

A LA CARTE

BIBA Best in Britain restaurant award top 50

By mood food

Executive chef Rajeev Kumar, who was previously at the 5 star Cecil Hotel in Shimla, India part of the Oberoi group, and also worked at Cinnamon Club in London

Starters

Chilli fried squid in hot, sweet and sour spices, cucumber relish 🍴🍴	£8.95
Tandoori king prawns in lime and cheddar cheese marinade **	£9.95
Sea bass and tandoori salmon, [mint chilli chutney, cucumber yogurt] 🍴	£9.95
Three way lamb [kofta kebab, boti kebab, lamb rack chops] **	£7.95
Trio of chicken: green chicken, lemon chicken, garlic tikka **	£6.95
Bombay street food platter: panni puri, spicy samosa, potato cake 🍴	£6.95

Accompaniments

Bread selection: mini naan, garlic naan, mini lacha paratha	£3.95
Classic punjabi salad or fresh green salad	£3.50
Cucumber, carrot and onion raita	£2.00

Mains from tandoor or as a starter for two

Mix platter: lamb chops, green chicken, pani puri, potato cake, king prawns	£16.95
Vegetable platter: potato cake, punjabi samosa, onion bhaji, panni puri,	£12.95
Meat platter: lamb chops, lamb tikka, green chicken, lemon tikka	£15.95
Fish platter: fish cake, salmon tikka, tandoori king prawns, grilled fish	£16.95

INDIAN FUSION EXPERIENCE



New special

Chilly beef bhuna: Sirloin beef steak in onion, tomato, green and red chilli, pilao rice 🍴 £15.95

Main Course

Fillet tilapia with Goan curry sauce in coconut, coriander, garlic and chilli, steamed rice 🍴	£15.95
Kerala style malai tandoori king prawn in coconut ginger sauce, steamed rice *	£15.95
Clove smoked tandoori grilled lamb rack chops, five spice pickling sauce, spiced mashed potatoes **	£15.95
Braised lamb shank in Kashmiri style rogan josh sauce, crispy thin potato and pilao rice 🍴	£14.95
Rajasthani style fiery lamb leg curry [hot chilli, spicy] pilao rice 🍴🍴	£13.95
Punjabi style chicken salon, cooked with onion, garlic, saffron rice 🍴	£13.95
Chicken tikka butter massalla - in rich onion masala, finished with cream and fenugreek, pilao rice **	£13.95
Tandoori grilled malai paneer shaslic, mint coriander sauce, steamed rice 🍴	£9.95

Our special biryani (recommended)

Chicken	basmati rice, flavoured with saffron brown onion and kewra water **	£11.95
Lamb	a rich delicacy of lamb from Hyderabad **	£11.95
Vegetable	a rich delicacy of vegetable from north of India **	£9.95

All the biryanis are served with cucumber, carrot and raita and crunchy salad

Vegetable dishes

Bombay style roasted potatoes **	£4.25	Naan bread	£2.25
Yellow lentil tempered with garlic and red chilli **	£4.25	Garlic naan	£2.95
Stir fry of okra in carom seed and garlic 🍴	£4.25	Peshwari naan	£2.95
Chick pea cooked with dry mango and garlic 🍴	£4.25	Cheese and chilli naan	£3.50
Garlic flavoured Spinach **	£4.25	Keema naan	£3.25
Sag paneer - north Indian style **	£4.50	Tandoori paratha	£2.95
Tandoori roasted aubergine mash with tomatoes 🍴	£4.50	Butter naan	£2.95
Dall Makhni – black lentils 🍴	£5.95	Steamed rice	£2.25
Spiced garlic flavoured mushroom **	£4.25	Pilao rice	£2.95
		Mushroom rice	£3.95
		Lemon rice	£3.95

*MILD **MILD – MEDIUM 🍴MEDIUM SPICED 🍴🍴SPICY & HOT