

Starters

Condiments >>

Plain Papadums	+ Add (£0.60)
Spicy Papadums	+ Add (£0.60)
Mint Sause	+ Add (£0.60)
Mango Chutney	+ Add (£0.60)
Onion Salad	+ Add (£0.60)
Mint Sause	
Cucumber Rita	+ Add (£1.50)

Starters >>

Tikka & Kebab	+ Add
Mixture of Grilled chicken, lamb, seek kebab and king prawn medium spiced flame cooked in clay oven	(£5.45)
Onion Bhaji	+ Add (£3.25)
Shredded onions mixed with fresh herbs, bound together in chickpea flour	
king prawn puree	+ Add
King Prawns simmered in mild spices, fresh herbs and yoghurt served on thin fried Indian bread	(£5.95)
Garlic Chilli Mushrooms	+ Add
Assorted mushrooms tempered in garlic, chilli and mild spices, dressed with parmesan	(£2.95)
Lamb Dosa	+ Add (£4.45)
Spices lamb with crushed potato and fenugreek wrapped in Indian flat bread	
Lamb Samosa	+ Add (£2.95)
Vegetable Samosa	+ Add (£2.95)
Shish Kabab	+ Add (£3.95)
Chi Tikka	+ Add (£3.95)
Lb Tikka	+ Add (£3.95)

Mains

Seafood >>

Sea Bass Bharta	+ Add
Fresh Sea bass coated in fine ground spices and saffron, pan seared and layered with roasted garlic, cherry tomato in a medium tangy sauce	(£10.95)
Goanese King Prawn	+ Add
King Prawns cooked in an iron wok with roasted garlic, mixed with fine spices, fresh herbs, lime and orange zest	(£10.95)

Tandoori Dishes >> This selection of dishes are char-grilled dry and served with continental salad

Tandoori Chicken	+ Add
Peri peri style half chicken on the bone marinated in aromatic spices, cooked in the charcoal tandoor	(£7.95)
Tandoori Mixed Grill	+ Add
Selection of kebabs chicken, lamb, King prawn and tandoori chicken (char-grilled to perfection)	(£9.95)

Chicken Shaslic	+ Add (£8.95)
Barbecued with succulent peppers, onions and fresh coriander	
King Prawn Shaslic	+ Add (£10.95)
Barbecued with succulent peppers, onions and fresh coriander	
Chicken Tikka	+ Add
Diced boneless chicken or lamb marinated in cardamom, mace flavoured yoghurt and aromatic spices	(£7.95)
Lamb Tikka	+ Add (£7.95)
Tandori King Prawn	+ Add (£10.95)
Vegetarian Selection >>	
Karhi Vegetable	+ Add
Baby potatoes, broccoli, a selection of vegetables, cooked with peppers, tomatoes and spices	(£6.95)
Sobzi Biriyani	+ Add
Mushrooms, chickpeas, okra and spinach baked with basmati rice served with a spicy vegetable and lentil sauce	(£8.95)
Sobzi Malaya With Paneer	+ Add
Fresh vegetables cooked in a mild sauce with pistachios, mango and paneer (Indian cheese)	(£6.95)
Afgani Sobzi	+ Add
A dry Vegetable dish cooked with five spice, mint, garlic, lime leaves and hints of chilli and pink peppercorns	(£6.95)
Poultry & Lamb >>	
Chicken Garam Mossala	+ Add
Char-grilled chicken simmered in hot spices, generous amount of fresh spices in thick mouth watering sauce	(£8.95)
Lamb Garam Mossala	+ Add
Braised Lamb simmered in hot spices, generous amount of fresh spices in thick mouth watering sauce	(£8.95)
Lamb Shank Nawabi	+ Add
Lamb shank slow cooked in fine spices, fresh herbs, plum tomatoes with a hint of chilli in a thick onion herb gravy	(£10.95)
Chicken Tenga Mita	+ Add
Succulent pieces of braised lamb or char-grilled chicken simmered in rich spices, mango and lime souse with lots of fresh herbs	(£8.95)
Lamb Tenga Mita	+ Add
Succulent pieces of braised lamb simmered in rich spices, mango and lime souse with lots of fresh herbs	(£8.95)
Gosht Rogon Josh	+ Add
Traditional hot curry of lamb leg cut of the bone in a unique blend of asafoetida, fennel, saffron and peppercorn. (please note this Rogon Josh is cooked, flavoured as Indian country style cooking)	(£8.95)
Komola Lamb	+ Add
Tender slow braised lamb cooked in saffron and mild spices, almonds, sultanas with fresh orange and orange zest simmered in fresh cream	(£8.95)

