

SMALL PLATES

STARTERS

Poppadum	£ 1.25
Pickle Tray	£ 1.95
Dal Shorba <i>Tomato and red lentil soup served with cumin bread</i>	£ 5.95
Paneer Tiranga Tikka <i>Paneer stuffing with mint and raisins, marinated with chef special spices finished in tandoor</i>	£ 5.95
Punjabi Samosa <i>Shortcrust pastry pockets stuffed with potato and peas and deep fried</i>	£ 4.95
Mushroom Lajawab <i>Flat mushroom marinated with lemon and garlic topping with peppers and cheese</i>	£ 5.95
Onion Bhaji <i>Fritters made with slice onion, potatoes, coriander mix with spices and gram flour</i>	£ 4.50
Jodhpuri Tandoori Aloo <i>Stuffed whole potato with spice mixture and marinated, cooked in tandoor</i>	£ 5.95
Buff Vada <i>Spiced potato & coconut dumpling mixed with raisins and spices, deep fried</i>	£5.95
Palak Paneer Roll <i>Punjabi spring roll stuffed with vegetables and paneer, served on bed of spinach</i>	£ 5.95
Chapien Lucknowi <i>Lamb chops marinated in Lucknowi spices cooked over charcoal</i>	£ 6.95
Kakori Seek Kebab <i>Mince lamb with finely chopped onions, chillies, corrainder, ginger and garlic with special finished in tandoor</i>	£ 5.95

Signature dish 

Spice level 

Gluten free 

Dairy free 

Vegan 

SMALL PLATES

STARTERS

- Meat Samosa** £ 4.95
Shortcrust dough pockets stuffed with lamb mince and chef special spices.
- Punjabi Chicken Tikka** £ 5.50
Chicken breast chunks marinated in hung yogurt, ginger garlic paste and spices cooked in tandoor
- King Prawns Goan Tandoori** £ 7.95
Prawns marinated with spiced hung yogurt cooked in tandoor with onion, peppers and served with sauce
- Bengali Salmon Tikka** £ 7.95
Marinated in Bengali spices and finished in tandoor
- Fish Ambala Shahi** £ 5.95
SePangash fish marinated with gramflour, egg and chef special spices
- Seared Scallops** £ 8.95
Marinated in saffron & curry powder, served with coulis and draped shallots, tamarind grapes
- Rajasthani Seabass** £ 7.95
Marinated with chef special spices and cooked in pan
- Mix Platter - Meat/Veggie** £ 6.95/ 5.95
Selection of special non vegetarian starters. cooked in tandoor

CHAAT CHATORI

- Gol Gappa** £ 5.95
Semolina balls, potato & spice filled, flavored spiced water
- Dahi Papdi** £ 4.95
Papdi topped with chopped onion, boiled potatoes, sweet curd and chutneys

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SMALL PLATES

Aloo Chaat

£ 4.95

Fried potato chunks served with flavoured yogurt, spices and chutneys topped with onions

Aloo Chana Chaat

£ 5.50

Fried potato chunks & chick-peas with flavoured yogurt, spices and chutneys topped with onions


Naughty Monkeys

Chicken Nuggets & Chips

£4.95

Fish Fingers & Chips

£ 4.95

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LARGE PLATES

SIZZLERS

- Sizzler from Clay Oven** £ 15.95
Selection of starters like chapein, chicken tikka, prawn tandoori, salmon served with dips
- Vegetarian Sizzler from Clay Oven** £ 14.50
Selection of vegetarian starters like paneer tikka, samosa, mushroom lajawab, onion bhaji, tandoori aloo served with dips


WEIGHT WATCHERS

- Grilled Butterfly Chicken** £ 11.95
Served with garden salad and house dressing
- Pan Fried Salmon, COD or Seabream** £ 12.95
Served with garden and house dressing
- Greek Cheese Salad** £ 9.95
Served with garden salad and house dressing

