

Appetisers

**BUTTERFLY JHINGA**

King Prawns delicately spiced in breadcrumbs, fried in butter

£7.50

**PUREE JHINGA**

Fried King Prawns, slightly spiced, served on a puree bread

£7.50

**MURGH TIKKA**

Juicy chicken pieces marinated overnight in homemade yoghurt, with Indian spices and barbequed to perfection

£5.50

**MURGH PAKORA**

Marinated deep fried chicken pieces

£5.50

**SAMOSAS**

Spicy meat or vegetable and fresh green herbs wrapped in filo pastry served with homemade tamarind sauce

£4.50

**ONION PAKORA**

Crispy marinated onion pieces deep fried

£4.50

### KATHE DOSA

Chopped, marinated barbequed lamb tossed with onions & tomatoes and roasted aromatic spices, served in a dosa pancake

£5.95

### GILAFI SHEEK KEBAB

With pepper, onions & tomatoes

£5.50

### SHIKARI THAL

A selection of kebabs; lamb and chicken, cooked to perfection

£9.50

### SALMON TIKKA

Salmon pieces marinated overnight in homemade yoghurt, with Indian spices and barbequed to perfection

£9.50

### SCALLOP KE ROSHAN

Scallops delicately spiced with garlic and chillies

£9.50

### MONKFISH TIKKA

Monkfish pieces marinated overnight in homemade yoghurt, with Indian spices and barbequed to perfection

£9.50

## Signature Dishes

### CASSOULET DE FRUITS DE MER

Recipe comes from Pondicherry, a former French Colony in South India.

An exotic blend of monkfish fillets, scallops, prawns and squid, tantalisingly spiced and laced with coconut cream

£20.95

### CREVETTES ASSADH

Recipe comes from Pondicherry, a former Colony in South India. Tiger prawns, simmered in a mild coconut curry,

enhanced with green chillies, ginger finished with a tempering of curry leaves and coriander

£17.95

### LAMB BEMISAAL

Mutton in a creamy tomato gravy, delicately spiced

£14.95

### MURGH AMAYA

Marinated chicken, in a creamy sauce of coconut milk, mango, simmered in butter and cream

£14.95

### MURGH OR GOSHT JALAPENO

Chicken or lamb, in a hot and sour sauce, enriched in caramelised onions, with a hint of sweetness

£14.95

### ANARKALI MURGH

Whole breast of chicken, infused with lamb mince. Served with a creamy sauce

£14.95

### SAMUNDRI KHAZANA DO PYAAZA

Stir-fried jumbo prawns served with tangy onion, peppers and tomato

£17.95

### CHANGEZI CHAAPEIN

Smoked tandoori lamb cutlets served with sauteed vegetables and salad

£19.95

Main Courses – mild

### CHICKEN OR LAMB KURMA

Cooked in almond and coconut based creamy mild sauce

£9.50

### CHICKEN TIKKA MASALA

Served the way it is eaten in India. Our chef's unique presentation

£10.50

### MURGH MAKANI

Juicy chicken, marinated in a homemade yoghurt & prepared in tomato & creamy sauce

£10.50

### MURGH PISTACHIO

A very subtle creamy chicken dish, immersed with freshly ground pistachio nuts

£10.50

#### MALAI MURGH

Chicken simmered in butter & finished off in a mild creamy sauce

£10.50

#### MURGH PALAK TAWA

Sliced, marinated chicken, prepared with spinach, tomato, ginger, onions, coconut, simmered in a creamy sauce

£10.50

#### MURGH KE KHUMBE

Marinated chicken, tossed with mushrooms finished in a mild creamy sauce

£10.50

#### TANDOORI KING PRAWN MASALA

King Prawns simmered in an almond and coconut based creamy sauce

£15.50

#### **All above main courses contain nuts**

Main Courses – medium spicy

#### CHICKEN OR LAMB BHUNA

Sauteed with onions, tomatoes & green peppers

£9.50

### CHICKEN OR LAMB MADRAS

Cooked in fairly hot onion & tomato based sauce, with coriander & lemon juice

£9.50

### KARAI CHICKEN OR GOSHT

Cooked with onions & green peppers in Punjabi spices. Served in a karai

£9.95

### MURGH KODAR

Tender chicken tikka marinated overnight and prepared with freshly ground spices, tomatoes, onion & mint

£10.50

### CHICKEN OR LAMB TIKKA DANSAK

Cooked with aromatic spices & lentils. Hot, sweet & sour in a thick sauce, served with rice

£11.50

### MURGH KARKOLI

Marinated chicken, finished in a hot, sweet and slightly tangy sauce

£10.50

### AWADHI ROGEN JOSH

Classical ingredients, lamb cooked in a rich Kashmiri style onion and tomato based sauce

£9.50

### GUTTI PALAK GOSHT

Lamb infused with spinach, peppers, tomato and fenugreek

£10.50

#### GOSHT KATA

Tender lamb tikka immersed overnight in a marinade of freshly ground spices. Prepared in a delectable sauce with chopped onion, garlic, ginger & Worcester sauce

£10.50

#### KING PRAWN BHUNA

Sauteed with onion, tomatoes & green peppers

£13.95

#### KING PRAWN MADRAS

Cooked in a fairly hot onion and tomato based sauce with coriander and lemon juice

£13.95

#### KING PRAWN KARAI

Cooked with onions & green peppers in Punjabi spices, served in a Karai

£13.95

#### KING PRAWN DANSAK

Cooked in aromatic spices & lentils. Hot, sweet & sour in a thick sauce, served with rice

