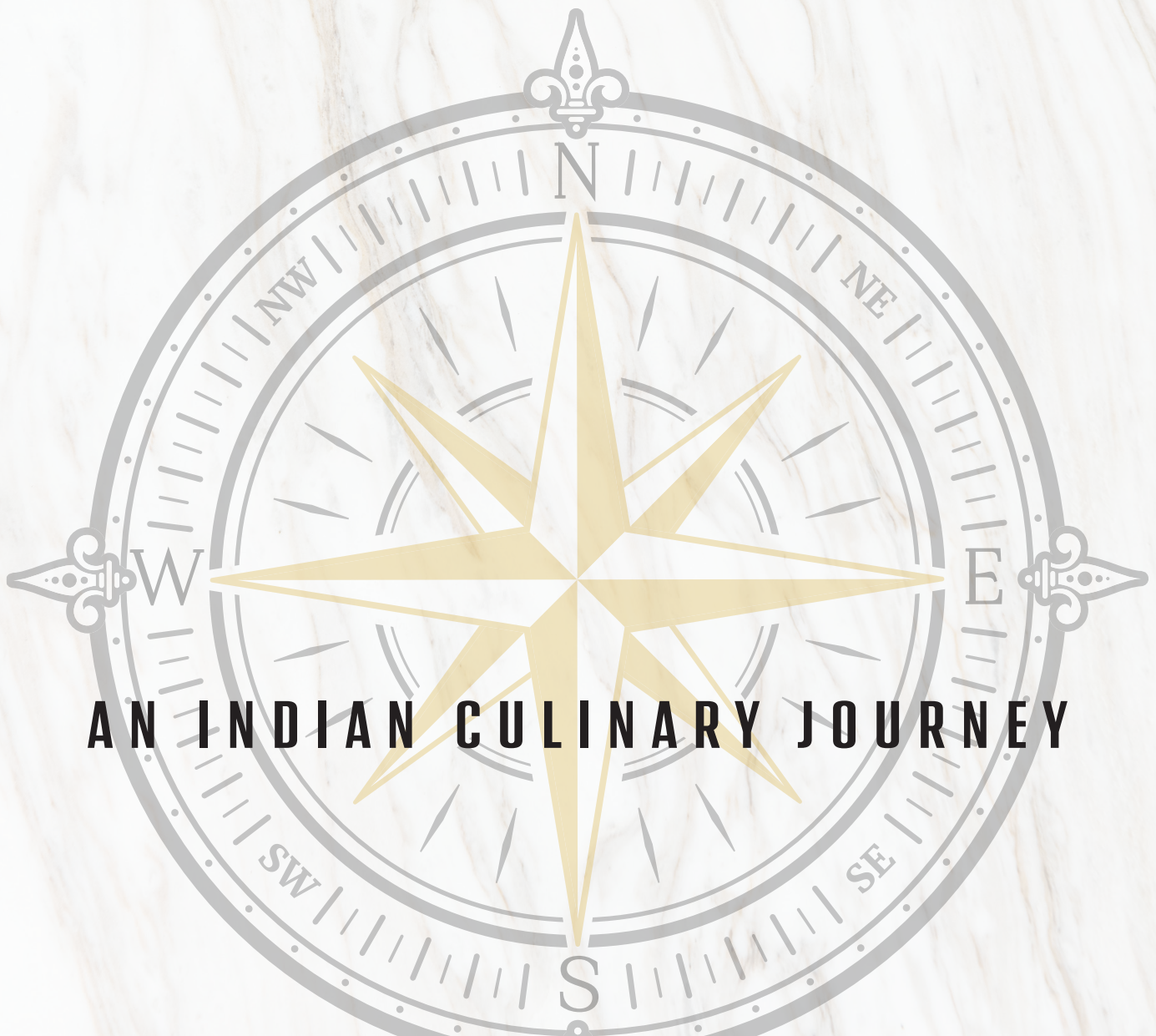


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EAST

360°



AN INDIAN CULINARY JOURNEY



An Indian Culinary Journey

Welcome to a journey through the diverse and vibrant flavours of India. Nestled in the heart of Congleton our traditional Indian restaurant offers an inviting escape into the rich tapestry of Indian cuisine.