Lamb Hari Mirchi	+ Add (£8.95)
Slow braised tender lamb generously spiced, exotic herbs, orange and lime zest with dry chilli and a hint of ghost chilli pickle	
Gurka's Revenge	+ Add (£8.95)
Chicken tikka sprinkled with fresh herbs, barbecued and cooked with minced lamb and oriental spices in a delicate sauce (delicious and tempting dish)	
GreenMassalam Chicken	+ Add (£8.95)
Massalla >>	
Chicken Tikka Massalla	+ Add (£7.95)
Barbecued chicken cooked in thick rich mild sauce with cream and almonds	
Lamb Tikka Massalla	+ Add (£7.95)
Barbecued chicken cooked in thick rich mild sauce with cream and almonds	
Tandoori King Prawn Massalla	+ Add (£10.95)
Barbecued king prawn cooked in thick rich mild sauce with cream and almonds	
Jalfrize >> Stir-fried with onions, tomato and green pepper in a hot chilli sauce	
Chicken Jalfrize	+ Add (£7.95)
Chicken Tikka Jalfrize	+ Add (£8.95)
Lamb Jalfrize	+ Add (£7.95)
Lamb Tikka Jalfrize	+ Add (£8.95)
Prawn Jalfrize	+ Add (£7.95)
King Prawns Jalfrize	+ Add (£11.95)
Veg Jalfrize	+ Add (£6.95)
Madras >> Cooked in a fairly hot and spicy sauce	
Chicken Madras	+ Add (£7.95)
Chicken Tikka Madras	+ Add (£8.95)
Lamb Madras	+ Add (£7.95)
Lamb Tikka Madras	+ Add (£8.95)
Prawn Madras	+ Add (£7.95)
King Prawns Madras	+ Add (£10.95)
Veg Madras	+ Add (£6.95)
Vindaloo >> Cooked in a fairly hot and spicy sauce	
Chicken Vindaloo	+ Add (£7.95)
Chicken Tikka Vindaloo	+ Add (£8.95)
Lamb Vindaloo	+ Add (£7.95)
Lamb Tikka Vindaloo	+ Add (£8.95)
Prawn Vindaloo	+ Add (£7.95)
King Prawns Vindaloo	+ Add (£10.95)
Veg Vindaloo	+ Add (£6.95)
Korma >> A delicately spiced mild dish cooked in coconut, cream and almonds.	
Chicken Korma	+ Add (£7.95)
Chicken Tikka Korma	+ Add (£8.95)

Lamb Korma	<u>+ Add (£7.95)</u>
Lamb Tikka Korma	<u>+ Add (£8.95)</u>
Prawn Korma	<u>+ Add (£7.95)</u>
King Prawns Korma	<u>+ Add (£10.95)</u>
Veg Korma	<u>+ Add (£6.95)</u>
Garlic Balti >> Combining Tibetan influence with Kashmir style spices (medium hot with strong spices)	
Chicken Balti	<u>+ Add (£8.95)</u>
Chicken Tikka Balti	<u>+ Add (£9.50)</u>
Lamb Balti	<u>+ Add (£8.95)</u>
Lamb Tikka Balti	<u>+ Add (£9.50)</u>
Prawn Balti	<u>+ Add (£8.95)</u>
King Prawns Balti	<u>+ Add (£11.95)</u>
Veg Balti	<u>+ Add (£7.95)</u>
Pathia >> A hot sweet and sour dish prepared with tomatoes, chilli and ground herbs	
Chicken Pathia	<u>+ Add (£7.95)</u>
Chicken Tikka Pathia	<u>+ Add (£8.50)</u>
Lamb Pathia	<u>+ Add (£7.95)</u>
Lamb Tikka Pathia	<u>+ Add (£8.50)</u>
Prawn Pathia	<u>+ Add (£7.95)</u>
King Prawns Pathia	<u>+ Add (£10.95)</u>
Veg Pathia	<u>+ Add (£6.95)</u>
Dansak >> A hot sweet and sour dish prepared with tomatoes, chilli, ground herbs and lentils	
Chicken Dansak	<u>+ Add (£7.95)</u>
Chicken Tikka Dansak	<u>+ Add (£8.50)</u>
Lamb Dansak	<u>+ Add (£7.95)</u>
Lamb Tikka Dansak	<u>+ Add (£8.50)</u>
Prawn Dansak	<u>+ Add (£7.95)</u>
King Prawns Dansak	<u>+ Add (£10.95)</u>
Veg Dansak	<u>+ Add (£6.95)</u>
Korai >> A dry dish with thick onion and coriander based souse, medium hot but well spiced	
Chicken Korai	<u>+ Add (£7.95)</u>
Chicken Tikka Korai	<u>+ Add (£8.50)</u>
Lamb Korai	<u>+ Add (£7.95)</u>
Lamb Tikka Korai	<u>+ Add (£8.50)</u>
Prawn Korai	<u>+ Add (£7.95)</u>
King Prawns Korai	<u>+ Add (£10.95)</u>
Veg Korai	<u>+ Add (£6.95)</u>

