

## **Poultry & Meat**

### **JEERA CHICKEN \*\* - £16.90**

*Boneless, Kenyan-style version with lots of cumin, chillies & toasted spices.*

### **HAANDI'S CHICKEN MAKHINI - £16.90**

*Chicken lovers dream of tandoor roasted boneless chicken in a rich tomato based gravy.*

### **DHANIYA CHICKEN MASALA \* - £16.90**

*Boneless chicken in a fresh coriander masala.*

### **CHICKEN TIKKA MASALA - £16.90**

*Boneless Chicken, tandoored and served in a rich masala sauce.*

### **DHABA CHICKEN CURRY \*\* - £16.50**

*Chicken on the bone in a special Dhaba masala recipe (Dhabas are road-side eateries for truckers all over Northern India).*

### **PUNJABI CHICKEN CURRY \* - £16.90**

*Exactly as it is made at home in the Punjab.*

### **CHICKEN CHENNAI SPECIAL \*\*\* - £16.90**

*South Indian Speciality with coconut, curry leaves & mustard seeds.*

### **CHICKEN KESARI KORMA - £17.50**

*Boneless chicken in royal mild gravy made with almonds, yoghurt & saffron.*

### **LAMB ROGANJOSH - £18.90**

*Classic punjabi lamb curry with fresh tomatoes.*

### **KAKE DI LAMB CURRY \*\* - £18.50**

*Lamb on the bone prepared in a curry with lots of onions, tomatoes & spices.*

### **SAAG LAMB - £19.50**

*Tender lamb morsels mixed with pureed, spiced spinach.*

### **CHANDNI CHOWK KA KEEMA - £18.90**

*Spicy minced lamb with fresh peas, onions, tomatoes & chillies.*

### **ANDHRA LAMB PEPPER FRY \*\* - £18.90**

*Boneless lamb with bell peppers, onions, chillies, curry leaves and coconut milk.*

## Vegetarian

**PALAK PANEER** - £12.90

*Classic combination of spinach, curd cheese and fenugreek (methi).*

**DUM ALOO KASHMIRI** - £10.90

*Baked potatoes stuffed with cashew nuts, curd cheese and sultanas.*

**HAANDI MALAI KOFTA** - £10.90

*Patties of vegetables, curd cheese and potato in a special sauce.*

**SUBZI JALFREZI** \* - £9.95

*A traditional masala of mixed vegetables prepared in a kadai (wok).*

**ADRABI ALOO GOBI** \* - £9.95

*Spicy stir fry of potato, cauliflower and lots of ginger.*

**TAWA MUSHROOM MASALA** - £12.90

*Mushrooms cooked on an iron griddle with lots of spring onions, pepper & tomatoes.*

**BHINDI MASALA** \* - £13.50

*Stir fried okra, onions, chillies and masala.*

**PUNJABI ALOO BAIGAN** - £11.90

*Whole baby aubergines and potatoes prepared in special onion masala.*

**JEERA ALOO BANSARI** \* - £9.90

*A spicy potato dish with methi, cumin and dry red chillies.*

**DAL BUKHARA** - £9.90

*Unique taste of creamy black lentils simmered overnight on charcoal embers.*

**DAL TADKA** - £9.90

*Yellow lentils with fresh temper of onions, garlic, chillies & cumin.*

**PUNJABI ALOO CHOLEY** - £9.90

*Chickpeas the authentic Punjabi way.*

**TRADITIONAL EGG CURRY** \* - £10.90

*Chef's special for egg vegetarians.*

## Seafood

### **PRAWNS LABABADAR - £22.90**

*A fresh tasting combination of prawns, tomatoes, onions & coriander leaves.*

### **PRAWNS VINDALOO \*\*\* - £22.90**

*Chef's version of classic chilli-hot Goan dish with the addition of coconut milk and fresh herbs.*

### **MALABAR PRAWN CURRY \*\* - £22.90**

*King prawns in a traditional South Indian curry.*

### **PATTARANI FISH IN FOIL - £16.90**

*Fillet of Cod steamed in foil with a herb masala and coconut milk.*

### **GOAN FISH CURRY \*\* - £16.90**

*Haddock fillets with a spicy Goan masala mix.*

### **MACHILI TARIWALI \*\* - £16.90**

*Cubes of Tilapia in the Chef's special gravy.*

## Rice Selection

### **STEAMED WHITE RICE - £4.80**

### **PULAO RICE - £4.90**

### **CHICKPEAS PULAO - £4.90**

### **PEAS PULAO - £4.90**

### **ONION MASALA PULAO - £4.90**

### **MUSHROOM PULAO - £6.90**

### **BIRYANI RICE - £8.50**

### **VEGETABLE BIRYANI - £11.50**

### **CHICKEN BIRYANI - £19.50**

### **LAMB BIRYANI - £22.50**

**FISH BIRYANI** - £21.50

**PRAWN BIRYANI** - £25.50

Deserts:

**PISTA KULFI** - £6.50

*Indian Pistachio ice cream.*

**MANGO KULFI** - £6.80

*Indian ice cream with Mango bits.*

**KESARI RASMALAI** - £7.80

*Curd cheese disc in creamy milk with nuts and saffron.*

**GULAB JAMUN** - £6.80

*Evaporated milk spheres in a sweet syrup.*

**GAJJAR HALWA** - £6.80

*Carrot pudding made with lots of almonds. (With or without ice cream).*

**MANGO OR LYCHEE WITH ICE CREAM** - £5.50

*Slices of Alphonso Mangoes or Lychee with vanilla ice cream. (Only when in season).*

**CHOICES OF ICE CREAM** - £3.80

*Please check for flavours available today.*

**MASALA TEA** - £2.40

**TEA** - £2.10

**CAPPUCCINO** - £2.80

**ESPRESSO** - £2.50

**COFFEE** - £2.70