Devaux, Champagne, France, Devaux's premium Cuvee, selected from only the best grapes is a particularly elegant mouthful.
- (39) NV BRUT PREMIER, LOUIS ROEDERER £64.95, Champagne, France, possibly the best Grande Marque, Roederer's NV Brut is complex and delicious with good crisp fruit
- (40) LOUIS ROEDERE CRYSTAL, 2000 £195.00

RED WINES NEW

- (16) HOUSE WINE MARCEL HUBERT, FRANCE £2.95 (Glass) £9.95 (Bottle) a hearty wine, mellow and rounded with lots of plummy fruit and southern warmth, soft enough to drink on its own
- (17) 2010 MERLOT/CORVINA, PONTE PIETRA, VENETO, ITALY £3.50 (Glass) £13.95 (Bottle) A juicy, soft red with deep plummy fruit flavours and supple tannins.
- (18) 2010 TEMPRANILLO/CABERNET SAUVIGNON DO VALENCIA, SEQUIOT, THE SOUTH EAST, SPAIN £16.95 The classic grape of Rioja shows soft, rounded fruit flavours with good depth and concentration.
- (19) 2008 PRIMITIVO DI PUGLIA, A MANO, PUGLIA, ITALY £19.95 A stunning example of pure flavour intensity, the concept of terror at its best
- (20) 2010 MALBEC CLASICO, ALTOS LAS HORMIGAS, MENDOZA, ARGENTINA £24.95 92 Points "Big, brawny red from Argentina, with lots of dark cocoa, tar, black currant and fig flavours supported by loamy tannins".
- (21) 2008 MERLOT, CALBUCCO £21.95, Central Valley, Chile a smooth, fruity medium-bodied Merlot.
- (22) 2007 MCLAREN VALE SHIRAZ/VIOGNIER, WILLUNGA 100, SOUTH AUSTRALIA £24.95 Dark purple in colour with spicy leathery flavours combining with rich brambly fruit and a creamy, dry finish.
- (23) 2010 PINOTAGE, FAIRVIEW, PAARL, SOUTH AFRICA £24.95 Intense and spicy with dark, black fruits and tangy peppery character.
- (24) 2006 RIOJA RESERVA, IZADI, RIOJA & CALATAYUD, SPAIN £24.95 An impressive wine with vanilla oaky aromas blending perfectly with intense blackberry fruits and fine savoury tannins.
- (25) 2008 MARLBOROUGH PINOT NOIR, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND £25.95 Aromatic and alluring with deep cherry fruit flavours and perfumes.
- (26) 2010 'DOMAINE DE GRY-SABLON' FLEURIE, DOMINIQUE MOREL, BEAUJOLAIS, FRANCE £28.95 Delicious ripe cherry and raspberry fruit with fresh, lifted aromas
- (27) LA VIOLETTE COTES DE CASTILLON 2003 TERRE BURDIGALA, BORDEAUX, FRANCE £28.95 Darkly coloured with opulent fruit on both the nose and palate, and with a smokey, liquoricey character on the finish.
- (28) SONOMA COUNTY ZINFANDEL 2004 SEGHESSIO, CALIFORNIA, USA £29.95 A rich, intense and spicy wine that has layers of complex fruit flavours and a long, concentrated finish.
- (29) NUITS ST GEORGES, PREMIER CRU 2001, FRANCE £43.95 A wine with intense and spice, sensitivity, style and elegant and medium-bodied
- (30) 2008 'A' AMARONE, ALPHA ZETA, VENETO, ITALY £46.95 A rich, modern and award winning style of Amarone. The process of drying the fruit before fermentation gives this wine a power and concentration, rarely matched elsewhere
- (31) 2008 'NINE POPES' BAROSSA VALLEY, CHARLES MELTON, SOUTH AUSTRALIA, AUSTRALIA £54.95 A homage to Chateauf-du-Pape made from old vine Shiraz and Grenache. It's powerful refined and elegant with rich fruit flavours and a long, smoky, tarry finish
- (32) 2006 CHATEAU LA LAGUNE HAUT-MÉDOC GRAND CRU CLASSÉ, CHATEAU LA LAGUNE, BORDEAUX, FRANCE £74.95 A consistently fine and drinkable Bordeaux with rich fleshy fruit flavours and elegant, supporting savoury tannins. The 2001 is beguiling and approachable and currently drinking very well.

