



## To Begin With

### **PAPADUM**

Plain / Spicy

### **Fried Bite Size Papadum**

Sprinkled with Onions / Tomatoes / Cucumbers

### **Special Salad**

### **Onion Salad**

### **Green Salad**

### **Fried Onions, Garlic and Chilli**

## Vegetarian Starters

### **Baby Corn Pakora**

Fried in spicy batter, serves two

### **Sesame Panir**

Cooked with sesame seeds, cashew nuts, spring onions & green peppers

### **Jeera Panir**

Cooked with cumin seeds & spices

### **Quorn Tikka (Contains Eggs)**

Marinated in spice and cooked with onions & peppers

### **Paneer Tikka**

Cream cheese marinated in spiced and cooked on charcoal

### **Paneer Pakora**

Fried in spicy batter, serves two

### **Aubergine Fry**

Lightly battered cooked with onions, peppers and spices

### **Aloo Fry**

Potato wedges cooked with onions, peppers and spices

### **Jeera Mushrooms**

Mushroom cooked with cumin seeds & spices

### **Chilli Corn**

Sweet corn cooked with green chillies, lemon juice, tomatoes & cucumber

### **Chana Chaat**

Chick peas cooked with lemon juice, tomatoes & cucumber

### **Aloo Chaat**

Potatoes cooked with lemon juice, tomatoes & cucumber

### **Vegetable Cutlets**

Two pieces & served with salad

### **Mogo Chips (Casava)**

### **Chilli Mogo**

Cooked with green chillies, spring, onions and sour sauce

**Vegetable Samosas**

Two pieces & served with salad

**Jeera Aloo**

Potatoes cooked with cumin seeds & spices

## No-Veg Starters

**Methi Fry Chicken**

Cooked with fenugreek leaves, sliced Garlic & mild speices(serves 2)

**King Prawn Pakora**

Fried in spicy batter & served with hot chutney

**Butter King Prawns**

Cooked with butter, garlic, green peppers & mild spices

**Chicken Pakora**

Fried in spicy batter & served with hot chutney

**Sesame Chicken**

Cooked with sesame seed, cashew nuts, spring onions & green pepper

**Lamb Chops (4 pieces)**

Succulent lamb chops marinated in spice and cooked on charcoal.

**Barbequed Chicken**

Boneless breast chicken pieces marinated in spices & cooked over charcoal

**Masala Fish**

Fish fillets marinated in spices & herbs.

**Chicken Wings**

Marinated in spices & cooked over charcoal

**Achari Chicken**

Cooked with pickled spices

**Chicken Chaat**

Cooked with tomatoes, cucumber, lemon & mild spices

**Chilli Prawns**

Cooked with green chillies, tomatoes, Cucumber & lemon

**Meat Samosas (2 pieces)****Chicken Samosas (2 pieces)**

## Signature Dishes

All the chilli dishes are mild , sweet & sour, fried in crispy batter & cooked with spring onions, fresh sliced garlic, black pepper, mild chillies & soya sauce

**Chilli Panir(v)****Chilli Chicken****Chilli Baby Corn (v)****Chilli King Prawns****Jeera Chicken**

Boneless pieces of chicken cooked with cumin seeds & spices  
(with choice of mild, medium, hot)

**Chicken Simba Kadai**

Cooked with chopped garlic. onions, green chillies & spices hot or medium

**Chicken Curry Masala**

House special curry cooked very authentically with whole spices

**Chicken Curry on the Bone**

Authentic home cooking (known as staff curry).

**Lamb Chop Curry**  
Authentic home cooking .

## **Tandoori Specialities**

**Chicken Tikka**  
**Sheek Kebab**  
**Chicken Kebab**  
**Chicken Shaslik**  
**Tandoori Chicken half portion**  
**Tandoori chicken full portion**  
**Lamb Tikka**  
**Tandoori Mixed Grill**  
**Tandoori King Prawns**  
Marinated in various spies cooked on charcoal with green peppers, onions, & tomatoes  
**Tandoori Roti**  
Cooked in day oven  
**Nan**  
**Keema Nan**  
Stuffed with mince meat  
**Kabuli Nan**  
Stuffed with ground almonds & cashew nuts (sweet)s  
**Vegetable Nan**  
**Special Nan**  
Stuffed with vegetables, coconut & nuts  
**Garlic Nan**  
Cooked with fresh chopped garlic  
**Chilli Nan**  
**Tawa Paratha**  
**Tawa Stuff**  
Stuffed with vegetables

## **Kadai Dishes**

All kadai dishes are cooked with green peppers, onions, tomatoes & spices with sauce, with the choice of hot, medium or mild

