

- **Onion Bhaji**
Onion coated in a mildly spiced gram flour batter, deep fried and served with tamarind chutney.

£ 6.90
- **Punjabi Samosa**
Crisp flour patties filled with choice of mashed vegetables, served with tamarind chutney.

£ 6.90
- **Batata Wada**
Dumplings of mashed potatoes served with coriander and mint chutney.

£ 6.90
- **Dahi Batata Puri**
Lentil puffs with a tangy mixture of potatoes and black peas, finished with sweetened yoghurt, mint and tamarind chutney.

£ 8.00
- **Gol Guppe**
A popular street snack of India. Hollow crisp poori filled with tangy, spicy chutneys.

£ 7.50
- **Pao Bhaji**
Classic Mumbai street food - mashed vegetables served with toasted bun.

£ 8.00
- **Dahi Batata Poori**
Lentil shells filled with a tangy mixture of bean sprouts, potato and coriander, finished with yoghurt and chutneys.

£ 8.00
- **Wada Pao**
Potato patty in bun with coriander chutney and red chilli flakes.

£ 8.00
- **Bhalla Papri Chaat**
Savoury dumplings topped with crisp gram flour flakes, assorted chutneys and yoghurt.

£ 8.50

- **Ragra Pattice**
Pan fried potato cakes stuffed with grated cottage cheese, topped with chickpeas and hung yoghurt.

£ 8.50
- **Chole Bhature**
A traditional fried bread served with spicy chickpeas and chopped red onions.

£ 8.50
- **Samosa Chaat**
Samosa topped with chickpeas, chutneys, chopped onions and coriander.

£ 8.50
- **Jaipuri Bhindi**
Shredded okra marinated in batter of gram flour and species , fried until crisp.

£ 8.75
- **Chilli Paneer**
Cubes of cottage cheese in chilli garlic sauce and finished with chopped spring onions.

£ 9.75
- **Achari Murgh**
Chunks of chicken marinated in traditional North Indian pickling spices and grilled to perfection.

£ 9.50
- **Murgh Kaleji Masala**
Chicken liver sauteed with onion, tomato, cumin seeds and coriander.

£ 9.50
- **Chilli Garlic Chicken**
A spicy preparation of boneless chicken stir-fried. Indian soul food.

£ 9.75
- **Chicken Kheema Pao**
Spicy chicken mince served on a crusty bun.

£ 9.90

- **Kheema Samosa**
Spicy lamb mince cooked with chopped celery, stuffed in a savory pastry fried until crisp.

£ 9.50
- **Shami Kebab**
Pan grilled kebabs of ground lamb and lentils, stuffed with coriander chutney.

£ 9.50
- **Lamb Kheema Pao**
Spicy lamb mince served on a crusty bun.

£ 9.90
- **Amritsari Macchi**
Batter fried fish, marinated in lime and caraway seeds, served on a bed of spicy chutney.

£ 9.75
- **Tibatti Jhinga**
King prawns wrapped in a smooth batter and fried until crisp and golden. Served with garlic sauce.

£ 10.75
- **Shrimp Peri Peri**
Shrimps stir fried with spring onions, red and green peppers.

£ 10.75

Tandori Khazana -Barbecues:

- **Tandoori Kaliyan**
Broccoli and cauliflower florets marinated and grilled.

£ 13.50
- **Tandoori Mushroom**
Fresh button mushroom marinated with dried fenugreek, mustard oil and yoghurt.

£ 14.25

- **Paneer Tikka**
Grilled cubes of cottage cheese marinated in mint, yoghurt, ginger and spices.

£ 14.50

- **Tandoori Soya**
Juicy soya chunks subtly spiced and grilled. An original Bombay Palace specialty.

£ 15.75

- **Vegetarian Grill**
Grilled assortment of the Chef's choicest vegetarian barbecues.

£ 18.50

- **Tandoori Murgh**
Chicken marinated overnight and char-roasted.

£ 16.75

- **Murgh Tikka**
Morsels of chicken marinated in yoghurt and spices, char grilled in the tandoor.