ROSE WINES

- (33) 2008 'R' ROSATO, ALPHA ZETA £3.95 (Glass) £15.95 (Bottle), Veneto, Italy Juicy and crisp with fresh raspberry and redcurrant flavours and a medium finish.
- (34) COTES DU RHONE ROSE PARALLELE 45 £24.95, this wine is named after the 45th Parallel, which crosses the rhone valley, passing through some of the estates and vineyards give this wine its spicy, fruit-driven aroma.

ROZENZEL



LUNCH MENU 12 - 2:30PM

2 COURSE SET MEAL £7.95
1 Main cuisine, 1 Plain Rice or Plain naan

3 COURSE SET MEAL £10.95
1 Appetiser, 1 Main cuisine, 1 Plain Rice or Plain naan

DONT HAVE MUCH TIME?? ORDER YOUR FOOD BEFORE ARRIVAL AND GET SERVED WITHIN 5 MINS OF ARRIVAL

SEE LUNCH MENU FOR OPTIONS PRICED PER HEAD

STARTER DRINKS

BEER

COBRA LARGE (660ML)	£4.25
KINGFISHER LARGE (660ML)	£4.25
BANGLA BEER (660ML)	£4.25
TIGER BEER (660ML)	£4.25
TIGER BEER (330ML)	£2.50
COBRA LAGER (330ML)	£2.50
KINGFISHER LAGER (330ML)	£2.50
CORONA (330ML)	£2.50
MAGNERS (568ML)	£3.95

MINERAL 750ML

SPARKLING WATER BOTTLE	£3.50
STILL WATER STILL BOTTLE	£3.50

JUICE GLASS

MANGO	£1.95
PINEAPPLE	£1.95
ORANGE	£1.95
CRANBERRY	£1.65
LASSI (SWEET, SALT)	£1.95
OR MANGO)	£1.95

LIQUEURS 25ML

BENEDICTINE	£2.95
SAMBUCCA	£2.95
CRÈME DE MENTHE	£2.95
DRUMBUIE	£2.95
AMARETTO	£2.95
TIA MARIA	£2.95
GRAND MARNIER	£2.95
BAILEYS	£2.95
COINTREAU	£2.95

WHISKY 25ML

FAMOUS GROUSE	£2.95
MARTEL	£2.95
GLENMORANGIE	£3.25
COURVOISIER 3	£3.25
REMY MARTINI	£3.95
X O HENESY	£8.95

ALL MIXES CHARGED AT £3.95

SMOOTHIES NEW

CUCUMBER AND MANGO with ice cubes	£3.50
CARROT AND BANANA with ice cubes and cranberry juice	£3.50
LYCHEES AND PINEAPPLE with ice cubes	£3.50
MANGO PULP AND MINT with ice cubes and lemonade	£3.50

COCKTAILS

ROYAL SAPPHIRE Ice cubes with Bombay sapphire, lemonade and cranbury juice stir to mix, finished with fresh lime rubbed around the glass rim	£6.95
BACARDI MOJITO Fresh mint leaves, squeezed lime juice, spoons of sugar mixed in Bacardi, stir to dissolve sugar thoroughly.	£6.95

