

A LA CARTE

Experience the excellence by chef Azad

Starters

Pan seared king scallops and tiger prawns with mango and mint salad 🍴	£11.95
Chilli fried squid in hot, sweet and sour spices, cucumber relish 🍴🍴	£8.95
Tandoori king prawns in lime and cheddar cheese marinade **	£11.95
Three way lamb [kofta kebab, boti kebab, lamb rack chops] **	£9.95
Trio of chicken: green chicken, lemon chicken, garlic tikka **	£8.95
Crispy fried chicken pakora with mint and tamarin chutney **	£7.95
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 🍴	£6.95
Somsa – meat or vegetable somasa, with mint and tamarind chutney 🍴	£5.95
Tandoori grilled paneer tikka, bell pepers and onion	£6.95

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,	£14.95
Meat platter: lamb chops, lamb tikka, green chicken, lemon chicken tikka	£18.95
Fish platter: fish cake, salmon tikka, tandoori king prawns, grilled fish	£19.95
Tikka/ Shaslic – chicken or Lamb, King prawn, paneer Tandoori chicken	£13.95

INDIAN FUSION EXPERIENCE



Baked halibut fillet, garlic spinach, moilee sauce, steamed rice **	£18.95
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Main Course

Tandoori fresh water king prawns, Kerala style curry sauce, steamed rice **	£16.95
Pan scared red snapper in Goan style curry with coconut and steamed rice 🍴	£16.95
Pan seared breast of duck with cheetinad sauce with pilao rice 🍴	£17.95
Slow cooked died Lamb with fenugreek sauce served with pilao rice **as	£15.95
Rajastani style fiery hot lamb curry and pilao rice 🍴🍴	£14.95
Braised lamb shank in Kashmiri style rogan josh sauce, and pilao rice 🍴	£16.95
Kashmir style chicken curry in creamy pepper garlic ginger sauce, steamed rice **	£14.95
Punjabi style chicken, cooked with onion, garlic, pepers pilao rice 🍴	£14.95
Delhi style chicken curry in tomato and fenugreek, finished with cream, served with naan *	£13.95
Tandoori grilled paneer, pineapple shaslic with fenugreek sauce, steamed rice **	£12.95

Our old favourites: **Kurma, Tikka Massala, 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 **	£14.95
Lamb	a rich delicacy of lamb from Hyderabad **	£14.95
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 **	£5.50
Yellow lentil tempered with garlic and red chili **	£5.50
Stir fry of okra in carom seed and garlic 🍴	£5.50
Chick pea cooked with dry mango and garlic 🍴	£5.50
Garlic flavoured Spinach **	£5.50
Sag paneer - north Indian style **	£5.50
Tandoori roasted aubergine mash with tomatoes 🍴	£5.95
Dall Makhni – black lentils 🍴	£5.95
Spiced garlic flavoured mushroom **	£5.50

Naan bread	£3.50
Garlic naan	£3.75
Peshwari naan	£4.25
Cheese and chilli naan	£4.25
Keema naan	£4.25
Tandoori paratha	£4.25
Butter naan	£4.25
Steamed rice	£3.25
Pilao rice	£3.50
Mushroom rice	£4.25
Lemon rice	£4.25

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

