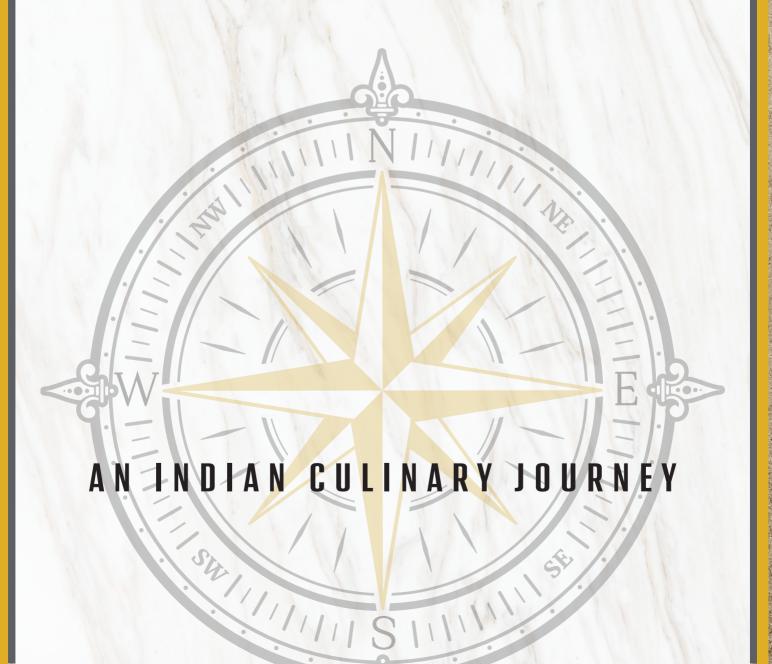
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# **An Indian Culinary Journey**

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.



Have a memorable evening.

Enjoy!

#### **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 **STARTERS TO SHARE** Two £14 · Four £28 Mixed Starter Seekh kebab, chicken tikka, onion bhaji, and fried garlic mushrooms. Two £17 · Four £34 Flaming Grill Lamb chop, chicken tikka, seekh kebab and golden wings. O CHICKEN £8 Toxic Tikka Diced marinated fiery chicken breast, smothered in garlic paste and sun dried chilli. 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 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 Ronapuri Chilli Chicken Diced chicken breast marinated in a special tikka sauce. £9 Grilled in the tandoori oven then stir fried with Rongpuri chillies. 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. fR Option of drizzled honey & lemon or garlic & Naga sauce. **OLAMB** 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. £9 It's crunchy and refreshing to eat. Salmon Tikka Fresh Salmon spiced with fresh herbs and spices, laced with lemon sauce. £10 £12 Dynamite Shrimps Golden fried shrimps, glazed with a house crafted fiery sauce and seasoned with sesame seeds. **VEGETARIAN** Vegetable Punjabi Somosa Punjabi Samosas are pyramid shaped short crust pastries, filled with a delicious and £7 authentic blend of spicy potatoes and peas. £7 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.

Paneer Tikka Cubes of Indian cheese infused with herbs and spices, laced with cardamom then gently glazed in the clay oven.

Vegetable Pakora Seasoned vegetables with various herbs and spices, coated in gram flour and deep fried.

