

Main Course Specialities

CHICKEN

Nirali Special 124 £9.95

CHEF OF THE YEAR AWARD WINNING DISH

Diced boneless breast of chicken marinated with yoghurt and special masala sauce with selected herbs, cooked with fresh tomatoes, ginger, onions and a blend of spices with fresh double cream, garnished with cashew nuts and fried onions.

Chicken Nihari 2 £9.95

An exquisite dish popular in New Delhi & Lahore. Chicken is cooked on low heat allowing the chicken to be cooked on its own stock and natural flavours. A saucy dish containing a delicate blend of herbs, butter and spices. (Ask for availability)

Chicken Haandi 2 £8.95

A Punjabi speciality, prepared and cooked in a haandi pot with butter. As the dish is cooked on low heat it allows the natural juices and flavours of the chicken to remain within the haandi pot helping the cooking process and seal in all the natural flavours of the dish.

Chicken Tikka Masala 12 £8.95

Chicken tikka cooked in a clay oven, then added to a special sauce with selected herbs, spices and a hint of yoghurt.

Karahi Murgh 2 £8.95

Boneless chicken breast cooked in karahi (wok) with garlic, fresh traditional herbs & spices. A dry dish.

Chilli Chicken Special 512 NEW £9.95

Boneless breast of chicken cooked with onions, peppers, fresh green chilli, tomatoes, ginger and a blend of special spices.

Shahi Korma 124 £8.95

Diced boneless breast of chicken marinated in chef's special masala sauce & cooked in a charcoal clay oven, then pot roasted with tomatoes, ginger, garlic, fresh cream and garnished with fried cashew nuts and fried onions.

Achari Chicken 1257 £8.95

Boneless chicken breast marinated in yoghurt, cooked with fresh onions, tomatoes, garlic, ginger, ground mango and mix veg pickle. Garnished with fresh coriander.

Aloo-Bukhara Chicken 12 £8.95

Chicken marinated in a special spiced yoghurt, then cooked with delicious plum sauce, ginger, garlic, tomatoes and bayleaf. Garnished with fresh ginger & coriander.

Nawaabi Murgh 2 £7.95

Diced chicken cooked with fresh tomatoes, ginger, garlic, onions and a hint of yoghurt.

Creamy Butter Chicken 12 £8.95

As the name suggests, the chicken is cooked and surrounded by an ocean of creamy sauce consisting of delicate herbs & spices, garlic, ginger and butter.

Lahori Chicken 257 £10.95

Boneless chicken cooked in a rich creamy sauce with a sweet taste made with fresh tomatoes and sweet chilli sauce.

Afghani Chicken 12 £8.95

Breast of chicken marinated in spicy yoghurt with fresh mint, garlic, ginger and coriander seeds.

King Karahi 32 NEW £12.95

Boneless chicken, lamb, keema and king prawns all cooked together with garlic, onions, herbs and spices, garnished with fresh coriander.

Chicken Thali 124 £12.95

Contains nirali special, chicken haandi & chicken tikka masala.

Garlic Chilli Chicken 12 £8.95

Chicken in garlic and chilli sauce with fresh green chillies. Sweet and sour flavour.

Chicken Havelli 124 £8.95

Boneless chicken cooked in a special masala sauce with spinach & fresh double cream.

Punjabi Mix 2 NEW £9.95

Chicken, lamb & minced lamb cooked together with fresh tomatoes, onions, black pepper seeds, crushed garlic & ginger with fresh bullet chillies. A spicy dish.

Karahi Chicken Saag 2 NEW £9.95

Boneless spring chicken & fresh spinach cooked in a karahi (wok) with fresh garlic, fresh traditional herbs & spices, garnished with fresh coriander.

Karahi Chicken & Keema Mix 2 NEW £9.95

Boneless spring chicken & minced meat cooked in a karahi (wok) with fresh garlic, fresh traditional herbs & spices, garnished with fresh coriander.

Liver & Onion Curry 2 NEW £8.95

Chicken liver marinated in special herbs & spices, cooked with extra helping of onions. Please ask for availability.

Mirchi Korma Chicken 124 NEW £8.95

A creamy dish cooked with fresh double cream, sultanas, coconut & almonds, with herbs, spices & chilli flakes.

