



The Indian Destination

FULLY LICENCED & AIR CONDITIONED



Dining Menu

STARTERS

MIXED PLATTER	£6.95
TWO PERSON	£11.50
Mixed starters of samosa, onion bhaji, tandoori prawns and chicken and lamb tikka	
TANDOORI PLATTER	£6.95
TWO PERSON	£11.50
An assortment of house best grills from the tandoor	
CHICKEN TIKKA	£4.95
LAMB TIKKA	£4.95
CHICKEN CHAT PURI	£4.95
Spiced sweet & sour chicken, served with light fluffy breads	
LAMB SAMOSA	£3.25
SHEEK KEBAB	£4.95
Spicy minced lamb bbq on skewers over a clay oven	
SIZZLING LAMB CHOPS	£6.95
Marinated and cooked in the tandoor	
TANDOORI KING PRAWNS (2 pieces)	£6.95
KING PRAWN BUTTERFLY	£6.95
King prawns marinated in bread crumbs and deep fried	
KING PRAWN PURI OR TIGER PRAWN PURI	£6.95
Sweet 'n sour spiced king prawns, served with light fluffy bread	
GARLIC KING PRAWNS & MUSHROOMS	£6.95
Grilled king prawns roasted with garlic, mushrooms and light herbs	
SALMON / BANGLA FISH	£6.95
Chunks of fish fillet marinated in red spices and grilled	
BATAK TARKA	£6.95
Spiced cutlets of duck breast lightly sautéed with garlic and herbs	

VEGETABLE STARTER

ONION BHAJI	£3.50
VEGETABLE SAMOSA	£3.00
CHILLI PANIR SHASLIK Charcoal grilled non melting cheese stir fried with peppers and onions	£3.95
VEGETABLE PLATTER	£4.95
TWO PERSON Charcoal grilled non melting cheese stir fried with peppers, onions bhaji & samosa	£9.00

CLAY OVEN GRILL

CRISPY DUCK SHASLIK CHEF'S RECOMMENDATION Crispy duck breast cooked with roasted vegetables infused with garlic and fenugreek herbs	£13.95
CRISPY FISH SHASLIK Crispy Grilled fish stir fried with roasted vegetable	£13.95
CRISPY PONEER	£9.95
CHICKEN OR LAMB TIKKA Chunks of chicken or lamb marinated in red spices and grilled	£10.95
MIXED GRILL An assortment of tandoori delicacies including chicken, lamb and prawns	£14.95
CRISPY CHICKEN SHASLIK Crispy grilled chicken stir fried with roasted vegetables	£12.50
CHICKEN SHASLIK Tender pieces of chicken cooked in clay oven with peppers onions & tomatoes	£12.50
TANDOORI KING PRAWNS	£13.95
SIZZLING LAMB CHOPS CHEF'S RECOMMENDATION Marinated and cooked in the tandoor	£14.95
TANDOORI CHICKEN (2 pieces) Traditional chicken on the bone marinated in red spices and grilled in the clay oven	£11.50

CLASSIC CURRIES

**SELECT: CHICKEN £10.95 | LAMB £11.95 | VEG £8.95 |
PONEER £9.95 | DUCK / KING PRAWNS OR FISH £13.95**

TIKKA MASALA

Aromatic tikka in red sweet coconut masala sauce

KORMA (Mild)

mild sweet creamy coconut curry

MADRAS (Hot)

BHUNA (Medium)

Spiced curry cooked with caramelised tomatoes & onions

JALFREZI (Hot)

a stir-fry curry with ginger, onions,
peppers & fresh green chillies hot

BALTI

Medium spiced cooked in high temperatures
with fresh herbs & spices added at the end

ROGON JOSH (Medium)

Medium spiced textured curry
cooked with chunks of roasted tomatoes

SAAG (Medium)

Medium spiced curry cooked
with spinach, garlic and fenugreek

DANSAK

A traditional parses dish cooked in a
hot, sweet & sour lentil sauce

PATIA

Cooked in a medium hot sauce
of caramelised tomatoes & onions

VINDALOO (Extra hot) Extreme hot curry

KARAHI (Medium hot)

Served on cast iron korai,
cooked with tomato, capsicum, onion.

