



MENU



STARTERS

Onion Bhaji Deep Fried Onion & Spinach Bhaji served with tamarind sauce.	6.50	Mixed Meat Platter Molai Tikka, Chicken Tikka, Sheek Kebab, Lamb Tikka.	12.95
Sweet Potato Shami Spiced Sweet Potato patties with ginger, pepper. Chef’s own recipe.	6.95	Chef Signature Marinated Vegetable balls pan fried, topped with yoghurt. Exotic Salad.	8.95
Freshly Prepared Vegetable Samosa	6.50	Tikka Ponir Ponir Cheese. Cooked in Tandoori Clay oven.	7.95
Freshly Prepared Meat Samosa	8.95	Garlic Mushrooms Organic Mushrooms cooked with garlic and sweet creamy gravy.	6.95
Lamb Tikka Starter	7.50	Popadom - 1.30 / Spicy Popadom - 1.50	
Chicken Tikka Starter	6.95	Chutney Tray - 3.00	
Molai Tikka Chicken Chicken marinated in spices and yoghurt, cooked in clay oven.	7.95		

HOUSE SPECIALS

- 1

Tamarind Explosion **J**
Chicken marinated in a tamarind sauce cooked in the tandoori and pan fried.

17.95
- 2

Oyakadon Chicken
Tender pieces of spring chicken flavoured with egg, garlic and exotic masala, fried and then added a special home prepared sauce made of yoghurt.

17.95
- 3

North Indian Garlic Chilli Chicken **JJ**
Hot tender chicken breast cooked in spices with fresh garlic, pepper and green chillies.

17.95
- 4

Balti Chilli Chicken Masala **JJ**
Tender chicken pieces cooked with onion, pepper, garam masala, fresh garlic, chilli. Chef’s own recipe.

17.95
- 5

Katsu Slay the Pineapple
Pineapple flavoured honey glazed chicken cooked over charcoal in the tandoori. Chef’s own recipe.

17.95
- 6

Chicken Tikka Masala
Very mild, breast of chicken marinated in mild spices, grilled, then cooked in exotic masala sauce.

14.95
- 7

Butter Chicken
Chicken cooked in very mild and rich creamy sauce.

14.95
- 8

Jalfrezi **JJJ**
Fresh breast chicken / lamb popular dish cooked with fresh chillies, onions, capsicum fairly hot in thick sauce.

14.95
- 9

Karahi **J**
Slow cooked chicken / lamb cooked with onions, peppers, garlic and herbs.

14.95

CHEF’S SPECIALITIES

- 1

Ebi No Chiri **J**
Whole King Prawn roasted in caramelised onion simmered in a chilli and Chef’s exotic spices.

23.95
- 2

Hakka Mock Chicken or Lamb **JJJ**
A goan dish, it’s known for its bold aromatic flavours and heat, often featuring a spicy sauce made with vinegar baby potatoes in a special chilli sauce.

19.95
- 3

Gost Kata Masala **J**
Braised golden brown lamb in sliced onion, garlic and ground garam masala. Prepared in a thick sauce.

22.95
- 4

Fish Kata Masala **JJ**
Sea Bass fillet cooked with baby potatoes, spinach in a rich spicy sauce.

23.95
- 5

Cinnamon Jinga **J**
Whole king prawn cooked in cinnamon, onion gravy, coconut sauce. Chef’s own recipe.

23.95
- 6

Batak Kempu Bezule **JJ**
Crispy duck fried in a typical spice butter, tossed with yoghurt, curry leaves, green chillies. Chef’s own receipe.

22.95
- 7

Seafood Molly
Salmon, Sea Bass, Tiger Prawns, Scallop. Creamy mildly spiced fish stew made with coconut. Chef’s own recipe.

24.95
- 8

Cinnamon Lamb Shank **J**
Slow roasted in a blend of thick gravy spices, curry leaves. Served with carrot, asparagus and sweetcorn. Chef’s own recipe.

23.95
- 9

Cinnamon Choppy **J**
Lamb Chop, slow cooked, marinated in garlic, sesame seed, olive oil in medium spiced gravy, coconut. Served with baby potatoes.

21.95

ALL TIME FAVOURITES

Add Tikka extra £2.00

Vegetable	10.95
Chicken	12.95
Lamb	13.95
Tiger Prawn	16.95

- **Makany** Very mild, butter breast chicken rich in a creamy sweet sauce, sugar and butter.
- **Rogan** **J** Marinated chicken cooked with fresh tomatoes in thick sauce
- **Korma** Very Mild, cooked with cream.
- **Sag Walla** **J** Lamb with spinach, fenugreek and herbs
- **Bhuna** **J** Cooked with onions, tomatoes and herbs.
- **Dansak** **JJ** Slow cooked sweet & sour with lentils.
- **Pathia** **JJ** Sweet and sour fairly hot curry with onion and herbs.
- **Madras** **JJJ** Marinated chicken cooked with tomatoes puree, onion sauce and herbs.
- **Vindaloo** **JJJ** Very hot, marinated chicken with fresh coriander, tomatoes puree and potatoes.
- **Kashmir** Very mild, cooked with cream and fruit.

SIDE DISHES

Vegetable Curry (Veg Medley)	5.50
Matar Ponir (Peas & Cheese)	5.95
Sag Ponir (Spinach & Cheese)	5.95
Dil Aloo (Sweet Baby Potato)	5.95
Sag Aloo (Spinach, Baby Potato)	5.95
Spicy Dhall (Lentils & Chillies)	5.95
Long Stem Broccoli & Asparagus	7.50

BIRYANI

Add Tikka extra £2.00

Lamb Biryani Diced Lamb cooked with layer of Himalaya basmati rice. Served with vegetable curry.	16.95
Chicken Biryani Chicken cooked with Himalaya basmati rice. Served with vegetable curry.	15.95
Vegetable Biryani Organic Mushrooms and bean curd cooked with layers of basmati rice. Served with vegetable curry.	13.95

RICE

Basmati Rice	3.95
Pilau Rice	4.25
Mushroom Rice	5.50
Coconut Rice	5.50
Garlic Rice	5.50
Egg Fried Rice	5.50

NAN BREAD

Plain Nan	3.95
Garlic Nan	4.50
Peshwari Nan	4.95
Cheese Nan	4.95
Cheese & Chilli	5.25

KIDS’ MENU

Under 10s only

Chicken Nugget & Chips	9.95
Fish Fingers & Chips	9.95
Sausage & Chips	9.95

ALLERGY AWARENESS

If you have a food allergy or a special dietary requirement please inform our staff prior to ordering and we will be happy to help and advise.
- *Thank you*

Mild **J** Medium **JJ** Hot **JJJ**

Surcharge 10%

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Surcharge 10%