

# 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

Tempura fried soft shell crab with spiced crab meat, mango and beetroot puree **	£9.95
Chilli fried squid in hot, sweet and sour spices, cucumber relish 🍴🍴	£8.95
Spicy grilled jambo king prawns in smoked tikka flavour 🍴	£10.95
Tandoori salmon tikka, [mint chilli chutney, cucumber yogurt] 🍴	£9.95
Three way lamb [kofta kebab, boti kebab, lamb rack chops] **	£9.95
Trio of chicken: green chicken, lemon chicken, garlic tikka **	£7.95
Crispy fried chicken pakora with mint and tamarin chutney **	£6.95
Bombay street food platter: panni puri, spicy samosa, potato cake 🍴	£6.95
Papri chaat - a wheat crisps with chick peas salad topped with sweet tamarind 🍴	£5.95
Somsa – meat or vegetable somasa, with mint and tamarind chutney 🍴	£5.95
Five spice fresh water prawn puri, pickle spice with thin puri bread 🍴	£8.95

### Accompaniments

Bread selection: mini naan, garlic naan, mini roti	£3.95
Classic style punjabi 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	£19.95
Vegetable platter: potato cake, punjabi samosa, onion bhaji, panni puri,	£13.95
Meat platter: lamb chops, lamb tikka, green chicken, lemon tikka	£17.95
Fish platter: fish cake, salmon tikka, tandoori king prawns, grilled fish	£17.95
Tikka/ Shaslic – chicken or Lamb, King prawn, paneer Tandoori chicken	£13.95

**BOLLYWOOD NIGHT**  
 FRIDAY 30<sup>TH</sup> NOVEMBER 3 COURSE MEAL £25PP  
 FRIDAY 7<sup>TH</sup> DECEMBER  
 FRIDAY 14<sup>TH</sup> DECEMBER

## INDIAN FUSION EXPERIENCE



### New special

Char-grilled fillet Hake, kerala curry sauce, garlic spinach, steamed rice \* \* £16.95

### Main Course

Tandoori king prawn in malai coconut ginger sauce, steamed rice **	£16.95
Fillet tilapia with Goan curry sauce in coconut, coriander, garlic and chilli, steamed rice 🍴🍴	£15.95
Chilli hot and spicy sirlon steak beef jalfrezi, pilao rice 🍴	£16.95
Braised lamb shank in Kashmiri style rogan josh sauce, crispy thin potato and pilao rice 🍴	£16.95
Malabar style lamb leg curry, tamarin and coconut sauce, served with pilao rice 🍴🍴	£13.95
Stuffed chicken breast with spinach and apricot and five lavender kurma sauce, pilao rice *	£14.95
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
Fresh spinach kofta dumpling in rich malai fenugreek sauce, steamed rice **	£10.95
Special Amani style Paneer Jalfrazi – onion, pepers and chill, served with steamed rice	£10.95

Our old favourites: **Kurma, Tikka Massala, Makani, Madras, Vindaloo, Bhuna, Rogon-josh, Jalfazi, Karai, Dhansak, Balti – all available in chicken, lamb, prawn, king prawn, vegetable**

### Our special biryani (recommended)

Chicken	basmati rice, flavoured with saffron brown onion and kewra water **	£12.95
Lamb	a rich delicacy of lamb from Hyderabad **	£13.95
Vegetable	a rich delicacy of vegetable from north of India **	£11.95

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

### Vegetable dishes

Bombay style roasted potatoes **	£4.50	Naan bread	£2.95
Yellow lentil tempered with garlic and red chili **	£4.50	Garlic naan	£2.95
Stir fry of okra in carom seed and garlic 🍴	£4.50	Peshwari naan	£3.50
Chick pea cooked with dry mango and garlic 🍴	£4.50	Cheese and chilli naan	£3.50
Garlic flavoured Spinach **	£4.50	Keema naan	£3.50
Sag paneer - north Indian style **	£4.50	Tandoori paratha	£3.95
Tandoori roasted aubergine mash with tomatoes 🍴	£4.95	Butter naan	£3.95
Dall Makhni – black lentils 🍴	£5.95	Steamed rice	£2.95
Spiced garlic flavoured mushroom **	£4.50	Pilao rice	£2.95
		Mushroom rice	£3.95
		Lemon rice	£3.95

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

