

Indian Early Bird Special

Sunday – Thursday from 5pm to 7.30pm valid ALL NIGHT on Tuesday

4 courses only £11.95 per person included tea, coffee or ice cream

3 courses only £10.95 per person included tea, coffee or ice cream

2 courses only £9.95 per person included tea, coffee or ice cream

INDIAN APPETISERS

Meat & Poultry

Chicken Tikka
Lamb Tikka
Chicken Chat
Lamb Chat
Jeera Chicken Tikka
Chicken Pokora
Meat Somosa

INDIAN APPETISERS

Vegetarian

Onion Bhaji
Sabzi Puree
Vegetable Somosa
Aloo Chana Chat
Garlic Mushrooms
Mushroom Pokora

INDIAN MAIN COURSE

Tandoori Specialities

Chicken Tikka
Lamb Tikka
Mixed Tikka
Chicken/Lamb Shashlik

INDIAN MAIN COURSE

Exclusive Creations

Choice of: Chicken, Lamb, Prawns, Vegetables

Jeera

Created using cumin seeds, black peppercorns, cardamom pods and a few specially selected spices. Garnished with fresh coriander.

Kashya Modhoo

Cooked with ground almonds, honey, fresh cream and mild spices, garnished with pistachio nuts and fresh cream.

Garlic Chilli

This dish is cooked with a fair amount of garlic, onions, freshly cut green chillies and spices. Garnished with fresh coriander.

Chana

Chick peas cooked with a selected blend of spices in a thick, rich sauce.

Gosth Pata - Lamb

Lamb cooked in a medium sauce, topped with roasted onions and garnished with fresh cream.

Jalfrezi

Specially cooked with green chillies, Bengali herbs, capsicum, spices, tomatoes and onion sauce.

Kharai

Cooked with onion, garlic, chilli and fresh tomatoes in a spicy, moist sauce garnished with coriander.

Saagwala

A Bengali style dish with fresh spinach, mostly cooked with garlic and tomatoes with a mixture of herb and spices.

Balti

Cooked in a traditional Balti (wok) with garlic, ginger, fresh tomatoes, onions, capsicum and special balti paste, garnished with coriander.

INDIAN MAIN COURSE**Tandoori & Massala Specialities****Massala**

This means sauce, the unique taste of the massala, being produce in the tandoori from fresh cream, yoghurt and Bengali spices.

Pasanda

Mild dish cooked with tandoori sauce, ground almonds, almond flakes and sweet mango chutney.

Makhani

A dish consisting of plum tomatoes, coconut milk and butter, garnished with fresh cream.

Paneer

This is a sweet dish cooked with butter, sugar and tandoori sauce. Garnished with sliced cheese.

Malayan

This dish is designed as a mild curry, cooked with bananas, pineapple and fresh cream to produce a unique flavour.

Korma

Containing mild spices, cream is used to create a delicate flavour and a creamy texture.

Indian Breads

Nan

Garlic Nan

Peshwari Nan (sweet)

Keema Nan (minced meat)

Garlic Nan

Paneer Nan (cheese)

Rice

Boiled Rice **£1.85**

Pillau Rice (Basmati) **£1.95**

Mushroom Pillau **£2.45**

Sabzi Pillau (vegetable) **£2.45**

Fried Rice **£2.45**