£8

£7

## Chicken

Baddami Malai Chicken (Wild) Monitored dickon broad caled in paper buttor with cachour and, occamin and almost powder in a amend much watering creamy sease.  File Mango Chicken (Wild) Membed clicken (Wild) 8th home funding chicken caled in a buttery creamy sease.  Else Mango Chicken (Wild) Membed clicken broad is wait received on caled in its and the many sease, present will end to papers.  Else Akbari Chicken (Wild) Amount of clicken thick in thick in a butter associal sease canning grown and read papers.  Else Chicken Tikke Chom Chom (Mild) Strops of chicken thick in a butter associal sease canning grown and read papers.  Else Chicken Palak (Medium Chicken thread) and antiborial waith in a butter and antiborial sease canning the sease of the chicken Chicken Palak (Medium Chicken thread) the consider in level mildion september and a medium strength sease.  Else Shahi Murgh (Weldium) (Else the base tandard rickichan and intool butter creates with the sease papers and a build with exp. Else Sations Else (Else (Shahi) with a butter chicken and which is eacherably famous in the Systeth region of disagnation. Final butter of special and create particles and butter decident and antibod and create particles.  Else Chicken Tikken Nagpuri (Hell Cooled with the large Tangot Children' using a troch to allow the destinative spects to spread within the rich and ferry source.  Else Lamb Palak (Weldium) Else and cooled and medium and cooled and articles		
Tandoori Butter Chicken (Wild) this has become to close modest in a buttery creamy sense.  Anny Chicken (Wild) Amended chose have the middle sense would represent with earlier spreams and red freet propers.  Elia Chicken (Wild) Amended chose have the chicken like in shifts in earlier sense using green and red freet propers.  Elia Chicken (Wild) Amended and creamy (this propered with sprill, curricular and shared powder. Servicined with a othy of power lindian cheesel.  Elia Chicken Curry Punjab it Meetina) Bank and benich (with balow median curry spring budgigate (seesel seem berofs) and whole piers.  Elia Chicken Parlak (Meetina) Chicken beness pleases soulded in a herdilism of spinters, which is considered in a median strongth source.  Elia Chicken Parlak (Meetina) Elia the base benedict clicken and minuse lemburched in a median strongth source.  Elia Chicken (Stighthy har) I anoth whotering sociation propored with cardinance, then benedice, have been green proporer and a bold whinking.  Elia Barlic Chiliti Chicken Balli (Stighthy har) the base benedict clicken and minuse lembor clickine and minuse lembor clickine and minuse lembor clickine.  Elia Chicken Green Massala (tend 1 beholused the content with a special minuter of freeh green herds consisting of green chillies, currianter, green proper and freeh properly and chresh properly and chicken spring properly and chicken spri		C1C
Mango Chicken (Nitel) Warnater chicken breast in milit rumps about, prospect with cortic spaces, prospected with a manago stee.  Chicken Tikke Chom Chom While! Sings of chicken likes in which measts some using green and red fired papers.  Ello Chicken Churry Punjabil Medium In an adheric kerth linder in elicin cours soints kalignis (sever terms letel) and while jeres.  Ello Chicken Palak (Medium) Dickes bread piece cooked in in fruitform already and care the men letel and whole jeres.  Ello Shahi Murgh (Medium) Citi the house backed coccaded with militation and minor lands on a month or through manage with bailed age.  Bengal Chicken (Slightly had) Louded with earlies chicken infruit which is exclusively famous in the Sylicki region of Bengiotecks. Fine blend of space and chrise flowers.  Ello Salkora Chicken (Slightly had) Louded with earlies chicken infruit which is exclusively famous in the Sylicki region of Bengiotecks. Fine blend of space and chrise flowers.  Ello Chicken Feen Masala (table) It should be should with a special materiar of fired grown herbs consisting of green chillies, curtainter, grown paper and retemperate producing a dynamic flowy table.  Erranny Style Madras (text) be relieved exclusively famous in the Sylicki region of Bengiotecks. Fine blend of space and drives flowers.  Ello Granny Style Madras (text) be relieved exclusively famous in the Sylicki region of Bengiotecks. Fine blend of space and drives flowers.  Ello Granny Style Madras (text) be a special materiar of fired grown herbs consisting of green chillies, curtainter, grown berge and the producing a city and which he city and the producing a city and which he city and the producing a city and which he city and the producing a city and which he city and the producing a city and which he city and the producing a city and which he city and the producing a city and the producing a city and which he city and the producing a city and the producing a city and the city and the producing and the producing and the producing and the produ		
Chicken Titkka Chom Chom (Mital) Strips of thicken Italia medium and creamy with a pregnated with partic, contended and simond product. Earniched with a price of paseer (Indian cheese).  E16 Chicken Carry Puri phi (Medium) A counted with pregnated with partic, contended and simond product. Earniched with a price of paseer (Indian cheese).  E16 Chicken Palak (Medium) Dittine bene tradems and mince lumb contend in a realitional Squared source.  Shahi Murryh (Medium) Dittine bene tradems and mince lumb contend in a medium draphs source.  Shahi Murryh (Medium) Dittine bene tradems real mince lumb contend in a medium draph source.  Shahi Murryh (Medium) Dittine bene tradems real mince lumb contend in a medium draph source.  Shahi Murryh (Medium) Dittine bene tradems real mince lumb contend in a medium draph source.  Shahi Murryh (Medium) Strip hybr) and contended with a paseer mince contended. Production of Santhora contended of Santhora contended in the Santhora Chicken and mince lumb contend in a medium strength source.  E16 Chicken Green Massal (Real) I shadoure doubt with a paseel minchen or fresh pees hards conceiling of grone childine, contrader, green peeper and large producting a dramatic lice by large large producting a dramatic lice revised.  E18 Crampy Style Madras (Medium) Lender pieces of lumb uniquely contend with reach madra flates and bold medium strength source.  E18 Chicken Titkka Nagpuri (Medium) Lender pieces of lumb uniquely contend with fresh mind leaves, cinnamon and gartic, producing a rich and medium source.  E18 Desict Lamb Shanak (Medium) Lender pieces of lumb uniquely contend with fresh mind leaves, cinnamon and gartic, producing a rich and medium source.  E18 Desict Lamb Dalak (Medium) Lender and bank dended in in distribution of the fresh mind leaves, cinnamon and gartic, producing a rich and medium source.  E18 Desict Lamb Dalak (Medium) Lender dended in in minch the fresh minch leaves, cinnamon and gartic, producing a rich and medium source.  E18 Lamb Dalak (Medium) Simpur, source of	A THE RESERVE OF THE PARTY OF T	
