

Appetisers

Papad (G) 1.30

Served with an assortment of Pickles and Chutneys.

Somosa (Meat or Vegetable) (G) 4.50

Deep fried flour Pasty.

Onion Bhajee (v) 4.25

Spicy Indian snack made of onions, potatoes and chillies served with mango and passion fruit chutney

Starters

Spicy Calamari (G) 🌶️🌶️ 7.25

Lightly battered Calamari tossed in a spicy sauce with Peppers, Onions and Carrots.

Chilli Mushrooms (V) (G) 🌶️🌶️ 6.25

Button Mushrooms tossed with sliced Bell Peppers & Ground Spices.

Tandoori Chicken Wings (D) 6.25

Wings marinated in Yogurt & spices & herbs, cooked in the Tandoor

Spicy Popcorn Pakora (G) 7.25

Cubes of chicken coated in spicy batter with chilli dip

Lasooni Wild Tiger Prawns 9.25

Jumbo King Prawns with a mixture of our tandoori and our chilli, mint and coriander marinade, cooked in the tandoor oven served with mint sauce

Kur Kuri Kebab 7.45

Skewers of minced beef stuffed with mint and cheese with distinct flavours of coriander and spring onions, served with spicy coriander chutney

Mullai Tikka (D) 7.95

Chicken Mullai Tikka are succulent cubes of boneless chicken marinated in a flavourful mélange of herbs, spices, yogurt, fresh coriander & chilli and then cooked in the Tandoor.

Moduu Chicken 7.25

Chicken tikka stuffed and wrapped with Aloo Saag, coated in bread crumbs and topped with honey glaze

Chingry Sizzler for Two to Share 15.25

Tiger Prawns in a Ajwain and Garlic flavoured Spiced Marinade, Char Grilled in Tandoor, served on a heated plate with Lemon Wedge and Garlic Bread.

Trio of Lamb (D) 9.25

Succulent fennel scented lamb chop, kur kuri lamb kebab and lamb somosa served with our mint chutney

Barbeque Lamb Ribs 🌶️ 7.95

Lamb ribs glazed in our secret homemade barbecue sauce



Poultry & Game

Mallai Ampani (N) (D) (Mild) 14.25

Ideal for the Korma lovers, Chicken Mallai Tikka is cooked in the tandoor mildly spiced dish prepared in chopped onion and cashew nut, served with saffron rice.

Kerela Kozi Curry 14.25

Homestyle chicken curry cooked with onions, tomatoes, herbs and spices with coconut, served with saffron rice.

Mumbai Murg Masala 14.25

Diced chicken cooked with rich and tangy spices and Chaat Masala, served with crisp salad, Matchstick Potatoes and Pori.

Green Chicken Curry 14.25

Succulent chicken curry with fresh green herbs, toasted spices & coconut served with Saffron rice.

Chettinad Chicken or Duck 🌶️🌶️ 14.25

A South Indian speciality – Hot Chicken or Duck Curry with Coconut Milk, Curry Leaves, Mustard & Freshly Ground Spice served with Lemon Rice.

Roast Duck 🌶️ 16.25

Oven cooked duck marinated with honey, lemon and light spices served in hot sweet and sour sauce, served with saffron rice.

Ananash Batakh 🌶️ 16.25

Breast of duck marinated in toasted cumin, pan fried with pineapples and simmered in a sweet and sour sauce of curry leaves and split chillies with a dash of lime, served with Lemon rice.

Kohlapuri Home Style Chicken Curry 🌶️🌶️🌶️🌶️ 14.25

Western Indian dish cooked with onions, tomatoes, coconut & traditional hot Masala served with Lemon rice.

Murg Vada 🌶️ 14.25

Spicy South Indian Chicken cooked with Paneer, Mushrooms in Tamarind, Coconut flavoured Curry served with Saffron Rice.



Seafood

Chennai Fish Curry 16.25

Roasted Seabass, aubigene bhaji, mango, coriander, lemon grass and classic Chennai, served with Saffron rice.

Goan Fish or Prawn Curry 16.25

A famous dish from Goa, prepared in a coconut with a tangy Tamarind sauce and a choice of white fish or Tiger Prawn. Served with lemon rice.

Coconut Tiger Prawns (G) 18.25

Tiger Prawns, White Fish marinated in Coconut Milk, Lime Rind and Juice, Coriander and Olive Oil. Cooked in a Malabar Sauce served with Saffron Rice.

Abafado de Camarao 🌶️🌶️🌶️🌶️ 18.25

Saffron infused grilled King Prawns from the Bay of Bengal, served in a Goan style Red Hot Chilli Sauce with Palm Vinegar, accompanied with fluffy Jasmin Rice for a tongue tingling.

