

SUPER VALUE MEAL DEAL

SET MEAL FOR ONE SET MEAL FOR TWO

APPETISERS		APPETISERS	
2 Poppadam with Mango & Onion Chutney	2 Poppadam with Mango & Onion Chutney	1 Onion Bahji	1 Onion Bahji, 1 Chicken Tikka
STARTER		STARTER	
1 Chicken Bhuna	1 Chicken Bhuna	1 Chicken Masala	1 Chicken Masala
MAIN COURSE		MAIN COURSE	
1 Chicken Bhuna	1 Chicken Bhuna	1 Chicken Masala	1 Chicken Masala
SIDE DISH		SIDE DISH	
1 Bombay Potato	1 Bombay Potato	1 Bombay Potato	1 Bombay Potato
SUNDRIES		SUNDRIES	
1 Pilau Rice, 1 Naan Bread	1 Pilau Rice, 1 Naan Bread	1 Pilau Rice, 1 Naan Bread	1 Pilau Rice, 1 Naan Bread

£14.95

£24.95

FRESH VEGETABLES SIDE DISHES

98 Bombay Aloo (spicy potato)	3.75
99 Sag Aloo (spinach and potato)	3.75
100 Sag Panir (spinach and Indian cheese) mild	3.75
101 Aloo Gobi (potato and cauliflower)	3.75
102 Mushroom Bhaji	3.75
103 Mixed Vegetable Bhaji	3.75
104 Cauliflower Bhaji	3.75
105 Tarka Dhal (lentils and dry garlic)	3.75
106 Dhal Sambal (lentils and vegetables)	3.75
107 Channa Masala (chickpeas with mild spice)	3.75
108 Motor Panir (chickpeas with Indian cheese) mild	3.75
109 Bindi Bhaji	3.75

FRESH HOME MADE BREADS

110 Plain Naan	2.25
111 Keema Naan (stuffed with minced meat)	2.45
112 Garlic Naan	2.45
113 Cheese Naan	2.45
114 Kulcha Naan (stuffed with vegetables)	2.45
115 Peshwari Naan (stuffed with almond, sultana and coconut flour)	2.45
116 Paratha	2.45
117 Chilli Naan	2.45
118 Coriander Naan	2.45
119 Onion Naan	2.70
120 Onion and Chilli Naan	2.70
121 Garlic Cheese Naan	2.95
122 Aloo Paratha (leavened bread stuffed with spicy potatoes then fried with butter ghee)	1.75
123 Chapati (whole wheat unleavened bread)	1.95
124 Tandoori Roti (bread made from whole wheat flour cooked in the tandoor)	1.95

SUNDRIES

125 Channa Pilau	3.25	133 Billed Rice	2.50
126 Kashmiri Pilau	3.25	134 Chips	2.50
127 Mushroom Pilau	3.25	135 Pilau Rice	3.25
128 Keema Pilau	3.25	136 Chilli Pilau	3.25
129 Egg Pilau	3.25	137 Onion Pilau	0.70
130 Egg Chilli Rice	3.25	138 Tray Chutney	0.70
131 Garlic Rice	3.25	139 Poppadam	0.75
132 Vegetable Pilau	3.25	140 Spiced Poppadam	0.75

BALTI DISHES (Medium)

Fresh ground spice cooked with garlic, ginger, fresh coriander and tomatoes in a spicy aromatic sauce

77 Chicken, Prawn or Lamb Balti	6.45	80 Vegetable Balti	5.95
78 Chicken or Lamb Tikka Balti	7.95	81 Tandoori Mix Balti	7.95
79 King Prawn Balti	10.95	82 Duck Balti	8.95

PATIAWALA DISHES (Medium)

A combination of special blend spices, onions and tomatoes, cooked in fairly dry sauce topped with fresh fried garlic and yoghurt

83 Chicken, Prawn or Lamb Patiawala	6.45	86 Vegetable Patiawala	5.95
84 Chicken or Lamb Tikka Patiawala	7.95	87 Tandoori Mix Patiawala	7.95
85 King Prawn Patiawala	10.95	88 Duck Patiawala	8.95

ROGAN JOSH DISHES (Medium)

The flavour of this dish is derived from the extensive use of tomatoes and onions fried together with a varied range of spices