Akbari Chicken (Wita) a annum and creamy dish propared with gardic, containfar and aimmed pinctor. Garachend with a strip of pancer (Indian chassed).  Chicken Curry Punjabi (Medium) Dickion broad places consided in a redditional opinion is assess.  Elia Shahi Murgh (Wedium) Dickion broad places consided in a redditional opinion is assess.  Elia Shahi Murgh (Wedium) Dickion broad places consided in a redditional opinion is assess.  Elia Shahi Murgh (Wedium) Dickion broad places consided in a redditional opinion is assess.  Elia Bengal Chicken (Sighiyi) well a month - seatoning pensoration prepared with cardioment, freeth container, timentees, how feases, grean papper and a boiled while sage.  Elia Sativora Chicken (Sighiyi) well a content with earth content and many and a month arrangelia and annum farrangelia annum f		
Chicken Curry Punjabi (Medium) An authentic territurian medium curry using sadipatis lowest neam leafs) and whole peren.  £ 16 Chicken Palak (Medium) Chicken hands piece consed in a renditional pancel, source.  £ 16 Shahi Murgh (Medium) Chicken transfort chicken and minor hank conded in a medium strength source with boiled age.  £ 16 Bengal Chicken (Stightly hor) Choule with exotic clinus fruit which is exclusively famous in the Sytheti region of Bengledesti, fine blend of spice and clinus flavour.  £ 16 Barlic Chilli Chilli Chicken Balli (Ettyathy har) Of this hore transforer chicken and minors but contend in a medium strength source.  £ 18 Chicken Freen Messala (Medium) I hands on the contend with a special institute of frost green hards candid an andium strength source.  £ 18 Chicken Freen Messala (Medium) I hands on the contend with a special institute of frost green hards candidate, green papper and threat garrier profincing a aromatic hery tract.  £ 18 Chicken Tikken Nagpuri (Medium) Heritiga recipe curry with chicken likk, belay potatous, garlic fieldes and build medians spices.  £ 18 Chicken Tikken Nagpuri (Medium) I lender pieces of beath uniquely contend with fresh minif revoes, cinemana and garlic, producing a rich and medium source.  £ 18 Desi Lamb Palak (Medium) I lender pieces of beath uniquely contend with fresh minif revoes, cinemana and garlic, producing a rich and medium source.  £ 18 Lamb Palak (Medium) Beather pieces of beath uniquely contend with fresh minif revoes, cinemana and garlic, producing a rich and medium source.  £ 18 Roasti Lamb (Medium) Pieces of leash uniquely contend with fresh minif revoes, cinemana and garlic, producing a rich and medium source.  £ 18 Roasti Lamb Palak (Medium) Beather pieces of beath uniquely contend with fresh minifered to a rich medium erregith source.  £ 18 Roasti Lamb Palak (Medium) Pieces of leash bindived with fresh minifered to the special pieces of the bindived source.  £ 18 Roasti Lamb Palak (Medium) Succession pieces of fresh himb chops and pieces		
Chicken Palak (Medium) Dirichen breast pieces cooked in a traditional splineth seace.  \$16 Shahi Murgh (Medium) Dirichen breast pieces cooked in a traditional splineth seace.  \$16 Shahi Murgh (Medium) Dirichen breast pieces colerand minimal bib conded in a medium strength sauce with boiled egg.  \$16 Sarkora Chicken (Stigathly har) I Amouth-watering sensation prepared with cardioman, fresh craimeder, fundeces, lavy leaves, green pepper and a boiled whole egg.  \$18 Sarkora Chicken (Stigathly har) Doubed with conduct circles fruit which is exclusively famous in the Sybeth reagon of Baspadidath. Rice blend of spice and circum flavour.  \$18 Chicken Green Massala (ten) A finalwood eith cooked with a special mixture of fresh green berts conscioling of green chillies, corionator, green pepper and a boiled whole egg.  \$18 Chicken Tikken Nagpuri (tea) Looled with the large "King of Chillies" using a touch to allow the distinctive scent to green within the nich and fiery sauce.  \$18 Chicken Tikken Nagpuri (tea) Cooled with the large "King of Chillies" using a touch to allow the distinctive scent to green within the nich and fiery sauce.  \$18 Dest Lamb Shank (Medium) Tender pieces of lamb uniquely cooled to obtain the full Revour, mericeled in a rich medium shreyth sauce.  \$18 Dest Lamb Shank (Medium) Sociolina than beolad in a traditional spinach, more served to the present with the full massace and peppers with a tauch at vinager.  \$18 Dest Lamb (Medium) Sociolina than beolad in a traditional spinach, more very traditional flick sauce.  \$18 Roads I Lamb (Medium) Sociolina have belong and the beam, medium spiced, in a very traditional flick sauce.  \$18 Roads I Lamb (Medium) Sociolina have belong and intension seade and peppers with a tauch at vinager.  \$18 Aloo Lamb Chaps (Medium) Sociolina have been peppers, partic ginger and a langy home-made pickle.  \$19 Alone Lamb (Sightly Not) Delicate pieces of lamb direct and cooked with notions, green peppers, spiric, ginger and largy home-made pickle.  \$10 Pickled Plyazi Monk Fis		
Shahi Murgh (Medium) Off the base handouri chicken and mince leash cooked in a medium strength sauce with boiled upg.  Bengal Chicken (Stightly hold) Anouth-wortering senation prepared with cordemon, rebe charander, fumilities, buy leaves, green papper and a builled whole upg.  Satkora Chicken (Stightly hold) Doubed with earlier citize that build be charander of the charander, fumilities, buy leaves, green papper and a builled whole upg.  E16  Sarlic Chilli Chicken Balti (Stightly hold) Off the bose leaded or dicise and minice lamb cooked in a medium strength sauce.  E18  Chicken Green Masala (Hel) A fabuluus dich cooked with a special mixture of fresh green horbs consisting of, green chillies, curiander, green papper and released upgreen devices and belief producing a cruismost proper and released participate producing a cruismost proper and released participate producing a cruismost proper and released participate producing a cruismost proper and released within the rich and fivery source.  E16  Chicken Tikka Nagpuri (Hel) Looked with the Kaspa "Yong of Chillies" using a touch to allow the distinctive scent in spread within the rich and fivery source.  E18  Lamb Puddina (Medium) Tender please of famb uniquely cooked with fresh mint leaves, cinnamum and garlic, producing a rich and medium sauce.  £18  Lamb Palak (Medium) Tender please of famb uniquely cooked with fresh mint leaves, cinnamum and garlic, producing a rich and medium sauce.  £18  Lamb Palak (Medium) Succelent lamb cooked in a traditional spinach, sauce.  £18  Lamb Palak (Medium) Succelent lamb cooked in a traditional spinach, assoc.  £19  Lamb Jaipuri (Medium) Tender please of famb drips on the hains, medium spinach, assoc.  £19  Ginger Koffa (Medium) Minice media balo cooked in a traditional spinach, assoc.  £19  Ginger Koffa (Medium) Minice media balo cooked with cooked with spinach and papers with a louch of vinegar.  £10  F15h Narial (Medium) Minice media balo cooked in a readium sauce with tresh spinach spinach, sauce.  £11  F16h Roasty (Medi		
