

Nibbles (Shuruaat)

Soup of the Day with Garlic Bread £5

Poppadoms basket with Chutneys £5

Chicken Tikka Nachos (with salsa, jalapeños chillies, cheese) £6



Starters



Gol Gappe £6
Crispy wheat spheres, filled with chickpeas and potatoes and served with refreshing minty tamarind water

Dahi Puri £7
Hollow wheat spheres filled with flavoured yoghurt, chick peas potatoes, tamarind, coriander mint sauce & garnished with pomegranate

Aloo Chana Chaat £8
Tangy salad with fried crunchy potatoes and chick peas, topped with vermicelli, pomegranate and coriander leaves, served in a roasted poppadom shell

Vegetable Samosa £6
Handmade pastry triangles, filled with herbed and spiced vegetable mix, served with coriander mint dipping sauce

Classic Onion Bhajias £6
All time favourite starter, mixed onion, coriander, blended with crushed spices and gram flour, shaped and fried into crunchy rounds, served with coriander mint chutney

Dhaba Chilli Paneer £7
Cubes of paneer, fried and tossed in Indo Chinese chilli sauce, garlic and green onions

Aloo Tikki £7
Aromatic mashed potato cakes, crispy fried, served with tamarind and coriander mint chutney

Mix Starter Platter for two £15
2 pcs of chilli paneer, veg samosa, onion bhajia, aloo tikki

Malai Chicken £8
White as moonlight, soft & mild tender chicken, marinated in cream, cheese and light spices, flavoured with cardamom and coriander

Chicken "65" £8
Boneless chicken dices, fried and masked with Hyderabad spicy hot sauce and curry leaves

Chicken Tikka Taster £8
Our house special - chicken breast morsels, marinated in Indian spices and grilled in a tandoor

Gilafi Seekh kebab £9
Aromatic minced lamb, rolled on a skewer into kebabs, coated with onions and herbs

Nawabi Chops £10
Our house special - untrimmed lamb cutlets for extra juiciness, marinated in home ground flavourful spices and yoghurt, served grilled

Salt & Pepper Lamb £10
Tender marinated lamb strips, tossed with red onions, bell peppers and crushed peppercorns

Hot Meat Puri £10
A traditional savoury snack sold by street vendors in India. A great starter or side dish served on home made puri

Amritsari Fish Pakora £9
Flaky fish fillets, coated with gram flour, carom seeds, chillies and golden fried until crisp

Dynamite Prawns £10
Tail-on flavour packed prawns, served on a bed of salad, with our spicy hot mayonnaise and toasted

Mix Starter Platter for two £25
2 pcs of lamb chops, malai tikka, chicken tikka, seekh kebabs & fish pakora



Main Course

Tandoor & Flame Grills

All served with thick cut chips

Chicken Tikka £13
Our house special - chicken morsels, marinated in Indian spices and grilled in a tandoor

Chicken Shashlick £13
Chicken morsels, mixed peppers and red onions marinated with turmeric, fenugreek, garlic and grilled.

BBQ Chicken Wings £13
Succulent wings, grilled and stirred with sticky BBQ sauce

½ Tandoori Chicken £13
A pair of chicken breasts with the wing bone, marinated and rubbed with chilli, spices & grilled

Achari Lamb Tikka £15
Boneless morsels of lamb, steeped in pickling spices and mustard oil, marinated overnight, chargrilled

Tandoori Seabass £15
Seabass fillets, marinated in yoghurt, delicate spices, garlic and cooked on a skewer in a tandoor

Dhamaka Jumbo Prawns £17
Chargrilled jumbo king prawns from the Indian Ocean, marinated with Kashmir chilli powder, turmeric and yoghurt

Shikari Mix Grill £17
Ultimate mix of succulent marinated meat selection.



Fusion Kitchen

A Mix of Cultures, flavours & attitude. All served with thick cut chips.

Mac & Cheese £12
Classic Mac n cheese with our fresh home-made chicken tikka and cheesy crust

Fish and Chips £15
Crispy batter fried fish fillets with chips and tartar sauce or ketchup

Grilled Chicken Steak £14
Grilled chicken supreme with gravy, coleslaw and mashed potatoes

Chicken Noodles £13
Delicious Chinese stir fired egg noodles and vegetables tossed with soy, garlic and green onions with an option of chicken

Parmesan Chicken £13
Golden crispy parmesan crusted chicken breasts, served on a bed of herbed tomato sauce

Peri Peri Chicken Wings £13
Peri Peri Chicken, highly flavorful and just a bit spicy from the peri peri sauce

Chicken Manchurian £13
Crisp coated boneless chicken pieces cooked in a piquant and spicy garlic sauce with peppers and spring onions, served with steamed basmati rice

Pizza Margherita / Spicy £12
Chef's special toppings
Fresh baked pizza with mozzarella and cheddar cheese mix with or without extra toppings of your choice

Sirloin Steak £17
Grilled perfectly to your preference, with mashed potato and gravy

Chicken Tikka Pasta £13
Fusilli pasta in a desi authentic spicy sauce, with tender chicken breast marinated in tandoori flavours.