89 Chicken, Prawn or Lamb Rogan Josh	6.45	91 King Prawn Rogan Josh	10.95
90 Chicken or Lamb Tikka Rogan Josh	7.95	92 Vegetable Rogan Josh	5.95

DUPIAZA DISHES (Medium)

A delicious dish prepared with green peppers, abundance of fried onions, tomatoes, seasoned ginger, coriander and spices

BHUNA DISHES (Medium)

Combination of spices, tomatoes and onions fried together to create a medium dish with slightly thick sauce

DHANSAK DISHES (Medium)

Prepared with selected spices, lentils and pineapple, but is enhanced by the use of garlic and fresh lemon juice which produces a mild but sweet and sour dish

SAGWALA DISHES (Medium)

Cooked in a fairly dry dish, fresh spinach, tomatoes, garlic and ginger

KORMA DISHES (Mild)

A creamy dish cooked in very mild spices with fresh cream and ground almonds, coconut flour and sultanas

MADRAS DISHES (Hot and Spicy)

A southern Indian dish with a hot and spicy taste, prepared with fresh spices, tomato purée and herbs with fresh lemon juice

VINDALOO DISHES (Very Hot and Spicy)

A very hot dish made with ground chilli, herbs and spices

Chicken, Lamb or Prawn	6.25	King Prawn	10.95
Chicken or Lamb Tikka	7.95	Vegetable	5.95



BIRYANI DISHES (Medium)

A Biryani is prepared by gently cooking with saffron flavoured basmati rice together with a mixture of medium aromatic spices. Garnished with coriander and fried almonds.

Served with an omelette and medium vegetable curry sauce.			
93 Chicken, Prawn or Lamb Biryani	6.75	96 Vegetable Biryani	5.95
94 Chicken or Lamb Tikka Biryani	7.95	97 Spice Ways Special	8.95
95 King Prawn Biryani	9.95		

ANY DISH THAT IS NOT ON THE MENU MAY BE PREPARED ON REQUEST. WE CATER FOR PARTIES AND SPECIAL OCCASIONS.

STARTERS

1 Mixed Kebabs Chicken Tikka, Lamb Tikka, Sheek Kebab	3.75
2 Sheek Kebab	3.75
3 Chicken Tikka Cubes of chicken marinated in various herbs and spices barbecued in Tandoori oven	3.75
4 Lamb Tikka Cubes of lamb marinated in various herbs and spices barbecued in Tandoori oven	3.75
5 Tandoori Chicken Chicken on the bone marinated in spices and cooked in Tandoori oven	3.75
6 Lamb Chops Tikka Lamb chops spiced, marinated then barbecued in a Tandoori oven	4.25
7 Lamb Chat Lamb mixed with onions and tomatoes, cooked in a rich creamy sauce, served with puri	4.50
8 Shami Kebab Spiced minced lamb, wrapped with a light omelette	3.75
9 Reshmi Kebab Mildly based marinated strips of chicken roasted on skewers in flaming clay oven, cooked with eggs and light spice	3.75
10 Stuffed Mushrooms Mushrooms stuffed with spiced mincemeat covered with breadcrumbs	3.75
11 Chicken Pakora Lightly spiced chicken pieces deep fried in butter	3.95
12 Aloo Chat Potato mixed with onions and tomatoes cooked in a rich creamy sauce, served with puri	2.95
13 Onion Bhaji Onion with herbs, deep fried	2.95
14 Meat Somosa/Veg Somosa Thin pastry stuffed with spicy vegetable or meat	4.50
15 Prawn Puri Prawn spiced and fried in cream, served with puri	4.75
16 King Prawn Puri King prawn spiced, fried in cream served with puri	4.75
17 King Prawn Butterfly Spiced and buttered deep fried prawns	3.95
18 House Special Kebab Chicken tikka, cooked with mixed vegetable, medium spice, tomato, fresh coriander and served with puri	4.50
19 Chicken Chat Chicken mixed with onions and tomatoes, cooked in a rich creamy sauce, served with puri	3.75
20 Garlic Tikka Diced boneless chicken marinated in yoghurt with garlic and spices and barbecued over flaming clay oven	



SEAFOOD SPECIALITIES

21 Fish Karahi (medium) Salmon fish cooked with onions, green peppers, with a medium sauce	7.95
22 Salmon Masala (mild) Salmon fish in a creamy sauce	7.95
23 Guida Jinga (medium) King prawn fried, cooked in a rich hot sauce, garnished with crispy fried curry sauce	8.95

FOOD ALLERGIES AND INTOLERANCES CUSTOMERS ARE ADVISED TO LET OUR STAFF KNOW, PRIOR TO ORDERING, IF ANY FOOD MAY CAUSE ALLERGIC REACTION. OUR MANAGER WILL BE HAPPY TO ASSIST YOU.



