



STARTERS

TANDOORI SCOTCH EGG (HIGHLY RECOMMENDED) 🌶️

Hardboiled free range egg wrapped in seasoned minced lamb, deep fried and served on a bed of spicy salsa.

KING PRAWN PUREE

Jumbo king prawn pieces cooked in a sweet and tangy sauce, wrapped in a home-made unleavened bread.

MAISHA KEBAB

Shredded minced lamb, stir fried in a special selection of spices wrapped in a home-made unleavened bread.

MIXED STARTER

Consists of chicken tikka, lamb tikka, onion pakora and a samosa.

SHAMI/SHEEK KEBAB

Shami kebab - Seasoned minced lamb burger wrapped in a thin omelette.
Sheek kebab - Seasoned minced lamb roasted on a skewer.

7.95

7.95

6.95

6.95

5.95

CHICKEN/LAMB TIKKA

Bite size pieces of chicken or lamb, marinated overnight in traditional Punjabi spices, roasted in the clay oven.

PRAWN PUREE

Prawns slightly spiced, served on a homemade unleavened bread.

ROSON KUMBI

Mushrooms cooked in clarified butter, garlic and cream.

PALOK-E-RICOTTA

Spinach, potato and cheese patties cooked in chef's special recipe. Served with sweet chilli dip.

MEAT/VEGETABLE SAMOSA

Crispy fried pastry, stuffed with fresh minced meat or vegetables.

ONION PAKORA

Finely sliced onions mixed with lentils, gram flour and light spices, deep fried until golden and crispy.

5.95

5.95

4.95

4.95

4.50

4.50

SIGNATURE DISHES

BANGLAR SHAAD (HIGHLY RECOMMENDED) 🌶️

Breast fillets of chicken prepared in a special blend of spices infused with english mustard. Topped with stir fried onions, Bangladeshi green bean seeds, turmeric, chillies and garlic.
(A true example of Bangladeshi cuisine!)

SOUTH INDIAN GARLIC CHILLI CHICKEN 🌶️🌶️ (HIGHLY RECOMMENDED)

Stripped pieces of chicken cooked in a specially prepared sauce with fresh garlic, green chillies and crushed chilli seeds.

CAPTAIN PATHILLA 🌶️

Fillets of barbecued chicken or lamb cooked in a thick aromatic sauce with fresh garlic, mint and crushed chilli seeds.

RAJ-SHAHI-LAMB 🌶️

Pieces of barbecued lamb cooked with chunks of peppers and onions in a sweet and spicy sauce.

FLAMING CHICKEN/LAMB

Fillets of chicken/lamb cooked with chunks of onion and peppers in a special blend of spices, flamed in your choice of Whisky/Brandy/Sambuca.

MUGHLAI BANAROSHI

Breast fillets of roasted chicken cooked with light spices and fresh mushrooms, topped with a specially prepared mild, sweet and creamy sauce. Served on a sizzling skillet.

MURGHI MASALA

Breast fillets of chicken cooked with seasoned minced lamb in chef's special recipe.

14.95

14.95

14.95

14.95

14.95

13.95

13.95

HOUSE SPECIALITIES

SHASHLICK KORAI

Chicken tikka, lamb tikka and king prawn cooked with roasted onions, peppers and tomatoes in a medium rich flavoured sauce, garnished with garlic in an iron korai.

CHICKEN NARGIS

Pieces of barbecued chicken marinated in authentic tandoori spices, cooked with chunky onions, peppers and tomatoes, garnished with a touch of tandoori sauce, mustard seeds and fresh coriander.

BUTTER CHICKEN

Strips of chicken cooked in Anchor butter with light spices, topped with a sweet creamy sauce and roasted almonds.

ROSONI BAHAR

Chicken/lamb cooked in single cream, ground almonds, coconut, yoghurt and a hint of our special masala sauce. Topped with a slice of mango and roasted almonds.

LEMON CHILLI MASALA 🌶️🌶️

Breast fillets of chicken cooked in masala sauce, garnished with garlic, crushed chilli seeds and lemon juice.

PASANDA

Strips of chicken/lamb cooked in clarified butter, ground almonds, sugar and single cream.

TIKKA MASALA

Diced pieces of chicken/lamb tikka cooked in pure ghee, ground almonds, fresh cream and our special masala sauce.

JALFREZI 🌶️

Grilled strips of chicken/lamb cooked in a specially prepared sauce, garnished with onions, peppers, tomatoes and green chillies.

14.95

11.95

11.95

11.95

11.95

11.95

10.95

10.95

TASTER DISH

Having difficulty deciding your meal? Go for our taster dish! Choose any two of the following dishes. (Excluding king prawn.),
Pasanda, Masala, Jalfrezi or any dishes from the 'Traditional Section'.