Step into our warm and cozy ambiance and immerse yourself in the tantalizing aromas of spices, the crackle of tandoori ovens, and the promise of authentic, time-honoured recipes passed down through generations.

Discover a culinary voyage that celebrates India's culinary treasures, from fragrant biryanis to creamy curries and delectable street snacks.



WINNER

Have a memorable evening.

Enjoy!

STARTERS

APPETISER

Papadum / Spiced Papadum	£1
Individual Chutney / Relish Red Tamarind, Green Chilli Sauce, Garlic Lime Pickles, Mango Chutney, Red Onion, Mint Yoghurt, Coleslaw.	70p each
Chutney / Relish Tray	£4

STARTERS TO SHARE

Mixed Starter Seekh kebab, chicken tikka, onion bhaji, and fried garlic mushrooms.	Two £14 • Four £28
Flaming Grill Lamb chop, chicken tikka, seekh kebab and golden wings.	Two £17 • Four £34

CHICKEN

Toxic Tikka Diced marinated fiery chicken breast, smothered in garlic paste and sun dried chilli.	£8
Cheesy Tikka Chicken tikka and baby potatoes with a melted cheese topping.	£9
Chicken Tikka Diced boneless chicken marinated in our tikka sauce, grilled in the tandoori oven.	£7
Tandoori Chicken A quarter chicken on the bone. Grilled over a flamed tandoori oven.	£7
NEW! Chicken Pakora Bites Finely chopped breast pieces seasoned chillis, ajwain seeds, cumin and deep fried until crisp.	£7
Chicken Chat Puri Pan-cooked chicken slices resting on a bed of light and crispy puri.	£8
Rongpuri Chilli Chicken Diced chicken breast marinated in a special tikka sauce. Grilled in the tandoori oven then stir fried with Rongpuri chillies.	£9
Chicken Punjabi Somosa A pyramid shaped pastry deep fried, filled with spiced up delicious minced chicken breast.	£9
Golden Wings These juicy grilled chicken wings are most likely to be our customers favourites. Option of drizzled honey & lemon or garlic & Naga sauce.	£8

LAMB

Keema Punjabi Somosa A pyramid shaped pastry deep-fried, filled with delicious spiced up minced lamb.	£9
Hot Rod Spiced minced lamb mixed with extensive use of green chillies and garlic, skewered on a seekh to cook over a flamed tandoori oven.	£9
Tandoori Lamb Chops Succulent pieces of lamb chops marinated in a special blend of yoghurt and spices, grilled over a flamed tandoori oven.	£9
Tandoori Lemon Chops Tandoori lamb chops marination, grilled in tandoori oven. Drizzled with fresh herb and lemon juice.	£9
Garlic Chilli Chops Hot! Tandoori lamb chops marinated in a extra layer of crushed fresh garlic and sun dry chillies.	£9
Seek Kebab Spiced minced lamb, skewered on a seekh to cook over a flamed tandoori oven.	£8

SEAFOOD

Prawn on Puri Tender prawns in a delicious, lightly spiced with tomato sauce, served with a crisp and light deep-fried puri bread. A mouth-watering starter.	£9
Amritsari Fish Pakora Amritsari Fish Pakora is a lightly battered fish fry seasoned with Indian spices, ginger and garlic paste, and gram flour. It's crunchy and refreshing to eat.	£9
Salmon Tikka Fresh Salmon spiced with fresh herbs and spices, laced with lemon sauce.	£10
NEW! Dynamite Shrimps Golden fried shrimps, glazed with a house crafted fiery sauce and seasoned with sesame seeds.	£12

VEGETARIAN

Vegetable Punjabi Somosa Punjabi Samosas are pyramid shaped short crust pastries, filled with a delicious and authentic blend of spicy potatoes and peas.	£7
NEW! Aloo/Chana/Mushroom/Paneer Chat on Puri Chat cooked in chat massalla, medium spiced resting on a bed of light and crispy puri.	£7
Onion Bhaji Sliced onions with lentils in a spicy batter, deep fried.	£7
Paneer Tikka Cubes of Indian cheese infused with herbs and spices, laced with cardamom then gently glazed in the clay oven.	£8
Vegetable Pakora Seasoned vegetables with various herbs and spices, coated in gram flour and deep fried.	£7



SIGNATURE DISHES



Chicken



Badami Malai Chicken (Mild) Marinated chicken breast cooked in peanut butter with cashew nut, coconut and almond powder in a smooth mouth-watering creamy sauce.

