



## Starters

Please do not hesitate to ask for assistance in choosing from our vast range of aperitifs.

### Pakoras

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|                                 |              |
|---------------------------------|--------------|
| <b>Pacific King Prawn</b> ..... | <b>£5.50</b> |
| <b>Chicken</b> .....            | <b>£4.50</b> |
| <b>Fish</b> .....               | <b>£4.50</b> |
| <b>Prawn</b> .....              | <b>£4.50</b> |
| <b>Mushroom</b> .....           | <b>£3.50</b> |
| <b>Cauliflower</b> .....        | <b>£3.50</b> |
| <b>Plain Pakora</b> .....       | <b>£3.50</b> |
| <b>Onion Bhaji</b> .....        | <b>£3.50</b> |
| <b>Pakora Mix</b> .....         | <b>£4.50</b> |
| <b>Panner Pakora</b> .....      | <b>£4.00</b> |

### Puries

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|                            |              |
|----------------------------|--------------|
| <b>Prawn Puri</b> .....    | <b>£4.50</b> |
| <b>Chana Puri</b> .....    | <b>£4.00</b> |
| <b>Chicken Puri</b> .....  | <b>£4.50</b> |
| <b>Mushroom Puri</b> ..... | <b>£4.00</b> |

### Savoury Snacks

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|                                |              |
|--------------------------------|--------------|
| <b>Garlic Mushroom</b> .....   | <b>£3.50</b> |
| <b>Spiced Mushroom</b> .....   | <b>£3.50</b> |
| <b>Bombay Aloo Chaat</b> ..... | <b>£4.00</b> |
| <i>(with tamarind chutney)</i> |              |
| <b>Vegetable Samosa</b> .....  | <b>£3.50</b> |
| <b>Chicken Samosa</b> .....    | <b>£3.50</b> |
| <b>Prawn Cocktail</b> .....    | <b>£4.00</b> |
| <b>Mulligatawny Soup</b> ..... | <b>£3.50</b> |
| <b>Garlic Prawns</b> .....     | <b>£4.00</b> |
| <b>Mix Platter for 2</b> ..... | <b>£7.50</b> |

### Tandoori Delicacies

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|                                       |              |
|---------------------------------------|--------------|
| <b>Chicken Tikka</b> .....            | <b>£3.75</b> |
| <b>Pacific King Prawn Tikka</b> ..... | <b>£4.95</b> |
| <b>Lamb Tikka</b> .....               | <b>£3.75</b> |
| <b>Chicken Tandoori</b> .....         | <b>£3.75</b> |
| <b>Special Mix Tikka</b> .....        | <b>£3.95</b> |
| <b>Sheekh Kebab</b> .....             | <b>£4.50</b> |
| <b>Lamb chops (3 pcs)</b> .....       | <b>£4.50</b> |
| <b>Salmon Tikka</b> .....             | <b>£4.50</b> |
| <b>Malai Boti (boneless)</b> .....    | <b>£4.50</b> |



## Thali

A great way to sample several recipes on our menu. There is a non vegetarian thali, a vegetable thali, mixed thali and sea food thali, each containing three dishes of the day along with several sundries.

Serves one.

|                                  |               |                             |               |
|----------------------------------|---------------|-----------------------------|---------------|
| <b>Vegetable Thali</b> .....     | <b>£10.95</b> | <b>Mixed Thali</b> .....    | <b>£11.95</b> |
| <b>Non Vegetable Thali</b> ..... | <b>£11.95</b> | <b>Sea Food Thali</b> ..... | <b>£13.95</b> |

## Western Dishes

(FG): Fully Garnished

Unless otherwise stated all our entire main courses are served with crisp salad or french fries.

|                               |               |                                   |              |
|-------------------------------|---------------|-----------------------------------|--------------|
| <b>Sirloin Steak</b> .....    | <b>£13.95</b> | <b>Chicken Salad</b> .....        | <b>£8.50</b> |
| <b>Chicken Maryland</b> ..... | <b>£8.50</b>  | <b>Prawn Salad</b> .....          | <b>£8.50</b> |
| <b>Prawn Omelette</b> .....   | <b>£8.50</b>  | <b>Spanish Omelette</b> .....     | <b>£8.50</b> |
| <b>Fried Scampi</b> .....     | <b>£8.50</b>  | <b>French Fried Chicken</b> ..... | <b>£8.50</b> |

