

# Appetisers

Traditional appetisers served with fresh green salad

## Special Starters

### Mega Mix **NEW** 126

Chicken tikka, lamb chops, onion bhaji and seekh kebab.  
Served on a hot sizzler - Tawa plate

For 2 Persons

£9.95

For 4 Persons

£17.50

### Nawaabi Mix 126

Chicken tikka, lamb chops, onion bhaji, seekh kebab, served on a hot sizzler plate.

£5.95

### Chicken Platter 12

Selection of chicken tikka, chicken seekh kebab, chicken pakora & chicken wings. Served on a hot sizzler plate.

£5.95

### Seafood Platter 1238

Selection of king prawn tikka, fish pakora & fish masala. Served on a hot sizzler plate.

£6.95

### Chicken Liver Tikka 12

Chicken livers marinated in spices and herbs and cooked over flamed charcoal. Served on a hot sizzler plate. Please ask for availability.

£3.95

### Tandoori Chicken Tikka 12

Diced chicken marinated in spices and yoghurt then cooked in the tandoor.

£3.50

### Chicken Shashlik **NEW** 12

Chicken breast marinated & then stirfried with mushrooms, tomatoes, onions & peppers.

£5.95

### Chicken Seekh Kebab

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

£3.50

### Meat Samosa 146

Mincemeat cooked with herbs and spices, filled into a triangular shaped pastry, then deep fried.

£2.95

### Chicken Pakora

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

£3.50

### Mixed Kebab 6

Chicken seekh kebab, seekh kebab and a shami kebab.

£4.95

### Chicken Wings 12

Succulent chicken wings marinated in spices and yoghurt then cooked over charcoal.

£3.50

### Shami Kebab 6

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

£3.50

### Seekh Kebab

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

£3.50

### King Prawn Puri 13

King prawns cooked with herbs and spices then served on a puri (fried pastry).

£5.95

### Lamb Chops 12

Lamb chops, marinated in a special masala sauce, then cooked over charcoal on skewers.

£4.50

### King Prawn Tikka 123

King prawn marinated in yoghurt with delicate herbs and spices, cooked over charcoal.

£5.95

# Appetisers

Traditional appetisers served with fresh green salad

## Fish Masala 126

£4.50

Haddock fillet marinated in masala sauce with herbs and spices, then deep fried.

## Fish Pakora 6

£3.95

Strips of haddock coated in gram flour then deep fried

## Chicken Bhuna Puri 1

£4.95

Chicken breast pieces cooked in bhuna sauce, herbs and spices then served on puri (fried pastry).

## Lamb Bhuna Puri 1

£4.95

Diced lamb cooked in bhuna sauce, herbs and spices then served on a puri (fried pastry).

## Nawaabi Bhuna Puri 13

£6.95

Chicken, lamb and king prawns cooked in bhuna sauce, with herbs and spices, then served on a puri (fried pastry).

## Mushroom Bhuna Puri v 1

£4.50

Mushrooms cooked in bhuna sauce, herbs and spices then served on a puri (fried pastry).

## Aloo Chana Puri v 1

£4.50

Potatoes, chickpeas cooked in bhuna sauce, herbs and spices then served on a puri (fried pastry).

## Onion Bhaji v 6

£2.95

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

## Mushroom Pakora v

£2.95

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

## Vegetable Samosa v 126

£2.95

Mixed vegetables in a triangular shaped pastry & then deep fried.

## Vegetable Pakora v

£2.95

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

## Paneer Pakora v 2

£2.95

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

## Paneer Tikka v 12

£2.95

Soft cheese (similar to feta) marinated in herbs and spices, then cooked over charcoal.

## Chicken Rolls 12

£2.95

Stuffed with minced chicken, fresh vegetables & special spices in a crispy pastry.

## Vegetable Rolls v 126

£2.95

Spicy vegetable with special spices in a crispy pastry.

## Aloo Tikka v 145

£2.95

Sweet and chilli flavour potato dumplings with Nawaabs special spices dipped in batter and shallow fried.

## Garlic Mushrooms v 26

£2.95

Mushrooms marinated in a spicy garlic sauce, dipped in egg yolk & breadcrumbs, then deep fried.

