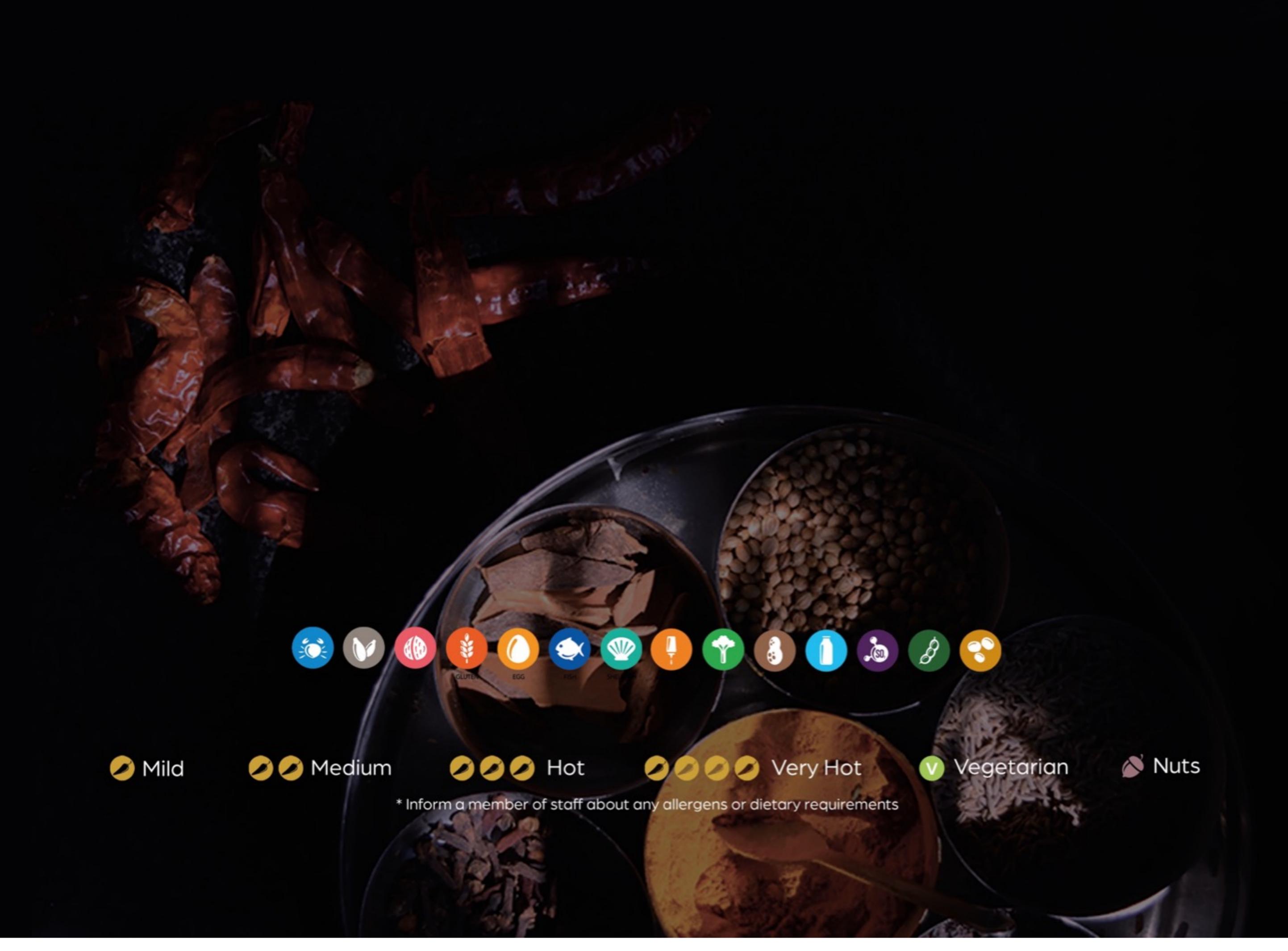


EXQUISITE INDIAN CUISINE



Meat Starters

Poppadom (Plain)	£1.20	Chicken Chatt on Puri	£6.25
Chutney Tray (Onion Salad, Mango Chutney,	£2.95	Shredded chicken breast spiced in chat masala served on a light crispy Puri bread.	
Lime Pickle, Mint Sauce) Banarasi Special	£6.95	Oriental Stir Fry Starter (Chicken, Lamb, Paneer, King Prawn or Vegetable).	£6.50
Combination starter of Chicken Tikka, Lamb Tikka, Onion Bhaji, Sheek Kebab & Samosa.		Chicken Pakora	£6.25
Tandoori Chicken	£5.95	Strips of chicken breast marinated in spicy gram flour batter	
Tender chicken on the bone marinated in herbs and selected spices, barbecued in the Tandoor.		Limbu Murgh	£6.25
Chicken or Lamb Tikka	£5.95	Tikka pieces marinated in black pepper and lemon then shallow fried.	
Succulent, boneless meat, marinated in herbs and spices, then barbecued in the Tandoor.		Murgh Imli	£5.95
Garlic Murgh Succulent chicken breast, marinated in fresh garlic	£6.25	Tender pieces of Chicken marinated in tamarind and exclusive spices to give a unique sweet and sour taste.	
and spices then barbecued in the Tandoor. Sheek Kebab	£5.95	Lamb Samosa Crispy pastry filled with spicy minced lamb	£5.75
Lean minced lamb, blended with special spices and barbecued on skewers in the Tandoori.	LJ.7J	Crispy pastry filled with spicy minced lamb. Dynamite Chicken Crispy battered shielen speked in a special	£6.25
Shami Kebab Spiced minced lamb patties pan fried and topped with omelette.	£5.95	Crispy battered chicken cooked in a special Sricha Mayo sauce. Spicy and Tasty!	

Banarasi Deluxe Platter (Share Platter for 4 People)
Tandoori Chicken, Paneer Tikka, Lamb Murgh,
Fish Pakora & Lamb Tikka served on a sizzling platter

£19.95

Seafood Starters