*Chicken Breast with onions, mushrooms, peas in a soy sauce*

## Accompaniments

|   |              |                                    |              |
|---|--------------|------------------------------------|--------------|
| <b>Basmati Saffron Rice</b> .....                 | <b>£2.20</b> | <b>Light Salad</b> .....           | <b>£1.50</b> |
| <b>Basmati Boiled Rice</b> .....                  | <b>£2.20</b> | <b>Mango Chutney (Sweet)</b> ..... | <b>£1.20</b> |
| <b>Special Rice</b> .....                         | <b>£2.70</b> | <b>Lime Pickle (Hot)</b> .....     | <b>£1.20</b> |
| <b>Egg Rice</b> .....                             | <b>£2.70</b> | <b>Mixed Raita</b> .....           | <b>£1.50</b> |
| <b>Vegetable Rice</b> .....                       | <b>£2.70</b> | <b>Yoghurt</b> .....               | <b>£1.20</b> |
| <b>Mushrooms &amp; Zeera Rice (Basmati)</b> ..... | <b>£2.70</b> | <b>French Fries</b> .....          | <b>£2.20</b> |
| <b>Spiced Red Onions</b> .....                    | <b>£1.25</b> | <b>Popadum</b> .....               | <b>£0.80</b> |

## Breads

|                                  |              |                                      |              |
|----------------------------------|--------------|--------------------------------------|--------------|
| <b>Garlic Nan</b> .....          | <b>£3.00</b> | <b>Paratha - Vegetable</b> .....     | <b>£3.00</b> |
| <b>Keema Nan</b> .....           | <b>£3.00</b> | <b>Paratha - Garlic</b> .....        | <b>£3.00</b> |
| <b>Cheese Nan</b> .....          | <b>£3.00</b> | <b>Paratha - Plain</b> .....         | <b>£2.50</b> |
| <b>Peshwari</b> .....            | <b>£3.00</b> | <b>Roti</b> .....                    | <b>£1.00</b> |
| <b>Special Nan (Spicy)</b> ..... | <b>£3.00</b> | <b>Tandoori Roti</b> .....           | <b>£1.00</b> |
| <b>Plain Nan</b> .....           | <b>£2.50</b> | <b>Special Roti (buttered)</b> ..... | <b>£1.00</b> |



## Old Favourites

Lamb - no extra charge, Prawn - £2.00 extra, King Prawn - £3.50 extra  
Vegetable - no extra charge, Mix - Chicken - Lamb - Prawn - £3.50 extra

**Chicken Patia**..... **£8.00**

*Tender chicken cooked in a slightly sweet and sour tangy sauce.*

**Chicken Dansac**..... **£8.00**

*Chicken cooked in a thick sauce with lentils.*

**Chicken Dopiazza**..... **£8.00**

*Selected chicken cooked with onions.*

**Chicken with Pineapple, Peaches or Bananas**..... **£8.00**

*A great favourite with the people of Kashmir.*

**Achari**..... **£8.00**

**Chicken Rogan Josh**..... **£8.00**

**Chicken Bhoona**..... **£8.00**

**Chicken & Prawn Curry**..... **£8.00**

**Madras Chicken Curry**..... **£8.00**

**Chicken Biryani**..... **£9.95**

## Balti

Balti dishes are prepared tikka style and cooked with fresh garlic and ginger and a touch of mixed pickle, a great tasty dish prepared and served in Balti to required strength.

**£9.50**

## Karahi

This punjabi bhoona dish is cooked with the choic- est ingredients blended with freshly ground punjabi spices with peeled and grated fresh ginger and garlic in cumin butter. A great tasty dish prepared and served in Karahi to required strength.

**£9.50**

## Tandooris

Marinated in a yoghurt base sauce spiced with our own freshly ground masalas with fresh herbs and cooked evenly on skewers in our clay ovens. All these dishes are served with Basmati Rice, Salad & Yoghurt Mint Sauce of Curry Gravy of desired strength.