CLASSIC FAVOURITES

**KORMA, BHUNA, MADRAS VINDALOO,
DOPIAZA, PATHIA, JALFREZI(Contains egg), -
CHOOSE YOUR MAIN**

- CHICKEN** £10.95
LAMB £11.95
VEGETARIAN £ 9.50
KING PRAWN £ 12.95

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MAIN COURSE

NON VEG

Butter Chicken	£ 9.95
<i>Tomato based with mildly spiced curry finish with hone & cream</i>	
Murg Achari 🌶️	£ 9.95
<i>Chicken chunks in onion & garlic sauce spiced with indian pickles</i>	
Kadai Chicken 🌶️🌶️	£ 9.95
<i>Diced chicken with ginger garlic paste, crushed corrainder, chillies & fresh herbs and species</i>	
Chicken Lahori 🌶️🌶️	£ 10.50
<i>Cooked with yogurt, lahori spices, onion tomato, pickled chillies, olives and fresh corrainder</i>	
Chicken Balti 🌶️	£ 10.50
<i>Cooked with fresh garlic, ginger, tomato, chillies and finished with Balti spices and herbs</i>	
Chicken Chettinad 🌶️🌶️	£ 10.50
<i>Coconut based sauce with rich depth of flavours and high notes in every bite</i>	
Chicken Tikka Masala 🌶️	£10.50
<i>Chicken tikka cooked with ginger garlic and chillies</i>	
Chicken Lababdar 🌶️	£ 9.95
<i>Chicken cooked in a rich Mughlai gravy with tomato, butter</i>	
Lal Maas 🌶️🌶️	£ 12.95
<i>Marinated lamb chunks with Rajasthani red chillies & spices cooked with onion, tomato</i>	
Rara Gosht 🌶️	£10.95
<i>Lamb chunks & minced lamb cooked with ginger, garlic paste, fresh spices in tomato, onions</i>	
Hydrabadi Keema Mutter 🌶️🌶️	£10.50
<i>Minced lamb curry cooked with peas, potato, ginger garlic paste & spices</i>	

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MAIN COURSE

NON VEG

- Kashmiri Lamb Rogan Josh**  £ 11.95
Hot & spicy slow cooked lamb curry
- Lamb Shank Dumpukht**  £ 14.95
Braised in rum, onion, yogurt, saffron & nutmeg
- Lamb KolhaPuri** - Very Spicy £11.95
Lamb chunks cooked with onions and kolhapuri spices
- Machar Jhol**  £ 12.95
Cod cooked with mustard curry leaves, tomatoes, ginger garlic chillies & Bengali spices
- Goan King Prawn Curry**  £ 12.95
Marinated prawn cooked with onions, green chillies, tamarind, coconut milk & roasted spices
- Punjabi Tilapia Masala**  £ 11.95
Marinated tilapia cooked in pan with onion, pepper in with Punjabi sauce.
- Salmon Kerela Curry**  £11.95
Salmon tikka cooked with kerelan spices

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MAIN COURSE

RICE & BREADS

Choice of Basmati Rice	
<i>Boiled / Pulao /</i>	£ 3.50
<i>Keema / Veg Rice / Garlic Rice / Egg Rice/Jeera RiceSaffron</i>	£ 4.00
Dumpukht Biryani 	£ 12.95
<i>Choice of biryani (Chicken, Lamb) served with curry sauce & salad</i>	
<i>Prawn Biryani</i>	
Tandoori Roti	£ 2.10
Traditional Nan	£ 2.25
Garlic And Corrainder Nan	£ 2.50
Lacha Methi Paratha	£ 2.50
<i>Layered bread topped with fenugreek leaves</i>	
Kulcha	£ 4.00
<i>Keema, potato or onion stuffed bread</i>	

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MAIN COURSE

VEG

- Dum Aloo Benarsi**  £ 8.95
Spicy paneer stuffed potato cooked in buttery sauce
- Matar Paneer**  £ 9.50
Green peas, paneer cooked with spices, onion, tomato
- Matar Malai Mushroom**  £ 8.95
Green peas, mushroom and cream cooked with spices
- Subz Dumpukht**  £ 8.95
Mixed vegetables with yogurt, fenugreek leaves and spices
- Kabuli Chole Masala**   £ 8.95
Chickpeas with whole spices cooked with tomato and onion
- Paneer khurchan**   £ 8.95
Indian cheese tempered with ginger garlic paste, tomatoes and finished in makhana sauce
- Shahi Paneer**  £9.50
Tomato based rich sauce cooked with Indian cheese
- Paneer Tikka Masala** £ 9.50
Grilled paneer cubes cooked with onions, tomatoes & Punjabi spices
- Saag Paneer**   £ 9.50
Paneer Cooked with blanched spinach, rocket, garlic, cinnamon, mustard leaves finished with yogurt
- Aloo Gobi Masala**    £ 8.95
Potato, cauliflower cooked with tomato, fresh corrainder, chillies, selected spices and herbs
- Dhaba Dal**   £ 8.50
Punjabi dhaba dal style laced with aroma of ghee and spices
- Dal Panchmel**   £ 8.50
Mix of fine different lentils cooked together, with onion, garlic, tomato and spices
- Dal Makhni**   £ 9.95
Punjabi style creamy flavorful, mildly spiced dal

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