## Cheesy Seekh Kebabs NEW 2

£4.50

Tender minced lamb with onions, herbs & spices then cooked over charcoal, topped with mozzarella cheese, served on a hot sizzling plate.

## Cheese & Meat Samosa NEW 1245

£3.50

Minced meat & cheese cooked with herbs & spices, filled into a triangular shaped pastry, then deep fried.

## Chicken Tikka Pakora NEW 12

£3.95

Diced chicken breast marinated in spices & yoghurt cooked in a clay oven, then coated with spiced gram flour & deep fried.

## Cheesy Chicken Tikka NEW 12

£4.50

Diced chicken breast marinated in spices & yoghurt then cooked in a tandoor, topped with mozzarella cheese, served on a hot sizzling plate.

## Sindi Chicken NEW 126

£3.95

Strips of chicken breast in special herbs & spices, dipped in egg yolk & breadcrumbs then deep fried.

## Chicken Tikka Salad 12

£3.95

Sliced chicken breast marinated in spices & yoghurt then cooked over flamed charcoal, tossed in green salad.



### KEY

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

# Main Course Specialities

## CHICKEN

### Nirali Special 124 £8.95

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 £8.95

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 £7.95

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.

### Chicken Badami 124 £7.95

Chicken breast is marinated in a special masala, then cooked with a creamy sauce and ground almonds.

### Shahi Korma 124 £7.95

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 £7.95

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 £7.95

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.

### Butter Chicken 12 £7.95

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.

### Nawaabi-E-Khas 23 £10.95

Chicken, lamb, king prawns, mushrooms & chickpea, all cooked together with special spices giving you a unique taste.

### Nosheri Chicken 127 £7.95

Boneless chicken marinated in a garlic & ginger sauce, then pot roasted with fresh tomatoes, cumin seeds, bayleaf, cardamom and a blend of herbs & spices and coarse black pepper.

### Chicken Thali 124 £10.95

Contains Nirali Special, Chicken Nihari & Chicken Haandi

### Garlic Chilli Chicken 12 £7.95

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 £9.50

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 £9.50

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.

### Mirchi Korma Chicken 124 NEW £7.95

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

### Create Your Own Thali NEW £14.95

Choose any 3 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 Nihari 2 £8.95

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 £7.95

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 £7.95

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

### Nosheri Lamb 7 £7.95

Boneless lamb marinated in a garlic & ginger sauce, fresh tomatoes, cumin seeds, bayleaf, cardamom, coars black pepper and a blend of herbs & spices.

### Lamb Thali 12 £10.95

Contains Achari Lamb, Lamb Nihari & Lamb Haandi

**Go Large on Your Speciality Dishes for £2.50 Extra**

Highly  
Recommended

## 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 spicy.

<b>Chicken Tawa</b>	<b>£9.95</b>	<b>Nawaabi Tawa</b> ③	<b>£12.95</b>
<b>Lamb Tawa</b>	<b>£9.95</b>	Chicken, lamb & king prawn	
<b>King Prawn Tawa</b> ③	<b>£11.95</b>	<b>Sabzi Tawa</b> ▼	<b>£8.95</b>
<b>Keema Tawa</b>	<b>£9.95</b>	<b>Fish Tawa</b> ③	<b>£10.95</b>

