

## STARTERS

- Seafood Platter** (for two) / 11.95  
Sizzling combination of shrimps, mussels, king prawns, & calamari with garlic
- Mixed Starter** / 5.95  
Chicken tikka, lamb tikka, sheek kebab & onion bhajee
- Tikka** C L / 4.95  
Marinated in yoghurt, with herbs & spices & grilled on skewers
- Sizzling Garlic King Prawns** / 4.95  
Grilled, spiced with garlic & paprika
- King Prawn Butterfly** / 4.95  
Coated with breadcrumbs and deep fried
- Sheek Kebab** / 4.95  
Minced lamb combined with fresh herbs & spices, grilled on skewers
- Onion Bhajee** / 3.95  
Deep fried - Onions, ginger, garlic, coriander & lentils dipped in gram flour
- Poori** C P L / 3.95  
Spiced & served on unleavened deep fried Indian bread
- Samosas**  
MEAT or VEGETABLE / 3.95  
Handmade deep fried, filled pastry parcels

## TANDOORI

- Mixed Tandoori Grill** / 11.95  
King prawns, sheek kebab, tandoori chicken, lamb & chicken tikka
- Tandoori Sizzler**  
C (HALF ON THE BONE) / 7.95    KP / 11.95  
Marinated in tandoori paste
- Shashlik**  
CT L / 8.95    KP / 11.95  
Grilled with tomatoes, peppers & onions
- Tikka**  
C / 7.95    L / 8.95  
Marinated in yoghurt, with herbs & spices & grilled on skewers

## RICE & BREAD

- Rice**  
PILAU or PLAIN / 2.60  
COCONUT or LEMON / 3.50
- KEEMA** / 3.50
- Fried Rice**  
SPECIAL or MUSHROOM / 3.50
- Tandoori Roti** / 2.60
- Naan**  
PLAIN / 2.60  
KEEMA or PESHWARI or CHILLI or GARLIC / 2.95
- Chapati** / 1.60
- Paratha**  
STUFFED or PLAIN / 2.95
- Popadom**  
PLAIN or SPICY / 0.70

### PLEASE NOTE

It's not always possible to list every ingredient used on our menu so feel free to ask any member of our staff. If you have any specific allergies or concerns, let us know and we'll do our best to help.

## SPECIALS

- Massala Lamb Shank** / 13.95  
Slow-cooked in Indian herbs & spices
- Seafood Grill** / 11.95  
Spiced king prawns, salmon & monkfish cooked in a tandoor clay oven
- Handi**  
C / 7.95    L / 8.95    KP / 10.95  
Green peppers, spring onions & lemon with a medium sauce served in a traditional pot
- Adrak Maas** / 9.50  
Monkfish cooked with ginger, fresh herbs & spices in a medium spicy sauce
- Gosht Karai Massala** / 8.95  
Lamb with ginger, garlic, peppers & onions, in medium thick sauce
- Keema Aloo** / 7.95  
Minced lamb with spices & baby potato
- Pistachio Chicken** / 8.95  
Cooked in a mild sauce with almond & drizzled with pistachio nuts
- Satkora**  
C / 7.95    L / 8.95  
Bangladeshi dish, cooked with citrus fruit
- Naga Mirchi** / 7.95  
Cooked with Bangladeshi pepper with Madras 🌶️

## BIRIYANI

- Biriyani Special** / 11.95  
Mix of spiced chicken, lamb & prawns with basmati rice, served with vegetable curry
- Biriyani**  
V / 7.95    C L / 8.95    CT / 9.95    KP / 11.95  
With basmati rice, served with vegetable curry

### Aachar

C / 6.95    L / 7.95  
Medium sauced with Indian pickle

### Balti

V / 6.95    C / 7.95    P CT L / 8.95    KP / 10.95  
Medium spiced, cooked in Balti sauce

### Chilli

CT L / 8.95  
Fairly hot medium sauce with spices & extra chilli 🌶️🌶️

### Bhuna

C / 7.95    P L / 8.95    KP / 10.95  
Slow-cooked, in a thick sauce

### Dansak

C / 7.95    P L / 8.95    KP / 10.95  
Sweet & sour sauce with lentils, tomato purée & coriander

### Dupiaza

C / 7.95    P L / 8.95    KP / 10.95  
Onion based with additional tomatoes and onions as garnish

### Jalfrezi

C / 7.95    L / 8.95    KP / 10.95  
Fresh onions, green chillies, capsicum, coriander in a thick sauce 🌶️

### Korma

C / 7.95    L / 8.95  
Mildly creamy coconut & almond sauce

### Madras

C / 7.95    L P / 8.95    KP / 10.95  
Fairly hot spiced with a medium sauce 🌶️🌶️

## SIDES

- Niramish** / 3.50  
Spiced & stir fried vegetables
- Mushroom Bhazi** / 3.50  
Stir fried spiced mushrooms, onions, fresh herbs & spices
- Saag Bhazi** / 3.50  
Stir fried spiced spinach, onions, fresh herbs & spices
- Bangon Bhazi** / 3.50  
Stir fried aubergines, onions, fresh herbs & spices
- Cauliflower Bhazi** / 3.50  
Stir fried spiced cauliflower, onions, fresh herbs & spices
- Bindi Bhazi** / 3.50  
Stir fried spiced okra, onions, fresh herbs & spices
- Chana Bhazi** / 3.50  
Stir fried spiced chickpeas, onions, fresh herbs & spices
- Saag Aloo** / 3.50  
Potato & spinach with a touch of garlic
- Bombay Aloo** / 3.50  
Spiced potatoes
- Tarka Daal** / 3.50  
Lentils finished with fried garlic & dry chilli
- Saag Paneer** / 3.50  
Spiced cheese & spinach, cooked with fresh cream

## CONDIMENTS

- Raita** / 1.75  
Natural yoghurt
- Chutney** (per person) / 0.70  
Mango, mint & pickle
- Green Salad** / 1.75
- Bangla Salad** / 2.95  
With tomatoes, fresh onions, cucumber, coriander & green chilli

## CLASSICS

- Pathia**  
C / 7.95    L / 8.95    KP / 10.95  
Sweet & sour with onion & tomato sauce
- Passanda**  
C / 7.95    L P / 8.95    KP / 10.95  
Lightly sautéed with onions, tomatoes & spices in a creamy yoghurt sauce
- Rezzala**  
C / 7.95    L / 8.95  
Yoghurt, subtle spices, in a rich aromatic white sauce  
\*may contain nuts
- Rogan Josh**  
C / 7.95    L / 8.95  
A medium sauce with a tomato base & tomatoes as garnish with rich spices
- Saag**  
C / 7.95    L P / 8.95    KP / 10.95  
Spinach with onion & garlic in a dry sauce
- Tikka Massala**  
L / 8.95    KP / 10.95  
Marinated in Massala with tomatoes, yoghurt, onion, garlic with a creamy coconut sauce
- Vindaloo**  
C / 7.95    L / 8.95    KP / 10.95  
Potatoes, green chillis in a medium chilli powdered sauce, very hot 🌶️🌶️🌶️