

# STARTERS

<b>Fresh Salmon Cakes with Mango Salsa</b>	£6.75
Healthy and bursting with flavours; flaked pink salmon mixed with coriander and green chillies. Lightly grilled and served drizzled with some freshly made hot mango salsa.	
<b>Fushkas (v)</b>	£4.25
Deep fried moreish pancake balls filled with a well developed combination of flavours; spicy chickpeas, tamarind, yoghurt and fresh sprinkles. This is the Indian street snack eaten after hours ... while unwinding from the hustle and bustle of the day.	
<b>Tandoori Chicken</b>	£4.25
Chicken pieces marinated in yoghurt with unique and complex layers of tandoori spices. Cooked in the tandoori clay oven.	
<b>Tequila and Lime Grilled Prawns</b>	£6.95
Chargrilled hot smoky king prawns cooked in the tandoor. This dish will have your heart racing to uncover the myriad of flavours.	
<b>Onion Bhaji (v)</b>	£3.95
Onions and spices in a mild cumin turmeric batter (fried). Disarmingly simple and a humble beginning for any Indian meal.	
<b>Samosa (Lamb or Vegetable) (v)</b>	£3.95
Spicy vegetables or spiced lamb filling, in a crunchy deep fried filo parcels.	
<b>King Prawn Butterfly</b>	£5.75
Large king prawns are split down the back and flattened into butterfly shapes, coated in a mildly spiced batter, then deep fried.	
<b>Spicy Tempura (v)</b>	£4.25
Fresh vegetables fried in a spicy tempura batter, crisp and mild - served with an assortment of dipping sauces.	
<b>Chicken Chaat</b>	£4.25
The lemon, coriander and chaat masala creates a chicken dish that is incredibly succulent and flavoursome.	
<b>Sheek Kebab</b>	£4.25
Tenderised spicy minced lamb, cooked in the tandoori clay oven for a mouthwatering old fashioned starter.	
<b>Mixed Starter</b>	£5.25
A selection of our timeless favourites; chicken tikka, lamb tikka, sheek kebab and mini onion bhaji.	
<b>Salmon Tikka</b>	£5.95
Fresh salmon chunks chargrilled in our clay oven with mild tikka spices; tender and succulent - accompanied with some yummy dipping sauces.	
<b>Chicken Tikka</b>	£4.25
Boneless fresh tenderised chicken pieces cooked in Tikka spices in the tandoor clay oven - served with some yummy dipping sauces.	
<b>King Prawn Puri</b>	£5.75
A warmly spiced king prawns in sauce, served with fried Indian unleavened bread.	
<b>Chicken Pakora</b>	£4.25
Lightly spiced tender chicken pieces, dunked in pakora batter and fried. Served with a complimentary sauce.	
<b>Delhi Breakfast</b>	£4.25
Spicy scrambled eggs on a toasted naan bread. A simple indian twist and a gentle hint at the legacy of the great British love affair with Indian food, and vice versa.	
<b>Indiyan Platter</b>	£18.00
For approximately 4+ people. A stunning platter selected by our Head Chef, for an authentic start to a leisurely dining experience.	

Please note: Some of the dishes may contain nuts and dairy products.  
Please ask a member of staff for further information

# POULTRY DISHES

**Old Delhi-Style Chicken Cooked with Chorchori** £8.95  
A delicious chicken curry, authentically prepared using fragrant spices and cooked with a medley of fresh vegetables.

**Chicken Cooked With Minced Lamb** £8.50  
This is a medium spiced dish.

**Chicken Tikka Masala** £8.50  
The nations favourite dish.

**Tandoori Butter Chicken** £8.50  
A wonderfully simple but spectacular dish cooked in a sauce of aromatic spices, yoghurt and folded with butter. Mild.

**Chicken Vindaloo** £7.95  
Authentic and distinct in taste, spicy, hot, sharp and tangy.

**Chicken Tikka Moricha** £8.50  
A highly flavoured dish with fresh green chillies, peppers, coriander, onions and a touch of tandoori sauce. This dish is hot, spicy - with a lot of punch.