## 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, green 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.

<b>Balti Chicken</b>	<b>£7.95</b>	<b>Balti Lamb</b>	<b>£7.95</b>
<b>Balti Chicken Tikka</b> ①②	<b>£8.95</b>	<b>Balti Lamb Saag</b> Spinach	<b>£8.95</b>
<b>Balti Chicken Tikka Garlic</b> ①②	<b>£8.95</b>	<b>Balti Lamb Aloo</b> Potatoes	<b>£8.95</b>
<b>Balti Chicken Saag</b> Spinach	<b>£8.95</b>	<b>Balti Keema</b> Minced meat	<b>£7.95</b>
<b>Balti Chicken Keema</b> Minced meat	<b>£8.95</b>	<b>Balti Keema Peas</b>	<b>£8.95</b>
<b>Balti Chicken Tikka Keema</b> ①②	<b>£8.95</b>	<b>Balti Keema Aloo</b> Potatoes	<b>£8.95</b>
Cooked with minced meat			
<b>Balti Chicken Aloo</b> Potatoes <b>NEW</b>	<b>£8.95</b>	<b>Balti King Prawn</b> ③	<b>£10.95</b>
<b>Balti Mix Vegetable</b> ▼	<b>£7.50</b>	<b>Balti King Prawn Tikka</b> ①③	<b>£10.95</b>
<b>Balti Saag Aloo</b> ▼ Spinach & potatoes	<b>£7.50</b>	<b>Balti Fish</b> Haddock ③	<b>£9.95</b>
<b>Balti Mutter Paneer</b> ▼ Peas & cheese ②	<b>£7.50</b>	<b>Nawaabi Balti</b> ③	<b>£11.95</b>
<b>Balti Saag Paneer</b> ▼ Spinach & cheese ②	<b>£7.50</b>	Chicken, lamb & king prawn	
<b>Balti Aloo Mutter</b> ▼ Potatoes & peas	<b>£7.50</b>		

## Tandoori

Served with pilau rice and curry sauce served on a hot sizzler plate.

If you require any other sauce please ask - £1.00 charge

<b>Tandoori Chicken Tikka</b> ①②	<b>£9.95</b>	<b>Chicken Shashlik</b> ①②	<b>£9.95</b>
Chicken breast marinated in tandoori sauce with yoghurt, then cooked in a clay oven with fresh herbs & spices.		Chicken breast marinated & then stir fried with mushrooms, tomatoes, onions & green peppers.	
<b>Tandoori Mix Grill</b> ①②③	<b>£10.95</b>	<b>Tandoori Fish</b> ①③	<b>£10.95</b>
Selection of chicken tikka, lamb chops, fish masala & seekh kebab.		Haddock marinated in masala sauce with medium herbs & spices then deep fried.	
<b>Tandoori King Prawn Tikka</b> ①②③	<b>£12.95</b>	<b>Tandoori Lamb Chops</b> ①②	<b>£10.95</b>
Succulent king prawns, marinated in yoghurt, then cooked in a clay oven with fresh herbs & spices.		Lamb chops marinated in special masala sauce then cooked in a charcoal oven on skewers.	
<b>Chicken Platter</b> ①②	<b>£10.95</b>	<b>Seafood Platter</b> ①②③③	<b>£12.95</b>
Selection of chicken tikka, chicken seekh kebab, chicken pakora & chicken wings. Served on a hot sizzling plate.		Selection of king prawn tikka, fish masala & fish pakora. Served on a hot sizzling plate.	

## 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

<b>Nawaabi Biryani</b> ②③	<b>£12.95</b>	<b>Sabzi Biryani</b> ▼ ②	<b>£7.95</b>
Chicken, Lamb & King Prawns		Cooked with mixed vegetables, herbs & spices	
<b>Chicken Biryani</b> ②	<b>£7.95</b>	<b>Muttar Paneer Biryani</b> ▼ ②	<b>£7.95</b>
<b>Lamb Biryani</b> ②	<b>£7.95</b>	Cooked with peas, soft cheese, herbs & spices	
<b>Chicken Tikka Biryani</b> ①②	<b>£7.95</b>	<b>Aloo Muttar Biryani</b> ▼ ②	<b>£7.95</b>
<b>King Prawn Tikka Biryani</b> ①②③	<b>£11.95</b>	Cooked with potatoes, peas, herbs & spices	
<b>King Prawn Biryani</b> ③	<b>£11.95</b>		



## Seafood Dishes

### King Prawn Special ①②③④ £12.95

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.

### Badshahi Jhinga Khas ③ £12.95

King prawns prepared in a subtle sauce of herbs, spices with freshly diced ginger, tomatoes, green and red peppers. Garnished with fresh coriander.

### King Prawn Tikka Jalfrezi ①②③ £10.95

King prawn tikka cooked in a clay oven then with fresh onions, tomatoes, peppers, herbs & spices.