King Prawn on Puri King prawns cooked with garlic, ginger and onion. Delicately spiced, served on a light crispy Puri bread.	£6.50	Fish Pakora Fillets of fish marinated in a spicy batter and a selection of chefs special spices.	£6.50
Salmon Tikka Lightly spiced fresh Scottish salmon cooked in the tandoori flavoured with fresh lemon and finished with squeezed lime.	£6.50	Lasuni Zinga King prawns marinated in fresh spice, lemon and garlic then barbecued in the Tandoori.	£6.50
Dynamite King Prawns Crispy battered prawns cooked in a special Sricha Mayo Sauce. Spicy and Tasty!.	£6.95		

Vegetarian Starters o

Garlic Mushrooms

Sliced Mushrooms cooked in a garlic butter sauce.

Onion Bhaji Lightly spiced, deep fried onion with a light gram flour batter and fresh coriander.	£5.75	Chana Aloo Chatt Chickpeas and diced Potato medium spiced served on a light crispy Puri bread.	£6.25
Sag Aloo On Puri Spinach and Potatoes pan fried and served on a Puri bread.	£5.95	Paneer Tikka Indian cottage cheese marinated in homemade spices and slow cooked in tandoori.	£6.25
Sag Paneer On Puri Garlic fried spinach and caramelised paneer served on a puri bread.	£5.95	Aloo Tikki Spinach, potato and paneer patties coated in golden breadcrumbs and shallow fried.	£6.25
Sag Chana On Puri Briskly fried spinach flavoured and infused with chick peas served on a puri bread.	£5.95	Vegetable Samosa Crispy pastry filled with spicy vegetables.	£5.75

£5.95

Classic Dishes

Malayan 🥏

A great favourite - cooked with pineapple and banana.

Korma 🥏

A mild creamy sauce with coconut and thick cream, a milder option for people whose palates are a little more delicate.

Dansak 💋 💋 💋

A famous parsee dish often known as a sweet and sour with lentils and pineapple. A fabulous curry with mouth-watering flavours and textures.