£16

Tandoori Butter Chicken (Mild) Off the bone tandoori chicken cooked in a buttery creamy sauce.

£16



Mango Chicken (Mild) Marinated chicken breast in a mild mango sauce, prepared with exotic spices, presented with a mango slice.

£16

Chicken Tikka Chom Chom (Mild) Strips of chicken tikka in a thick masala sauce using green and red fried peppers.

£16

Akbari Chicken (Mild) A smooth and creamy dish prepared with garlic, coriander and almond powder. Garnished with a strip of paneer (Indian cheese).

£16

Chicken Curry Punjabi (Medium) An authentic North Indian medium curry using kadipatta (sweet neem leaves) and whole jeera.

£16

Chicken Palak (Medium) Chicken breast pieces cooked in a traditional spinach sauce.

£16

Shahi Murgh (Medium) Off the bone tandoori chicken and mince lamb cooked in a medium strength sauce with boiled egg.

£16

Bengal Chicken (Slightly hot) A mouth-watering sensation prepared with cardamom, fresh coriander, tomatoes, bay leaves, green pepper and a boiled whole egg.

£16

Satkora Chicken (Slightly hot) Cooked with exotic citrus fruit which is exclusively famous in the Sylheti region of Bangladesh. Fine blend of spice and citrus flavour.

£16

Garlic Chilli Chicken Balti (Slightly hot) Off the bone tandoori chicken and mince lamb cooked in a medium strength sauce.

£18

Chicken Green Masala (Hot) A fabulous dish cooked with a special mixture of fresh green herbs consisting of; green chillies, coriander, green pepper and fresh garlic producing a aromatic fiery taste.

£16



Granny Style Madras (Hot) Heritage recipe curry with chicken tikka, baby potatoes, garlic flakes and bold madras spices.

£18

Chicken Tikka Nagpuri (Hot) Cooked with the Naga "King of Chillies" using a touch to allow the distinctive scent to spread within the rich and fiery sauce.

£16

Lamb

Lamb Puddina (Medium) Tender pieces of lamb uniquely cooked with fresh mint leaves, cinnamon and garlic, producing a rich and medium sauce.

£18



Desi Lamb Shank (Medium) Lamb shank slowly cooked to obtain the full flavour, marinated in a rich medium strength sauce.

Garnished with fresh ginger, sliced red onions and sun dried chilli.

£24

Lamb Palak (Medium) Succulent lamb cooked in a traditional spinach sauce.

£18

Roasti Lamb (Medium) Pieces of lamb chops on the bone, medium spiced, in a very traditional thick sauce.

£19

Lamb Jaipuri (Medium) Tender lamb pieces cooked with cumin seeds and peppers with a touch of vinegar.

£18

Aloo Lamb Chops (Medium) Succulent pieces of fresh lamb chops marinated with specially selected herbs and spices, cooked with roasted potatoes.

£19

Ginger Kofta (Medium) Mince meat balls cooked in a medium sauce with fresh garlic and ginger.

£18

Achari Lamb (Slightly hot) Delicate pieces of lamb diced and cooked with onions, green peppers, garlic, ginger and a tangy home-made pickle.

£18

Keema Aloo Matar (Hot) Minced lamb, potato and peas in a jalfrezi hot thick textured sauce.

£18

Seafood

Fish Narial (Medium) Boneless Pangasius fish cooked in coconut buttered sauce with green chillies and coriander.

£16



Pickled Piyazi Monk Fish (Medium) Tender Monk Fish cooked in a rich sauce, finished with house pickled baby onions.

£21

Fish Roasty (Medium) Marinated in yoghurt, grilled and cooked in a medium traditional sauce.