Bengal Chicken (Stightly half) Amouth-watering seasation prepared with cardiamon, fresh containder, formatoes, beviewes, green pepper and a bottled whole egg.  \$16 \$3atkora Chicken (Stightly half) Coded with earlie citrus frait which is exclusively famous in the Sylbeit region of Bangladesh. Fine blend of spice and citrus flavour.  \$18 \$Chicken Freen Masala (Heal A fabulous side nooked with a special midure of fresh green bards consisting of; green chillies, corrender, green pepper and fresh gardic producing a dromatic thery taste.  \$18 \$Chicken Freen Masala (Heal) A fabulous side nooked with a special midure of fresh green bards consisting of; green chillies, corrender, green pepper and fresh gardic producing a dromatic thery taste.  \$18 \$Chicken Tikken Nagpuri (Heal) Cooked with the Keige "King of Chillies" using a trutch to allow the distinctive scent to spread within the rich and fiery seace.  \$18 \$Lamb Buddina (Medium) Index pieces of iamb uniquely cooled with fresh mint leaves, chanamo and gartic, producing a rich and medium sauce.  \$18 \$Desi Lamb Shank (Medium) Socioled mint of ided chill.  \$24 \$Lamb Palak (Medium) Socioled mint ocoled in a traditional sprincel; sourc.  \$24 \$Lamb Palak (Medium) Socioled mint ocoled in a traditional sprincel; sourc.  \$25 \$Lamb Jaipuri (Medium) Socioled mint obegoes of fresh broth pages and peppers with a touch of vinegar.  \$26 \$Lamb Chops (Medium) Socioled mint obegoes of fresh broth pages and peppers with a touch of vinegar.  \$27 \$Lamb Lamb (Medium) Socioled mint obegoes of fresh broth pages and peppers with a touch of vinegar.  \$28 \$Lamb Jaipuri (Medium) Socioled mint obegoes of fresh broth pages and peppers with a touch of vinegar.  \$28 \$Lamb Lamb (Medium) Minter med below, medium saliced, in a very freditional thick sauce.  \$29 \$Lamb Lamb (Medium) Medium) Socioled minter with child minter seal of peppers with a found of vinegar.  \$29 \$Lamb Jaipuri (Medium) Minter med below, medium saliced with special and spines, special, ginger and a fangy home-made pickle.  \$20 \$Lam		
Satisce Chicken (Stightly hat) Caused with exitic circus trait which is exclusively famous in the Sylheit region of Baugladeab. Fine Wend of spices.  £ 18  Sarlic Chill ii Chilli Chicken Balfi (Stightly hat) Of the bone tendoro chicken and mace lamb cooked in a medium strength souce.  £ 18  Chicken Green Masala (Not 1 Anabusus dish cooked with a special mixture of fresh green hards consisting of, green chilles, corrander, green pepper and rest against producing a aromatic flavy table.  £ 18  Chicken Tikken Nagpuri (Hot) Cooked with the Noga "King of Chilles" using a touch to allow the distinctive scent to spread within the rich and fiery sauce.  £ 18  Chamb  Lamb Puddina (Medium) Tender piceses of famb uniquely cooked with fresh mint leaves, cinnamon and gerlic, producing a rich and medium sauce.  £ 18  Desi Lamb Shank (Medium) Miscoeleal lamb cooked in obtain the full flevour, martinated in a rich medium strength sauce.  £ 18  Bossi Lamb (Medium) Succeleal lamb cooked in a radiitural spinach, sauce.  £ 18  Roasti Lamb (Medium) Peece of temb chops on the bone, medium spiced, in a very traditional thick sauce.  £ 18  Aloo Lamb Chops (Medium) Succeleal pices cooked with cumin seeds and appears with a touch of vinegar.  £ 18  Aloo Lamb Chops (Medium) Succeleal pices cooked with cumin seeds and appears with a touch of vinegar.  £ 18  Aloo Lamb (Stightly hed) Delicated pices cooked with cumin seeds and appears with a touch of vinegar.  £ 18  Achari Lamb (Stightly hed) Belicated pices cooked with cumin seeds and appears with a touch of vinegar.  £ 18  E 28  E 28  E 28  E 29  E 28  E 29		
Garlic Chilli Chicken Balti (Slightly het) Off the bone tendouri chicken and minore lumb cooked in a medium strength source.  Chicken Green Masala (Med I Adaduous dish cooked with a special mindure of fresh green herbs consisting of, green chillies, corriander, green pepper and fresh garding particip moducing a strondicific five visus.  £18 Granny Style Madras (Het) Berlage recipe curry with chicken tikks, bely polatoes, gartic flakes and bold madras spices.  £18 Chicken Tikka Nagpuri (Het) Cooked with the Vaga "King of Chillies" using a touch to allow the distinctive scent to spread within the rich and fivery sauce.  £18 Chicken Tikka Nagpuri (Het) Cooked with the Vaga "King of Chillies" using a touch to allow the distinctive scent to spread within the rich and fivery sauce.  £18 Lamb Puddina (Medium) I lender pieces of famb uniquely cooked with fresh mint leaves, cinnamon and garlic, producing a rich and medium sauce.  £18 Desi Lamb Shan k (Medium) Lamb shanks down'x cooked to obtain the full flavour, marrinated in a rich medium strength sauce.  £18 Desi Lamb Palak (Medium) I lamb chanks down'x cooked or a traditional spinach sauce.  £18 Roasti Lamb (Medium) Pieces of famb chaps on the bonic, medium spices, in a very freat litural thick sauce.  £18 Roasti Lamb (Medium) Recent lamb chaps on the bonic, medium spices, in a very freat litural thick sauce.  £18 Aloo Lamb Chops (Medium) Minoc elea has pieces cooked with cumin seeds and pappers with a trach of vinegar.  £18 Aloo Lamb Chops (Medium) Minoc elea has becomed in a medium sauce with fresh parlic and ginger.  £18 Achari Lamb (Slightly hot) Delicate pieces of femb diced and cooked with specially seed the bras and spices, cooked with roasted problems.  £19 Eish Roasty (Medium) Boneless Pappasius fish cooked in a cooked in a rich sauce, finished with house pickled beby ontons.  £11  £11 Brickled Piyazi Monk Fish Indedium) I leader Mod Kinh (Fish cooked in a rich sauce, finished with bruse pickled beby ontons.  £11 Brilling Robuma (Medium) Boneless Pappasius f		
Chicken Green Masala (Hat) A fabilitums dish cooked with a special mixture of fresh green herts consisting of, green chillies, coriander, green pepper and fresh partic producing a admiral ferty taste.  Granny Style Madras (Hat) Heritage recipe curry with chicken tikka, boby potatoes, gardic fishes and bold madras spices.  £18 Chicken Tikka Nagpuri (Hat) Cooked with the Naga 'King of Chillies' using a fouch to allow the distinctive scent to spread within the rich and flery sauce.  £18 Lamb Lamb Puddina (Medium) Iamb shouk clowly cooked with fresh mint leaves, chinamon and gartic, producing a rich and medium sauce.  £18 Desi Lamb Shank (Medium) Iamb shouk clowly cooked with fresh mint leaves, chinamon and gartic, producing a rich and medium sauce.  £18 Desi Lamb Dalak (Medium) Iamb shouk clowly cooked in oblitin the full flavour, meritaded in a rich medium shrength sauce.  £18 Desi Lamb Dalak (Medium) Pieces of famb chops on the bone, medium spiced, in a very traditional thick sauce.  £18 Desi Lamb Dalay (Medium) Pieces of famb chops on the bone, medium spiced, in a very traditional thick sauce.  £19 Lamb Jaipuri (Medium) Pieces of fresh lamb chops marinated with specially selected herbs and spices, cooked with reacted potatoes.  £19 Lamb Lamb (Slightly hot) Delicate pieces of lamb diced and cooked with onions, green peppers, gartic, ginger and a tancy home-made pickle.  £18 Leema Aloo Matar (Het) Minced lamb, potato and peas in a juffresh horiton, green peppers, gartic, ginger and a tancy home-made pickle.  £18 Pickled Piyazi Monk Fish (Medium) Iampe King prawns, stir-fried with molions, fresh functional sauce.  £18 Pish Roasty (Medium) Marinated in yughurt, grilled and cooked in a rich sauce, finished with house pickled bothy onions.  £21 Fish Roasty (Medium) Marinated in yughurt, grilled and cooked with friesh marinated with presented resting on a base of rich and arromatic sauce with fresh spinach.  £20 Palak Chingri (Medium) Amouth-vatering combination of King prawns, prawns and fish in subtle balli sauce co		
Granny Style Madras (Not) Heritage recipe curry with chicken tikks, 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 flery sauce.  £18  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 Shan K (Medium) Lamb stanks slowly cnoked to obtain the full flavour, marinated in a rich medium strength sauce.  £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 flick 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 bands chops marinated with specially selected herbs and spices, cooked with roasted potatoes.  £19  Singer Koffa (Medium) Mince meal bals cooked in a medium sauce with fresh garlic and ginger.  £18  **Chari Lamb (Slightly hot) Delicate pieces of fresh band closed with onions, green peppers, garlic, ginger and a tangy home-made pickle.  £18  **Seafood**  Fish Narial (Medium) Boneless Pangasius fish cnoked in coconal buffered sauce with green chillies and coriander.  £18  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 yughuri, grilled and cooked in a medium traditional sauce.  £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 yughuri, grilled and cooked in a medium fraditional sauce.  £18  **Balti Exotica (Medium) Amouth-watering combination of King prawns laced with fusion of herbs and spices, beautifully presented resting on a base of rich and arromatic sauce with fresh spinach.  £220  **Balti Exoti	Chicken Green Masala (Hot) A fabulous dish cooked with a special mixture of fresh green herbs consisting of; green chillies, coriander, green pepper	
Chicken Tikka Nagpuri (HeI) Cooked with the Haga "King of Chillies" using a touch to allow the distinctive scent to spread within the rich and flery sauce.  Lamb Puddina (Medium) Iender 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.  £24  Lamb Palak (Medium) Succident lamb cooked in a traditional spinach, sauce.  £18  Roasti Lamb (Medium) Tender lamb pieces of lamb chaps on the botter, medium spicat, in a very traditional thick sauce.  £19  Lamb Jaipuri (Medium) Tender lamb pieces of lamb chaps marinated with specially selected herbs and spices, cooked with mosted potatoes.  £18  Aloo Lamb Chops (Medium) Succident pieces of fresh lamb chaps marinated with specially selected herbs and spices, cooked with mosted potatoes.  £18  Aloo Lamb Chops (Medium) Succident pieces of fresh lamb chaps marinated with specially selected herbs and spices, cooked with mosted potatoes.  £18  Aloo Lamb (Stightly hot) Oblicate pieces of fresh lamb chaps marinated with specially selected herbs and spices, cooked with mosted potatoes.  £18  Keema Aloo Matar (Hot) Minced lamb, pitato and goas in a jailreat hot thick textured sauce.  £18  Seafood  £18  Fish Narial (Medium) Roneless Pangasius fish cooked in a coconut buttered sauce with green chillies and coriander.  £16  Pickled Piyazi Monk Fish (Medium) Tender Monk Fish cooked in a medium sauce.  £16  Pickled Piyazi Monk Fish (Medium) Tender Monk Fish cooked in a medium sauce.  £18  Balti Exotica (Medium) Amouth-watering combination of King prews, prewns and fish in subtle belt) sauce consisting of fresh herbs and spices, garnished with orander-and lines.  £20  Palak Chingri (Medium) Amouth-watering combination of King prews, prewns and fish in subtle belt) sauce consisting of fresh herbs and spices, garnished with carander-and lines.  £21  **Vegetarian**  Quorn Razela (Sightly hot) Quorn cooked wi		
Lamb Puddina (Medium) Tender pieces of lamb uniquely cooked with fresh mint leaves, cinnamon and garlic, producing a rich and medium sauce.  Bernished 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 spired, in a very traditional thick sauce.  £ 19 Lamb Jaipuri (Medium) Pieces of lamb chops on the bone, medium spired, in a very traditional thick sauce.  £ 19 Lamb Laipuri (Medium) Benederlamb pieces cooked with cumin seeds and peopers 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 Koffa (Medium) Mince meat bals cooked in a medium succe with fresh garlic and ginger.  £ 18 Achari Lamb (Slightly hot) Delicate pieces of lamb diced and cooked with onions, green peopers, garlic, ginger and a tangy home-made pickle.  £ 18 Keema Aloo Matar (Hot) Minced lamb, potato and peas in a jaifrezi hot thick textured sauce.  £ 18  Seafood  Fish Narial (Medium) Boneless Peopasius fish cooked in a coconut buttered sauce with green chillies and coriander.  £ 16 Pickled Piyazi Monk Fish (Medium) and peas in a jaifrezi hot thick textured sauce.  £ 16 Pickled Piyazi Monk Fish (Medium) and peas in a jaifrezi hot thick textured sauce.  £ 18  Jingha Bhuna (Medium) Amouth-watering combination of King prawns, prawns and fish in subtle balli sauce consisting of fresh herbs and spices, garlic ginger and herbs.  £ 20  Palak Chingri (Medium) Amouth-watering combination of King prawns, prawns and fish in subtle balli sauce consisting of fresh herbs and spices, garlic ginger and herbs.  £ 20  Balti Exotica (Medium) Amouth-watering combination of King prawns, prawns and fish in subtle balli sauce consisting of fresh herbs and spices, garlic ginger and herbs.  £ 20  Vegetarian  Quorn Razela (Slightly hot) Quorn cooked with finely chopped fresh onlons, gree	The state of the s	