CHEF'S SIGNATURE DISHES

24 Nawaabi Murgi (medium) Supreme breast of chicken, marinated overnight in a special masala sauce, served in a thick sauce	7.25
25 Naga Special (hot) Chicken/Lamb Indian green naga chilli, cooked with garlic, ginger, onion and tomato	7.25
26 Dai-wala (medium) Chicken/Lamb, fried in butter and cooked with onion and yoghurt	7.25
27 Mugli Special (mild) Chicken/Lamb, Prawn, prepared with exotic mild spices together with a touch of fresh cream and tomato sauce	7.25
28 Rezalha Special (hot) Chicken/Lamb, cooked with minced lamb, fried onions, peppers and green chilli - fairly hot	7.25
29 Lamb Chops Bhuna (medium or hot) Lamb chops prepared in a medium sauce with tomato, green pepper, coriander	7.25
30 Green Balti Masala (medium) Chicken/Lamb, prawns, prepared with freshly pureed coriander, tomato, mint, green chillies and balti spices	7.25
31 Modu (mild) Tender pieces of Chicken/Lamb cooked in a creamy sauce with ground almonds and honey	7.25
32 Shatkora Special (medium) Chicken/Lamb Bangladeshi vegetable, cooked with garlic, ginger, onion, tomatoes (tangy and bitter)	7.25
33 Sondia (hot) Tender Chicken/Lamb, fried with onions, cooked with tomatoes and fresh chillies in a masala sauce	7.25
34 Garlic Special (medium) Tender Chicken/Lamb, cooked with garlic, tomatoes, coriander	7.25
35 Makanwalla Special (mild) Tender Chicken/Lamb, prepared in ghee, cheese and cream	7.25
36 Murgi Masala (medium) Boneless chicken tikka is cooked with minced meat, onion, green pepper, coriander and tomato	7.25
37 Takari Special (medium) Chicken, lamb, prawns and mixed vegetables in a special curry sauce topped with egg, coriander and tomato	7.95
38 Brandy Special (medium) Tender Chicken/Lamb, cooked with onion, tomato, green pepper, coriander and a drop of brandy	7.25
39 Butter Chicken (hot) Chicken tikka, marinated in herbs and spices, cooked in butter and specially made hot sauce	7.25
40 Passanda Special (mild) Tender pieces of Chicken/Lamb in a mild spice with a creamy sauce, red wine and almond powder	7.25
41 Farsi Special (mild) Tender Chicken/Lamb cooked with herbs, spinach, lentils and tomatoes in creamy sauce	7.25
42 Jaipuri Special (hot) Chicken/Lamb fried with onions, cooked with tomatoes and fresh chillies in a masala sauce	7.25
43 Mango Special (mild) Chicken/Lamb in a creamy coconut mango sauce	7.25
44 Special Duck (medium) Spicy Tandoori Duck cooked with garlic, ginger, coriander, mango and Chef's special recipe	8.95
45 Rajestan Special (hot) Chicken/Lamb cooked with green pepper, green chilli, tomato, coriander with a special sauce	8.95
46 Nadia Gast (medium) A speciality of Bengali. Slow cooked Lamb shanks in a delicate saffron curry	8.95

TANDOORI DISHES

All Tandoori dishes are marinated in a yogurt, fresh lemon juice, ginger, coriander and garam masala. Cooked in a clay oven, served with curry sauce and fresh salad

47 Tandoori Chicken	6.45	50 King Prawn Tandoori	10.95
48 Chicken or Lamb Tikka	6.45	51 Tandoori Lamb Chops	8.95
49 Tandoori Mix	7.95	52 Chicken, Lamb Shaslic	6.95

SPECIAL MASALA DISHES (Mild)

The Masala dishes are cooked in the clay oven, then in a specially prepared Tandoori sauce with fresh cream, ground almond, coconut flour and sultanas, garnished flakes and fresh cream