£16

Jingha Bhuna (Medium) Large King prawns, stir-fried with onions, fresh tomatoes, spices, garlic, ginger and herbs.

£20

Palak Chingri (Medium) Tandoori cooked King prawns laced with fusion of herbs and spices, beautifully presented resting on a base of rich and aromatic sauce with fresh spinach.

£20

Balti Exotica (Medium) A mouth-watering combination of King prawns, prawns and fish in subtle balti sauce consisting of fresh herbs and spices, garnished with coriander and lime.

£19



King Prawn Garlic Fusion (Medium) King prawn with shells marinated in garlic, ginger and dried herbs. Flame cooked in a wok.

£21

Vegetarian

Quorn Razela (Slightly hot) Quorn cooked with finely chopped fresh onions, green pepper, with various herbs and spices and a hint of yoghurt producing a rich textured flavoursome sauce.

£15

Sabzi Kofta (Medium) Mixed vegetable balls combined with spices, fried then cooked in a medium strength rich bhuna sauce.

£14



Southern Indian Paneer Palak (Hot) Indian cottage cheese cubes cooked in a south Indian style spinach sauce with sliced onion, peppers and garnished

* Some of our fish dishes contain small bones.



FLAMING TANDOORI MAIN COURSE



All of the following dishes are slowly cooked in a special marinade which gives its own distinctive flavour. Barbecued in the ancient traditional flaming clay oven. Served with fresh salad and mixed vegetable sauce. (Choose any other sauce £1 extra.)

Tandoori Chicken (2 pieces) The famous marinated spring chicken on the bone with a hint of paprika, yoghurt and lemon juice.	£15
Chicken Tikka Succulent diced chicken breast of the bone, marinated in crushed ginger, garlic, herbs, tandoori masala and yoghurt, then cooked in the flamed tandoori oven.	£15
Toxic Tikka Diced marinated fiery chicken breast smothered in garlic paste and sun-dried chillies.	£16
Chicken Shaslik Succulent pieces of marinated chicken / lamb along with onions, green peppers and tomato.	£18
Tandoori Lamb Chops (6 pieces) Succulent pieces of lamb chops marinated with special spices, yoghurt and freshly ground green herbs, then grilled over a flamed tandoori oven.	£18
Garlic Chilli Chops (6 pieces) Hot! Tandoori lamb chops marinated in a extra layer of crushed fresh garlic and sun dry chillies.	£19
Lemon Chops (6 pieces) Lamb chops marinated with our chef's special spices, with extensive use of lemon sauce to add a touch of sharp flavour to it.	£19
Paneer Tikka Cottage cheese cubes infused with tikka marinated then flame cooked.	£15
Tandoori King Prawn King prawn, Marinated with crushed ginger, garlic, herbs, tandoori masala and yoghurt, then cooked in a flamed tandoori oven.	£21
Tandoori King Prawn Shaslik King prawn, Marinated with crushed ginger, garlic, herbs, tandoori masala and yoghurt. Roasted with green peppers, tomatoes and onions.	£22
Tandoori Mixed Grill A galaxy of tandoori grills; tandoori chicken, seek kebab, chicken tikka, garlic lamb chops.	£16



70s FAVOURITES



With tasty spices and mouth-watering aromas, it's easy to see why Indian food is such a hit. Many people love going out for a curry or ordering Indian food. But when did this cuisine become so popular in the UK and why? Here are the answers;

Korma (Mild) A delicate preparation of cream, ground almond, coconut and selected spices, producing a special sweet and mild taste.

Masala (Mild) Prepared in a creamy pearl sauce using ground almonds and desiccated coconuts.

Dansak (Mild) Sweet and sour dish, cooked with lentils, pineapple ring and seasoned with various herbs and spices in a slightly hot sauce.

Bhuna (Medium) Cooked with plenty of finely chopped fresh onions, mixed herbs and spices, producing a very rich and satisfying sauce.

Dupiaza (Mild) Cooked with plenty of chopped onions, seasoned with exotic blends of numerous herbs and spices.