**Egg Kadai**  
**Chicken Kadai**  
**Meat Kadai**  
**Vegetable Kadai**  
**Chicken Tikka Kadai**  
**Lamb Tikka Kadai**  
**King Prawn Kadai**  
**Mixed Kadai**  
Mixture of tandoori dishes, serves two

## **Seafood**

**Prawn Bhuna**  
Cooked with fresh tomatoes & green peppers  
**Prawn Curry**  
Cooked with spices -Medium, Mild or Hot

**Prawn Kurma**

Cooked with cream, ground almonds & cashew nut

**Prawn Madras (Hot)****Prawn Vindaloo (Very Hot )****Prawn Saag**

Medium spiced with spinach

**King Prawn Curry**

Medium spiced in curry sauce

**King Prawn Masala**

Cooked in a special sauce with ground almonds

**King Prawn Bhuna**

Medium spiced cooked with green peppers & tomatoes

**King Prawn Kurma**

Cooked with ground almonds, cashew nuts -Mild curry

**Fish Curry**

## Meat

**Meat Methi**

Medium cooked with garlic & fenugreek leaves

**Meat Kuftha**

Spicy meat balls cooked in curry sauce

**Lamb Tikka Masala**

Lamb Tikka cooked on charcoal first then cooked in creamy sauce with ground almonds & cashew nuts (medium spiced)

**Meat Curry**

Cooked in medium spices with sauce

**Meat Madras Hot****Meat Vindaloo** very hot**Meat Kurma**

Mild & creamys

**Keema Matar**

Mince meat with peas

**Paiaik Gosth**

Medium spiced cooked with spinach

**Rogan Gosth**

Medium spiced dish cooked with green peppers & tomatoes

**Meat Badam**

Mild & creamy cooked with cashew nuts & ground almonds

**Meat Dhansaak**

Hot lemony dish cooked with lentils

**Meat Kashmiri**

Sweet & mild dish cooked with fruit & cream

**Meat Mogali**

With beaten egg

## Poultry

**Chicken Curry**

Medium spiced in curry sauce

**Chicken Badam**

Cooked in creamy sauce with cashew nuts

**Chicken Jaifrezi**

Cooked with green peppers, chillies & yogurt (hot)

**Chicken Bhuna**

Medium spiced dish with tomatoes & green peppers

**Chicken Masala**

Spicy dish (medium - hot)

**Chicken Madras (Hot)**

Chicken Vindaloo (Very hot)

**Palak Chicken**

Medium hot, cooked with spinach

**Chicken Do Piazza**

Cooked with fried onions

**Chicken Kashmiri**

Mild & sweet dish cooked in fruit & cream

**Chicken Dhansaak**

Hot dish cooked with lentils with touch of lemon juice

**Chicken Tikka Masala**

Chicken Tikka cooked on charcoal then cooked in creamy sauce with ground almonds & cashew nut

**Chicken Mogali**

With beaten egg, mild

**Methi Chicken**

Medium spiced cooked with garlic & fenugreek leaves

**Chicken Kurma**

Mild & creamy

**Chicken Tikka Bhuna**

## Biryani and Rice

**Egg Biryani****Chicken Biryani****Meat Biryani****Prawn Biryani****King Prawn Biryani****Vegetable Biryani****Quorn Biryani****Peas Pilau Rice****Boiled Rice****Pilau Rice****Keema Pilau Rice****Kashmiri Pilau Rice**

With Fruit, Nut & Sultanas

**Mushroom Pilau Rice****Egg Fried Rice****Coconut Rice**

## Vegetables

**Panir Tikka Masala****Vegetable Kofta**

Medium hot vegetable balls in sauce

**Mushroom Bhajee**

medium in curry sauce

**Aubergine Curry****Aubergine Methi****Chana Masala**

Whole thick peas in sauce cooked with medium spices

**Bombay Aloo**

potato curry in medium, mild or hot spices

**Saag Bhaji**

Medium spinach currys

**Tarka Dal**

Lentils Cocikea with garlic, ginger, onions & spices

**Mixed Vegetables**

Curried vegetables in mild, medium or hot spices

**Aloo Gobi**

Medium spiced potatoes & cauliflower

**Saag Aloo**

**Makai Masala**

Sweet corn off the cob cooked in medium sauce

**Matar Panir**

Traditional Indian dish, cheese(panir) & peas cooked with Spices

**Egg Curry**

Hard boiled egg cooked with curvy sauce

**Vegetable Navratna**

Cooked with cream, ground almonds, cashew nuts & nutmeg

**Methi Paneer**

**Bhindi Bhajee** (okra)

**Quorn Tikka Masala (V)** (Contain eggs)

Marinated in spices and cooked over charcoal.

**Quorn Keema Curry** (Contain eggs)

Mince Quorn cooked in spices.

**Quorn Tikka Kadai** (Contain eggs)

**Quorn Tikka Bhuna** (Contain eggs)