Dupiaza 🥏 🥏

Classic Indian Dupiaza with large chunks of onions and peppers in a medium spiced sauce.

Bhuna 💋 💋

This is a style of cooking in which the spices are gently fried to bring out their flavour before they are used in the recipe. Bhoona dishes are made with meat cooked in its own juices, for deep strong flavours.

Ceylon 💋 💋 🥥

A fairly hot dish cooked with coconut, lemon and hot spices.

Butter 🥏 🔊

Cooked with spices and almonds in a special Indian Butter Ghee sauce. Indias most famous dish for the softer palette.

Methi 🥏 🥏

Medium rich and aromatic taste with greater use of Fenugreek leaves.

Rogan Josh 🥥 📀

An authentic Rogan Josh is delicately spiced and cooked to its distinctive intense flavour with the use of capsicums and tomatoes.

Chana 💋 💋

A delicious combination of chick peas and tomatoes served in a medium-spiced thick sauce with cinnamon juice.

Zalfreizie 💋 💋 💋

A spicy dish cooked with a base of onions and peppers, methi and various spices, topped with fresh green chillies.

Karahi 💋 💋 💋

Tender chunks of chicken or lamb, moderately spiced and cooked with diced onions, peppers and herbs in a thick Karahi sauce.

Madras / Vindaloo 📀 📀 📀

One of the most popular dishes of south India, fairly hot, prepared with garlic and chillies.

Satkora 🥏 🥏

Traditional Bangladeshi lemon cooked in a medium sauce, giving a sharp tangy taste.

Sagwalla 🥥 💋

These dish are cooked in fresh spinach, herbs, fresh garlic, onion, capsicum and fresh coriander.

Pathia 💋 💋 💋

Prepared with red chillies, green peppers, onions, lemons and some medium spices to give a sweet, hot and sour taste.

Chicken Chicken Tikka Tandoori Chicken Lamb Lamb Tikka Salmon	£10.95 £11.95 £11.50 £12.50 £15.50	Tandoori Mix Chicken tikka, lamb tikka, and tandoori chicken Vegetables Paneer Mushrooms Add Any Extras (Per Item) Mushroom, Sag, Potato, Paneer, Chana, Keema	£14.95 £10.50 £10.50 £2.00
Keema	£10.95		
King Prawn	£15.50		

Biryani

A favourite with the Nawabs of Hyderabad, tender pieces of lamb, chicken or prawns and basmati rice, delicately flavoured with saffron and a wonderful blend of fiery spices accompanied with vegetable sauce.

Chicken Biryani 🥏 🥏	£12.95	Lamb Tikka Biryani 🥏 🥏	£13.95
Chicken Tikka Biryani 🥏 🥏	£13.95	King Prawn Biryani 🥏 🥏	£16.95
Lamb Biryani 🥏 🥏	£12.95	Vegetable Biryani 🥏 🥏	£11.95



This famous and popular dish is cooked to perfection using supreme breast of chicken infused with a special" tikka" marinade, flame grilled in tandoori in the tandoor and delicately blended in an elusive cream sauce. A firm favourite of the nation.

Chicken Tikka Massala 🧔	£13.95	Vegetable Massala 🥏	£11.95
Tandoori Chicken Massala 🧔	£13.95	Tandoori King Prawn Massala 🧔	£15.95
Lamb Tikka Massala 🧔	£14.95		

Signature Dishes

Ambela 🥏 🔊

Infused with a variety of spices combined with a delightful zest or mangoes including a touch of garam Massala and almonds blended with tandoori Massala sauces producing an aromatic creamy taste.

Jaipur 💋 💋 💋

A fabulous dish prepared in a wok with Jaipuri spices elegantly stir–fried with capsicums, onions, tomatoes and fresh aubergines to enhance all the flavours produced by the fresh herbs and spices. Served on a sizzler

Badami 🥏 🔊

Cooked with fresh mild spices and garnished with raisins and almonds. this elegant dish is blended with aromatic and fragrant spices producing a mild and creamy textured sauce.

