

### ALL STARTER MAINS TANDOOR & GRILL VEGETARIAN EXTRAS REFRESHMENTS

## STARTER

#### NIZAMI CHICKEN TIKKA £5.5

Classic chicken chunks marinated with chilli, fresh garlic, yoghurt & rose petal.

#### CHILLI GOBHI £5

Fresh cauliflower tossed in a hot pan with fresh garlic, ginger and tomato.

#### CHILLI PANEER £5.5

Homemade cottage cheese with szechuan sauce, pepper and garlic.

SAMOSA £4.5 | £5

Vegetable (V) or Lamb samosa, served with spicy chick peas. (G)

VEGI SELECTION £7 Chatpata Paneer Tikka | Onion Bhajia | Samosa.

TANDOOR SELECTION £8.5

Awadhi lamb chops | Chicken tikka | Hara prawn.

#### ONION BHAJIA £4

Classic onion fritters with onion and gram flour (V|G)

#### CHATPATA PANEER TIKKA £5

Homemade cottage cheese lightly spiced and grilled in the tandoor.

#### TANDOORI HARA PRAWN £8

Jumbo prawn marinated with blend of spice from the north Provence of India.

TILWALA PRAWN £8.5

Jumbo prawns from Indian Ocean with red chilli, turmeric and sesame seeds.

AWADHI LAMB CHOPS £7

Select cuts of rack of lamb, lightly spiced.

BHATTI DI BATAK £7

Cubes of duck marinated with traditional home made spices.

GILAFI SEEKH KEBAB £5.5 Lightly spiced lamb mince cooked in clay oven.

### MAINS

MURGH TIKKA MASALA £12

Chicken tikka in tomato, onion, ginger and fenugreek leaves sauce.

DUCK MASALA £14

Roasted duck breast with tomato, cream, butter and whole spices.

HYDRABADI LAMB SHANK & MUSHROOM RICE £16

A dish of royal Hyderabad, lamb shank simmered with browned onion, fresh ginger and garlic. (N)

#### MURGH CHENNAI £11.5

A spicy hot South Indian delicacy with coconut milk, red chilies, mustard seeds and curry leaf. (N) )))

#### MIRCHI GOSHT | CHICKEN £12.5 | £11.5

Lamb or chicken simmered with browned onion, tomato, ginger and green chillies. ))

#### KADAI MURGH | GOSHT £11.5 | £12.5

Chicken or lamb tossed with pepper, tomato, garlic and freshly ground spices. )

#### MOLEE £14.5 | £13.5

A classic Kareela dish with ginger, coconut milk, and curry leaf. Jumbo prawn | Fish

#### JHINGA SILKA £14

Jumbo prawn simmered in coriander and basel with coconut cream, curry leaf and crushed chilli. (N)

#### PANEER MAKHANI £9

Homemade paneer cooked in a tomato, fenugreek and cashew nut.

Chef recommends

#### LUCKNOWI NAWABI BIRYANI CHICKEN £12.5 | LAMB £14

Slow-cooked basmati rice, caramelised onions layered and cooked in a sealed dum pot, served with raitha.

#### KASHMIRI ROGAN JOSH £12.5

The classic lamb curry of Kashmir, tomato and onion with fresh ground spices. )

#### CHICKEN KALI MIRCHI £11.5

Chicken slow cooked with browned onion, crushed black pepper, cream, cashew nut and ginger & garlic. (N) ))

#### NAWABI KURMA CHICKEN | LAMB £10 | £12

Rich and aromatic with blend of herbs & spices and cashew nuts, from royal Hyderabadi Nawabi cuisine. (N)

# TANDOOR & GRILL

Served with naan and fresh salad.

#### NIZAMI CHICKEN TIKKA £12

Classic chicken chunks marinated with chilli, fresh garlic, yoghurt & rose petal.

#### CHATPATA PANEER TIKKA £10.5

Homemade cottage cheese lightly spiced and grilled in the tandoor.

#### BHATTI DI BATAK £15

Cubes of duck skewered in tandoor, marinated with ginger, garlic and yoghurt.

#### TANDOORI HARA PRAWN £15

Jumbo prawn marinated with lemon grass, green chilli, garlic and coriander and yoghurt.

### VEGETARIAN

Main £8 | Small Plate £5

#### CHANA PALAK

Fresh pureed spinach with chickpeas.

#### DAL TARKA

Medley of yellow lentils with ginger, tomato and red chillies.

#### DAL MAKHNI

Slow cooked black lentils, a northwest speciality.

#### BOMBAY ALOO

Diced potatoes tossed with fresh ginger, garlic in fresh tomato and onion sauce.

#### AMRITSARI CHOLE

Chickpeas cooked with Punjabi home spices.

#### KHATTE MITHE BABY AUBERGINE

South Indian sweet & sour aubergine

#### BHINDI KALONJI

Green okra sautéed with onion, tomatoes & touch of spices.

#### SAAG ALOO

Fresh pureed spinach sautéed with garlic, fenugreek, cottage cheese.

#### SAAG PANEER

Fresh pureed spinach and paneer, sautéed with garlic and fenugreek.

## EXTRAS

#### KHATTE MITTE ALOO

Potato simmered in coconut cream and curry leaf.

#### RAITA ONION AND CUCUMBER £3

#### HOT ONION & TOMATO BENGAL SALAD £3

Finely chopped red onion, tomato and green chilli. Garnished with coriander and freshly squeezed lime. (V)

#### PUNJABI PIAZ £1.5

Sliced onion, green chilli, lime wedge. (V)

BREADS £2.5 | £3 £3.5 | £3.5 £2.5 | £3.5 £7

Plain Naan | Garlic Naan Peshawari Naan | Keema Naan Tandoori Roti | Aloo Paratha Bread Basket – Plain naan | garlic naan | tandoori roti

BASKET OF PAPADUM  $\pounds 1.75 \mid$  EXTRA BASKET  $\pounds 3$ 

Served with selection of dips. (V)

RICE £2.5 | £3 £3.5 | £3.5

Plain Rice | Pulao Rice Lemon Rice | Mushroom Rice

## REFRESHMENTS

#### LASSI £4

Mango | Sweet | Salty Cool and refreshing yoghurt drink.

JUICE FORBISHERS | 250ML | £3

 $Mango \mid Pineapple \mid Apple \mid Orange \mid Cranberry$ 

#### MINERAL WATER £3.5

Hildon Still | Hildon Sparkling | 750ml

#### MINERALS £2.8

Diet/Coke | Sprite | Fanta | Lemonade Ginger Ale | Bitter Lemon Soda Water | Slim/Tonic Water

MIXERS SCHWEPPES £1.3 | FEVER TREE £1.5 Tonic Water | Mediterranean | Aromatic | Elderflower | Soda Water



Allergen menus available on request.

(G) Contains Gluten

- (V) Vegetarian
- (N) Contains Nuts

) Spicy
)) Hot
))) Very Hot

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