

Start With...

PAPADOM  	£0.70	CHUTNEY TRAY  	£3.00
MASALA PAPADOM  	£0.80	MANGO CHUTNEY	£0.80
		MIXED PICKLE	£0.80
		MINT SAUCE	£0.80
		SWEET CHILLI SAUCE	£0.80

Starters

LAMB CHOPS 	£6.95	SABZI TACOS 	£5.95
Marinated in spices and yoghurt then cooked over flaming charcoal		Finely chopped vegetables with chickpeas, tossed with our spices and served on a pancake	
ONION BHAJEE 	£4.25	MISHTI HUSH  	£7.50
Finely chopped onion coated with gram flour then deep fried		Duck breast cooked in our blend of spices and coconut cream. Topped with warm grapes	
MIX KEBAB	£6.50	CHILLI SQUID 	£6.50
A mix of shish kebab, chicken tikka and onion bhajee		Stir fried with garlic, coriander and sweet chilli sauce	
CHINGRI BIRAN	£7.50	KATA BEEF 	£6.95
Lightly spiced king prawns, asparagus and a light, savoury pancake		Tender beef, cooked with smoked moong dahl, topped with fried red chillies	
SPICY CHICKEN BALLS 	£5.95	CHICKEN CHILLI FRY   	£5.95
Cooked in masala sauce, with herbs and spices, topped with cheese		Stir fried strips of chicken with onion, peppers and green chilli. Fairly hot	
CHICKEN OR LAMB TIKKA	£5.95	PURI PURI	£6.95
Marinated in spices then cooked over flaming charcoal		Tiger prawns tossed with vegetables and served with a pancake. Medium spiced	
AVOCADO SALAD 	£5.95	SPICED TOMATO AND COCONUT SOUP 	£5.95
Sprinkled with parmesan cheese, croutons and our special dressing		Traditional and spicy, a South Indian tomato soup	
SAMOSA	£4.25	CHICKEN & PANEER KEBAB 	£5.95
Filo pastry stuffed with spicy minced lamb or vegetables		Spicy chicken with Indian cottage cheese. Grilled	
GRILLED SALMON	£6.95	HOT WINGS 	£5.95
Flakey, tender salmon marinated in Kashmiri paste, lime zest, yoghurt and served with french beans		Grilled in the Tandoori, mixed with hot Bangladeshi naga chilli	
TUNA FISHCAKES 	£5.95		
Flavoured with spring onion, coriander and chillies. Served with our home made chilli sauce			

Ask about our desserts and hot drinks menu




 Dairy Free  Hot  Vegetarian  Contains Nuts  Gluten free



We encourage our guests to join us in supporting our chosen charities. Ask us about the work we are doing here and in Bangladesh to help communities to build and repair for their future

Main Courses

BUTTER CHICKEN   **£10.95**
Original recipe cooked in an almond and butter sauce with apricots


HARIALI    **£9.95**
Chicken cooked in green curry paste, coconut milk, palm sugar, almonds and topped with a green chilli

KASSIA MIX    **£11.95**
A special dish with chicken, lamb and shish kebab. Cooked in a sauce with onion, peppers, methi leaves and a touch of tomato paste

CHICKEN SUPREME   **£9.95**
Delicious creamy curry with masala sauce and mango pulp

MASALA  **£9.95**
Diced chicken or lamb cooked in a sauce prepared with fresh cream, coconut, almond and a touch of tandoori spices

PASANDA  **£9.95**
A special mild dish with a touch of spice, yoghurt, almond and fresh cream. Choose from chicken or lamb

RAAN JAIPURI   **£13.95**
Braised lamb shank cooked in a cumin flavoured sauce with yoghurt



JHINGA BALCHAO  **£13.95**
A classic Goan curry. King prawn cooked in a spicy tomato sauce with onion, cream and butter

RAUNAQ E SHEEK **£10.95**
Strips of chicken and shish kebab cooked in a spicy gravy with chilli and herbs   


MANCHURIAN    **£10.95**
A fairly hot dish with cubes of onion, peppers, curry leaves and fried chilli. Chicken or lamb

NILGIRI LAMB  **£10.50**
Slow cooked lamb in a medium sauce with peppers, chillies, tomato and yoghurt

CHINGRI SABZI   **£10.95**
A traditional curry with tiger prawns, new potatoes, garlic, herbs and spices

XACUTTI   **£10.95**
A south Indian dish with a rich blend of spices, Goan red chilli and coconut milk

MACHER JOHL  **£14.95**
Seabass and salmon pan fried in butter, served with vegetables and a spicy coconut cream sauce

PANEER  **£10.95**
A medium curry cooked with caramelised onions and cheddar cheese. Choose from chicken or lamb

JUNGLE CURRY   **£10.50**
A Bangladeshi street-style curry with sharp spices, baby potatoes, chilli, mustard seed and bombay duck flavour. Chicken or fish  

MIXED GRILL **£10.95**
Served with chicken tikka, lamb tikka and shish kebab


CHILLI DUCK    **£12.95**
A traditional 'chilli duck', cooked in spices, cumin & crushed fenugreek