DUPIAZA (Medium spice)

cooked with garlic, peppers and onions

BIRYANI

Cooked with rice, served with vegetable curry

SPECIAL SPICE CLUB

SELECT : CHICKEN £10.95 LAMB £11.95 | VEG £9.50
PONEER £9.95 | DUCK / KING PRAWNS OR FISH £14.95

RAILWAY (Medium) chef's signature

An old world dish slow cooked in a thick sauce with pickling spices

TAVA (Medium) chef's signature

Bhuna style thick curry cooked with whole aromatic spices served sizzling chefs signature

DHOOM-PUKTA (Medium) chef's signature

A slow cooked spicy stew cooked in plenty of sauce. a connoisseurs madras curry Chef's signature

MURGI MASALA Breast chicken with mince meat, cooked in medium spice

PESHWARI Rich + creamy nutty coconut curry

ROSHAN (Medium)

A garlic flavoured curry cooked with chunks of mushrooms and onions

GARLIC CHILLI (Hot)

Garlic infused fiery hot dish cooked with fresh chillies

BOTICO

Medium dish cooked with garlic, tomatoes, peppers onion & special sauce

GUNPOWDER (Extra hot)

Cooked in a fiery hot sauce infused with powder roasted crushed chillies + the deadly naga chilli paste

BUTTER CHICKEN (Mild)

Tandoori chicken cooked with coconut, almond, cream, butter and chef's special sauce.

TIGER (New) Medium dish cooked with garlic and chef's special sauce

SOUTH INDIAN RED CHILLI (Hot)

Cooked with onions, peppers and crush chilli.

MAKHANY Spiced curry with pineapple and chef's special own recipe.

BENGAL SUPREME (Medium hot)

Cooked with king prawn comes with shell and chef's special sauce.

MISS TIKKA MASALA (Medium)

Cooked with fresh garlic, cumin and ginger with chef's special sauce.

MANGO (Mild) Cooked with fresh mango, coconut with fresh cream.

VEGETARIAN DISHES

VEGETABLE CURRY Mixed vegetables in a medium sauce	£4.25
DRY VEGETABLE niramish Mixed vegetables spiced with cumin	£4.25
BOMBAY POTATOES Spicy hot potatoes	£4.25
SAAG BHAAJI Spinach spiced with garlic	£4.25
SAAG ALOO Spinach with potatoes	£4.25
SAAG PANEER Spinach and cheese	£4.25
CAULIFLOWER BHAJI Cauliflower and onions	£4.25
ALOO GOBI Potato & cauliflower	£4.25
MUSHROOM BHAJI Sauteed mushrooms	£4.25
TARKA DAAL Spiced lentils	£4.25
SAAG DAAL Lentils, chick pea and onions	£4.25
CHANA MASALA Chick peas and onions	£4.25
BRINJAL Spiced aubergines	£4.25
BHINDI BHAJI Spiced okra	£4.25
MATTER PANEER Spiced cheese & peas	£4.25
CUCUMBER RAITA Plain greek yoghurt	£1.95
SEASONAL FRESH GARDEN SALAD	£2.95



RICE

RICE PILAO Rice basmati	£3.00
STEAMED RICE	£2.75
SPECIAL PILAO Peas, eggs & onions	£3.50
MUSHROOM RICE	£3.50
VEGETABLE RICE	£3.50
LEMON RICE	£3.50
COCONUT RICE	£3.50
KEEMA RICE	£3.95

BREADS

PLAIN NAAN	£2.50
GARLIC NAAN	£2.95
PESHWARI NAAN Coconut & sultanas	£3.25
CHEESE NAAN	£3.25
CHILLI CHEESE NAAN	£3.25
KEEMA NAAN Minced lamb	£3.50
CHAPATI Thin wholemeal bread	£2.00
PURI	£1.50
CHIPS	£2.95

EXTRAS

POPPADOMS Plain or Spicy	£0.70
ALL INDIVIDUAL CHUTNEYS	£0.60
Mint sauce, mango chutney, onion salad, mixed pickle	

DRINKS

COKE/ DIET COKE/ LEMONADE (1.5 Litre)	£3.00
--	--------------

