

MAIN DISHES

PLEASE SPECIFY WHEN ORDERING:

CHICKEN	£9.95
CHICKEN TIKKA (Char-grilled chicken)	£9.95
LAMB	£9.95
VEGETABLE (V)	£9.95

MILD DISHES

KALKA KORMA

Sweet and mild with fresh cream glazed with pineapple

KASHMIRI KILAAN

Delicate & refreshing mild butter cream sauce with cocktail of fruit and hint of tandoori

PERSIAN PASANDA

'Our famous' mild yoghurt tandoori sauce, garnished with almonds, coconut and fresh cream

DELHI DANSHAK

Sweet and Sour cooked with pineapple, lemon & fresh cream

MUMBAI TIKKA MASALA

Tasty, tantalizing mild tandoori curry, made with fresh cream and masala marinade

SPICY DISHES

HIMALAYAN HANDI

Sensational dish prepared in true Indian Home Style with all the usual spice suspects in a light tandoori butter finish

SAMBA SPICE

Fine spiced lentils cooked with fresh fried green chillies, garlic and coriander Mouth-watering mmm

PATNA PATHIA

Spicy tangy sauce, slowly simmered, layered with sliced onions, tomatoes, coriander leaves and lemon juice

MATKA METHI

Rich tasting, distinctly flavoured, made with natural fenugreek herbs and smooth spice seasonings Dominant flavour

NORTH WEST PUNJABI

Invigoratingly spicy made with freshly grinded Jalapenos, home prepared yoghurt and chopped coriander Adventurous hot wild dish

TAWA TAWA

Unique in that it is prepared on a cast iron Indian griddle called tawa, enriched with a three spice infusion of Cumin, Turmeric & Paprika

MEDIUM DISHES

ROGAN JOSH

Tasty tomato garlic herb sauce, finished with sliced onions, fresh coriander, peppers and lots of garlic The Real McCoy

BANGALORE BHUNA

Cooked with tomatoes, pan fried onions and plenty of fresh coriander Simple yet full of taste

BOMBAY BALTI

Historic dish originating from the Northern villages of India prepared in a balti (wok) often described as a dish for the masses

MANALI MAKHANI

Prepared with a sumptuous array of traditional Indian, tandoori herbs, spices and seasonings Easy on the palate

JAIPUR JALFREZI

Traditional Indian curry evenly spread with finely cut onions, peppers, tomatoes, polished with fresh garlic and coriander Very popular dish

DESI DOPIAZA

Moderate Indian dish carefully prepared with huge amounts of onions, bell peppers, tomatoes and fresh cilantro (coriander)

HOT DISHES

MAHARAJA MADRAS

Spicy intense dish originally developed as an attempt to satisfy the curryholic

VICEROY VINDALOO

Highly spiced curry feature of epic proportions

CALCUTTA CEYLON

Example of extremely fiery & explosive Indian cooking

RAJAH RAZALA

Prepared with lashings of fresh capsicums, onions, green chillies, paprika and coriander Not for the faint hearted

RUBY MURRAY

Cockney curry from the South Spicy and Daring

SPINACH DISHES - £12.95

PASSAGE TO INDIA - MEDIUM

Incorporating chicken and fresh spinach with ground roasted authentic spices & great seasonings Perhaps a dish for the connoisseur

STAR OF INDIA - MEDIUM

Presenting chicken, fresh spinach and grated cheese an original taste developed to cater for the aristocrats of India during the British Empire Classic combo dish

GATEWAY TO INDIA - MEDIUM

Succulent lamb & fresh spinach, prepared using the finest Indian village methods and secrets Exotically spicy

LITTLE INDIA - MEDIUM

Prawns & fresh spinach cooked with an abundance of fresh garlic, ginger and natural ground chillies Fantastic flavour

PRAWN DISHES - £12.95

*King Prawns £2.00 extra

SOUTH GOAN - MILD

Goan beach dish with 'lip smackin' ocean prawns cooked in a mild sweet creamy sauce

KOHI-NOOR - MILD

Prawns cooked in a sweet and sour sauce

KHYBER PASS - MILD

Tandoori prawns cooked in a mild masala creamy curry sauce

OLD COLONIAL - MEDIUM

Prawns cooked in an inventive and exclusive medium sauce Smooth tasting dish

BAY OF BENGAL - SPICY

Tasty prawns cooked in a light tempered spicy tandoori curry A touch of class

KARACHI KARAHAI - SPICY

From the coastal city of Karachi freshly prepared deep ocean prawns cooked in their original exciting way Very tasty and spicy

MAIN SPECIALITIES - £12.95

PESHWARI CHICKEN - MILD/MEDIUM

Chicken cooked in a wonderful sweet tandoori sauce drizzled with honey, coconut, almond flakes and golden sultanas A wise choice

BUTTER CHICKEN - MILD/MEDIUM

A tandoori curry simple yet full of taste

SHIMLA PEAKS - MILD/MEDIUM

Recipe from the scenic town of Shimla, chicken cooked in a refreshingly mild sauce finished with a sprinkling of cheese Original and innovative

BEWITCHING BIRYANI - MILD/MEDIUM

Classic Indian rice dish blending seasoned savoury basmati rice with sautéed vegetables served with a tasty curry sauce

TAJ MAHAL - MILD/MEDIUM

Traditional dish, authentically prepared with a blend of chicken, diced lamb, bombay potatoes and yoghurt sauce Highly recommended