CHICKEN OR LAMB TIKKA **£8.95**
Marinated in spices, herbs, yoghurt, barbecued over flaming charcoal on skewers

SEAFOOD FUSION **£14.95**
Chef's selection of mixed seafood and shellfish in a medium curry style sauce with lime leaf. Mouth watering Indian fusion flavours

Biryani

Slow cooked, aromatic and lightly spiced basmati rice served with vegetable curry

MIXED BIRYANI   **£10.95**
Chicken tikka, lamb tikka, shish kebab and boiled egg

CHICKEN OR LAMB BIRYANI   **£9.95**

KING PRAWN BIRYANI   **£13.95**

CHICKEN OR LAMB TIKKA BIRYANI   **£10.95**
Marinated in a tandoori spice, barbecued in the tandoor then mixed and fried with rice

VEGETABLE BIRYANI    **£8.95**

JACKFRUIT BIRYANI    **£9.95**
A delicious all round dish mixed with saffron rice and dried fruit

HYDERABADI BIRYANI   **£11.95**
Tender beef mixed with spicy rice and saffron


SALMON BIRYANI   **£12.95**
Salmon cubes mixed with spicy vegetables and rice

Rice

MUSHROOM RICE **£3.95**

EGG FRIED RICE **£3.95**

SPECIAL FRIED RICE **£3.95**
Basmati rice fried with vegetables and egg

LEMON RICE  **£3.95**
Basmati rice with cashews, lemon juice, mustard seeds and curry leaves

PILAU RICE **£3.20**

PLAIN RICE **£2.95**

CHICKEN FRIED RICE **£3.95**




ONION FRIED RICE **£3.95**

ALOO RICE **£3.95**
Basmati rice fried with potatoes and spring onion




KEEMA RICE **£3.95**
Basmati rice fried with spicy minced meat





CHIPS **£2.50**

Side Dishes




BOMBAY ALOO    **£3.95**
Lightly fried potatoes with house spices

BANG BANG CAULIFLOWER    **£4.95**
With fresh garlic and sweet chilli sauce

AMMI'S DAHL    **£3.95**
Mixed lentils garnished with garlic and fried chilli

BADAMI BEGUN     **£4.95**
Spiced aubergine, cashew nuts

SWEET POTATO CHAAT     **£4.95**
Roasted cubes of sweet potato, lightly spiced and tossed with chaat masala

TANGLED GREENS    **£4.95**
A mix of broccoli, beans, sugar snap peas, mangetout, spinach and garlic. With a touch of turmeric

SAG ALOO    **£3.95**
Spiced spinach and potato




GOBI PANEER  **£3.95**
Cauliflower lightly spiced with cheese and fresh coriander

MUSHROOM BHAJEE    **£3.95**
Cooked with spices, onion and coriander

BHINDI BHAJEE    **£3.95**
Okra (or ladies fingers) cooked in spices

PALAK PANEER   **£3.95**
Lightly spiced spinach with cheese and cream

CHANA MASALA    **£3.95**
Lightly spiced chickpeas with onion

ALOO MUTTER    **£3.95**
Potatoes and peas, lightly spiced with coriander and cumin

ALOO GOBI    **£3.95**
Potatoes and cauliflower lightly spiced with cumin

Naan Breads

PLAIN NAAN **£2.95**

GARLIC NAAN Baked with freshly chopped garlic **£3.50**

CHILLI NAAN Hot and spicy **£3.50**

CHEESE NAAN Stuffed with cheddar cheese **£3.50**



KEEMA NAAN Stuffed with spicy minced meat **£3.50**

PESHWARI NAAN With coconut, almonds and sultanas  **£3.50**

CHOCOLATE AND PESHWARI  **£3.50**

Traditional Dishes

Chicken, lamb, tiger prawn (+£3) or vegetable

ROGAN JOSH   **£7.95**
A medium curry garnished with tomatoes and coriander



SAAG   **£7.95**
A spinach dish cooked with fresh coriander

PATHIA    **£7.95**
Fairly hot, zesty, sweet and sour

BALTI   **£7.95**
Medium spiced with coriander and balti flavouring

KORMA  **£7.95**
A mild, creamy coconut sauce

DANSAK    **£7.95**
The traditional recipe, sweet, sour and hot with lentils

CURRY   **£7.95**
A medium spiced traditional curry sauce

JALFRAZI    **£8.95**
Cooked with onion, pepper and fresh chillies

BHUNA   **£7.95**
onion, tomatoes and coriander in a thick, spicy sauce

KORAHAI   **£8.95**
Cooked with garlic, ginger and tomato in a well spiced sauce


CEYLON    **£7.95**
Fairly hot, cooked with coconut cream and pineapple

MADRAS    **£7.95**
Cooked with fairly hot spices

VINDALOO    **£7.95**
Very hot

GARLIC CHILLI MASALA **£8.95**
A fairly hot sauce with fresh green chillies and chopped garlic  

Ask about our desserts and hot drinks menu

 Dairy Free

 Hot

 Vegetarian

 Contains Nuts

 Gluten free

If you require information regarding the presence of allergens in our food, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients

