



## VEGETARIAN STARTERS

### BOMBAY BHEL (V) £5

Popular street food with rice puffs, crunch sev, peanuts, fresh pomegranate and fresh coriander topped with chutneys.

### ALOO TIKKI (V) £5

Potato patties filled with peas and spices, served with tamarind, mint and yoghurt dressing.

### ONION BHAJI (VE) £5

A combination of sliced onions, potatoes and spices blended with gram flour and deep fried.

### CRISPY FRIED POTATOES (V) £6

Deep fried battered sliced potatoes.

### VEG SAMOSA (V) £5

Crispy pastry with potatoes, green peas, carrots, onions, green chilies and spices.

## MEAT STARTERS

### LAMB SAMOSA £5

Crispy pastry with mince lamb, onions, ginger, green chillies and spices.

### CHICKEN TIKKA £6

Boneless chicken marinated and grilled in the tandoor oven.

### SALMON TIKKA £8

Tender salmon flavoured in a spiced marinade, grilled and topped with fresh dill leaves.

### LAMB SEEKH KEBAB £7

Skewer grilled spiced lamb mince, fresh from the tandoor oven.

### CHICKEN TANDOORI £6

On the bone chicken, marinated in spiced yoghurt and freshly tandoor grilled.

### LAMB CHOPS £8

Lamb cutlets marinated overnight in a combination of authentic Indian spices and roasted.

### TANDOORI JHEENGA £8

Tiger prawns, tandoor grilled and tossed in a tangy spice mix

# A TASTE OF INDIA

## CHICKEN MAINS

### CHICKEN TIKKA MASALA £8

Boneless chicken cooked in a mild coconut and creamy tomato gravy.

### BUTTER CHICKEN £8

Chicken tikka simmered in a rich and velvety tomato gravy with a hint of fenugreek and topped with cream.

### CHICKEN KORMA £8

Boneless chicken cooked in a mildly spiced almond based gravy.

### CHICKEN SAAGWALA £8

Chicken breast cooked in fresh spinach and fenugreek leaves.

### CHICKEN CHETTINAD £8

Traditional spicy chicken curry from Southern India.

### BHUNA CHICKEN £8

Chicken curry medium spiced cooked in thick onion gravy.

### CHICKEN KADHAI £8

Boneless chicken breasts cooked in a medium spiced karahi masala.

### MADRASI CHICKEN £8

Spicy boneless chicken with a touch of lime and paprika.

### CHICKEN JALFREZI £8

Strips of chicken with bell peppers and crushed chilli.

### CHICKEN VINDALOO £8

Chicken pieces cooked in an authentic spicy Goan gravy

## LAMB MAINS

### LAMB KORMA £9

Boneless lamb in mildly spiced almond based gravy.

### HYDERABADI KEEMA CURRY £9

Minced lamb cooked in thick onion masala with a touch of coriander.

### LAMB ROGANJOSH £9

Boneless lamb pieces cooked in a flavourful gravy combined with aromatic spices.

### SAAG LAMB £9

Tasty combination of spinach and lamb flavoured with fenugreek. .

### LAMB JALFREZI £9

Boneless lamb curry cooked with bell pepper and crushed chillies.

### LAMB MADRAS £9

Spicy lamb curry cooked in an onion masala gravy with lime and paprika.

### LAMB VINDLOO £9

A spicy divulgence of lamb with tangy flavours from the Goan region.

### LAMB KADHI £9

Tender lamb pieces cooked in a medium spiced gravy with capsicum and crushed chillies.

### LAMB BHUNA £9

Medium spiced boneless lamb cooked in a thick onion masala gravy

## TANDOORI MAINS

### CHICKEN TANDOORI £9

On the bone chicken, marinated in spiced yoghurt and freshly grilled in the Tandoori oven.

### CHICKEN TIKKA £9

Boneless chicken marinated and grilled in the tandoori oven.

### CHICKEN SHASHLIK £10

Medium spiced boneless chicken grilled in the Tandoori oven with capsicum and onion.

### SALMON TIKKA £11

Tender salmon flavoured in a spiced marinade, grilled and topped with fresh dill leaves.

### LAMB SEEHKH KEBAB £11

Skewer grilled spiced lamb mince. fresh from the tandoor oven

### LAMB CHOPS £11

Lamb cutlets marinated overnight in a combination of authentic Indian spices and roasted.

### PANEER TIKKA (V) £8

Indian cottage cheese flavoured in a Indian spiced yoghurt and grilled in the Tandoori oven.