Create Your Own Thali NEW £15.95

Choose any 3 dishes from our exclusive menu

50/50 Create Your Own Thali NEW £12.95

Choose any 2 dishes from our exclusive menu

Healthier Option 12 £8.95

This dish can be cooked with chicken breast, boneless lamb or fresh mixed vegetables. A special dish cooked with absolutely no oils or fats, just water and its own stock. With garlic, ginger, tomatoes herbs & spices.



LAMB

Lamb Nihari 2 £9.95

An exquisite dish popular in New Delhi & Lahore. Lamb is cooked on low heat allowing the lamb to be cooked in its own stock and natural flavours. A saucy dish containing a delicate blend of herbs, butter and spices. (Ask for availability)

Lamb Haandi 2 £8.95

A Punjabi speciality, prepared and cooked in a haandi pot with butter. As the dish is cooked on low heat it allows the natural juices and flavours of the lamb to remain within the haandi pot helping the cooking process and seal in all the natural flavours of the dish.

Nawaabi Lamb 2 £7.95

Chunks of lamb cooked in a delicately spiced chef's special sauce. Cooked with fresh onions, tomatoes, garlic, ginger & yoghurt.

Karahi Gosht 2 £8.95

Chunks of lamb cooked in a Karahi (Wok) with yoghurt, fresh garlic, fresh traditional herbs & spices.

Achari Lamb 257 £8.95

Boneless lamb marinated in yogurt, cooked with fresh onion, tomatoes, garlic, ginger, ground mango and mix veg pickle, garnished with fresh coriander.

Aloo-Bukhara Lamb 2 £8.95

Lamb cooked with delicious plum sauce, ginger, garlic, tomatoes, bayleaf and garnished with fresh ginger & coriander.

Lamb Thali 2 £12.95

Contains achari lamb, lamb haandi & balti lamb.

Afghani Lamb 2 NEW £8.95

Boneless lamb cooked in spiced yoghurt with fresh mint, garlic, ginger and coriander seeds.

Go Large on Your Speciality Dishes for £3.00 Extra

Award Winning "Tawa" Dishes

Our chef's select only the very best herbs & spices including butter, tomatoes, garlic, strips of ginger, fresh bullet chillies & garnish with fresh coriander. These dishes are cooked in a special Tawa pan, which are bought directly to the table & served hot 'N' sizzling. Please note, these dishes come HOT.

Chicken Tawa ②	£9.95	Nawaabi Tawa ②③	£12.95
Lamb Tawa ②	£9.95	Chicken, lamb & king prawn	
King Prawn Tawa ②③	£12.95	Sabzi Tawa ▼ ②	£9.95
Keema Tawa ②	£9.95	Fish Tawa ②③	£11.95

Balti Dishes

A very popular and established form of cooking art.

These dishes originate from the Punjab region. The main ingredients of a balti dish are fresh onions, mixed peppers, tomatoes, garlic, ginger, cumin and fresh coriander with our usual traditional balti herbs and spices. Each balti dish has its own unique and distinct cooking style. The balti is a versatile dish which can be prepared in any food combination.

Balti "Meat Feast" ①② NEW	£10.95	Balti Lamb	£8.50
Chicken tikka, lamb and minced meat.		Balti Lamb Saag Spinach	£8.95
Balti Chicken	£8.50	Balti Lamb Aloo Potatoes	£8.95
Balti Chicken Saag Spinach	£8.95	Balti Keema Minced meat	£8.50
Balti Mix Vegetable ▼	£7.50	Balti Keema Peas	£8.95
Balti Saag Aloo ▼ Spinach & potatoes	£7.50	Balti Keema Aloo Potatoes	£8.95
Balti Mutter Paneer ▼ Peas & cheese ②	£7.50	Balti King Prawn ③	£11.95
Balti Saag Paneer ▼ Spinach & cheese ②	£7.50	Balti Fish Haddock ③	£10.95
Balti Bombay Aloo ▼ Potatoes NEW	£7.50	Nawaabi Balti ③	£11.95
Balti Aloo Mutter ▼ Potatoes & peas	£7.50	Chicken, lamb & king prawn	

Biryani Dishes

Specially flavoured basmati rice cooked with herbs & spices, then served with a curry sauce.
An ancient Persian delicacy. If you require any other sauce please ask - £1.00 charge

