

Starters

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| Papadom (V) | 0.60 |
| Plain or lightly spiced crispy appetiser | |
| Chutney Selection (V) | 0.60 |
| Mango · Onion · Mint Sauce · Hot Pickle | |
| King Prawn Butterfly | 5.20 |
| Whole King Prawn flavoured with herbs and spices with a breadcumb coating | |
| Tandoori King Prawn | 5.20 |
| Marinated whole King Prawn grilled in the tandoor and lightly spiced | |
| Tandoori Chicken (Quarter) | 4.10 |
| Grilled in the tandoor oven, served with salad, mint sauce and herbs | |
| Sheek Kebab | 4.00 |
| Spiced mince lamb skewered and grilled in the tandoor | |
| Chicken or Lamb Tikka | 4.10 |
| Marinated chicken or lamb barbecued in the tandoor served with fresh salad | |
| Tandoori Mixed Kebab | 4.70 |
| Chicken tikka, Lamb tikka and Sheek Kebab | |
| Onion Bhaji (V) | 3.70 |
| Spiced onion clusters deep fried to a crispy finish | |
| Jhinga Puri | 5.20 |
| Slightly sweet and spicy prawns served on a deep-fried pastry base | |
| Chicken Chatt | 4.10 |
| Spiced with Chatt Masala and cucumber | |
| Meat or Vegetable Samosa (V) | 3.50 |
| Triangular pastry filled with mince or vegetables | |

Tandoori Cuisine

Marinated in an blend of herbs and spices and then grilled in the clay tandoori oven. Served with fried onion, salad and mint sauce. Naan bread and vegetables recommended.

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| Chicken or Lamb Tikka | 8.20 |
| Tender pieces of boneless chicken or lamb | |
| Tandoori Chicken (Half) | 8.20 |
| Chicken on the bone grilled in the tandoor | |
| Chicken or Lamb Tikka Shashlik | 8.90 |
| Marinated and skewered grilled onions, peppers and tomatoes served with tikka | |
| Tandoori Mixed Grill | 10.90 |
| Chicken and lamb tikka, sheek kebab and tandoori chicken | |
| Tandoori King Prawn | 11.90 |
| Whole large king prawns roasted in the tandoor | |

SPICE KEY

Vegetarian (V) Mild 🌿 Hot 🔥 Very Hot 🔥🔥

Basmati SIGNATURE DISHES

These dishes have been carefully prepared to bring out their own distinct flavour and authenticity. Using our experience and love for the cuisine we deliver, our signature tastes.

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| Wild Lemon | Jalfrezi 🔥 |
| Cooked with the rare aromatic wild lemons native only to Bangladesh, 'Satkora' | |
| Apricot | Garlic Chilli 🔥 |
| Subtle medium curry infused with a sweet and vibrant mix of apricot and sultanas | |
| Chilli Shaan 🔥🔥 | |
| Three types of chilli, blended together into a complex and layered spice experience | |
| Badahm Passanda | Tikka Masalla |
| Mild and creamy masala almond sauce with crushed nuts and earthy spices | |
| CONTAINS NUTS | |
| Tikka Shobuz | Tandoori Butter |
| Chef's Own secret spice blend. Medium hot dish with a touch of sweetness, topped with coriander | |
| Vegetable | Chicken 8.90 |
| 7.90 | Meat 8.90 |
| | Prawn 8.90 |
| | Chicken Tikka 9.50 |
| | Lamb Tikka 9.50 |
| | King Prawn 11.90 |

Chef's Specials

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| Jatt Lamb | 8.90 |
| This lamb dish offer lovely warm flavours of garam masalla and cumin. The strong flavours are tempered with a touch of cream | |
| Athanu Murgh | 8.90 |
| Gujarati style chicken curry cooked with pickling sauce, giving it a tangy and spicy flavour | |
| Doniya Kari | 8.90 |
| Chicken or Lamb in an aromatic Bangladeshi curry made with a masalla of roasted ground coriander seeds, cooked in thick sauce with caramelised onions and chopped green chilli | |
| Jhinga Jolokia 🔥 | 11.90 |
| Spicy and slightly hot king prawn curry with a fragrant sauce. Cooked with spinach and a touch of Bangladeshi pepper | |
| Murgh Kasoori | 8.90 |
| Chicken cooked in a medium sauce tempered with fragrant Kasoori fenugreek from Pakistan | |
| Monupur Birany | 10.90 |
| Originating from the borders of Bangladesh and Burma, Basmati rice is stir fried with onions, pepper, egg and sliced chicken and lamb. Flavoured with fusion Asian spices and bean sauce. Optional fresh chillies for added heat. Served with a vegetable side. | |

Seafood Selection

Saag or dhall side orders and lemon rice are recommended with these dishes

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| Goa Fish Curry 🔥 | 10.90 |
| Boneless Tilapia fish in a rich madras hot sauce with green chilli, coconut and tamarind | |
| Jhinga Dhall Saag | 11.90 |
| Classic combination of tiger king prawns with lentils and fresh spinach | |
| Jhinga Jalfrezi 🔥 | 11.90 |
| Tiger king prawns, hot and spicy with freshly picked green chillies and our secret recipe spicy sauce | |