### King Prawn Saag ③ £10.95

King prawns cooked with spinach leaves, herbs & spices.

### Desi Fish Salan ②⑧ **NEW** £10.95

Chunks of haddock cooked together with onion, tomatoes & special Punjabi masalas & green chillies, garnished with fresh coriander.

### Machli Makhani ①②③ £10.95

Haddock cooked with fresh cream and mild spices in a sauce topped with pineapple.

### Noshery King Prawn ③ £10.95

King prawns marinated in garlic and ginger sauce then pot roasted with fresh tomatoes, cumin seeds, ground pepper, bayleaf, cardamom and a blend of herbs and spices.

### King Prawn Tikka Masala ①②③ £10.95

King prawn tikka cooked in a clay oven then cooked in a masala sauce with herbs and spices.

### King Prawn Tikka Rogan Josh ①②③ £10.95

King prawn tikka cooked with herbs, spices, tomatoes, peppers & onions.

### Seafood Thali ①②③④⑧ **NEW** £12.95

Contains King Prawn Special, Badshahi Jhinga Khas & Karahi Fish.

### Karahi Fish ②⑧ **NEW** £10.95

Chunks of haddock cooked in a karahi (wok) with fresh garlic, yoghurt, traditional herbs & spices, garnished with fresh coriander. A dry dish.

## Vegetarian Dishes ▼

### Tarka Dall ▼ ② £6.95

Split chickpea lentils cooked in a spicy sauce with herbs, garlic and butter.

### Bhindi & Tomato ▼ **NEW** £6.95

Okra cooked with mild spices, herbs, tomatoes

### Shahi Paneer ▼ ② £6.95

Soft cheese with mild spices and cream.

### Dall Makhani ▼ ② £6.95

Split chickpea lentils cooked with cream and mild spices in a sauce.

### Sabzi Thali ▼ ② £9.95

This unique dish consists of 3 vegetarian dishes cooked separately. You may choose your own dishes from our vegetarian sides.

### Saag Aloo Masala ▼ £6.95

Fresh spinach & potatoes cooked in a special masala sauce with ginger, garlic & tomatoes.

### Karahi Saag Paneer ▼ ② £6.95

Fresh spinach leaves & soft cheese cooked with onions, tomatoes, ginger, methi leaves & garnished with fresh coriander.

### Mushroom Aloo Rogan Josh ▼ £6.95

Mushroom & potatoes cooked with herbs, spices, peppers, onions & tomatoes.

### Aloo Gobi ▼ £6.95

Lightly spiced potatoes & cauliflower with herbs & spices.

## 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.

<b>Available in: Vegetables</b>	<b>£7.50</b>	<b>Lamb</b>	<b>£7.50</b>
<b>Chicken</b>	<b>£7.50</b>	<b>Chicken Tikka</b>	<b>£7.95</b>

### 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

### Kashmiri (mild) ②

Cooked with pineapple, fresh cream, lychees & very mild spices & herbs topped with sliced banana.

### 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 £2.50 Extra**

# Continental Dishes

Served with green salad and Chips

<b>Chicken Nuggets ①</b>	<b>£6.95</b>	<b>Plain Omelette ⑥</b>	<b>£6.95</b>
<b>Fish And Chips ①③</b>	<b>£7.95</b>	<b>Filled Omelette ⑥</b>	<b>£6.95</b>
<b>Fried Chicken ①⑥</b>	<b>£6.95</b>	Choice of Chicken, Mushroom, Cheese	
Deep fried breaded chicken breast in breadcrumbs.		<b>Fish Fingers ①⑥⑧</b>	<b>£6.95</b>
<b>Fried Scampi ③</b>	<b>£6.95</b>		