£14.95

#### JHINGA-E-KHAAS

Jumbo Prawns cooked in a hot, sweet and sour sauteed sauce, served with rice

£15.95

Main Courses – hot

**MURGH JALFREEZI**

Marinated chicken prepared with onions, tomatoes & capsicums. Fairly hot

£10.50

**KING PRAWN JALFREEZI**

Prepared with onions, tomatoes and capsicum. Fairly hot

£13.95

**JHINGA JHUL**

King Prawns cooked in a hot and sour sauce finished with a touch of cream

£15.95

**LASOONI MIRCH JHINGA**

King Prawns cooked in a spiced garlic & tomato based sauce

£14.50

Seafood

**SULA SALMON**

A Classical Rajasthani kebab of fresh salmon, served with rice

£14.95

**GRILLED SEA BASS – MACHLI**

Served with roasted vegetables and salad

£17.95

### MONKFISH NAREKEL

Monkfish diced, then finished with coconut milk, slightly tangy ( contains nuts )

£17.95

Thali

### MEAT

A special combination of lamb and chicken served with rice, naan and raitha. Dessert – Kulfi, Indian ice cream, served with coffee

£18.95

### VEGETARIAN

A Selection of vegetables, served with rice, naan and raitha. Dessert – kulfi, Indian ice cream, served with coffee

£16.95

### Tandoori Grills

*A Tandoor is a charcoal fired, beehive shaped clay oven. The ingredients are steeped in a mildly spiced, yoghurt based marinade, light and easily digestible. Ideally eaten with our fresh baked tandoori bread.*

### TANDOORI JHINGA

King Prawns marinated in homemade yoghurt, ginger & garlic. Enhanced with Indian spices and chargrilled

£15.50

### ADRAKI TIKKA

Juicy lamb cubes immersed overnight in homemade yoghurt & enhanced with Indian spices  
& cooked in the tandoor

£9.50

#### SHEEK PA

Sheek made from a spicy, creamy lamb mixture with finely chopped onions, tomatoes and  
peppers

£9.50

#### MURGH TIKKA

Juicy chicken pieces marinated overnight in homemade yoghurt, ginger, garlic and enhanced  
with Indian spices & barbequed to perfection

£9.50

#### MURGH SHASHLIK

Breast of chicken marinated in homemade yoghurt & grilled with pieces of onion, tomatoes  
& capsicums

£10.95

#### MURGH TANDOORI

Leg and breast of chicken steeped in coriander & a yoghurt marinade

£9.50

#### TANDOORI KHAZANA MIXED GRILL

Our chef's selection of delicious tandoori grills, marinated in Indian spices, served with naan

£14.50

Biryani

*All served with a vegetable curry*

**LAMB BIRYANI**

Lamb pieces cooked with basmati rice

£11.50

**CHICKEN TIKKA BIRYANI**

Barbecued marinated chicken pieces cooked with basmati rice

£11.50

**KING PRAWN BIRYANI**

Fried king prawns in native spices and cooked with basmati rice

£14.95

**VEGETABLE BIRYANI**

Basmati rice mingled with an assortment of vegetables

£9.50

Vegetable dishes

**ALOO TARKARI**

Sauteed potatoes cooked with mustard seeds, coriander & a touch of tomato

£4.95

**SAAG ALOO**

Spinach and potato tempered with onions & garlic to enhance taste

£4.95

**SUBZ MUSHROOM**

Mushroom cooked with a touch of tomato & aromatic spices

£4.95

**SUBZ CAULIFLOWER**

Lightly spiced cauliflower

£4.95

**SUBZ PANCHRATNI**

Assorted vegetables cooked in exotic spices

£4.95

**DAL TARKA**

Lentil malka masur tempered with garlic & whole red chillies

£4.95

**DAL MAKHANI**

Creamed lentils delicately spiced

£4.95

**SUBZ BHINDI**

Green okras sauteed with onions & tomatoes delicately spiced

£4.95

### SUBZ BAINGUN

Delicately spiced aubergines

£4.95

### KABULI CHANA MASALA

Delicately spiced chick peas

£4.95

### BAGARA PANEER KIA SALAAM

Homemade cottage cheese from the Hyderabad region. Delicately spiced sauce with peas

£4.95

Rice and homemade bread

### SHADA CHAWAL

Special pearl white boiled rice

£3.50

### PULAO RICE

Flavoured basmati rice with a blend of spices

£3.95

### MUSHROOM RICE

Basmati rice cooked with mushrooms and mild spices

£4.50

### SPECIAL RICE

Basmati rice cooked with onions, green peas, egg & mild spices

£4.50

NAAN

Crisp and puffy bread made from fine leavened flour enriched with milk and baked in the tandoori

£3.50

PESHWARI NAAN

Naan stuffed with almonds and coconut

£3.95

GARLIC NAAN

Naan flavoured with garlic

£3.95

GARLIC & CHILLI NAAN

Naan flavoured with garlic

£3.95

KEEMA NAAN

Naan stuffed with finely minced lamb

£3.95

PARATHA

Layered whole wheat bread, shallow fried until crisp

£3.50

**ALOO PARATHA**

Filled with spiced potatoes

£3.95

**CHAPATI**

Popular Indian bread made from whole wheat flour

£1.75

**RAITA**

Homemade yoghurt with cucumber

£1.50

**PAPADOM PLAIN OR SPICED**

£0.80

**PICKLE TRAY (PER PERSON)**

£0.80