Garlic 💋 💋

Prepared with sautéed onions Bhoona style sauce using lots of fresh garlic and coriander to get the best taste.

Modhu 🥏 🔊

Exclusive mild dish served with delicate spices and cooked with almonds, cream and pure honey.

Achaar 💋 💋

Delicate pieces of meat spiced and roasted in the tandoor then cooked in a flavoursome sauce of spicy mango with a hint of lime.

Naga 🕬 🕬 📀

A beautiful combination garlic and naga, garnished with fresh coriander and producing a hot dish.

Shashlic Bhuna 🥏 🥏

Medium dry, barbecued onions, tomato, green pepper, rich in flavour and a crowd pleaser amongst Asian weddings.

Razela 💋 💋 💋

Yoghurt based dish prepared with fried onions and peppers. Rich and flavoursome special to tantalise your tastebuds.

Shobji 🥏 🥏

Shobji is a medium spiced eastern dish cooked with lots of fresh garlic and tossed with spinach and potato to give a condensed tasteful dish.

Sundarban 💋 💋

Chicken Tikka, Lamb Tikka,

Tandoori Chicken

Exotic Bangladeshi dish cooked with various capsicums flavoured with fresh methi leaves and potatoes in a rich coriander based sauce.

Nepali 222

A fiery dish cooked in the traditional style. Prepared with garlic, tomato, lemon and fresh chillies infused with ginger. Hot.

Green Massala

A fairly hot dish which consists of flavours from the deeper parts of the Bengal, prepared with fresh herbs and spices this distinctive taste comes from fresh ground chillies blended with green pepper and garnished with fresh coriander.

Dhabba 💋 💋

Traditional home made curry, made from finely ground spices giving you tru taste of Asia. Each dish is cooked in Dhabba (a big pot).

Zaal Phudina 💋 💋 💋

Briskly Fried with onions, mint, garlic and fresh coriander. This is a hot and spicy special curry full of eastern flavours. Made with our chefs exclusively selected spices. This dish comes with a unique essence of fresh mint. Contains mustard.

Paneer 💋 💋

Cubed pieces of Indian paneer prepared with cumin, turmeric and garam Massalla garnished with cheddar cheese.

Thawa 💋 💋

Briskly fried with Garlic and Sautéed Peppers and Onions; cooked in a Thawa with Chefs special Spices. A great dish for lovers of rich curries.

Naikol 💋 💋 💋

Briskly fried with onions and garlic cooked in a Madras hot sauce simmered with fresh coconut. Indias favourite dish!

Chilli Massala 2222

Hot. Finely chopped onions and capsicums, chillies, almonds, and garlic in a rich spicy sauce.

Mishti 🥏 🔊

Rich and creamy dish cooked with 100% Almonds and thickened with Cream and infused with Apricots. Sweet, mild and luxurious.

Silsila 🥏 🥏

This dish cooked with onions, peppers & tomatoes barbecued first in the tandoori then cooked in a medium sauce.

Mumtaz 💋

An Indian Mughali dish cooked with peppers, tomatos and onions in a luxury cream sauce tempered with scrambled eggs.

One for the delicate palette.

Zameri 💋 💋 💋

Distinctictive flavoured spicy Bangladeshi country style dish.

An unique flavoured curry with Citrus Orange peel giving a burst of exotic flavours.

Chicken	£11.95	Lamb	£12.50	King Prawn	£15.50
Chicken Tikka	£12.95	Lamb Tikka	£13.50	Vegetables	£11.95
Tandoori Chicken	£12.95	Salmon	£15.50		
Tandoori Mix	£14.95				

Deshi Karahis

Deshis Karahis replicate the curries of an Asian household. These dishes are a must try for curry fanatics.

Bindi Gosht or Murgh 🙋 🙋 矣 £13.95

Cooked with fresh okra, onions, tomatoes, garlic, ginger and green chillies.

 £13.95

Keema Aloo Matter

£13.95

Potatoes, green peas and lean mince delicately spiced to lift the flavours to create a delightful dish. Garnished with fresh coriander.