JEWEL IN THE CROWN - MEDIUM

Tandoori prawns, chicken tikka & roasted lamb collectively prepared in an irresistible well balanced medium sauce Extraordinary play of tastes

AGRA FALLS - SPICY

Spicy prawns, tender lamb & chicken put together into a subtly prepared south Indian curry pot A distinguished dish

GARLIC CHILLI CHICKEN - SPICY

Real 'n' spicy curry dish

GANDHI'S REVENGE - HOT

Boneless chicken, lean lamb and small prawns transferred into a mouth burning red hot chilli sauce Try it if you dare



CHUTNEY®

VEGETABLE DISHES (v)

MAIN COURSES - £9.95
SIDE DISHES - £5.95

VEGETABLE SPECIAL

Mixed vegetables

PANEER

Indian cheese

SPICE SAAG

Fresh spinach

CHENNAI CHANA

Spiced chick peas

MUSHROOM BHAJI

ALOO GOBI

Potatoes and cauliflower

ALOO SAAG

Potatoes and fresh spinach

SAAG ALOO PANEER

Leaf spinach, potatoes & cheese

TARKA DHAL

Spiced lentils

BOMBAY POTATOES

AUBERGINE

Eggplant subject to availability

BHINDI

Okra subject to availability

SUNDRIES

RAITA YOGHURT	£2.95
MIXED SALAD	£2.95
HOUSE FRIES	£2.95
TANDOORI SAUCE	£3.95
CURRY SAUCE	£3.95
POPADOMS	£0.95
MIXED PICKLE CHUTNEY	£2.95
CHUTNEY DIPS	£0.95

CHUTNEY®

MAIN PLATTERS - £14.95

IDEAL AS A MAIN OR STARTERS TO SHARE
Served with Salad

CHICKEN TIKKA SHASHLICK

Boneless chicken marinated in tandoori tikka sauce and char-grilled to taste over heated charcoals
Very mouth-watering preparation

BOLLYWOOD PLATTER

Selection of magnificent tandoori char-grills and Indian pastries
Awesome platter

INDIAN OCEAN PRAWNS

Large prawns rubbed in tandoori marinade, lemon, slowly grilled, twisted then rotated
Main attraction platter

VEGETABLE PLATTER (v)

Onion bhaji, spicy vegetables, tandoori vegetables and vegetable chaat
Perfect partners

RICE

PILAU RICE	£3.95
BOILED RICE	£3.95
VEGETABLE RICE	£3.95
MUSHROOM RICE	£3.95
FRIED RICE	£3.95
KEEMA RICE (minced meat)	£3.95
EGG RICE	£3.95

BREADS

NAN	£2.95
GARLIC NAN	£2.95
PESHWARI NAN (sweet)	£2.95
CHEESE NAN	£2.95
GARLIC & CHEESE NAN	£2.95
GARLIC & TOMATO NAN	£2.95
KEEMA NAN (minced meat)	£2.95
CHILLI NAN	£2.95
GARLIC & CHILLI NAN	£2.95
CORIANDER NAN	£2.95
TANDOORI ROTI	£1.90
CHAPATI	£1.90

STARTERS - £4.95

CHICKEN STARTERS

SPICED CHICKEN

CHICKEN TIKKA

CHICKEN CHAAT

SPICED CHICKEN WRAP

LAMB STARTERS

HOT MEAT

TANDOORI LAMB

VEGETABLE STARTERS

ONION BHAJI

VEGETABLE CHAAT

TANDOORI VEG

SPICED VEG WRAP

PRAWN STARTERS

INDIAN OCEAN KING PRAWNS - £9.95

SPICY PRAWNS

COMBO STARTERS

£5.95 per person
1 PERSON
2 TO SHARE
3 TO SHARE
4 TO SHARE
Combo starters can be prepared for larger groups/parties to share

CLASSIC COMBO

ONION BHAJI, TANDOORI CHICKEN TIKKA AND BOMBAY POTATOES

TANDOORI COMBO

CHICKEN TIKKA, TANDOORI LAMB AND TANDOORI PRAWNS COOKED IN TASTY TANDOORI SPICES & MARINADE

SPICED COMBO

SPICED CHICKEN, HOT MEAT AND SPICY PRAWNS COOKED DELICIOUS HOT 'N' SPICY

CHAAT COMBO

CHICKEN, LAMB & POTATOES COOKED IN MILD YOGHURT SPICES AND SEASONINGS

CHUTNEY®

MENU

THE MANAGEMENT RESERVES THE RIGHT TO REFUSE ADMISSION / SERVICE AT ANY TIME
A SURCHARGE CAN BE APPLIED TO PERSONS WHO DO NOT ORDER A MAIN COURSE
THERE IS NO SERVICE CHARGE - GRATUITIES WELCOME AT THE CUSTOMER'S DISCRETION
WE CANNOT GUARANTEE THAT ANY ITEMS ARE ENTIRELY FREE OF NUTS OR NUTS PRODUCE
AND CANNOT BE HELD RESPONSIBLE FOR ANY CUSTOMERS DIETARY ALLERGIES
TO THE BEST OF OUR KNOWLEDGE THE FOOD ON THIS MENU
DOES NOT CONTAIN GENETICALLY MODIFIED SOYA OR MAZE

