« NIBBLES »

Papadum Basket £3.85

Served with mint, mango & chilli chutney.

Chopped Salad £2.95

Chopped onion, cucumber & tomatoes.

Bombay Mix £5.95

Chilli & lemon crisps mixed with peanuts, onion, and zesty lemon.

VEG STARTERS

Veg Samosa (3 pcs) **VB G £5.95** Homemade crispy pastry stuffed with medium spiced vegetables.

Onion Bhajia (3 pcs) £6.75

Everyone's favorite homemade midly spiced onion Bhajia.

Crispy Bhajia 💯 £8.25

Crispy, spiced potato slices battered and deep fried golden.

Masala Mogo VE £8.95

Our famous cassava chips, coated in Chef's special spicy sauce.

Garlic Mogo 7 £8.95

Cassava chips tossed with garlic & a hint of turmeric, garnished with spring onions.

Chilli Paneer £9.45

Paneer cubes stir fried with bell peppers, onions & spicy chili & soy sauce.

Chilli Garlic Mushrooms **E** 9.45

Fresh mushrooms battered in corn flour, stir-fried, and seasoned with spicy chilli and garlic sauce.

FROM THE TANDOOR

Broccoli Tikka £10.45

Freshly cut broccoli with medium spiced cooked in tandoor.

Tandoori Soya Achari £10.45

Soya chunks marinated in traditional Indian pickle spices then grilled.

Paneer Tikka £10.45

Paneer - cottage cheese blended and spiced in unique sauce and grilled.

Stuffed Mushrooms £10.95

Fresh mushrooms stuffed with special filling of potatoes & paneer spiced in yoghurt paste & cooked in tandoor.

MIXED GRILL £22.95

(2 pcs Lamb Chops, 2 pcs Kebabs, 3 pcs Chicken Tikkas, 3pcs Chicken Wings, and Tandoori Chicken). 🏄

JUMBO GRILL £27.95

(3pcs Lamb Chops, 3 pcs Kebabs, 4 pcs Chicken Tikkas, 4 pcs Chicken Wings, and Tandoori Chicken). 🌶

VE Vegan | G - Contains Gluten | № - Contains Nuts **ⅉ** - Spicy | **ⅉⅉ** - Hot

NON VEG STARTERS

Lamb Samosa (3 *pcs*) **G £6.85**

Homemade crispy pastry stuffed with medium spiced minced lamb.

Jeera Chicken £9.25

Cumin-spiced chicken with spring onions and a zesty hint of lime.

Chilli Chicken £9.45

Crispy fried chicken tossed in a tangv garlic-chili sauce.

Crispy Chilli Wings (6 pcs) £9.45

Chicken wings coated in cornflour, infused with red chilli and lemon for a bold spicy kick.

FROM THE TANDOOR

Chicken Tikka £10.45

Tender pieces of chicken marinated in yoghurt & spices, cooked in tandoor.

Tandoori Chicken Half £10.75

Chicken marinated in yoghurt and a blend of spices, herbs and grilled to perfection.

Tandoori Wings £10.75

Six tender wings infused with classic tandoor spices, then cooked in tandoor.

Chicken Shashlik £10.95

Chicken infused with bold spices and grilled with peppers, onions, tomatoes.

Sheekh Kebab £10.45

Minced lamb-kebabs flavoured with ginger, garlic & house special spices.

Lamb Chops (3 pcs) £10.45

Tender and succulent lamb chops, seasoned & grilled to perfection.

SEAFOOD

Chilli Fish £12.45

Tilapia chunks cooked in a zesty, spicy sauce with garlic, chillies, and peppers for a punchy, tasty dish.

Garlic Prawns £13.45

Prawns cooked in a fragrant garlic butter sauce, delivering a rich, savoury taste.

Chilli & Garlic Prawns £13.95

Prawns stir-fried in a fiery sauce with peppers, topped with fresh spring onions for a burst of flavour.

FROM THE TANDOOR

Tandoori King Prawns (4 pcs) £12.95

Succulent king prawns marinated in a blend of traditional tandoor spices.

Salmon Tikka (6 pcs) £13.95
Fresh salmon marinated in traditional tandoor spices and grilled to tender perfection.

Salmon Tikka Masala (N) £15.75

Freshly tandoor grilled salmon cooked in a thick tomato and onion masala gravy.

VEG MAINS

(Dishes can be made vegan - subject to availability)

Tadka Daal £9.25

Combinations of chef's favourite lentils cooked with traditional Indian spices.

Daal Makhani £9.75

Punjabi black lentils cooked with ginger and garlic, slow-simmered for hours to enhance richness and flavour.

Baingan Bhaii £9.95

A flavourful dish of aubergine cooked in a blend of spices for a rich, savory flavour.

Bhindi Masala £9.95

Fresh okra cooked in a spiced, onion-based curry sauce, infused with aromatic flavours.