Chilli Jhinga 🌶️🌶️🌶️ 16.25

Battered Tiger Prawns stir fried with Mushrooms, Bell Peppers, Chilli Sauce & Soya Sauce served with Saffron Rice.

Vegetarian

Hariyali Paneer Aloo 12.25

Cottage cheese and potatoes cooked in a spicy coriander and spinach sauce served with Saffron Rice.

Spicy Paneer Mantra 🌶️🌶️ 12.25

Cottage Cheese cooked in Spicy Pepper and Chickpeas Curry tempered with Fresh Curry Leave and crushed Red Chillies served with Saffron Rice.

Vegetable Deva 🌶️🌶️ 12.25

A Kerala speciality, combination of Chickpeas cooked in Coconut Milk and tempered with Mustard Seeds, Curry Leaves and Whole Red Chillies served with Jasmin Rice.

Subz de Thali 17.45

A Indian meal with contents varying from one regional cuisine to another. Platter of Mushroom Bhajee, Paneer 'khurchan', Tadka dall, Bombay Aloo, served with saffron rice, baby Naan and Cucumber Raita.



Lamb

Chettinad Lamb 🌶️🌶️🌶️ 14.25

A South Indian speciality- Hot Lamb Curry with Coconut Milk, Curry Leaves, Mustard & Freshly Ground Spice served with Lemon Rice.

Gosht Mantra (G) 🌶️🌶️ 14.25

Lamb cooked in Spicy Peppers and Chickpeas Curry tempered with Fresh Curry Leaves and Crushed Red Chillies served with Saffron Rice.

Malabar Lamb 🌶️ 14.25

Grilled Lamb cooked with Red Onion, Tomatoes, Red Chillies, Tamarind & Coconut Cream served with Coconut Rice.

Masala Mango (D) 14.25

Tandoori lamb tikka marinated in yogurt and spices cooked in grannies homemade mango sauce served with Saffron Rice.

Bhuna Gosht Puduna 🌶️ 14.45

Diced Lamb, browned slowly in Freshly Ground Spices, Mint, Onion & Tomatoes, finished with a touch of Coriander served with Jasmine Rice.

Kohlapuri Home Style Lamb 🌶️🌶️🌶️🌶️ 17.25

Western Indian dish cooked with onions, tomatoes, coconut & traditional Masala served with Lemon Rice.

Why not try our Homemade

Tawa Dum Biryani

Authentic Homemade Dum Biryani is a traditional method of cooking the biriyani. Cooked by layering the rice with the curry inside and sealing the mouth of the utensil with banana leaf to trap the steam and aroma. Cooking time is slightly longer.

Chicken 17.50

Lamb 18.50

King Prawn 19.50

Traditional Pan Biryani

Hearty rice base dish; succulent meat, seasonal vegetables or fresh sea food cooked with fragrant basmati rice and accompanied with Vegetable curry or Bhindi Dhall.

Chicken Tikka or Lamb Tikka *please add extra* £1.50

Vegetable 11.25

Chicken 12.25

Lamb 13.25

Prawn 13.25

King prawn 15.25



Kebab & Grill

A tasty selection of a popular Indian style grills. Our grills and kebabs are made from the finest cuts of meats. Marinated in exotic spices and herbs, then char-grilled in clay tandoor to perfection. Served with mixed leaf and dipping sauces. (May contain Dairy).

All our Tandoori items may take a little longer to cook but we promise it will be well worth the wait!

Half Tandoori Chicken (D) 12.25

Marinated in yogurt, lemon juice, and chef special spices, then placed inside the tandoor for a rich in flavour juicy charcoal taste.

Tikka Wrap (G) (D) 13.25

Marinated chicken strips grilled in a Tandoor served in naan bread with salad and chilli fries.

Tandoori Mixed Grill (D) 16.25

Tandoori chicken, kur kuri, Baby Lamb chop and Mallai Tikka.

Chilli Paneer (D) 🌶️🌶️ 12.25

Tandoori Roasted Indian Cottage Cheese, Peppers, Onion and Tomatoes pan toasted with Dried Chillies.

Tandoori King Prawns (D) 14.25

Tiger Prawns marinated and cooked in Tandoor.

Chicken/Lamb Tikka (D) 12.25

Marinated boneless morsels of Chicken or Lamb grilled to perfection over the Tandoor.

Chicken/Lamb Shashlik (D) 13.25

Tender Chicken or Lamb marinated in Yogurt with Mild Spices, Tomatoes, Onions and Mixed Peppers. Grilled to perfection in Tandoor.

King Prawn Shashlik (D) 15.25

Tiger Prawns marinated in Yogurt with Mild Spices, Tomatoes, Onions and Mixed Peppers. Grilled to perfection in the Tandoor.