£ 16.75

- **Murgh Malai Kebab**
Chicken breast marinated in cardamom, mace and sun dried fenugreek.

£ 17.75

- **Malmali Seekh Kebab**
Minced lamb delicately seasoned and grilled to perfection.

£ 16.75

- **Changezi Champen**
Juicy lamb cutlets marinated in fresh mint, fennel, pepper and yoghurt.

£ 25.75

- **Mahi Tikka**
Boneless fish fillets marinated in saffron, black pepper and spices.

£ 17.75

- **Tandoori Salmon**
Fresh salmon marinated in traditional Indian spices, grilled to perfection.

£ 22.75

- **Jhinga Lajawab**
Jumbo prawns marinated in natural herbs, roasted in clay oven.

£ 28.50

- **Kebab Platter**
Grilled assortment of the chef's choicest barbecues.

£ 31.00

Samunder Se – Seafood Delicacies

- **Goan Fish Curry**
A tangy and spicy Kingfish curry from Goa.

£ 18.75

- **Prawn Nilgiri**
Prawns simmered in a curry of coconut, coriander and fresh mint.

£ 18.75

- **King Prawn Bhuna**
Fresh prawns cooked with peppers, onions and tomato

£ 19.75

- **Chilli Garlic Prawns**
Zesty prawns stir fried with fresh red chillies, garlic and spring onions.

£ 19.75

Resoi Se – Lamb Favourites

- **Chilli Lamb**
Strips of lamb stir fried with Sichuan red chillies, coriander and soy.

£ 16.50

- **Roganjosh Kashmiri**
The classic lamb curry of Kashmir, seasoned with mountain herbs.

£ 17.50
- **Lamb Dhansak**
A traditional Parsi curry made with lentil, fresh dill leaves and our home made Dhansak masala.

£ 17.50
- **Palak Gosht Lasooni**
Tender lamb chunks simmered in creamed spinach with a tempering of fresh ginger, garlic and whole red chilli.

£ 17.50
- **Karahi Gosht**
Lamb cooked with dry masala, ginger and green chillies.

£ 18.75
- **Nalli Gosht**
A speciality of Lucknow, slow cooked lamb shanks in a delicate saffron curry.

£ 22.00
- **Balouchi Raan**
Grilled leg of baby lamb braised in a robust sauce with freshly ground spices.

£ 29.50

Rasoi Se – Chicken Favourites:

- **Chicken Tariwala**
A traditional North Indian chicken curry - speciality of Punjab.

£ 14.90

- **Kheema Hari Mirch**
Minced lean chicken or lamb cooked in natural herbs and spices, finished with spicy green chilli.

£ 16.75
- **Goan Chicken Curry**
A tangy and spicy chicken curry from Goa made with coconut milk, tamarind, green chillies, jaggery and curry leaves.

£ 15.75
- **Chicken Dhansak**
A traditional Parsi chicken curry made with lentil, fresh dill leaves and our chef's Dhansak masala.

£ 15.75
- **Nilgiri Chicken**
Originating from the hilly tracts of the Nilgiri forest in Southern India, this curry is made with chicken simmered in coconut milk, fresh coriander and mint paste.

£ 15.75
- **Palak Murgh**
Chicken cooked with creamed spinach, fresh ginger, garlic and whole red chilli.

£ 15.75
- **Methi Chicken**
Chicken cooked with fresh fenugreek, tempered with green chilli and cumin

£ 17.75
- **Murgh Tikka Makhani**
Barbecued chicken morsels finished in white butter, cream and tomato gravy.

£ 17.75

Sabizan -Vegetarian Specialities:

- **Tarka Dal**
Yellow lentils finished with cumin, fresh ginger, tomato, onion and garlic.

£ 9.50

- **Dal Makhani**
Black lentils simmered overnight on the tandoor, finished with butter and cream.

£ 9.75

- **Chana Masala**
Traditional Punjabi style chickpeas.

