

## Starters

<b>Onion Bhaji</b> Deep fried spiced Onion Balls	
<b>Samosa</b> Meat, Vegetable	
<b>Shish Kebab</b> Minced Meat skewered and tandooried	
<b>Chicken Pakora</b> Spiced Chicken deep fried with Butter	
<b>Chicken Tikka</b> Chicken marinated and barbecued	
<b>Paneer Shashlick</b> Indian Cheese, garnished with Onions, Peppers & Spices	
<b>Chicken Chaat</b> Chicken cooked in Chaat Massalla	
<b>Tandoori Chicken</b> On the bone 1/4 Chicken marinated and barbecued	
<b>Garlic Special</b> Chicken in Garlic and Butter cooked with Mushrooms, Onions and Peppers	
<b>Hoppers</b> Crisp Rice Pancakes with Scampi and Meat filling	
<b>Prawn Puree</b> Deep fried unleavened Bread with Prawn Stuffing	
<b>Mixed Kebab</b> Shish Kebab, Chicken Tikka, Lamb Tikka & Onion Bhaji	
<b>Lamb Chops</b> Marinated in Tandoori gamishes then roasted in charcoal clay oven	
<b>King Prawn Puree</b> Deep fried unleavened Bread with King Prawn Stuffing	
<b>Monk Fish</b> Marinated in Spices cooked with Spring Onions and Peppers garnished with Tomatoes and Coriander	
<b>Duck Spring Rolls</b> Pan fried strips of Duck Breast in Rice Pancakes	
<b>Lamb Noodles</b> Cooked in Spices, Chillies & Cherry Tomatoes, garnished with Coriander	
<b>Elephant Kebab</b> Cubes of Lamb fried in Spices & Spring Onions served on Puree	
<b>Elephant Bar-B-Q</b> Marinated Chops, Chicken Tikka, Shish Kebab and Duck Tikka	
<b>Seafood Sizzler</b> King Prawn, Tiger Prawns & Monk Fish, Green Peppers & Spring Onions with a touch of Chilli	
<b>Exotic Duck</b> Duck Indian style in Yoghurt Sauce, then roasted in a clay oven accompanied by Green Chillies, Onions, Capsicum, garnished with Coriander. For 2 persons	
<b>Baby Indo Thai Soup</b> Chicken & Mushroom	
<b>Mushroom Lollipop</b> Button Mushrooms stuffed with cheese, onions & Indian Spices coated with crumbs and deep fried	
<b>Elephant Platter</b> Duck Rolls, Onion Bhaji, Chicken Pakora, Shish Kebab & Prawn Puri. For 2 persons	

## Set Meals

A small variation of every item will be served


### A For 2 Persons

Chicken Pakora, Duck Rolls, Shish Kebab, Garlic Monk Fish, Onion Bhaji	
Chicken Tikka Massalla, South Indian Garlic Lamb, Aloo Blussi, Prawn Samber	
Pilau Rice, Garlic Naan	
Coffee & Mints	
<b>£34.95</b>	

### B For 4 Persons




Samosas, Onion Bhaji, Shish Kebab, Hoppers, Chicken Pakora, Lamb Chops,	
South Indian Murgh Balti, Murgh Tanger, Lamb Korai, King Prawn Tikka Massalla, Bombay Potatoes	
Garlic Naan Bread and Pilau Rice	
Coffee & Mints	
<b>£69.95</b>	