SOFT DRINK GLASS

COKE	£1.75
DIET COKE	£1.75
LEMONADE	£1.75
TONIC WATER	£1.75
SODA WATER	£1.75
GINGER ALE	£1.75
J2O	£1.95

APERITIFS 25ML

CINZANO BIANCO	£2.75
MARTINI SWEET OR DRY	£2.75
DUBONNET	£2.75
CAMPARI	£2.75
ARCHERS	£2.75
MALIBU	£2.75
PIMMS N O1	£2.75
PERNOD	£2.75
SHERRY SWEET MED DRY	£2.75
TIO PEPE	£2.75

SPIRITS 25ML

GIN	£2.75
VODKA	£2.75
BACARDI	£2.75
RUM	£2.75
JACK DANIELS	£2.75
SOUTHERN COMFORT	£2.75

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 PURI £3.95

KING PRAWN PURI £4.50

KING PRAWN BUTTERFLY £4.50

TANDOORI KING PRAWN £4.50

SMOKED HADDOCK CAKE £3.95 **NEW**
Smoked haddock and spring onion fish cake dressed with mild spiced tamarind sauce and salad

STIR FRIED SQUID £3.95

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

SPICY PRAWN KEBAB £4.50

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

KING SCALLOPS £5.95

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

CRAB & COD CAKE £3.95

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

CHAPATI WRAP (CHICKEN OR MEAT) £3.95

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

PAHARI TIKKA £3.95

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

NEW
LAMB CHOPS £3.95

Marinated lamb chops in tikka paste and herbs grilled in charcoal fire, dressed with tamarind and mango sauce

NEW
FISH PATURI £3.95

Salmon tikka tandoori grilled then pan cooked with diced potatoes, green chillies, fresh herbs, light spice and bell peppers

CLASSIC INDIAN

MADRAS	KARAI
VINDALOO	PASSANDA
KURMA	JALFREZI
DHANSAK	SAG
BHUNA	CEYLON
ROGAN	CURRY
DUPIAZA	KASHMIRI

VEGETABLE	£6.95	CHICKEN	£7.50
LAMB	£7.95	PRAWN	£7.95
KING PRAWN		£10.95	

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 prawn

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

SALMON FISH TIKKA £8.95

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

TANDOORI KING PRAWN £10.95

CHAR GRILLED LAMB CHOPS £9.95
well marinated lamb chops in tikka paste slow cooked over charcoal fire

PAHARI TIKKA £7.95

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

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 £7.95

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

BIRYANI £7.95 (served with vegetable curry)

cooked with basmati saffron rice with sprinkle of special blend of spices

SALAD

SIDE SALAD £3.95

HONEY & MUSTARD CHICKEN TIKKA £5.95

TAMARIND LAMB OLIVE TIKKA £5.95

KIDS MEAL

KURMA OR MASSALA £3.95

CHICKEN TIKKA & CHIPS £4.50

SCAMPI £2.95

CHIPS £2.50

POULTRY

CHICKEN TIKKA MASSALA £7.95

chicken cooked in rich creamy 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 massala, tomatoes, coriander and aromatic spice

JEERA CHICKEN £7.95

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

NEW

CHICKEN TIKKA SHATKORA £8.95

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

NEW

NAGA CHICKEN TIKKA £8.95

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

NEW

SHIMLA CHICKEN £9.95

tandoori chicken off the bone cooked in rich sauce topped with mushrooms

CHICKEN BIRYANI £7.95

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

LAMB

LAMB TIKKA MASSALA £8.95

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

GARLIC CHILLI LAMB TIKKA £8.95

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 massala, 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 £8.95

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

NEW

LAMB CHOP SHATKORA £8.95

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

NEW

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

CHEF'S SPECIALS

ALL COME WITH PLAIN RICE OR PLAIN NAAN

NEW

LAMB CHOP REZZALA £8.95

Tender and well marinated lamb chops tandoori cooked, then cooked with bell peppers, red onions, crushed fresh green chillies and chefs special spice finished with teaspoon yoghurt for added taste.