# Vegetarian Side Dishes

<b>Mixed Vegetable v</b>	<b>£3.95</b>	<b>Chana v</b>	<b>£3.95</b>
A selection of seasonal vegetables cooked with herbs & spices.		Chana (chickpeas) cooked in a dry sauce with ginger, garlic, tomatoes, herbs and spices.	
<b>Saag Aloo v</b>	<b>£3.95</b>	<b>Muttar Paneer v ②</b>	<b>£3.95</b>
Spinach, potatoes cooked with herbs and spices.		Soft cheese and peas with herbs and spices.	
<b>Saag Paneer v ②</b>	<b>£3.95</b>	<b>Bombay Aloo v</b>	<b>£3.95</b>
Spinach, soft cheese cooked with medium herbs and spices.		Specially prepared potatoes cooked with herbs and spices.	
<b>Mushrooms v</b>	<b>£3.95</b>	<b>Bengun v</b>	<b>£3.95</b>
Mushrooms cooked in masala sauce with tomatoes, onions & spices.		Aubergines cooked with onions, tomatoes, herbs and spices.	
<b>Bhindi v</b>	<b>£3.95</b>	<b>Aloo Gobi v</b>	<b>£3.95</b>
Fresh okra cooked with onions, tomatoes and spices.		Lightly spiced potatoes & cauliflower with herbs.	
<b>Tarka Dall v ②</b>	<b>£3.95</b>		
Split chickpea lentils cooked in a spicy sauce with herbs.			

# Accompaniments

		REGULAR	FAMILY SIZE
<b>Pilau Rice</b>	<b>£2.70</b>	<b>Plain Naan ①②⑤⑥</b>	<b>£2.00 £4.00</b>
A beautifully fragrant rice, ideal accompaniment to meat or poultry dishes.		Naan is leavened flat bread shaped like a tear drop, made with butter, eggs and cooked in a clay oven. Light, fluffy & delicious.	
<b>Boiled Basmati Rice</b>	<b>£2.70</b>	<b>Peshwari Naan ①②④⑤⑥</b>	<b>£3.00 £4.50</b>
<b>Mushroom Rice</b>	<b>£3.50</b>	Naan filled with almonds, sultana, pistachio nuts and pineapple.	
<b>Egg Rice ⑥</b>	<b>£3.50</b>	<b>Garlic Naan ①②⑤⑥</b>	<b>£3.00 £4.50</b>
Pilau rice with eggs added.		Naan filled with fresh garlic.	
<b>Lemon Rice</b>	<b>£3.50</b>	<b>Garlic &amp; Coriander Naan ①②⑤⑥</b>	<b>£3.00 £4.50</b>
Basmati rice flavoured with lemon.		Naan filled with garlic and coriander	
<b>Peshwari Rice ④</b>	<b>£3.50</b>	<b>Keema Naan ①②⑤⑥</b>	<b>£3.00 £4.50</b>
Rice cooked with almonds, sultana, pistachio nuts & pineapples.		Naan filled with mildly spiced mincemeat.	
<b>Raitha (Yoghurt) ②</b>	<b>£1.50</b>	<b>Kulcha Naan ①②⑤⑥</b>	<b>£3.00 £4.50</b>
Yoghurt with cucumber & tomatoes.		Naan filled with cheese and onion	
<b>Pickle Tray ②⑤</b>	<b>£1.95</b>	<b>Cheese Naan <sup>NEW</sup> ①②⑤⑥</b>	<b>£3.00 £4.50</b>
A selection of onion, mango, mint sauce & mix pickle		Naan filled with cheese.	
<b>Popadom (May contain traces of nuts) ④</b>	<b>£0.65</b>	<b>Chilli Naan ①②⑤⑥</b>	<b>£3.00 £4.50</b>
<b>Chapatti ①</b>	<b>£0.65</b>	Naan filled with green chillies	
Dry roasted unleavened bread made from wheat flour, slightly salted and cooked on a tawa (flat pan)		<b>Plain Paratha ①②</b>	<b>£2.50</b>
<b>Tandoori Roti ①</b>	<b>£1.00</b>	Paratha is unleavened bread with rich buttered, flaky layers, similar to griddle bread.	
Dry roasted unleavened bread made from wheat flour and cooked in a clay oven.		<b>Aloo Paratha ①②</b>	<b>£2.95</b>
		A paratha cooked with potatoes.	
		<b>Chips</b>	<b>£2.50</b>
		<b>Fresh Green Salad</b>	<b>£2.50</b>

## KEY

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