**Chicken Madras** £7.95  
A fairly hot saucy dish using a lot of red chilli powder, parika and south indian ground spices.

**Chicken Tikka Karhai** £8.50

**Chicken Jalfrezi** £8.50  
Chicken breast strips tossed in onions, seasoned with zesty spices - cumin, turmeric, chilli, fresh peppers and green chillies.

**Kashmiri Chicken Rogan** £8.50  
Chicken simmered in a smooth gravy enriched with onions and plump tomatoes.

**Chicken Balti** £8.50  
Succulent tender chicken cooked in a rich sauce with coriander, green peppers, herbs and balti spices.

**Chicken Tikka Mushroom Dupiaza** £8.50  
Cooked with fresh button mushrooms for a wonderful and robust flavour.

**Chicken Pathia** £7.95  
Hot, sweet and sour flavoured. Chicken is cooked slowly in a spicy sauce with a touch of ground coconut.

**Chicken Tikka with Spicy Spinach** £8.50

**Chicken Tikka Dhansak** £8.50  
Hot, sweet and sour in taste, with lentils.

**Chicken Tikka with Chickpeas** £8.50  
This is a medium hot dish.

**Chicken Bhuna** £7.95  
Just the way we like to eat it at home. Authentic chicken curry in a medium hot sauce.

**Chicken Kurma** £7.95  
The popular mild dish, prepared with fresh cream and finely ground coconut and lightly toasted almonds. Delicious and mild.

**Chicken Pasanda** £8.50  
A nutty rich mild dish of chicken marinated and flavoured with yoghurt, fresh cream and ground almonds.

**Citrus Chicken** £8.50  
A very popular dish layered with strong flavours. Cooked with pieces of Bengali citrus fruit.

# SIGNATURE DISHES

**Singapore-Style South Indian Chicken Curry** £8.95  
Cooked with dried red chillies, potatoes, coconut milk and tamarind.

**Nomadic Lamb Curry** £12.95  
A sumptuous dish of tender lamb shank cooked gently on the bone to keep the juices and flavour of the meat. Seasonal vegetables such as potatoes, tomatoes or sweet pumpkin are added to create layers of taste. The sauce is medium hot and garnished with fresh coriander.

**Garlic Chilli Chicken** £8.95  
A rich dish of chicken flavoured with garlic and fresh green chillies.

**Fish wrapped in a Banana Leaf Parcel** £12.95  
Fresh Fish baked in spices of roasted coriander, chillies, turmeric and fried onions with a dash of fresh lime juice.

**Malabar Coast Spicy Lamb and Coconut Curry** £9.95  
Cooked all along the coconut lined beaches of Malabar, this dish is prepared with roasted coconuts and a unique combination of ground spices.

**Indiyan Sizzler** £8.95  
This is one of our favourites, and we'd highly recommend this if you haven't tried it yet. Chicken and lamb tikka marinaded and barbecued in a tandoor. Prepared with sautéed shallots and a delicate hint of fennel and cinnamon. Garnished with slices of fresh onion rings to add crunch. Served sizzling when dining in.

**Green Coriander Duck Curry** £11.95  
An old fashioned duck curry cooked with fresh coriander to complement the flavours of the duck. This dish can be made mild, medium or hot as requested.

**Sultan's Chicken and Mango** £10.95  
An Indo-islamic fusion and an epicurean delight from the Ni'matnama (or The Sultan's Book of Delights). Boneless chicken cooked with ripened mangoes and blend of intoxicating spices for a milder palate and to 'delight the senses'.

**Shahjahani Murgh with Eggs** £10.95  
Authentic Mughlai chicken curry - slow simmered in a masala sauce of garlic, ginger and fragrant spices. Cooked with an egg and some crispy fried onions.

**Lamb Shanks Braised in a Yoghurt Sauce** £13.95  
This uncommonly grand and little known dish originates from the Chiniot area of Pakistan. The braising liquid consists of aromatic spices, ginger, garlic and yoghurt. The meat is so tender, it practically falls off the bone. It is luscious.