### TANDOORI JHEENGA £11

Tiger prawns, grilled in the Tandoori oven and tossed in a tangy spice mix.

## OPENING HOURS

TUESDAY - SUNDAY

LUNCH 12:00 - 15:00

DINNER 17:30 - 21:30

## SEAFOOD MAINS

### MACHI CURRY £9

Tilapia fish simmered in coastal spices and coconut milk.

### PALAK JHEENGA £11

Tiger prawns cooked with blended spinach, a dash of cream and butter.

### PRAWN CURRY £11

Black tiger prawns simmered in a crushed black pepper sauce.

## BIRYANI

### CHICKN BIRYANI £10

Chicken combined with saffron infused basmati rice, cooked dum style. Served with cucumber raita.

### LAMB BIRYANI £11

Spiced curd marinated lamb cooked with fragrant basmati rice. Served with cucumber raita.

### JHEENGA BIRYANI £12

Juicy tiger prawns cooked with aromatic basmati rice. Served with cucumber raita.

### SUBZIDAAR BIRYANI (V) £9

Seasonal vegetables with a selection of spices and basmati rice. Served with cucumber raita.





## VEGETARIAN SIDES

### BOMBAY ALOO (VE) £4

Baby potatoes tossed in cumin seeds and coriander masala.

### ALOO GOBI (VE) £4

Cauliflower florets combined with baby potatoes and ginger, dumpukht style.

### GOBI BHAJI (VE) £4

A combination of sliced onions, potatoes and spices blended with gram flour and deep fried.

### SAAG ALOO (V) £4

Baby potatoes cooked with fresh spinach and fenugreek.

## BREAD DISHES

### PLAIN NAAN (V) £3

### GARLIC NAAN (V) £4

### CHILLI NAAN (V) £4

### PESHWARI NAAN (V) £4

### CHEESE NAAN (V) £4

### KEEMA NAAN £5

### TANDOORI ROTI (VE) £3

## RICE DISHES

### PLAIN RICE (VE) £2

### PILAU RICE (VE) £3

### MUSHROOM RICE (VE) £4

### GARLIC RICE (VE) £4

### KEEMA RICE £5

## ACCOMPANIMENTS

### PAPADUM (VE) £1

### SPICY PAPADUM (VE) £1

### CHUTNEY TRAY (V) £3

### RATIA (V) £3

# A TASTE OF INDIA

## VEGETARIAN MAINS

### DAL MAKHANI (V) £7

Wholesome and soft black lentils slow cooked, tempered and finished with cream and butter.

### VEGETABLE JALFRZI (VE) £7

A selection of seasonal vegetables with bell peppers and crushed chillies combined with authentic spices.

### BHINDI MASALA (V) £7

Fresh okra tossed in onions and tomato masala.

### TADKA DAL (VE) £6

Mung and masoor lentils slow cooked and tempered in ginger and garlic.

### BAINGAN BHARTA (VE) £8

Smoked aubergine mash with green peas topped with a tempering of cumin seeds and turmeric.

### PANEER MAKHANI (V) £8

Indian cottage cheese simmered in a rich fenugreek flavoured tomato gravy.

### SUBZI MASALA (V) £8

Mixed vegetables cooked in a tomato gravy with onion, garlic, ginger and chilli.

### CHANNA MASALA (V) £7

Nutritional chickpeas cooked in a popular North Indian style.

### PANEER SAAGWALA (V) £8

Cubes of Indian cottage cheese with blended spinach and a touch of butter and cream.

## DESSERTS

### CHOICE OF ICE CREAM (V) £5

Strawberry, Vanilla, Chocolate

### GULAB JAMUN (V) £5

### VANILLA CHEESECAKE (V) £5

### CHOCOLATE FUDGE CAKE (V) £5

PLEASE BE AWARE THAT THERE MAYBE TRACES OF NUTS IN OUR DISHES.

INFORM OUR STAFF IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR SPECIAL DIETARY REQUIREMENTS

ALL OUR FOOD IS HALAL AND FRESHLY COOKED

THERE IS A POSSIBILITY OF CROSS-CONTAMINATION FROM PRE - PACKAGED GOODS AND INGREDIENTS

PLEASE BE AWARE THAT, OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH THE FOLLOWING ALLERGENS THAT ARE FREQUENTLY USED IN OUR KITCHEN. INCLUDING GLUTEN, MILK, MUSTARD, AND NUTS.

PLEASE SPEAK WITH A MEMBER OF STAFF IF YOU HAVE ANY ALLERGY REQUIREMENTS.