House Specialities

Pasanda (Chicken or Lamb) (2) (5) £13.95 / Fillet of chicken / lamb prepared in a creamy almond sauce garnished with flaked almonds.	£14.95
Makon Chicken 💋 🔊 Chicken tikka with pistachio nuts, flaked almonds and raisins in mild cream butter sauce.	£13.95
Chicken Chamzum 💋 💋 Tender strips of tandoori chicken off the bone	£14.95

and cinnamon.

Malabari Mangsho

Fillets of lamb cooked in a delicate sauce of garlic, tomatoes and tandoori spices.

Kaalimirch Aur Methiwala Murgh

Tikka pieces of chicken grilled in the tandoori and then braised in a peppery fenugreek Massalla, garnished with red onions and crips red chillies.

Served on sizzle plate.

with mince lamb in a aromatic sauce of cardamon

Balti Massalla (Chicken Or Lamb) (2) & £13.95 / £14.95
A great combination of two dishes that have been combined with succulent pieces of meat and roasted vegetables in a creamy spiced sauce.

Lamb Gurka £13.95

Tender pieces of lamb fillets braised in spice

Massalla of garlic, ginger, onions and tomatoes
with crushed coriander seeds and fresh oriental herbs.

Caramel Korma (Chicken Or Lamb) £13.95 / £14.95 One of the UK's popular dishes with a unique twist of caramel.

African Saba Saba 🙋 🙋 £13.95 / £14.95

(Chicken Or Lamb)

Chicken Tikka breast cooked using colourful African
Scotch Bonnet Chillis giving an aromatic and flavourful

North Indian 💋 💋 💋 📁 £13.95 / £14.95 Garlic Naga

Prepared with capsicums and bullet chillis and luxurious amounts of roasted Garlic. This dish is one for the tastebuds!

taste.

£13.95

(Chicken Or Lamb)

Garlic Chilli Chicken Tikka Balti 22 £13.95

An incredible combination of two exceptional dishes!

A Balti and a Garlic Chilli, do we need to say anymore?

Exotic Tandoori dishes spiced and barbecued in the charcoal fired clay oven, Suits all palates. All dishes are served with salad and mint sauce. Tandoori Chicken £11.95 Tandoori Mixed Grill with Nan £16.50 Chicken Tikka 🥏 Chicken Shaslic 🥏 £10.95 £12.95 Lamb Tikka 🥏 Lamb Shashlic 🥏 £11.95 £13.95 Tandoori King Prawn 🥏 Tandoori King Prawn Shashlic 🥏 £15.50 £15.95 Salmon Tikka £12.95 Paneer Shashlic £13.95

Balti

Prepared in hot Indian-style wok with fresh spices, garlic, ginger and tomatoes cooked quickly in a manner reminiscent of stir-fry.

Chicken Balti 🕬	£11.95	Keema Peas Potato Balti 🕬	£13.95
Lamb Balti 🕬	£12.50	Mushrooms Balti	£11.95
King Prawn Balti 🥏 🥏	£15.50	Chicken Tikka Balti	£12.95
Tandoori Chicken Balti 🥏 🥏	£12.95	Lamb Tikka Balti 🕬	£13.50
Chicken Sag Aloo Balti 🥏 🥏	£13.95	Vegetable Balti 💋 🗸 🗸	£11.95
Chicken Sag Mushroom Balti	£13.95	Banarasi Mixed Balti (With prawns, lamb, chicken tikka & king prawn)	£15.50

Seafood Specialities

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Goan Fish Curry O O O O O White fish cooked in coconut milk with fresh green chillies and bay leaves.	£15.95	Papeeta Johl O O Fresh cod fillet pan fried in lime butter. Simmered in a traditional Bengali garlic and coriander broth, served with green beans.	£15.95
Spiced Massalla Fish	£15.95	Pan Fried Tilapia 🔮	£15.95
White fish coated cumin, paprika and chilli finished with honey and roasted tomatoes.		Tilapia fillet pan fried with mustard seeds, garlic and	L13.93
Massor Johl 🥏 🥏	£15.95	turmeric and served with a chickpea and potato sauce.	
Pangash fillet marinated in homeade spices and simmered in a spicy flavoured potato sauce.		Salmon Chilli Massalla 💋 💋 💋 Pan fried salmon cooked in garlic chilli Massalla sauce.	£15.95
Tomatar Mass	£15.95	Chingri Laaw O O O O Butternut squash with freshwater King Prawn, cooked with bay leaves and tempered with onion seeds.	£15.95