Lamb Puddina (Medium) Tender pieces of lamb uniquely conked with fresh mint leaves, cinnamon and garlic, producing a rich and medium sauce.  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 clopes on the bone, medium spiced, in a very traditional thick sauce.  £ 19  Lamb Jaip uri (Medium) Tender lamb pieces cooked with cunin seeds and peppers with a touch of vinegar.  £ 18  Aloo Lamb Chopps (Medium) Succulent pieces of fresh lamb chops marinated with specially selected herbs and spices, cooked with roasted potatoes.  £ 19  Ginger Koff1a (Medium) Mince meat bals cooked in a medium sauce with fresh garlic and ginger:  £ 18  Achari Lamb (Slightly hat) Delicate pieces of famb diced and cooked with onions, green peppers, garlic, ginger and a tangy home-mede pickle.  £ 18  Keema Aloo Mafar (Hat) Minced lamb, patato and peas in a jaifrezi hat thick textured sauce.  £ 18  Fish Narial (Medium) Beneless Pangasius fish cooked in a coconul butlered sauce with green chillies and coriander.  £ 16  Fickled Piyazi Monk Fish (Medium) Indeed hook fish cooked in a nedium sauce.  £ 18  Ingha Bhuna (Medium) Marinated in yoghurt, grilled and cooked in a medium traditional sauce.  £ 18  Jingha Bhuna (Medium) Harpe King prawns, siri-fried with onions, fresh tomatoes, spices, garlic, ginger and herbs.  £ 20  Palak Chingri (Medium) Marinated in yoghurt, grilled and cooked in a medium traditional sauce.  £ 18  King Prawn Garlic Fusion (Medium) King prawn with shells marinated in garlic, ginger and dried herbs. Flame cooked in a wook.  £ 21  **Vegetarian**  Quorn Razela (Slightly hat) Quorn cooked with finely chopped fresh onions, green pepper, with various herbs and spices and a hint of yoghurt producing a rich bedured flavour some sauce.  £ 15  Sabzi Koffa (Medium) Mixed vege	<b>⊘</b> Lamh	
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Barnished with fresh ginger, sliced red onions and sun dried chilli.  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) Inender lamb pieces coaked with cumin seeds and peppers with a touch of vinegar. £18 Aloo Lamb Chops (Medium) Buculent pieces of fresh lamb chops marinated with specially selected herbs and spices, cooked with roasted potatoes. £19 Ginger Koffa (Medium) Mince meat bals cooked in a medium sauce with fresh garlic and ginger. £18 Achari Lamb (Slightly hot) Delicate pieces of famb diced and cooked with onions, green peppers, garlic, ginger and a tangy home-made pickle. £18 Keema Aloo Matar (Hot) Minced lamb, pintalo and peas in a jalfrezi hot thick textured sauce. £18  Seafood  Fish Narial (Medium) Boneless Pangasius fish cooked in a coconut buttered sauce with green chillies and coriander. £16 Pickled Piyazi Monk Fish (Medium) Indeed Monk Fish cooked in a rich sauce, finished with house pickled beby onions. £21 Fish Roasty (Medium) Marinated in yophurt, grilled and cooked in a medium traditional sauce. £18  F18 Aloo Lamb Chingri (Medium) Harge King prawns, stirr-fried with onions, fresh tomatoes, spices, garlic, ginger and herbs. £20 Palak Chingri (Medium) Harge 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) Amouth-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  Sabzi Koffa (Medium) Mixed vegetable balls combined with spices, fried then cooked in a medium strength rich binura sauce. £18		LIO
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Roasti Lamb (Medium) Pieces of lamb chops on the bone, medium spiced, in a very traditional thick sauce.  £18  Aloo Lamb Daipuri (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 polatoes.  £18  Ginger Koffa (Medium) Mince meat bals 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 langy home-made pickle.  £18  Keema Aloo Matar (Hot) Minced lamb, potato and peas in a jalfrezi hot thick textured sauce.  £18  Keema Aloo Matar (Hot) Minced lamb, potato and peas in a jalfrezi hot thick textured sauce.  £16  Fish Narial (Medium) Boneless Pangasius fish cooked in coconut butlered sauce with green chillies and coriander.  £16  Fish Roasty (Medium) Marinated in yoghurt, grilled and 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.  £18  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 aromalic 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 line.  £19  King Prawn Garlic Fusion (Medium) King prawn with shells marinated in garlic, ginger and dried herbs. Flame cooked in a wok.  £21  Auorn 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 Koffa (Medium) Mince vegetable balls combined with spices, fried the		
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Ginger Kofta (Medium) Mince meat bals cooked in a medium sauce with fresh garlic and ginger.  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 occonut 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) Large King prawns, stir-fried with onions fresh tomatoes, spices, garlic, ginger and herbs.  £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		
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Keema Aloo Matar (Hot) Minced lamb, potato and peas in a jalfrezi hot thick textured sauce.  \$\frac{\text{Seafood}}{\text{Seafood}}\$  Fish Narial (Medium) Boneless Pangasius fish cooked in coconut buttered sauce with green chillies and coriander.  \$\frac{\text{Fish Narial (Medium) Boneless Pangasius fish cooked in a rich sauce, finished with house pickled baby onions.} \text{£16}\$  Pickled Piyazi Monk Fish (Medium) Tender Monk Fish cooked in a rich sauce, finished with house pickled baby onions.} \text{£21}\$  Fish Roasty (Medium) Marinated in yoghurt, grilled and cooked in a medium traditional sauce.} \text{£16}\$  Jingha Bhuna (Medium) Large King prawns, stir-fried with onions, fresh tomatoes, spices, garlic, ginger and herbs.} \text{£20}\$  Palak Chingri (Medium) Tandoori cooked King prawns laced with fusion of herbs and spices, beautifully presented restling on a base of rich and aromatic sauce with fresh spinach.} \text{£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.} \text{£19}\$  King Prawn Garlic Fusion (Medium) King prawn with shells marinated in garlic, ginger and dried herbs. Flame cooked in a wok.} \text{£21}\$  \times 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.} \text{£15}\$  Sabzi Kofta (Medium) Mixed vegetable balls combined with spices, fried then cooked in a medium strength rich bhuna sauce.} \text{£18}\$		
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Fish Roasty (Medium) Marinated in yoghurt, grilled and cooked in a medium traditional sauce.  Jingha Bhuna (Medium) Large King prawns, stir-fried with onions, fresh tomatoes, spices, garlic, ginger and herbs.  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  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		
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	Sanzi Kotta (Medium) Mixed vegetable balls combined with spices, fried then cooked in a medium strength rich bhuna sauce.  Southern Indian Paneer Palak (Hot) Indian cottage cheese cubes cooked in a south Indian style spinach sauce with sliced onion, peppers and garnished	£14