Balti Dishes (Mild / Medium / Hot) These are traditionally cooked with mostly fresh spices and served in a balti, (Karahi Indian version) a wok-like dish, as cooked and served in northern India. We take it as our privilege to cook this dish to your taste and strength.

Karahi (Medium) Prepared with onions, capsicum and tomatoes fused together with poignant fresh herbs and spices to create a rich and flavoursome taste.

Rogan Josh (Medium) Dish prepared using peeled tomatoes spiced up with numerous fresh herbs and spices in order to give it a mouth-watering taste.

Pathia (Hot) A unique spicy and sour sauced dish prepared with a pan-fried topping of onions, garlic, sliced tomatoes and green pepper.

Sambar (Hot) The sambar curry is loaded with lentils, augmented by lemon juice, and amplified with chilli.

Jalfrezi (Hot) Pan cooked to a hot sauce with sliced green chillies, tomatoes and green peppers.

Madras (Hot) Hot, spicy and extensively prepared with exotic spices and chillies. Making it a tasty and popular dish.

Vindaloo (Extra hot) Extremely hot dish made with garlic, ginger, garam masala, fresh herbs and an extensive use of chillies.

Chicken	£12
Chicken Tikka	£14
Lamb	£15
Keema	£15
Prawn	£14
Salmon Tikka	£21
King Prawn	£21
Quorn	£14
Paneer (Indian cottage cheese cubes)	£14
Mixed Vegetables	£12
<i>Add any vegetable each</i>	£2

ALLERGIES & INTOLERANCES

Many of our dishes contain allergens shown below, if you are concerned then please ask about your meal when ordering and we will be happy to advise you.



CRUSTACEAN



SESAME



NUTS



GLUTEN



EGG



FISH



SHELLFISH



MUSTARD



CELERY



PEANUTS



MILK PRODUCTS



SULPHITE



SOYA



LUPINS



BIRYANI & SIDES



Biryani Dishes

Cooked with basmati rice together with a mixture of fresh and gentle spices, garnished with sultanas and almond flakes. All served with a biryani sauce.

Chicken	£15	Vegetable / Mushroom	£15
Chicken Tikka	£16	Paneer	£17
Lamb	£17	Quorn	£17
Prawn	£16	Mixed Biryani	£20

Mixture of lamb, chicken, prawn and mushroom.

(Choose any other sauce £1 extra)

Vegetables

Why not try our fresh vegetable dishes to complement your meal or even could be ordered as a main. Prepared gently and spiced with mixed herbs.

	Side	•	Main
Bombay Aloo	£7		£12
Sag Aloo	£7		£12
Sag Bhaji	£7		£12
Sag Paneer	£7		£12
Aloo Gobi	£7		£12
Gobi Bhaji	£7		£12
Chana Bhaji	£7		£12
Aloo Matar	£7		£12
Mixed Vegetable Bhaji	£7		£12
Aloo Methi	£7		£12
Matar Paneer	£7		£12
Bhindi Bhaji	£7		£12
Tarka Dhall	£7		£12
Dhall Masala	£7		£12
Chana Dhall	£7		£12
Mushroom Bhaji	£7		£12
Brinjal Bhaji	£7		£12

Jumbo Tandoori Naan / Breads

Naan	£4
Peshwari Naan (Non Jumbo)	£5
<i>(Add golden syrup)</i>	£1)
Garlic Naan	£5
Keema Naan	£6
Chilli Naan	£5
Cheese Naan	£5
Garlic Coriander Naan	£6
Garlic Cheese Naan	£6
Onion Kulcha Naan	£6
5 Star Naan (Garlic, coriander, cheese, chilli, Keema)	£8
Roti	£5
Chapati	£3
Garlic Chapati	£4
Paratha	£5

Rice Varieties

Steamed Rice	£4
Pilau Lahori	£4
Mushroom Rice	£5
Vegetable Rice	£5
Keema Rice	£6
Lemon Rice	£5
Peas Rice	£5
Garlic Rice	£5
Coconut Rice	£5
Chana Rice	£5
Special Rice (Chickpeas, potatoes, egg)	£6
Egg Rice	£5
Garlic & Chilli Rice	£6