£ 9.75

- **Jeera Aloo**
Potatoes tossed with cumin, ginger and ground spices. Finished with chopped coriander.

£ 9.75

- **Aloo Gobi**
Cauliflower and potatoes stir fried with ginger and spices.

£ 9.75

- **Bhindi Masala**
Okra cooked with onion, herbs and spices

£ 11.25

- **Dhingri Mutter**
Fresh Mushroom and green peas cooked with ground herbs and spices.

£ 11.50

- **Paneer Mutter**
Coarsely chopped cottage cheese cooked with green peas, spices and fresh coriander.

£ 12.50

- **Baigan Bharta**
Smoked aubergine hashed and cooked with spices. Perfect with fluffy phulka.

£ 11.75

- **Palak Paneer**
Home made cottage cheese cooked with creamed spinach.cumin and garlic.

£ 12.75

- **Paneer Makhni**
Cubes of cottage cheese cooked in a mild cashew nut and tomato gravy.

£ 13.50

- **Karahi Paneer**

Fingers of cottage cheese sauteed with capsicum, onions and tomato.

£ 13.50

- **Babycorn Makhani**

Fresh baby corn chunks cooked with our signature creamy tomato sauce.

£ 13.50

- **Subz Jalfrezi**

Fresh seasonal vegetables simmered in coriander flavoured gravy.

£ 13.50

- **Subz Makhanwala**

Garden fresh vegetables cooked in a creamy tomato sauce.

£ 13.50

- **Karela do Pyaza**

Fresh bitter gourd sauteed with onions, herbs and spices.

£ 13.75

- **Methi Mutter Malai**

Green Peas cooked with fenugreek and finished with cream.

£ 13.75

- **Malai Kofta**

Hashed vegetable dumplings simmered in a mild curry.

£ 13.75

Accompaniments:

- **Kewal Chawal**

Fluffy boiled basmati rice.

£ 4.75

- **Jeera Pulao**
Basmati rice cooked with cumin, topped with golden fried onions.
£ 5.75
- **Veg Fried Rice**
£ 8.95
- **Egg Fried Rice**
£ 9.95
- **Stuffed Naan**
Choose any one stuffing - Onion/Chilli/Garlic or Peshawari
£ 16.00
- **Chicken Fried Rice**
£ 10.75
- **Shrimp Fried Rice**
£ 12.75
- **Navratan Biryani**
Slow cooked basmati rice preparation of vegetables, nuts, spices and herbs.
£ 17.75
- **Chicken Biryani**
Tender boneless chicken slow cooked with basmati rice, herbs and spices.
£ 19.75
- **Gosht Biryani**
Chunks of lamb cooked with basmati rice in a sealed earthenware container with whole spices.
£ 22.75
- **Prawn Biryani**
£ 23.75
- **Tandoori Roti**
Crisp unleavened whole wheat bread
£ 3.50

- **Tawa Phulka**
Traditional bread cooked on a hot griddle until it puffs up.

£ 3.50
- **Tandoori Naan**
Served plain or with onion, garlic and Peshawari.

£ 3.75
- **Bhatura**
A classic fluffy bread made with fermented dough, deep fried.

£ 3.95
- **Paratha**
Flaky layered bread baked plain, with fresh mint or a stuffing of potato.

£ 4.25
- **Roomali Roti**
Paper thin bread, a traditional speciality best served with kebabs.

£ 4.50
- **Missi Masala Roti**
Whole wheat spicy dough with fresh fenugreek, ginger, green chilli and mint.

£ 4.50
- **Kheema Naan**
Leavened flour baked with a filling of spiced minced lamb.

£ 5.50
- **Cucumber Raita**
Yoghurt topped with shredded cucumber and coriander.

£ 3.75
- **Pomegranate Raita**
Yoghurt topped with fresh pomegranate.

£ 4.75
- **Cachumber Salad**
A tangy melange of chopped cucumber, onions, tomato, green chilli and coriander.

£ 4.95

- **Green Salad**

Sliced onion, tomato, cucumber, carrots, raddish and lettuce leaves.

£ 4.95