12.95

BIRYANI DISHES

A traditional rice dish from the heart of India, where steamed basmati rice is combined with a special selection of spices and a choice of protein. All Biryani dishes are served with a vegetable curry sauce.

HOUSE SPECIAL BIRYANI

Consists of tender pieces of chicken, lamb and prawn, topped with a thin omelette.

CHICKEN/LAMB TIKKA BIRYANI

Consists of slices of chicken/lamb tikka. Served with masala sauce.

CHICKEN/LAMB BIRYANI

PRAWN BIRYANI

VEGETABLE BIRYANI

Made with a unique selection of seasonal fresh vegetables.

BALTI DISHES

HOUSE SPECIAL BALTI

Consists of chicken, lamb, prawns and spinach.

CHICKEN/LAMB AND SPINACH BALTI

CHICKEN/LAMB/PRAWN BALTI

VEGETABLE BALTI

TREASURES FROM THE TANDOOR

TANDOORI MIXED GRILL

Consists of chicken tikka, lamb tikka, tandoori chicken and sheek kebab. Served with a side salad, masala sauce and a plain naan.

TANDOORI SHASHLICK

Consists of chicken tikka, lamb tikka, tandoori king prawn, roasted tomatoes, peppers and onions. Served with a side salad and a mild sauce.

LAMB MIRPURI

Spiced barbecued lamb, shredded and shallow fried in clarified butter and diced onions, garnished with fenugreek leaves and lemon juice, topped with sweet chilli sauce. Served with a side salad and mint sauce.

CHICKEN/LAMB TIKKA

Cubes of chicken/lamb marinated overnight in our special blend of tandoori spices grilled in the clay oven. Served with a side salad and mint sauce.

KING PRAWN DISHES

TANDOORI KING PRAWN TAWAH

Large king prawns cooked in our chef's special recipe.

TANDOORI KING PRAWN KORAI

Large king prawns cooked in roasted tomatoes, peppers and onions, garnished with garlic in an iron kora.

TANDOORI KING PRAWN BHUNA

Large king prawns cooked in a rich and aromatic sauce.

GRILLED KING PRAWNS

Grilled king prawns served with crispy salad and mint sauce.

SUNDRIES

CHILLI CHIPS

Chips stir fried with fresh garlic, onions, chillies and coriander.

CHIPS

POPPADOM (EACH)

SPICY POPPADOM (EACH)

RELISH TRAY (PER TRAY)

Four different relishes.

TRADITIONAL DISHES

CURRY MADRAS VINDALOO KORMA BHUNA
ROGAN JOSH DUPIAZA PATHIA DHANSAK PALOK

KING PRAWN

CHICKEN/LAMB TIKKA

LAMB

CHICKEN

PRAWN

VEGETABLE

VEGETARIAN DISHES

	SIDE	MAIN
12.95	IFTARI CHANA (HIGHLY RECOMMENDED)	5.95 7.95
	Brown chickpeas stir fried with whole garam masala, spicy potatoes, turmeric and green chillies.	
11.95		
9.95	PALOK PANEER	5.95 7.95
8.95	Spinach and cottage cheese stir fried in light spices.	
	BOMBAY ALOO	4.95 6.95
	Spiced potatoes.	
	PALOK ALOO	4.95 6.95
	Spinach and potatoes.	
	MUSHROOM BHAJI	4.95 6.95
	TARKA DHAL	3.95 5.95
	Lentil soup tempered with clarified butter and fried garlic.	

RICE DISHES

HOUSE SPECIAL RICE	5.50
Minced lamb, garlic, green chillies and coriander.	
KEEMA FRIED RICE	4.95
Minced lamb.	
SPECIAL FRIED RICE	4.50
Egg, peas and onions.	
MUSHROOM FRIED RICE	4.50
PILAU RICE	4.25
Fragrant basmati rice cooked with pure ghee.	
STEAMED RICE	3.95

FRESH BREADS

HOUSE SPECIAL NAAN	5.95
Minced lamb, garlic, green chillies, cheese and coriander.	
PESHWARI NAAN	4.25
Filled with a sweet filling of coconut, almonds, golden sultanas and sesame seeds.	
GARLIC & KEEMA NAAN	4.25
CHEESE & CHILLI NAAN	4.25
KEEMA NAAN	4.25
Filled with seasoned minced lamb and coriander.	
GARLIC NAAN	4.25
Filled with finely chopped fresh garlic and coriander.	
PLAIN NAAN	3.95
PARATHA	2.50



Hot



Very Hot

If you have any allergies, please do not hesitate to inform a member of staff