### 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
<b>Tandoori Lamb Chops</b> (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 (& 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
<b>Tandoori Mixed Grill</b> 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, grounded 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

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.

Samber (Hot) The samber 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

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
Add any vegetable each	£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.





























#### 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 saucee.

Chicken	£15	Vegetable / Mushroom	£15
Chicken Tikka	£16	Paneer	£17
Lamb	£17	Quorn	£17
Prawn	£16	Mixed Biryani Mixture of lamb, chicken, prawn and mushroom.	£20
		(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.

A Hilliam I	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
(Add golden syrup	£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
<b>5 Star Naan</b> (Garlic, coriander, cheese, chilli, Keema)	£8
Roti	£5
Chapati	£3
Garlic Chapati	£4
Paratha	£5

#### Rice Varieties

Steamed R	ice	£4
<b>Pilau</b> Lahori		£4
Mushroom	Rice	£5
Vegetable	Rice	£5
Keema Ric	e	£6
Lemon Rico		£5
<b>Peas Rice</b>		£5
Garlic Rice		£5
Coconut Ri	ce	£5
Chana Rice	All I was the	£5
Special Ric	Ce (Chickpeas, potatoes, egg)	£6
Egg Rice		£5
🥦 Garlic & Cl	nilli Rice	£6

#### **Extras**

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

### European

	Small	<ul> <li>Reg</li> </ul>
Chicken Nuggets	£8	£13
Fried Scampi	£8	£13
Fish Finger	£8	£13
Omelette (Choose from Chicken/Prawn/Mushroom)	£8	£13