53 Chicken or Lamb Tikka Masala	6.45	56 Vegetable Masala	5.95
54 Tandoori Chicken Masala	6.95	57 Tandoori Mix Masala	7.95
55 King Prawn Tandoori Masala	10.95	58 Duck Masala	8.95



CHILLI MASALA DISHES (Hot and Spicy)

Chilli Masala Dishes are cooked with fresh green chillies, ginger, garlic and tomatoes with our special mix ground spices, then naga chilli is added to the dish to give a sharp, spicy and memorable taste

59 Chicken, Prawn or Lamb Chilli Masala	6.45	62 Vegetable Chilli Masala	5.95
60 Chicken Tikka or Lamb Tikka Chilli Masala	7.95	63 Tandoori Mix Chilli Masala	7.95
61 King Prawn Chilli Masala	10.95	64 Duck Chilli Masala	8.95

JALFREZI DISHES (Hot)

Hot and spicy, cooked with capsicum, tomatoes, onion, sliced green chillies, mixed with our special ground spices to give a mouth watering flavour

65 Chicken, Prawn or Lamb Jalfrezi	6.45	68 Vegetable Jalfrezi	5.95
66 Chicken or Lamb Tikka Jalfrezi	7.95	69 Tandoori Mix Jalfrezi	7.95
67 King Prawn Jalfrezi	10.95	70 Duck Jalfrezi	8.95

KARAHI DISHES (Medium)

Delicately spiced, cooked with fresh herbs, onions and green peppers served in an iron wok dish

71 Chicken, Prawn or Lamb Karahi	6.45	74 Vegetable Karahi	5.95
72 Chicken or Lamb Tikka Karahi	7.95	75 Tandoori Mix Karahi	7.95
73 King Prawn Karahi	10.95	76 Duck Karahi	8.95



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APPETISERS

2 Poppadam with Mango & Onion Chutney

STARTER

1 Onion Bhaji

MAIN COURSE

1 Chicken Bhuna

SIDE DISH

1 Bombay Potato

SUNDRIES

1 Pilau Rice, 1 Naan Bread

APPETISERS

2 Poppadam with Mango & Onion Chutney

STARTER

1 Onion Bhaji, 1 Chicken Tikka

MAIN COURSE

1 Chicken Madras, 1 Chicken Tikka Masala

SIDE DISH

1 Bombay Potato

SUNDRIES

1 Pilau Rice, 1 Naan Bread

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FRESH VEGETABLES SIDE DISHES

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103 Mixed Vegetable Bhaji	3.75
104 Cauliflower Bhaji	3.75
105 Tarka Dhal (lentils and dry garlic)	3.75
106 Dhal Samba (lentils and vegetables)	3.75
107 Channa Masala (chickpeas with mild spice)	3.75
108 Motor Panir (chickpeas with Indian cheese) mild	3.75
109 Bindi Bhaji	3.75

FRESH HOME MADE BREADS

110 Plain Naan	2.25
111 Keema Naan (stuffed with minced meat)	2.45
112 Garlic Naan	2.45
113 Cheese Naan	2.45
114 Kulcha Naan (stuffed with vegetables)	2.45
115 Peshwari Naan (stuffed with almond, sultana and coconut flour)	2.45
116 Paratha	2.45
117 Chilli Naan	2.45
118 Coriander Naan	2.45
119 Onion Naan	2.70
120 Onion and Chilli Naan	2.95
121 Garlic Cheese Naan	2.70
122 Aloo Paratha (browned bread stuffed with spicy potatoes then fried with butter ghee)	1.75
123 Chapati (whole wheat unleavened bread)	1.95
124 Tandoori Roti (bread made from whole wheat flour cooked in the tandoor)	1.95

SUNDRIES

125 Channa Pilau	3.25	133 Billed Rice	2.50
126 Kashmiri Pilau	3.25	134 Chips	2.50
127 Mushroom Pilau	3.25	135 Pilau Rice	3.25
128 Keema Pilau	3.25	136 Chilli Pilau	3.25
129 Egg Pilau	3.25	137 Onion Pilau	1.90
130 Egg Chilli Rice	3.25	138 Tray Chutney	0.70
131 Garlic Rice	3.25	139 Poppadam	0.75
132 Vegetable Pilau	3.25	140 Spiced Poppadam	0.75