

Main Course

Classic Curries

Dupiaza

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

Madras/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

Bengal Roasted Seabass	£7.90
Herb and Spice Salmon	£7.90
King Prawn	£7.90
Chicken, Lamb or Prawn	£5.50
Chicken Tikka	£6.50
Tandoori Chicken (no bone)	£6.50
Beef Steak	£7.50
Vegetable or Paneer	£4.50



Suitable for vegetarians

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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	£7.50
Tandoori Chicken (no bone)	£7.50
Prawn	£7.50
Lamb	£7.50
King Prawn	£8.50
 Vegetable	£6.50
Paneer	£5.25
Mushroom	£5.25



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

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Beef Steak	£8.50
 Vegetable or Paneer	£5.50



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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

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Chicken Tikka	£7.50
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