Orro - Baingan Bharta £10.25

Mashed aubergine cooked with onions, tomatoes and spices.

Egg Curry £10.75

Boiled eggs simmered in a richly spiced, aromatic tomato-onion gravy, bursting with bold flavors.

MAINS / SIDES: £9.45 / £7.45

Aloo Gobi

A classic mix of potatoes and cauliflower cooked with spices.

Chana Masala

Chickpeas cooked in a spiced tomato-onion base with fragrant Indian flavours.

Saag Curry / Saag Aloo

Tender spinach leaves cooked in a spiced, aromatic curry sauce.

Mixed Vegetables

Mixed vegetables simmered in a mildly spiced, flavourful tomato-based gravy.

Methi Corn

Sweet corn cooked with fresh fenugreek leaves in a medium-spiced seasoning.

PANEER LOVERS

Paneer tikka cooked in a rich, creamy tomato sauce with butter and aromatic spices.

Paneer Makhani £12.25

Soft paneer cubes cooked in a smooth, buttery tomato-based gravy.

Kadai Paneer £11.45

Paneer cooked in a spiced tomato gravy, with a mix of bell peppers and onions.

Palak Paneer £11.45

A classic dish featuring tender cubes of paneer cooked with palak (spinach).

Mutter Paneer £11.45

Paneer and green peas cooked in a rich, aromatic and creamy tomato-based gravy.

NON VEG MAINS

Butter Chicken M £12.95

Shredded chicken tikka cooked in a flavourful onion-tomato gravy, enriched with fresh cream for a rich, velvety texture.

Chicken Tikka Masala V £12.95

Tender chicken pieces cooked in a rich, creamy tomato sauce with butter and aromatic spices.

Chicken Korma **1** £12.75

Chicken very lightly spiced in creamy coconut with onion tomato gravy.

Lamb Chops Kashmiri £14.45

Two tandoori lamb chops in aromatic kashmiri sauce, spiced with cinnamon and fennel.

Lamb Rogan Josh £13.75

A popular North Indian dish featuring tender lamb pieces simmered in a spicy, aromatic tomato-based gravy.

Mutter Keema £12.95

Minced lamb cooked with aromatic spices & peas, creating a rich and flavourful dish with a savory depth.

YOUR CHOICE

- Chicken £11.95
- Lamb £12.95
- Fish Tilapia £13.95
- King Prawns £16.95

Saag

A smooth, savory curry made from leafy greens, simmered in a spiced gravy for a rich, earthy flavour.

Madras

Bold and spicy South Indian curry known for its fiery heat and strong taste.

Bhuna

Slow-cooked dish simmered in a mix of spices, creating a thick, flavourful sauce that concentrates the spices.

Jalfrezi

A fiery, spiced curry with bell peppers, garlic, and a punch of green chilies and ginger for a bold, vibrant flavour.

Hearty curry made with a special blend of kadai spices, enhanced by fresh peppers and onions for a vibrant taste.

Methi

Savoury curry with fenugreek leaves and spices for a rich, slightly bitter yet aromatic taste. 🎽

Desi style

Curry cooked with masala, ginger, garlic, and herbs in traditional desi style for a rich flavourful taste.

CHEF'S SPECIAL

Handi Curry is a traditional Indian dish prepared in a handi (clay pot), enriched with earthy flavours and perfectly seasoned with a chef's special blend of simmered spices.

- Paneer Special £13.95
- Chicken on the bone £14.95
- Lamb on the bone £15.95

-« BREADS »-

All our breads contain gluten

Plain / Butter Naan £3.45 Plain / Butter Roti £3.45

Garlic Naan £3.95

Chilli & Garlic Naan £4.25

Peshwari Naan £4.45 Tandoori Paratha £4.45

Keema Naan £5.75

« RICE »-

Plain Rice **E** £4.25

Pilau Rice £4.75 Cumin fried Rice \$4.95

Mushroom Fried Rice VE £5.95

Egg Fried Rice £5.95

« ADD-ONS »

Plain yoghurt £3.25

Plain Chips £3.45 Cucumber Raita £3.45

Onion Salad £3.45 Sliced onion with whole chilli & lemon

House Salad £5.75

Lettuce, onions, tomatoes, cucumber, carrots, beetroot, chillies and lemon.

BIRYANI

Biryani, a richly spiced and aromatic layered rice dish featuring meat or vegetables. Perfectly, complemented by raita, yoghurt-based accompaniment with finely chopped cucumber and a hint of cumin.

- Lamb Biryani £14.95
- Chicken Biryani £13.95 • Vegetable Biryani £13.75
- Egg Biryani £13.75

Allergens - If you have any food allergy or special dietary requirements, please speak to a staff member before you order your food & drinks. Please note that a discretionary 12.5% service charge (optional) will be added to your bill.