Vegetarian Specialities o

Paneer Tikka Massalla 🧔 🔊	£11.95
An exciting twist to the ever popular massalla.	
We present our vegetarian speciality massalla of	
creamy paneer in a smooth delightful sauce.	
Lasuni Shubzi 🥏 🥏	£11.95
Mushrooms with fresh garlic tossed with onions and	

Mushrooms with fresh garlic, tossed with onions and peppers combined with spinach finished in a delicate homemade sauce.

Sauteed chick peas cooked in a coriander tempered lentil sauce – infused with a great use of garlic simmered spinach.

Makhani Malai 🥥 🔊

A contrasting dish of smooth mild spices combined with mushrooms and paneer cheese where the smoothness of the buttery tomato sauce is followed by the aroma of a host of almonds and cream.

Matter Paneer Balti

£11.95

£11.95

Traditional favourite dish which uses a perfect combination of paneer cheese and peas infused with onions and peppers finishing with fresh tomatoes.

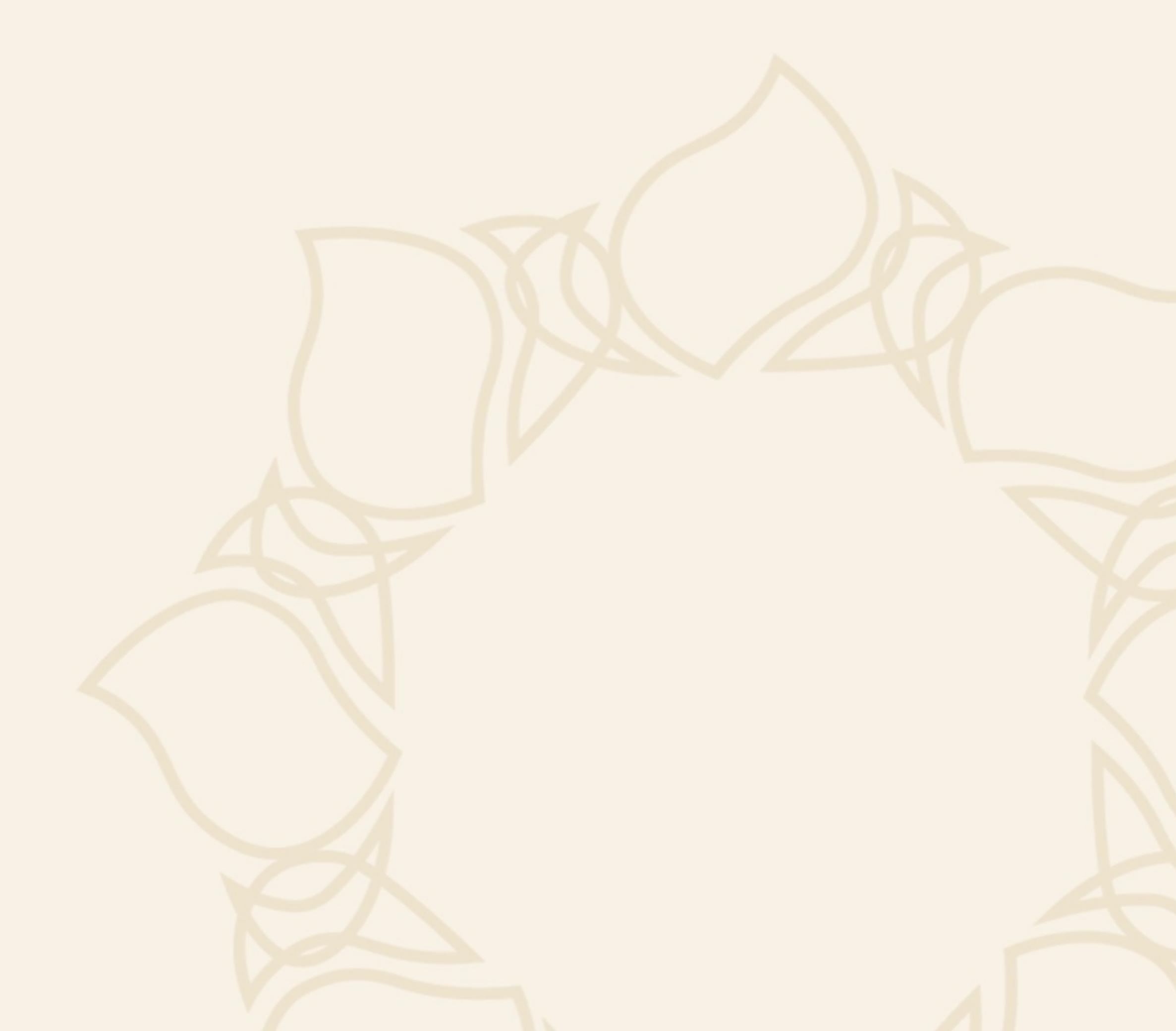
Vegetable Side Dishes

Small Curry Sauce	£4.95	Sag Bhaji	£4.95
Large Curry Sauce	£5.95	Tarka Dhall	£4.95
Mushroom Bhaji	£4.95	Chana Masala	£4.95
Garlic & Mushroom Bhaji	£4.95	Sag Paneer	£4.95
Bindi Bhaji	£4.95	Matter Paneer	£4.95
Bombay Aloo	£4.95	Chilli Paneer	£4.95
Sag Aloo	£4.95	Gun Powder Bombay Aloo	£4.95