WHITE WINE				Draught Indian Beer	Half	Pint
1. Tempus Two Silver Series Pinot Gris   2	125ml	250ml	Bottle	Cobra	£4	£7
Australia A Crisp and refreshing white with a nose of pear drops, packed with citrus	£7 fruit flavo	£10	£28	Bottle Beers		
2. Down Under Chardonnay   2	125ml	250ml	Bottle	Peroni 330ml Peroni Gluten Free 330ml		£5 £5
Australia Characteristics of zesty lemon and apple aromas. The flavours of white pe	£7	£10	£28	San Miguel Spain 330ml		£5
3. Fat Barrel Sauvignon Blanc   1	125ml	250ml	Bottle	Becks Blue 0% 275ml Marstons Pedigree 500ml		£4 £6
South Africa	£7	£10	£28	Rekorderlig Strawberry & Lime 500ml		£6
Packed with sunny, tropical passionfruit and pineapple, invigorated by a c lime surge on the dry, frisky finish.	ırrus ıwanı	g and a lively li	emon and	Bangla Premium Indian Lager 660ml		£7
4. Waddling Duck Sauvignon Blanc   1			Bottle	BRANDY	25ml	50ml
New Zealand  Fresh gooseberry fruit. The palate is dry and full of white peach and passi	on fruit flav	vour. SWA Com	£33 mended.	Courvoisier VS Remy Martin VSOP	£7 £9	£10 £12
5. Chablis 1ER Cru Les Vaucopins J Moreau   2			Bottle	Hennessy XO Premium	£10	£19
France Grown by the river Seine, a complex nose of grapefruit zest and brioche wi	th a nloaca	int citrue frae	£55	VODKA	25ml	50ml
beautiful smoked mineral character.	in a product		mood und	Smirnoff Absolut Vanilla	£4 £5	£7 £8
ROSE WINE				Absolut Citron	£5	£8
6. Painted Ladies White Zinfandel   4	125ml	250ml	Bottle	Grey Goose Premium Belvedere Premium	£5 £5	£9 £9
USA	£7	£10	£28	Ciroc Snap Frost Premium	£5	£9
Medium bodied with a lovely salmon colour. This off dry rosé wine has juic' subtle tropical fruit aromas.	/ flavours o	ot raspberry, c	herry and	Ciroc Berry Premium	£5	£9
7. Sea Change Pinot Grigio Rosé   2	125ml	250ml	Bottle	WHISKEY	25ml	50ml
Italy Notes of wild strawberry, cranberry and a hint of juniper. Fresh and crispy	£7 Llight and	£10 easy to drink.	£28 This wine	Bells Jack Daniels	£4 £4	£7 £7
is full of zesty fruit flavours like strawberry, peach and citrus.	, u II u I	- 20, 10 ut liik.		Jameson	£4	£7
8. L'Oasis Provence Rosé / France   2 France			Bottle £33	Southern Comfort Woodford Reserve Premium	£4 £5	£7 £9
Appearance is beautifully glossy with apale peach robe and apricot accent	s. An elega	nt, floral and f		RUM		
bouquet prepares you for the ample, fruity and round flavours.				Lambs Navy	25ml £4	50ml <b>£7</b>
RED WINE				Captain Morgans	£4	£7
9. Jarrah Wood Shiraz   C	125ml	250ml	Bottle	Captain Morgans Spiced Bacardi	£4 £4	£7
Australia	£7	£10	£28	Malibu	£4	£7
This classic Australian Shiraz is packed with ripe cherry and raspberry fla  10. Tempus Two Silver Series Merlot   B	125ml	250ml	Bottle	Goslings Black Seal Sailor Jerry	£5 £5	£9 £9
Australia	£7	£10	£28	Havana Club 3yr Old Premium	£5	£9
A medium crimson colour with cherry hues married to a nose of red berry ripe plums and bramble fruit with lingering flavour.	ruit lead ir	nto a generous	palate of	Havana Club 7yr Old Premium	£5	£9
11. Baron d'Arignac Cabernet Sauvignon   B	125ml	250ml	Bottle	LIQUEURS/ SPIRITS/VERMOUTH	25ml	50ml
France A classic Cabernet Sauvignon with rich cassis and eucalyptus aromas follo	£7	£10 th intense blac	£28	Amaretto Baileys	£4 £4	£7 £7
fruit flavours.	, mou up m		ikborry .	Cointreau	£4	£7
12. Illusion Malbec Bonarda   D Argentina			Bottle £33	Archers Sambuca	£4 £4	£7
Deep and intense red-violet colour, with aromas of red fruits, plums, blac		and forest ber		Tia Maria	£4	£7
Fresh and full, with sweet, juicy and ample tannins and a very elegant finis  13. Viña Cerrada Reserva D.O.Ca Rioja   D	h.		Dettle	Martini Rosso Martini Dry	£4 £4	£7
Spain			Bottle £38	Tequila	£4	£7
Intense, spicy, ripe cherry and plum aromas merged with notes of tobacco	, toffee, va	nilla and wood	. The body	GIN	25ml	50ml
is full and fleshy with excellent balance.				Gordons Bombou Combine	£4	£7
SPARKLING WINE				Bombay Sapphire Henricks Premium	£5 £5	£9 £9
14. Prosecco Vino Spumante   1		20cl	75cl	Monkey 47 Premium	£5	£9
Italy Very well-balanced and appealing, with the extremely delicate almond not	e that is ty	£10 pical of Prose	£30	Tanqueray No 10 Premium Violet Premium	£5 £5	£9 £9
15. Prosecco Vino Spumante Rosé   1		20cl	75c	Strawberry Premium	£5	£9
Italy  A pale, bright pink colour with a lively perlage and persistent foam. It has i	ntonco arn	£10	£30	Rhubarb Ginger Premium Raspberry Gin Premium	£5 £5	£9 £9
accompanied by fruity notes of strawbe rries.	inchae ar o	11143 01 1101 41 3	COMO	Orange Gin Premium	£5	£9
16. Veuve Clicquot Brut   1			75cl <b>£75</b>	Lemon Gin Premium	£5	£9
France A world famous Champagne, rich and creamy in style, with an explosion of	citrus frui	t and a delight		Your Mixers Options		20 50
toastiness.  17. Cuvee Rose Laurent-Perrier   1			7E a l	Fever Tree / Coca Cola 200ml Classic, Refreshingly Light, Elderflower. Blood Orange Soda, Pink Grapefruit,	£	23.50
France			75cl <b>£90</b>	Lemonade, Ginger Ale, Coca Cola, Diet Coke		
This iconic rosé Champagne has great depth and freshness with hints of fr and wild cherries.	esh strawl	berries, raspb		Soft Drinks		
18. Louis Roederer Cristal   1			75cl	Pepsi 330ml Pepsi Max 330ml		£4 £4
France			£360	<b>7up</b> 330ml		£4
This famous Champagne is only produced in very small parcels and is only basis.	avallable o	ııı a strict alloc	arion	Appletiser		£4 £4
				J20 Orange & Passion Fruit, Apple & Mango, Apple & Raspberry Frobishers Orange Juice, Apple, Pineapple, Cranberry		£4
Taste <b>♥</b> Guide				Fanta 330ml Fever Tree 200ml		£4 £4
				rever tree zuum! Classic, Refreshingly Light, Elderflower. Blood Orange Soda, Pink Grapefruit,		14
Champagne, White and Rosé wines are designated num with 1 being the driest and 9 being the sweetest. Red wines are des			E,	Lemonade, Ginger Ale		r.a
with A being the lightest and softest and E being the dee	-			Still / Sparkling Mineral 330ml Still / Sparking Mineral 750ml		£4 £7
REDS A C E Q	34	1 w	HITES	Faluda – Rose flavoured milk beverage with basil seeds and nata de coco		D.D.
	DIUM	DRY		Mango Faluda Strawberry Faluda		£6 £6















20.5937° N · 78.9629° E





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.