Biryani >> House special briyani, slow cooked with the finest spices, fresh herbs, purified butter and then baked with the highest quality basmati rice. Served with vegetable and lentil curry

Saffron Chicken Biryani [+ Add \(£9.95\)](#)

Moghal Lamb Biryani [+ Add \(£9.95\)](#)

Dpiaza >>

Chicken Dupiaza [+ Add \(£7.95\)](#)

Lamb Dupiaza [+ Add \(£7.95\)](#)

King Prawn Dupiaza [+ Add \(£10.95\)](#)

Vegetable Dupiaza [+ Add \(£6.95\)](#)

Bhuna >>

Chicken Bhuna [+ Add \(£7.95\)](#)

Lamb Bhuna [+ Add \(£7.95\)](#)

King Prawn Bhuna [+ Add \(£10.95\)](#)

curry >>

Chi Curry [+ Add \(£7.95\)](#)

Lamb Curry [+ Add \(£7.95\)](#)

King Prawn Curry [+ Add \(£9.95\)](#)

Chi Tikka Curry [+ Add \(£8.95\)](#)

Lamb Tikka Curry [+ Add \(£8.95\)](#)

Sides

Sides >> Side orders served to accompany your main course

Bombay Aloo [+ Add \(£3.95\)](#)

Spicy Potatoes

Mushroom Bhaji [+ Add \(£3.95\)](#)

Mushrooms cooked in a light spice sauce

Sag Paneer [+ Add \(£3.95\)](#)

Indian cheese with spinach, mildly spiced

Sag Aloo [+ Add \(£3.95\)](#)

Spinach and Potato cooked with herbs

Tarka Dal [+ Add](#)

Lentils curry slow cooked in clarified butter, turmeric, fried garlic and fresh coriander [\(£3.95\)](#)

brangol bhaji [+ Add \(£3.95\)](#)

Bendi bhaji [+ Add \(£3.95\)](#)

Allo Gobi [+ Add \(£3.95\)](#)

Coliflower Bhaji [+ Add \(£3.95\)](#)

Sag Bhaji [+ Add \(£3.95\)](#)

Mootor Panner [+ Add \(£3.95\)](#)

Chana Massala [+ Add \(£3.95\)](#)

Vegetable Curry [+ Add \(£3.95\)](#)

Vegetable Bhaji [+ Add \(£3.95\)](#)

Rice >>

Pilau Rice [+ Add \(£2.75\)](#)

Flavoured Basmati rice

Boiled Rice [+ Add \(£2.75\)](#)

Lemon Rice [+ Add \(£2.95\)](#)

Refreshing rice infused with mustard seeds, curry leaves and fresh lemon peel

Mushroom Rice [+ Add \(£2.95\)](#)

Vegetable Rice [+ Add \(£2.95\)](#)

Keema Rice [+ Add \(£2.95\)](#)

BREADS >>

Nan [+ Add \(£2.75\)](#)

Peswari Nan [+ Add \(£2.95\)](#)

Keema Nan [+ Add \(£2.95\)](#)

Garlic Nan [+ Add \(£2.95\)](#)

Chilli Nan [+ Add \(£2.95\)](#)

Chapati [+ Add \(£1.95\)](#)

Tandoori Roti [+ Add \(£1.95\)](#)

Poratha [+ Add \(£2.95\)](#)

Allo Portha [+ Add \(£2.95\)](#)