NEW

GINGER KATAA MASSALA £10.95

Tandoori cooked King Prawn cooked with fine chopped ginger, hint of massala sauce, and medium spiced curry and teaspoon of yoghurt

NEW

DARJEELING CHICKEN £8.95

Special chicken home style handy cooked with plenty of ground coconut, bay leaves, coconut milk and yoghurt finished with deep fried thin crispy onion ring toppings

NEW

SALLY CHICKEN £8.95

Chunks of chicken breast cooked in bhuna style with plenty of fine chopped white onions, chefs special mixed spices topped with juliened fried crispy potatoes.

NEW

CHINGRI BAHAR £10.95

King Prawn cooked with special spices cooked with peppers, sliced aubergines and chopped onions cooked to medium dry finished with fresh chopped coriander.

NEW

SPECIAL CHICKEN SHATKORA £8.95

Home style handy cooked chicken with plenty of wild Indian lime pickle cooked with chef's secret spices giving an awesome taste and fragrance.

NEW

INDIAN LIME PICKLE BEEF £8.95

beef cooked with medium spices and herbs with a rare South Asian wild lemon 'Shatkora' and Khasmiri flaked chilli.

BOMBAY BEEF £8.95

beef cooked with cinnamon and brown spices with khasmiri spices and potatoes and herbs

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

EUROPEAN

(ALL COMPLIMENTED WITH SIDES AS DESCRIBED)

WILD PRAWN £16.95

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

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.

NEW

PENNE CHICKEN PASTA £9.95

Fine chopped plum tomatoes with basil and plenty of cilantro with sprinkle of seasonin topped with slices if chicken cooked in tandoori

PAN FRIED RIB EYE STEAK £12.95

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

We are happy to create anything not listed on this menu subject to ingredients availability

TIGER PRAWN

GARLIC CHILLI PRAWN £8.95

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

JEERA PRAWN £8.95

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 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

KING PRAWN BIRYANI £10.95

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

DUCK

DUCK JOYTOON £8.95

cooked with black olives, tomatoes & chunks of onion

DUCK MASSALA £8.95

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

NEW
DUCK REZZALA £8.95

Jalfrezi style cooked with chunks of bell peppers, red onions, crushed fresh green chillies and chef's special spice finished with teaspoon yoghurt for added flavour and texture.

THALI DISH

VEGETABLE THALI £12.95

bombay aloo, cauliflower bhaji, vegetable curry, pilau rice and plain naan

MEAT THALI £14.95

chicken tikka, lamb bhuna, chicken tikka massala, saffron rice and plain naan

SET MEALS

AVAILABLE BEFORE 7:30PM

SET MEAL #1 £8.95

1 Main cuisine, 1 Plain Rice or Plain naan

SET MEAL #2 £11.95

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

SET MEAL #3 £14.95

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. PRICED PER HEAD

SIDE VEGETABLES

MIXED VEGETABLES £3.50

BINDI BHAJI £3.50

GARLIC FLAVOURED SPINACH £3.50

MUSHROOM BHAJI £3.50

BOMBAY POTATOES £3.50

CAULIFLOWER BHAJI £3.50

AUBERGINE BHAJI £3.50

ALOO GOBI £3.50

SAG ALOO £3.50

SAG PANEER £3.50

3 TARKA DHALL £3.50

RICE

BASMATI RICE £2.95

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

BREAD

PLAIN NAAN £2.50

KEEMA NAAN £2.95

GARLIC NAAN £2.95

GARLIC & CORIANDER NAAN £2.95

PARATHA £2.95

CHAPATI £2.50

CHEESE & CHILLI NAAN £2.95

PESHWARI NAAN £2.95

STUFFED VEG NAAN £2.95

MISCELLANEOUS

POPADOMS (PLAIN OR SPICY) £0.65 EACH

CHUTNEYS £0.65 PER HEAD
Mint Sauce, Mango Chutney, Tamarind Sauce
Mix Pickels & Onion Salad

RAITHA (PLAIN/CUCUMBER/ONION) £2.95