

# Main Course



## Classic Curries

 **Dupiaza**

Chunky onions and peppers in medium sauce  
Hotness: medium or hot

 **Madrasi/Vindaloo**

Hot dish with ginger and strong spice with coriander and a hint of lemon

 **Kali Mirch**

Tangy cracked black pepper and yoghurt curry  
Medium or hot on request

 **Korma**

Sweet, mild and subtle creamy cinnamon sauce

 **Dalcha**

Traditional home style lentil curry with garlic and cinnamon

 **Sambar**

A South Indian classic using lemon, lentil, mustard and tumeric. Hotness: medium

 **Roghani**

Tomato based curry with saffron infused oil  
Hotness: medium or hot

 **Bhuna**

A medium strength curry with garlic, onions, tomato and fenugreek



## Combine the above with any of the following

<b>Bengal Roasted Seabass</b>	<b>£9.90</b>
<b>Herb and Spice Salmon</b>	<b>£9.90</b>
<b>King Prawn</b>	<b>£9.90</b>
<b>Chicken, Lamb or Prawn</b>	<b>£7.90</b>
<b>Chicken Tikka</b>	<b>£7.90</b>
<b>Tandoori Chicken (no bone)</b>	<b>£7.90</b>
<b>Beef Steak</b>	<b>£7.90</b>
 <b>Vegetable or Paneer</b>	<b>£5.90</b>

These dishes do not include rice, nan or chips unless specified



Suitable for vegetarians

# Main Course



## Biryani

Your choice of filling, stir-fried with olive oil, garlic & ginger with sundried tomato & basmati rice. Served with Roghani or Madras sauce.

Chicken Tikka	£8.90
Tandoori Chicken (no bone)	£8.90
Prawn	£8.90
Lamb	£8.90
King Prawn	£10.90
 Vegetable	£7.90
Paneer	£5.90
Mushroom	£5.90



## Chef's Choice



### Jalfrezi

Stir - fried onions and peppers, hot spices with fresh chillies, ginger and coriander



### South Indian Garlic

Medium bhuna style curry. For all garlic lovers



### Rajastani (med-hot)

Authentic curry with mustard and ginger



### Shahjahan (mild - med)

Mogul dish made with mango, lemon & mild spices

## Combine this menu with any of the following:

Bengal Roasted Seabass	£11.90
Herb and Spice Salmon	£11.90
King Prawn	£11.90
Chicken, Lamb or Prawn	£8.90
Chicken Tikka	£8.90
Tandoori Chicken (no bone)	£8.90
Beef Steak	£8.90
 Vegetable or Paneer	£7.90

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## House Specials

### Garam Achar

Chicken Tikka, Lamb, Prawn or Vegetable cooked bhuna style with strong spice, pickled lime and chilli

### Massala

The nations favourite dish.  
Creamy coconut and almond curry with yoghurt and tandoori sauce

### Kattar Massala

Zingy pallete with hints of lemon peel and tamarind with chick peas.  
Hotness: mild or medium

### Passanda

Mild creamy dish with coconut cream and red wine

### Korai

Garlic, ginger and softened tomato slow cooked in a heavy based steel wok with added aromatic spice blend

### Aloo Methi

Cooked with the herb fenugreek (slightly bitter but piquant) with potatoes, light spice and coriander

### Adraki

Ginger curry with paprika and yoghurt

### Shatkora

A speciality dish from Bangladesh, cooked medium or hot using a lime like fruit with a unique flavour

### Chilli Paturi

Hot dish with ginger, green chillies, herbs & massala sauce

### Naga

With fresh Naga chillies and black pepper  
Hotness: Extremely hot and fiery

### Balti

Chunky onions and peppers, freshly milled wholespice slow cooked in garlic sauce

### Palak Thoran

Fresh garlic spinach with cumin and coriander

## Combine this menu with any of the following:

Bengal Roasted Seabass	£10.90
Herb and Spice Salmon	£10.90
King Prawn	£10.90
Chicken, Lamb or Prawn	£8.90
Chicken Tikka	£8.90
Tandoori Chicken (no bone)	£8.90
Beef Steak	£8.90
 Vegetable or Paneer	£6.90

These dishes do not include rice, nan or chips unless specified



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