Nawaabi Biryani ②③	£12.95	Muttar Paneer Biryani ▼ ②	£7.95
Chicken, Lamb & King Prawns		Cooked with peas, soft cheese, herbs & spices.	
Chicken Biryani ②	£8.95	Aloo Muttar Biryani ▼ ②	£7.95
Lamb Biryani ②	£8.95	Cooked with potatoes, peas, herbs & spices.	
King Prawn Biryani ③	£12.95	Sindhi Biryani Chicken £9.95 Veg £8.95	
Sabzi Biryani ▼ ②	£7.95	Long grain aromatic basmati rice with fresh herbs and spices, cooked with fresh lemon, green chilli and fresh coriander, served with raita.	
Cooked with mixed vegetables, herbs & spices.			

Seafood Dishes

King Prawn Special ②③④	£12.95	Desi Fish Salan ②③ NEW	£11.95
Succulent king prawns marinated with yoghurt and special masala sauce with selected herbs, cooked with fresh tomatoes, onions and a blend of spices with fresh double cream, garnished with cashew nuts and fried onions.		Chunks of haddock cooked together with onion, tomatoes & special Punjabi masalas & green chillies, garnished with fresh coriander.	
King Prawn Saag ③	£11.95	Badshahi Jhinga Khas ③	£12.95
King prawns cooked with spinach leaves, herbs & spices.		King prawns prepared in a subtle sauce of herbs, spices with freshly diced ginger, tomatoes, green and red peppers. Garnished with fresh coriander.	

Appetisers

Traditional appetisers served with fresh green salad

Garlic Cheesy Chicken ^{NEW} ②⑤ £5.95

Chicken strips in a creamy, garlic cheesy sauce, cooked on the grill with onions, peppers and cherry tomatoes. Served on a sizzling hot plate.

Mix Kebab Platter ⑥ £5.50

Chicken seekh kebab, seekh kebab and shami kebab served on a sizzling hot plate.

Seekh Kebab £3.95

Tender minced lamb with onions, herbs and spices, then cooked over charcoal.

Chicken Seekh Kebab £3.95

Chicken minced with onions, herbs and spices then cooked on skewers over charcoal.

Chicken Pakora £3.95

Strips of chicken breast, special herbs and spices, coated with gram flour then deep fried.

Shami Kebab ⑥ £3.95

Mixed lamb cooked with lentils and dipped into egg yolk then shallow fried for a soft texture.

Fish Pakora ⑥ £4.95

Strips of haddock coated in gram flour then deep fried.

Onion Bhaji ▼ ⑥ £3.50

Onion in gram flour, egg & spices then deep fried.

Mushroom Pakora ▼ £3.50

Mushrooms with herbs and spices coated with gram flour, then deep fried.

Mix Vegetable Pakora ▼ £3.50

Mixed vegetables with herbs, spices coated with gram flour then deep fried.

Paneer Pakora ▼ ② £3.50

Soft cheese (similar to feta) with herbs and spices coated with gram flour and deep fried.

Garlic Mushrooms ▼ ②⑥ £3.50

Fresh Mushrooms in a creamy garlic sauce.

KEY

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|-----------------------------|-----------------------------|--------------|
| ① CONTAINS GLUTEN | ② DAIRY | ③ SHELL FISH |
| ④ CONTAINS NUTS OR EXTRACTS | ⑤ CONTAINS MUSTARD OR SEEDS | |
| ⑥ EGG | ⑦ SOYA | ⑧ FISH |

Continental Dishes

Served with green salad and Chips

Plain Omelette ⑥ £6.95

Filled Omelette ⑥ £7.95
Choice of Chicken, Mushroom, Cheese

Fried Scampi ③ £7.95

Vegetarian Side Dishes

Mixed Vegetable ▼ £4.50

A selection of seasonal vegetables cooked with herbs & spices.

Saag Aloo ▼ £4.50

Spinach, potatoes cooked with herbs and spices.

Saag Paneer ▼② £4.50

Spinach, soft cheese cooked with medium herbs and spices.

Mushrooms ▼ £4.50

Mushrooms cooked in masala sauce with tomatoes, onions & spices.