Classic Curries

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| Curry | Kurma 🌿 |
| The traditional iconic curry with a medium sauce that is the gold standard for all curry lovers | |
| Madras 🔥 | Dansak 🔥 |
| Similar to the traditional curry but hotter, with heavier spices and the addition of fresh lemon juice for a pop of sourness | |
| Korai | Pathia 🔥 |
| Generous amounts of capsicum, onion and tomato are added to a sizzling iron Korai pan, which is what this style of curry is named after | |
| Rogan Josh | Bhuna |
| A generous helping of sliced tomatoes in a medium spiced curry are used to bring a fresh taste to this Bhuna style dish | |
| Shalimar | A unique Bangladeshi-style curry, with a thick onion base. A medium strength sauce with fried spices to bring out the best flavour. We recommend fresh Cauliflower Baazi and onion rice with Bhuna dishes to bring out its flavour |
| Saag | Fresh spinach is seasoned with a gentle mix of aromatic spices |



CLASSIC DISH OPTIONS

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|-----------------|-------|
| Mixed Vegetable | 6.90 |
| Chicken | 8.20 |
| Meat or Prawn | 8.20 |
| Chicken Tikka | 8.90 |
| Lamb Tikka | 8.90 |
| King Prawn | 10.90 |

Vegetarian & Side Dishes

Main Course £6.90 or Side Dish £3.70

Bombay Potato (v)

Potatoes boiled and diced with herbs and spices

Mushroom Baazi (v)

Mushrooms fried with spices until full of flavour

Aloo Gobi (v)

Fresh cauliflower lightly spiced with Bombay Potato

Saag Paneer (v)

Fresh spinach sauteed in light spices

Chana Baazi (v)

Softened chickpeas in gentle spices

Brinjal Baazi (v)

Lightly spiced and gently fried aubergine

Bindi Baazi (v)

Okra, also known as 'Ladies Fingers' cooked gently and infused with light spices

Saag Baazi (v)

Fresh spinach cooked with fragrant garlic and ginger to bring out a bright and flavourful taste

Saag Aloo (v)

Fresh spinach combined with Bombay Potato

Cauliflower Baazi (v)

Cauliflowers boiled and then cooked with a gentle blend of flavours and spices

Tarkha Dhall (v)

An indulgent comfort food made with a thick lentil base with fragrant garlic and ginger

Chana Paneer (v)

Lightly spiced Chickpeas cooked with paneer cheese

Saag Mushroom (v)

Fresh spinach and mushrooms delicately spiced

Indian Breads

Naan (v)

Classic Indian bread baked fresh in the tandoori oven

Garlic Naan (v)

Freshly baked naan coated with garlic and parsley

Peshwari Naan (v)

Naan with a filling of almonds, coconut and raisins.

Keema Naan

Naan with a lightly spiced minced lamb filling

Chilli and Coriander Naan (v) 🌶️

Finely chopped green chillies and fresh coriander baked inside of a naan bread

Cheese Naan (v)

Naan topped with mozzarella and cheddar cheese

Vegetable Paratha (v)

Pan fried unleavened bread filled with vegetables

Chapati (v)

Thin flatbread made from flour toasted over open flame

Balti Fare

Served with handmade tandoori naan.

Side orders of rice and vegetables are recommended.

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| Chicken | 9.90 | King Prawn | 11.90 |
| Meat or Prawn | 9.90 | Mixed Vegetable (v) | 8.90 |
| Chicken Tikka | 10.90 | Lamb Tikka | 10.90 |

House Biriany

Rice is gently spiced with a specific blend of flavours and then stir-fried alongside your chosen meat. Served with medium spiced vegetable curry accompaniment.

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|-----------------------------|-------|
| Chicken Biriany | 9.90 |
| Meat Biriany | 9.90 |
| Chicken Tikka Biriany | 10.90 |
| Lamb Tikka Biriany | 10.90 |
| Prawn Biriany | 9.90 |
| King Prawn Biriany | 11.90 |
| Mixed Vegetable Biriany (v) | 8.50 |

Rice & Extras

Plain Rice (v)

Boiled long grain rice

Basmati Pulao Rice (v)

Basmati rice steeped in a broth of herbs and spices. Eaten on many festive occasions, a classic side

Onion Fried Rice (v)

Boiled rice fried with sweet softened onions

Lemon Rice

Long grain rice cooked with fresh lemon

Special Rice (v)

Stir fried Basmati rice with egg and vegetables

Keema Rice

Hearty rice dish cooked with a spiced minced lamb

Mushroom Rice (v)

Lightly spiced mushrooms in Basmati pulao rice

Chips (v)



2.50

All prices in GBP (£). For allergen information, please ask a member of staff to advise you on which dishes are suitable. If you require alteration to a dish due to dietary preference, please ask your server and we will do our best to cook a dish tailored for your needs.

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TAKEAWAY MENU



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INDIAN RESTAURANT

Open 5pm to 11pm
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