**King Prawn Tandoori**..... **£13.00**

**Chicken Tikka**..... **£10.50**

**Lamb Tikka**..... **£10.50**

**Lamb Chop**..... **£12.00**

**Chicken Tandoori**..... **£10.50**

**Malai Boti**..... **£10.50**

**Tandoori Mix**..... **£13.00**

**Seekh Kebab**..... **£10.50**

**Shish Kebab Turkish**..... **£12.00**

*Pieces of lamb, mushrooms, capsicums and onions.*

**Egyptian Kebab**..... **£12.00**

*Pieces of chicken, mushrooms, capsicums and onions.*

**Salmon Tikka**..... **£12.00**



## Vegetable Selection

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|                                     |              |                                |              |
|-------------------------------------|--------------|--------------------------------|--------------|
| <b>Makhani Tomato Paneer</b> .....  | <b>£7.00</b> | <b>Turka Daal</b> .....        | <b>£7.00</b> |
| <b>Aubergine Bhoona</b> .....       | <b>£7.00</b> | <b>Kabli Channa</b> .....      | <b>£7.00</b> |
| <b>Bhindi Bhoona</b> .....          | <b>£7.00</b> | <b>Aloo Gobi Bhoona</b> .....  | <b>£7.00</b> |
| <b>Saag with Paneer</b> .....       | <b>£7.00</b> | <b>Mixed Veg. Bhoona</b> ..... | <b>£7.00</b> |
| <b>Zera Aloo</b> .....              | <b>£7.00</b> | <b>Saag Aloo</b> .....         | <b>£7.00</b> |
| <b>Methi Aloo</b> .....             | <b>£7.00</b> | <b>Bombay Potato</b> .....     | <b>£7.00</b> |
| <b>Mushroom Paneer Bhoona</b> ..... | <b>£7.00</b> | <b>Bombay Mushrooms</b> .....  | <b>£7.00</b> |

## Kormas

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These are generally prepared with mild spices but please do not hesitate to ask for medium strength or stronger preparations. We do several preparations of kormas, viz:

Please ask for the desired preparation of korma.

|                                     |               |                              |              |
|-------------------------------------|---------------|------------------------------|--------------|
| <b>King Prawn Korma</b> .....       | <b>£11.95</b> | <b>Lamb Korma</b> .....      | <b>£8.00</b> |
| <b>Chicken Korma (Breast)</b> ..... | <b>£8.00</b>  | <b>Vegetable Korma</b> ..... | <b>£7.00</b> |
| <b>Prawn Korma</b> .....            | <b>£9.50</b>  |                              |              |

### **Mughlai Korma**

*A rich creamy dish prepared using fresh cream and mild spices.*

### **Kasmari Saffron Korma**

*Made with yoghurt and saffron milk with pineapples or peaches or bananas.*

### **Ceylonese Korma**

*Creamed coconut is used in this preparation with ground cumins and cloves.*



## Specialities

Lamb - no extra charge, Prawn - £2.00 extra, King Prawn - £3.50 extra  
Vegetable - no extra charge, Mix - Chicken - Lamb - Prawn - £3.50 extra

**Lamb Dhahi**..... **£9.00**

*Tender lamb pieces with fresh mint and cool yoghurt. If you like lamb and mint, and who doesn't, this is for you.*

**South Indian Garlic Chilli**..... **£9.00**

*Chicken Medium dish with barbecued chicken, garlic, chilli and a rare mix of indian herbs and spices.*

**Chicken Methi (fenugreek)**..... **£9.50**

*Chicken cooked with fenugreek leaves to an aromatic recipe.*

**Chicken Tikka Salsa**..... **£9.00**

*The blend between Indian and Mexican salsa is a truly uniquely wonderful experience not to be missed - slightly hot.*

**Chicken Bengali Masala**..... **£9.00**

*Pieces of barbecued chicken cooked in honey, mushroom and green peppers with fresh lemon.*

**Chicken Shimla**..... **£9.00**

*Chunks of chicken Tikka pieces cooked in a thick bhoona sauce with green peppers, mushrooms, prawns, onions and garnished with fresh coriander.*

**Chicken Nirvana (mild)**..... **£9.00**

*A refreshing curry with ultimate flavours: chicken cooked with lemon grass, mustard seeds curry leaves, lemon and creamed coconut.*

**Lamb Genius**..... **£9.00**

*Specially cooked lamb, indian herbs and spices with a glut of pure Guinness gives this dish a taste of Granny's favourite stew - indian cooking at its best.*

**The Manzil**..... **£9.00**

*The tart white wine held in the fresh chicken, combined with the rich, creamy smooth sauce of garlic and tomatoes make this dish the king of kormas.*