Aloo Gobi	£4.95	Cauliflower Cheese Bhaji	£4.95
Cauliflower Bhaji	£4.95		

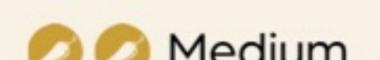
Bread From The Clay Oven

Chapati	£2.00	Garlic Chilli Nan	£3.95
Nan	£3.50	Garlic & Coriander Nan	£3.95
Keema Nan	£3.95	Chilli Nan	£3.95
Peshwari Nan 🔊	£3.95	Garlic & Keema Chilli Cheese Nan	£4.95
Garlic Nan	£3.95	Keema Chilli Nan	£3.95
Cheese Nan	£4.25	Keema Garlic Nan	£3.95
Cheese & Onion Nan	£4.25	Tandoori Roti	£3.75
Garlic & Cheese Nan	£4.25	Paratha	£3.75
Coriander Nan	£3.95	Crispy Layered refined Flour Bread.	
Corrair acritair		Puri	£2.00
		Wholemeal Bread Deep Fried.	

Rice And Ex	trac		
Thu Jim C	aras		
Pilau Rice	£3.50	Keema Pilau Rice	£3.95
Plain Rice	£3.50	Mushroom Pilau Rice	£3.95
Onion Fried Rice	£3.95	Vegetable Pilau Rice	£3.95
Chilli Fried Rice	£3.95	Chilli Lemon Pilau Rice	£3.95
Egg Fried Rice	£3.95	Special Pilau Rice Chicken, Egg, Peas & Sultanas.	£3.95
Garlic Fried Rice	£3.95	Raitha (Onion or Cucumber)	£2.50
Coconut Pilau Rice	£3.95	Chips	£3.50
Lemon Pilau Rice	£3.95	Balti Chips	£3.95
Egg Pilau Rice	£3.95		

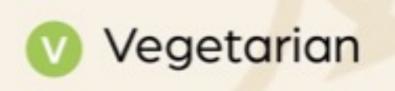


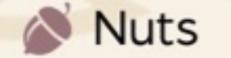












CRUSTACEAN SESAME NUTS GLUTEN EGG FISH SHELLFISH MUSTARD CELERY PEANUTS MILK SULPHITE SOYA LUPINS