Extras

Bombay Chips (Fiery hot)	£5
Chips	£4
Any Style Curry Sauce	£5 (Small) / £8 (Regular)
Mixed Vegetable Curry Sauce	£5 (Small) / £8 (Regular)
Raitha (Cucumber or onion)	£4
Mixed Raitha (Cucumber, tomato, and onion)	£4
Green Salad	£4
Indian Salad (Mild / Hot)	£4

European

	Small	•	Reg
Chicken Nuggets	£8		£13
Fried Scampi	£8		£13
Fish Finger	£8		£13
Omelette (Choose from Chicken/Prawn/Mushroom)	£8		£13

WHITE WINE

1. Tempus Two Silver Series Pinot Gris 2	125ml	250ml	Bottle
Australia	£7	£10	£28
A Crisp and refreshing white with a nose of pear drops, packed with citrus fruit flavours.			
2. Down Under Chardonnay 2	125ml	250ml	Bottle
Australia	£7	£10	£28
Characteristics of zesty lemon and apple aromas. The flavours of white peach and pear burst on the palate.			
3. Fat Barrel Sauvignon Blanc 1	125ml	250ml	Bottle
South Africa	£7	£10	£28
Packed with sunny, tropical passionfruit and pineapple, invigorated by a citrus twang and a lively lemon and lime surge on the dry, frisky finish.			
4. Waddling Duck Sauvignon Blanc 1			Bottle
New Zealand			£33
Fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavour. SWA Commended.			
5. Chablis 1ER Cru Les Vaucopins J Moreau 2			Bottle
France			£55
Grown by the river Seine, a complex nose of grapefruit zest and brioche with a pleasant citrus freshness and beautiful smoked mineral character.			

ROSE WINE

6. Painted Ladies White Zinfandel 4	125ml	250ml	Bottle
USA	£7	£10	£28
Medium bodied with a lovely salmon colour. This off dry rosé wine has juicy flavours of raspberry, cherry and subtle tropical fruit aromas.			
7. Sea Change Pinot Grigio Rosé 2	125ml	250ml	Bottle
Italy	£7	£10	£28
Notes of wild strawberry, cranberry and a hint of juniper. Fresh and crispy, light and easy to drink. This wine is full of zesty fruit flavours like strawberry, peach and citrus.			
8. L'Oasis Provence Rosé / France 2			Bottle
France			£33
Appearance is beautifully glossy with apale peach robe and apricot accents. An elegant, floral and fruity bouquet prepares you for the ample, fruity and round flavours.			

RED WINE

9. Jarrah Wood Shiraz C	125ml	250ml	Bottle
Australia	£7	£10	£28
This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish.			
10. Tempus Two Silver Series Merlot B	125ml	250ml	Bottle
Australia	£7	£10	£28
A medium crimson colour with cherry hues married to a nose of red berry fruit lead into a generous palate of ripe plums and bramble fruit with lingering flavour.			
11. Baron d'Arignac Cabernet Sauvignon B	125ml	250ml	Bottle
France	£7	£10	£28
A classic Cabernet Sauvignon with rich cassis and eucalyptus aromas followed up with intense blackberry fruit flavours.			
12. Illusion Malbec Bonarda D			Bottle
Argentina			£33
Deep and intense red-violet colour, with aromas of red fruits, plums, blackcherries and forest berries. Fresh and full, with sweet, juicy and ample tannins and a very elegant finish.			
13. Viña Cerrada Reserva D.O.Ca Rioja D			Bottle
Spain			£38
Intense, spicy, ripe cherry and plum aromas merged with notes of tobacco, toffee, vanilla and wood. The body is full and fleshy with excellent balance.			

SPARKLING WINE

14. Prosecco Vино Spumante 1	20cl	75cl
Italy	£10	£30
Very well-balanced and appealing, with the extremely delicate almond note that is typical of Prosecco.		
15. Prosecco Vино Spumante Rosé 1	20cl	75c
Italy	£10	£30
Apale, bright pink colour with a lively perlage and persistent foam. It has intense aromas of floral scents accompanied by fruity notes of strawbe rries.		
16. Veuve Clicquot Brut 1	75cl	
France	£75	
A world famous Champagne, rich and creamy in style, with an explosion of citrus fruit and a delightful yeasty toastiness.		
17. Cuvee Rose Laurent-Perrier 1	75cl	
France	£90	
This iconic rosé Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.		
18. Louis Roederer Cristal 1	75cl	
France	£360	
This famous Champagne is only produced in very small parcels and is only available on a strict allocation basis.		