Smash Mac Burger £13
Home made Chicken / lamb smash burger, herbed & seasoned, packed with flavour, grilled with cheese
Extra patty £3

Mother's Secret Recipe

Secret Ingredients straight from our ancestors, cooked in a traditional desi style, *like mother makes it at home!*

		Sml	Lrg
Desi Handi	Chicken	£13	£24
	Lamb	£15	£29
Desi Karahi	Chicken	£13	£24
	Lamb	£15	£29

Child's Meals

Please make a choice of one of the following. £8
All served with Chips & Ketchup

- Fishfingers
- Chicken Nuggets
- Chicken Popcorn

All served with Chips & Ketchup accompanied with Fruit juice



Main Courses

Butter Chicken A British chicken lovers delight, with a silky buttery tomato base sauce with fenugreek	£12	Nariyal Fish Curry Fish cooked in an aromatic sauce, made with caramelised onions, cumin and coconut milk	£15								
Nawabi Chicken This magical dish is known for its spices and its aroma, texture and flavorful taste. It has a unique flavor which makes it popular for all age groups	£12	Kerala Jumbo Prawn Curry a classic South-Indian dish, with aromatic curry leaves, chilli, ground coriander and gambooge mingling mildly, in a creamy coconut milk base.	£17								
Shahi Chicken Shahi chicken korma is a rich and flavourful curry. It's a dish invented for nobility. Spice, coconut, almond, cream and a hint of sugar come together in a sumptuous curry worthy of any celebration.	£12	<div style="border: 1px solid black; border-radius: 15px; padding: 10px; text-align: center;"> <h3>Local British Favourites</h3> <p>Chicken Tikka Masala • Chicken Korma • Jalfrezi Balti • Bhuna • Madras (Veg / Chicken / Lamb) £11 / £12 / £14</p> <p>We can create a bespoke flavour for your pallet to taste. Choose from either traditional chicken dishes above or try some of the more adventurous meat dishes..</p> <p>Speak to our staff for more information..</p> </div>									
Achari Chicken Chicken marinated and cooked with pickling North-Indian spices for extra tenderness,	£12										
Lamb Shank Slow cooked tender cut of lamb, succulent, fall off the bone meat, while creating a luxurious depth of flavour in this delicious sauce.	£18										
Rara Gosht Succulent mutton cooked in a rich gravy made with aromatic whole spices and minced mutton	£15										
Saag Gosht Slow simmered boned lamb, with onions, green chillies and chopped leafy spinach	£14										
Pepper Sukha Masala Succulent lamb, tempered with curry leaves, garlic and black pepper	£14										
Rajasthani A lamb dish from Rajasthan, famous for its heat and chillies, simmered with mushrooms	£14										
Dabha Gosht A rustic style of cooking lamb, to create a balance with garam masala and chilli rub, in onion tomato sauce	£14										
				<div style="border: 1px solid black; border-radius: 15px; padding: 10px; text-align: center;"> <h3>Biryani</h3> <p>Made with dry aged basmati rice, cooked with meat or vegetables, slow cooked in a sealed pot with aromatic spices, cardamom, cloves, caramelised onions and served with salan (gravy sauce), biryani raita and salad</p> <table border="0" style="width: 100%;"> <tr> <td>Seasonal Vegetables</td> <td>£12</td> </tr> <tr> <td>Chicken</td> <td>£15</td> </tr> <tr> <td>Lamb</td> <td>£17</td> </tr> </table> </div>		Seasonal Vegetables	£12	Chicken	£15	Lamb	£17
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Tazi Subzis

	SM / LRG
Paneer Makhani Diced paneer in a rich velvety creamy makhani sauce	£7 / £10
Paneer Bhalti Description to follow	£7 / £10
Milaoni Tarkari Melange of seasonal vegetables tossed in a spicy sauce	£7 / £10
Bhindi Masala Okra fried and laced with onions, green mango powder and black salt	£7 / £10
Dal Makhani Our house special preparation of urad & kidney beans, slow cooked overnight for added earthiness and smokey flavours	£7 / £10
Tarka Dal Yellow mung lentils topped with cumin, garlic, green chilli and fresh coriander	£7 / £10
Bombay Aloo A potato lovers delight, from the seaside town of Mumbai, with onions, chillies and tomatoes	£7 / £10
Achari Baingan (Aubergine) Description to follow	£7 / £10
Saag Aloo Fresh garden spinach leaves, cooked with baby potatoes, with a touch of tomato gravy sauce.	£7 / £10

Embellishments

Seasonal Green Salad	£4
Chutney Tray	£2
Chips	£4
Masala Chips	£5

Chawal

We use the finest, dry aged basmati rice, grown on foothills of the Himalayan mountains

Steamed Basmati	£3
Pilau Rice	£3
Mushroom Rice	£4
Vegetable Rice	£4
Egg Fried Rice	£4

Home-made Breads

All our breads are cooked fresh in our flame fired tandoori oven

Chappati Wholewheat flat bread cooked on a griddle and puffed on a spit fire	£2
Tandoori Roti Unleavened whole wheat flat bread cooked in a tandoor	£2
Naan Soft fluffy bread brushed with melted butter	£3
Rogni Naan Made with yogurt, milk and butter in a super hot tandoor clay oven	£4
Lachha Prantha Layered flaky whole wheat flat-bread	£4
Garlic & Tomato Naan Soft fluffy fermented white bread with crushed garlic with a tomato paste	£4
Cheese / Cheese & Garlic / Cheese & Chilli Naan With melting English cheddar	£5
Peshawari Naan Naan bread with a silky sweet, fruity filling	£4
Keema Naan Naan bread with a spicy mince meat filling	£5

ALLERGENS

We cannot guarantee that all our dishes are 100% free from nuts or thier derivatives, so please ask a member of staff if you have any particular allergies or requirements before ordering.