Bhindi ▼ £4.50

Fresh okra cooked with onions, tomatoes and spices.

Tarka Dall ▼ ② £4.50

Split chickpea lentils cooked in a spicy sauce with herbs.

Chana ▼ £4.50

Chana (chickpeas) cooked in a dry sauce with ginger, garlic, tomatoes, herbs and spices.

Muttar Paneer ▼② £4.50

Soft cheese and peas with herbs and spices.

Bombay Aloo ▼ £4.50

Specially prepared potatoes cooked with herbs and spices.

Bengun ▼ £4.50

Aubergines cooked with onions, tomatoes, herbs and spices.

Aloo Gobi ▼ £4.50

Lightly spiced potatoes & cauliflower with herbs.

Vegetarian Dishes v

Tarka Dall v ② Split chickpea lentils cooked in a spicy sauce with herbs, garlic and butter.	£7.50	Karahi Saag Paneer v ② Fresh spinach leaves & soft cheese cooked with onions, tomatoes, ginger, methi leaves & garnished with fresh coriander.	£7.50
Bhindi & Tomato v NEW Okra cooked with mild spices, herbs, tomatoes	£7.50	Mushroom Aloo Rogan Josh v Mushroom & potatoes cooked with herbs, spices, peppers, onions & tomatoes.	£7.50
Shahi Paneer v ② Soft cheese with mild spices and cream.	£7.50	Aloo Gobi v Lightly spiced potatoes & cauliflower with herbs & spices.	£7.50
Dall Makhani v ② Yellow split chickpea lentils cooked with cream and mild spices in a sauce.	£7.50	Chana Saag v NEW Chana (chickpeas) and spinach cooked in a dry sauce with herbs and spices.	£7.50
Sabzi Thali v ② This unique dish consists of 3 vegetarian dishes cooked separately. You may choose your own dishes from our vegetarian sides.	£9.95	Dall Saag v NEW Split chickpea lentils cooked with spinach with herbs and spices.	£7.50
Saag Aloo Masala v Fresh spinach & potatoes cooked in a special masala sauce with ginger, garlic & tomatoes.	£7.50		

Old School Favourites

The following curries are cooked using a wide selection of traditional herbs and spices. With each dish cooked to order, strengths can be adjusted to suit individual requirements.

Available in: Vegetables	£7.50	Lamb	£7.95
Chicken	£7.95	Keema (Minced)	£7.95

Makhani (mild to medium) ②

Cooked with fresh double cream, herbs and spices.

Korma (mild) ②④

A creamy dish cooked with mild spices, fresh cream, a little sugar and coconut topped with sultanas and almonds.

Masala (medium)

A spicy dish with garam masala, tomatoes, & coriander.

Dopiaza (medium)

A popular dish cooked with spices, herbs and lots of onions.

Rogan Josh (medium)

A tomato based curry cooked with spices, herbs, fresh tomatoes, peppers & onions.

Jalfrezi (medium)

Cooked with onions, peppers, tomatoes & selected spices.

Madras (hot)

A highly spiced curry with spices, chilli flakes and fresh green chillies.

Dansak (sweet & sour)

Cooked with mild spices, pineapple and lentils

Bhuna (medium)

A popular dish cooked dry with spices & tomatoes.

Curry Dishes (medium)

A simple curry cooked with a selection of traditional herbs & spices.

Vindaloo (very hot)

Very highly spiced curry with chilli flakes and fresh green chillies.

Go Large on Your Old School Favourite for £3.00 Extra

Accompaniments

Pilau Rice A beautifully fragrant rice, ideal accompaniment to meat or poultry dishes.	£2.75	Cashew Nut Rice ④ Pilau rice mixed with fried cashew nuts.	£4.00
Boiled Basmati Rice	£2.75	Raitha (Yoghurt) ② Yoghurt with cucumber & tomatoes.	£1.95
Mushroom Rice	£3.50	Pickle Tray ②⑥ A selection of onion, mango, mint sauce & mix pickle	£2.00
Egg Rice ⑥ Pilau rice with eggs added.	£3.50	Popadom ④	£0.70
Peshwari Rice ④ Rice cooked with almonds, sultana, pistachio nuts & pineapples.	£3.50	Chips	£2.75
		Fresh Green Salad	£2.50

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