**King Prawns in Spicy Tomato Sauce** £10.95  
We use large fresh King Prawns for this dish. This is a saucy and spicy dish.

**Moghul Chicken** £8.95  
An elegant dish originally made for royal banquets. Boneless tender chicken pieces are first laced with herbs, carefully selected spices and seasoning. Marinaded in yoghurt with a hint of ginger and cooked with fresh green peppers.

**Sizzling Duck** £12.95  
Duck tikka, prepared with sautéed shallots and a delicate hint of cumin, fennel and cinnamon. Garnished with slices of fresh onion rings to add crunch. Served sizzling.

**Salmon Jaffrani** £11.95  
Fresh fillets of salmon rubbed with a paste of crushed mustard seeds turmeric, chilli powder and fried in mustard oil. Prepared in a sauce of Bengali spices, fresh coriander and green chillis.

**Afghan Biryani** £12.95  
This biryani cooked with the chicken is often part of winter lunches served on sunny verandahs and courtyards of grand homes. A very light aromatic dish with green chilli and an egg.

**Calves Liver in Chilli and Ginger** £12.95  
Calves liver cooked slowly in a sauce. Hints of garlic, ginger, chilli and tomatoes. Can be cooked hot or as a medium dish.

# MEAT DISHES

## Goan Meatballs

Minced fresh lamb kebabs, skewered and cooked in a tandoori with onions and peppers. Served in a rich sauce of tomatoes, garlic and fresh coriander. Mild, medium or hot.

£8.95

## Achari Gosht

Lamb cooked with onion, fresh garlic, -coriander and traditional homemade pickles in a medium thick sauce.

£8.95

## Lamb Madras

A sumptuous dish of tender fresh lamb cubes cooked in a rich gravy with a blend of hot madras spices.

£8.50

## Lamb Jalfrezi

Zesty, hot and sharp. Fresh lamb cooked in a fiery blend of spices, herbs and fresh green chillies.

£8.95

## Kashmiri Rogan Gosht

Slow simmered; lamb cooked in a smooth delicious gravy with onions and plump fresh tomatoes. Garnished with tomatoes and fried garlic.

£8.95

## Lamb Vindaloo

Authentic and distinct in taste, spicy, hot, sharp, and tangy. An irresistible combination of tender lamb in a rich sauce with potatoes.

£8.50

## Lamb Tikka Moricha

Lamb tikka pieces are cooked in a highly flavoured dish with fresh green chillies, peppers, onions, coriander and a touch of tandoori sauce.

£8.95

## Lamb Kurma

Cooked with lots of yoghurt, cream and coconut, rose water and garnished with almonds. A very popular mild delicacy.

£8.50

## Lamb Pasanda

A rich dish of marinated lamb, flavoured with yoghurt, fresh cream, ground almonds in a rich sauce of mild spices and garnished with almonds.

£8.95

## Saag Gosht

Lamb laced with aromatic spices, hints of fresh garlic, ginger, coriander and cooked with fresh spinach. Medium.

£8.50

## Lamb Dhansak

A hearty dish cooked with fresh lamb simmered in a hot, slightly sweet and sour sauce with red split lentils.

£8.50

## Lamb Bhuna

Authentic in taste, classic lamb curry dish that speaks volumes with its simplicity.

£8.50

## Lamb Karhai

Boneless lamb cooked in a traditional karhai using a blend of North Indian garam (warming) masala spices. Served in a wok.

£8.50

## Lamb Balti

Lamb cooked in a rich sauce with coriander and green peppers, herbs and spices. A medium hot dish.

£8.95

## Lamb Tikka Masala

Lamb tikka marinated in an exotic blend of aromatic spices, cooked in the tandoori oven, simmered in a rich butter and cream sauce.

£8.95

# BIRYANI DISHES

Served with a sauce

## Chicken Biryani

Chicken and Basmati rice are combined with almonds, sultanas, pistachios, coconut and cashews.