CLASSIC CURRY FAVOURITES

These are the classic Indian curries. The British brought them to Europe, the Malay took them to Africa and Indians took them to Polynesia and the Caribbean. Today you will find the local variants of traditional curries everywhere.

Korai 🌶️ Spicy tomato Masala incorporating Garlic, Onions, Spices and Peppers.

Bhuna A drier than the usual Curry packed with spicy flavours.

Rogan Josh Popular Kashmiri dish cooked with Onions, Tomatoes, Garlic and Aromatic spices.

Malayan (D) Cooked with Pineapple and other mild spices.

Kashmire (N) (D) A mild Sweet and Sour Curry cooked in Coconut Cream and Lycees.

Dupiaza Cooked with a thick spicy sauce with generous amounts of Onion.

Madras 🌶️🌶️ A moderated hot dish with Mixed Spices, Fresh Chillies and Fresh Lemon.

Vindaloo 🌶️🌶️🌶️🌶️ Very Hot Curry using Hot Spices cooked with Potatoes.

Pathia 🌶️🌶️ Sweet & Sour, Fairly Hot in thick flavoursome Gravy.

Dansak 🌶️🌶️ Persian dish cooked with Lentils in an exotic, hot, Sweet and Sour Sauce.

Ceylon 🌶️🌶️ Cooked with fresh hot blend of Spices and Coconut.

Makhani (D) A perennial favourite cooked with smoked paprika in creamy tomatoes, flavoured with fenugreek leaves.

Jalfrezi 🌶️🌶️ Prepared in a reduced sauce, cooked with Herbs, Green Chillies, Sliced Onions, Capsicum and Tomatoes.

Korma (N) (D) (Mild) Creamy dish cooked with a mild sauce of Cashew Nuts and Redolent of Cardamom.

Tikka Masala (N) (D) (Mild) (Please Add Extra £1.50) (N) (D) Prepared with delicate Herbs and Spices, simmered in Butter and Cream.

Pasanda (N) (D) (Mild) (Please Add Extra £1.50) (N) (D) A rich mild Curry contains a sauce of Cream, Coconut milk and Almonds. It has a delicate flavour in which the spices can be discerned.

Saag 🌶️ Delicious dry Curry cooked to perfection with lots of fresh Spinach.

Balti 🌶️ Cooked in a reduced thick spicy sauce.

Garlic Chilli 🌶️🌶️🌶️ Slow cooked Curry with a thick sauce flavoured with Garlic and Fresh Chillies.

*Chicken Tikka or
Lamb tikka
please add extra
£1.50*

Vegetable 10.25
Paneer 11.25
Chicken 12.25
Lamb 13.25
Prawn 13.25
King Prawn 14.25



Side Orders

Choose from our list or ask your server what goes best with your meal

Achari Bhindi 5.25

Okra tossed with onions, garlic and powdered pickling spices.

Aloo Borta 🌶️🌶️ 5.25

A very traditional dish from east Asia. Mashed potatoes with mustard, chilli, coriander sprinkled with onions.

Punjabi Chick Peas 5.25

Chick peas cooked with potato and dried chillies

Lasooni Dhall Palak 5.25

Lentils cooked with roasted garlic and spinach with tempered cumin.

Keema Aloo 5.25

Minced Meat cooked with Cubes of Potatoes and Chillies with delicate Herbs and Spices.

Dhingry Palak 5.25

Sliced button mushrooms cooked with spinach.

Bhindi Dhall 5.25

Lentils cooked with okra and dried red chillies

CLASSIC SIDE DISHES 5.25

Motor Paneer

Bombay Aloo

Saag Paneer

Saag Aloo

Aloo Gobi

Mushroom Bhajee

Chana Masala

Bringel Bhajee

RICES

Jasmin Rice 3.20

Saffron Rice 3.65

Lemon Rice 4.25

Egg Rice 4.25

Special fried rice 4.25

Keema rice 5.25

Vegetable rice 4.25

Mushroom rice 4.25

Red fried rice (red onions, red peppers, tomatoes) 4.25

BREAD

Naan (G)(D) 3.25

Garlic Naan (G)(D) 3.70

Peshwari Naan (G)(D) 3.70

Cheese Naan (G)(D) 3.70

Garlic and chilli Naan (G)(D) 3.95

Keema Naan (G)(D) 4.25

Tandoori Roti (G) 2.95

Chapatti (G) 2.70

Plain Paratha (G) 3.70

Aloo chilli Paratha (G) 5.25

Please do not hesitate to ask your server for any dishes that do not appear on the menu. Our Chefs will do the utter most to prepare these for you upon request.