Champagne, White and Rosé wines are designated numbers from 1 to 9, with 1 being the driest and 9 being the sweetest. Red wines are designated letters from A to E, with A being the lightest and softest and E being the deepest and fullest.



Draught Indian Beer Cobra

Half	Pint
£4	£7

Bottle Beers

Peroni 330ml	£5
Peroni Gluten Free 330ml	£5
San Miguel Spain 330ml	£5
Becks Blue 0% 275ml	£4
Marstons Pedigree 500ml	£6
Rekorderlig Strawberry & Lime 500ml	£6
Bangla Premium Indian Lager 660ml	£7

BRANDY

Courvoisier VS	25ml	50ml
Remy Martin VSOP	£7	£10
Hennessy XO Premium	£9	£12
	£10	£19

VODKA

Smirnoff	25ml	50ml
Absolut Vanilla	£4	£7
Absolut Citron	£5	£8
Grey Goose Premium	£5	£9
Belvedere Premium	£5	£9
Ciroc Snap Frost Premium	£5	£9
Ciroc Berry Premium	£5	£9

WHISKEY

Bells	25ml	50ml
Jack Daniels	£4	£7
Jameson	£4	£7
Southern Comfort	£4	£7
Woodford Reserve Premium	£5	£9

RUM

Lambs Navy	25ml	50ml
Captain Morgans	£4	£7
Captain Morgans Spiced	£4	£7
Bacardi	£4	£7
Malibu	£4	£7
Goslings Black Seal	£5	£9
Sailor Jerry	£5	£9
Havana Club 3yr Old Premium	£5	£9
Havana Club 7yr Old Premium	£5	£9

LIQUEURS/ SPIRITS/VERMOUTH

Amaretto	25ml	50ml
Baileys	£4	£7
Cointreau	£4	£7
Archers	£4	£7
Sambuca	£4	£7
Tia Maria	£4	£7
Martini Rosso	£4	£7
Martini Dry	£4	£7
Tequila	£4	£7

GIN

Gordons	25ml	50ml
Bombay Sapphire	£4	£7
Henricks Premium	£5	£9
Monkey 47 Premium	£5	£9
Tanqueray No 10 Premium	£5	£9
Violet Premium	£5	£9
Strawberry Premium	£5	£9
Rhubarb Ginger Premium	£5	£9
Raspberry Gin Premium	£5	£9
Orange Gin Premium	£5	£9
Lemon Gin Premium	£5	£9

Your Mixers Options

Fever Tree / Coca Cola 200ml	£3.50
Classic, Refreshingly Light, Elderflower. Blood Orange Soda, Pink Grapefruit, Lemonade, Ginger Ale, Coca Cola, Diet Coke	

Soft Drinks

Pepsi 330ml	£4
Pepsi Max 330ml	£4
7up 330ml	£4
Appletiser	£4
J20 Orange & Passion Fruit, Apple & Mango, Apple & Raspberry	£4
Frobishers Orange Juice, Apple, Pineapple, Cranberry	£4
Fanta 330ml	£4
Fever Tree 200ml	£4
Classic, Refreshingly Light, Elderflower. Blood Orange Soda, Pink Grapefruit, Lemonade, Ginger Ale	
Still / Sparkling Mineral 330ml	£4
Still / Sparkling Mineral 750ml	£7
Faluda – Rose flavoured milk beverage with basil seeds and nata de coco	
Mango Faluda	£6
Strawberry Faluda	£6

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THE MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE WITHOUT GIVING A REASON.
A MINIMUM OF ONE MAIN COURSE PER PERSON. ANY COMPLAINTS PLEASE SPEAK TO THE DUTY MANAGER ASAP.