**Burgundy Redfort**..... **£9.50**

*Traditional lamb dish with the finest rich red port and other complimentary ingredients. The addition of cream to this dish changes it considerably, ask your waiter for details.*

**Moonlit Chicken Tikka**..... **£9.00**

*Our own exclusive mild chicken tikka pieces with a mild sauce makes this the mildest, yet deliciously tastiest dish on the menu.*

**Saag Gosht**..... **£9.00**

*Traditionally cooked chicken with spinach and a rare blend of spices and herbs that gives this dish its authentic flavours.*

**Nashilee**..... **£9.00**

*Bite size pieces of tikka cooked with freshly ground spices, with mangoes and house white wine. For an extra bite ask for green chillies.*

**Lamb Malabar**..... **£9.00**

*Tender Lamb cubes cooked in gram masala, black pepper and coconut milk. A South Indian specialty from the spicy coast of Malabar.*

**Sing Sing Chandni**..... **£9.00**

*A sweet n' sour cantonese style dish with crispy capsicums, spring onions and a sparkling of cashew nuts.*

**Himalayan Hot Pot**..... **£9.00**

*Fresh garlic, ginger, green chillies and a host of vegetables with a hint of lemon for the extra zing.*



## Popular Dishes

Lamb - no extra charge, Prawn - £2.00 extra, King Prawn - £3.50 extra  
Vegetable - no extra charge, Mix - Chicken - Lamb - Prawn - £3.50 extra

**Jaipuri Chicken**..... **£9.00**  
*Chunks of barbecued chicken blended with subtle touches of Punjabi Masala and cooked with mushrooms, onions and capsicums.*

**Chicken Masaledar**..... **£9.00**  
*Chicken cooked tikka style and prepared carefully into a slightly tangy sauce of desired strength using freshly ground Punjabi spices and capsicums.*

**Kashmiri Chicken Masala**..... **£9.00**  
*Barbecued pieces of chicken cooked with fresh cream, fruit and light spices (including cardamon and cumin) giving a distinctly rich creamy sauce.*

**Parsee Chicken Masala**..... **£9.00**  
*Chicken tikka style cooked to a slightly tangy sauce with a little daal and medium spices which can be altered to suit a slightly hotter palate.*

**Chicken Nentara**..... **£9.00**  
*Bite size pieces of breast of chicken cooked with freshly ground spices of medium strength (including cloves). A liberal use of fresh coriander and fenugreek greatly enhance the flavour of this dish.*

**Chicken Tikka Garam Masala**..... **£9.00**  
*Tender chicken prepared tikka style and cooked with garlic butter and a blend of warm spices giving an excellent dish of medium to hot strength.*

**Chicken Shakuti**..... **£9.00**  
*Sun, sand and shakuti are synonymous with Goa, Chicken cooked to a traditional Goan recipe using coconut, poppy seeds; nutmeg and red chillies to make it a fragrant and well flavoured medium curry.*

**Pasanda Chicken**..... **£9.00**  
*Pieces of tikka chicken in a mild sauce of fresh cream, yoghurt and coconut cream with flaked almonds.*

**Chicken Tikka Tandoori Masala**..... **£9.00**  
*Barbecued chicken cooked with tandoori spiced marinade. (Can be made to desired strength).*

**Ceylonese Curry**..... **£9.00**  
*Made with coconut cream, lemon juice and green chillies.*

**Makhani Chicken Tikka Masala**..... **£9.00**  
*Barbecued chicken cooked into a mild sauce, prepared with fresh cream, tomatoes, ground cashew nuts and pistachios.*

**Goan King Prawn Curry**..... **£13.00**  
*A recipe from the fishing villages of Goa, juicy king prawns cooked in aromatic garam masala and creamy coconut milk*

**Lamb Almond**..... **£9.00**  
*Tender lamb in a subtle blend of spices, herbs and almonds, A mild and smooth dish.*

**Chicken Tikka Chasni**..... **£9.00**  
*Barbecued chicken cooked in a mild sauce of fresh cream with cashew nuts, sweet and sour sauce giving it a creamy taste.*

**Butter Chicken**..... **£9.00**  
*Indian national dish as a Chicken Tikka Masala is Britain's over twenty spices and herbs in a rich and warm tomato based sauce makes this dish the nation's favourites Taste it and see why!.*