£8.95

## Chicken Tikka Biryani

Chicken Tikka pieces are mixed with Basmati rice and laced with fragrant herbs and roasted spices. Garnished with almonds, pistachios and sultanas.

£9.95

## Lamb Biryani

Aromatic dish of Basmati rice, roasted lamb pieces lightly spiced and mixed with delicate flavours of cumin, fennel, cayenne and almonds.

£8.95

## King Prawn Biryani

A full flavoured aromatic dish of King Prawns, Basmati rice almonds, sultanas, pistachios, coconut and carefully blended medium spices.

£11.95

## Vegetable Biryani

Seasoned vegetables and fragrant Basmati rice tossed in butter and mildly seasoned with spices. Garnished with nuts and sultanas.

£7.95

## Imperial Biryani

A magnificent dish of Chicken Tikka, Lamb and Prawns, prepared with the most fragrant Basmati rice. Only the most aromatic flavours are used; saffron, rosewater and carefully blended spices. Garnished with coconut, almonds, sultanas, cashew nuts, and fresh coriander. Served with an omelette

£11.95

# TANDOORI DISHES

Served with fresh salad

## Tandoori Mixed Grill

An assortment of Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab and Naan.

12.95

## Chicken or Lamb Sashlick

Tender pieces of chicken or lamb marinated in herbs and spices, skewered in a clay oven with onions, tomatoes and green peppers.

£9.95

## 1/2 Tandoori Chicken

Half a tender chicken marinated in natural yoghurt and spices, barbecued in a clay oven.

£8.50

## Tandoori King Prawn

King prawns marinated in herbs and spices, threaded on to skewers and grilled in a tandoori oven.

£12.95

## Chicken Tikka

Chicken marinated in traditional tikka blend of spices and grilled in a tandoori clay oven.

£8.50

## Paneer Shashlick

Homemade cheese with freshly grilled onion, tomatoes and green peppers.

£8.95

## Salmon Tikka

A stunning dish of pink salmon infused in a blend of tikka spices and barbecued in a tandoori clay oven.

£11.95

## Lamb Tikka

Lamb cubes marinated in traditional tikka blend of spices and grilled in a tandoori oven.

£8.50

# SEAFOOD DISHES

## Sultan's King Prawns and Mango £11.95

An Indo-Islamic fusion and an epicurean delight from the Ni'matnama (or The Sultan's Book of Delights). King prawns cooked with ripened mangoes and blend of intoxicating spices for a milder palate and to 'delight the senses'.

## Bengal-Style Fish Jalfrezi £9.95

Flaked fish stir fried in a hot iron wok, with onions, green chillies, garlic, mustard seeds, roasted coriander and fresh peppers. Hot.

## Salmon Fillets in Garlic and Lemon Sauce £11.95

Large slab of fresh pink salmon fillets cooked gently with the lightest hint of spices. Drizzled in a buttery garlic and lemon sauce. Mild, medium or hot - with a garnish of fried onions and sun dried red chillies.

## Tandoori King Prawn Masala £11.95

King prawns first marinated and skewered in a tandoori clay oven with green peppers and shallots. Prepared in a rich aromatic sauce. Served mild or medium.

## Saag Prawn £7.95

Fresh pink prawns cooked with garlic, unique blend of spices and fresh spinach.

## King Prawn Balti £10.95

Cooked in a special rich sauce with coriander, green peppers, herbs and spices. Medium hot dish.

## Prawn Pathia £7.95

Prawns are cooked in a unique hot, sweet and sour dish. The sauce is spicy and luscious with a touch of ground coconut.

## Prawn Jalfrezi £7.95

Prawns cooked with chunky onions, fresh peppers and green chillies.

## King Prawn Rogan £10.95

## King Prawn Dansak £10.95

Hot, sweet and sour in taste, with lentils.

## King Prawn Jalfrezi £10.95

King prawns cooked with chunky onions, fresh peppers and green chillies.

## King Prawn with Spinach £10.95

Large king prawns cooked with sautéed onions, garlic, spices and fresh spinach.

## Prawn Dansak £7.95

Hot, sweet and sour in taste, with lentils.

## King Prawn Karhai £10.95

Fresh king prawns cooked with northern spices, tomatoes, green peppers, onions. Served in a traditional iron wok.

# CHEF'S SELECTION

£21.00 per head (for 6 people or more)

A unique approach to dining and a wonderful experience. We invite you to eat like a Maharajah with our tantalising spread carefully selected by India's Head Chef. Unlike our usual offering, these dishes are to share and are some of the finest dishes using seasonal ingredients. Some of the dishes are unique and not on the menu. So, throw away the menu, sit back and enjoy this short gastronomic journey through India.

## This is an example of the Chef's Selection

Starter: Popadom & chutneys, Chicken Tikka, Sheek Kebab, Samosa, Salmon Tikka, Onion Bhaji, Chicken Chat  
Main Courses: Green Coriander Duck, King Prawns in Spicy Tomato Sauce, Salmon Jaffrani, Chicken Tikka Masala, Garlic Chilli Chicken, Achari Gosht, Indiyani Sizzler, Bhindi Bhaji, Tarka Dal, Saag Aloo, Pilau Rice, Mushroom Rice, Cumin Rice, Garlic Rice, Naan, Keema Naan, Peshwari Naan.

This is an example of the Chef's Selection and is subject to change.  
Please ensure that you discuss any requests or dietary requirements before ordering.

## VEGETABLE MAIN DISHES

**Spicy Puy Lentils Cooked With Sweet Potatoes** £7.95

**Vegetables Cooked With Red Split Lentils** £6.95

Sweet, sour and hot. Mixed vegetables cooked with red lentils.

**Spicy Vegetable Karhai** £6.95

Mixed vegetables cooked in north Indian spices and served in a traditional iron wok.

**Saag Paneer** £6.95

Spinach cooked with Indian cheese.

**Bengal Spiced Vegetable** £6.95

This is a favourite Bengali recipe packed full of flavours and textures using fresh vegetables. Lightly spiced.

**Mixed Vegetable Kurma** £6.95

Mixture of fresh vegetables cooked in a mild blend of spices, yoghurt and cream.

## VEGETABLE SIDE DISHES

**Saag Aloo** £3.75

Potatoes & spinach cooked with garlic, spices & herbs in a hot wok.

**Bhindi Bhaji** £3.75

Okra, also known as lady's fingers. Fried with onions & roasted spices.

**Bombay Potatoes** £3.75

Spicy hot potatoes with delicate hints of turmeric, cumin, mustard seeds.

**Motor Paneer** £3.75

Chickpeas cooked with Indian cheese.

**Saag Paneer** £3.75

Spinach cooked with Indian cheese.

**Tarka Dal** £3.75

Lentils cooked with garlic, Perfect side dish for almost every main course.

**Chana Masala** £3.75

Chickpeas in a masala sauce of tomatoes & onions, Medium spiced.

**Aloo Gobi** £3.75

Potatoes & cauliflower with sautéed onions, tomatoes & light spices.

**Brinjal Bhaji** £3.75

Aubergine is finely sliced, cooked gently with onions & spices in a wok.

**Raitha** £3.75

Cucumber or onion. Finely sliced & mixed with refreshing fresh yoghurt.

## RICE & BREADS

**Pilau Rice** £2.50

**Mushroom Rice** £2.75

**Cumin Rice** £2.75

**Garlic Rice** £2.75

**Special Fried Rice** £2.75

**Boiled Rice** £2.30

**Coconut Rice** £2.75

**Naan** £2.25

**Keema Naan** £2.75

**Garlic Naan** £2.60

**Peshwari Naan** £2.60

**Olive Naan** £2.95

**Cheese Naan** £2.75

**Aloo Paratha** £2.60

**Chapati** £1.50

**Popadom** 60p

**Spicy Popadom** 60p

**Chutneys/Pickles (per person)** 60p

## ENGLISH DISHES

(Served with chips, peas and tomatoes)

**Sirloin Steak** £12.95

**Fried Chicken** £7.95

**Mushroom Omelette** £6.95