## Signature Dishes

3.25	<b>Murgh Tanger</b>   Chargrilled Chicken cooked in a hot, sweet and sour sauce. Combined with chunks of Onions and Green Peppers, lightly stir-fried in a special unique Taramind and Mango Sauce. The original international award-winning recipe
3.25	<b>Naga Naga – Chicken or Lamb</b>    Succulent Lamb or Chicken pieces cooked with special Naga Chilli Pickle, crushed Garlic, Cumin Seeds and Ground Mild Spices. A popular dish of Bangladeshi origin with hot and spicy flavours
3.25	<b>Southern Indian Garlic Chilli – Chicken or Lamb</b>  Marinated with Ground Spices, Crushed Garlic, Onion, Green Peppers and Fresh Chillies. The coated Meat Pieces are then cooked slowly into a medium sauce, to release unique flavours, garnished with Fresh Coriander and the finest Olive Oil. This unique creation is found in South of India
3.95	<b>Butter Chicken</b> Succulent Chicken off the bone, coated in a piquant Indian-style Yoghurt and Ground Spice Marinade, makes a perfect main course. Barbecued in traditional clay oven, cooked with Crushed Almonds, Dessicated Coconut, Fresh Cream and simmered gently in buttered sauce
3.95	<b>Chicken Ginger Zinger</b>  Tongue tingling Ginger and tangy citrus Macroptera Pickle combine to give a terrific flavour to prime tender Chicken pieces. A zesty concoction of Fresh Peppers, Onions and ripe Tomatoes. Medium yet refreshing
3.95	<b>South Indian Murghi Balti</b>  Tandoori Chicken (off the bone) with Minced Lamb, medium Balti Spices
3.95	<b>Bombay Makhni</b>  Spiced Chicken Tikka with Mushrooms, flavoured with Brandy, served in a wok (medium)
3.95	<b>Benghal Haandi Special</b> Chicken or Lamb marinated then cooked in Gravy with Baby Elephant Spices then topped with Fried Onions (Medium/Hot)
4.95	<b>Balti Massalla</b>  Chicken cooked in a Spicy Sauce with Balti Herbs to give a mouth watering taste (Medium)
4.95	<b>Lamb Chop Curry</b>  Surely the favourite from the Asian household cooking, very traditional served Medium
7.95	<b>Bazari Chicken</b> Strips of marinated Chicken in Olives, Onions & Pepper with a dash of Wine
7.95	<b>Exotic Biryani</b>    A mixture of different barbecued meats cooked in Rice and Sultanas (Hot)
3.95	<b>Chicken/Lamb Tikka Massalla</b> Chicken or Lamb Tikka cooked in a mild and creamy sauce
3.95	<b>Chicken/Lamb Passanda</b> Chicken or Lamb cooked in a mild and creamy curry made with cream and almonds
4.95	<b>Duck Tikka Massalla</b> Duck Tikka cooked in a mild and creamy sauce
6.95	<b>Saag Gusth</b>  Lamb cooked with spinach and spices in clarified butter
7.95	<b>Saagwalla Chicken</b>  Chicken in spinach gravy
11.95	<b>Banjara Chicken</b>   Chicken or Lamb cooked with Fresh Ground Spices, Peppers and Red Chillies, fairly hot
	<b>Kashmiri Murgh</b> Chicken in a mild sauce with Tropical Fruits and Baby Elephant Spices, a sweet tasting surprise
4.95	<b>Exotic Garlic Massala</b>  Chicken tikka barbecued then cooked in a garlic massala sauce, served medium
3.95	
12.95	

## Barbecue


Served with Salad and Vegetable Curry Sauce

12.95	<b>Exotic Shaslik</b>    Cubes of marinated Chicken barbecued with fresh Herbs and Green Chillies, Coriander, Onion and Capsicum (Hot)
8.95	<b>Chicken Tikka Tandoori</b> Off the bone, marinated in Yoghurt Sauce, roasted in clay oven
8.95	<b>Lamb Tikka Tandoori</b> Lamb marinated in Yoghurt Sauce, roasted in clay oven
	<b>Chicken Tandoori</b> Chicken marinated in Yoghurt Sauce, roasted in clay oven
12.95	<b>Duck Tikka Tandoori</b> Duck marinated in Yoghurt Sauce, roasted in clay oven
12.95	<b>Tandoori Mixed Grill</b> Mixture of Tandoori, Tikka, King Prawn Tikka & Sheek Kebab
12.95	<b>King Prawn Tikka Tandoori</b> King Prawn marinated in Yoghurt Sauce, roasted in clay oven




## Steak & Fish

9.95	<b>Tamli Fillet</b> Strips of Fillet cooked in Tamarind Gravy Sauce then garnished with Coriander & Cherry Tomatoes	15.95
9.95	<b>Steak Special</b> A chunky piece of Steak marinated in Garlic and Ginger then cooked in a Mustard Seed Sauce with Baby Elephant Spices	15.95
	<b>Goan Blussi Fish</b> Monk Fish cooked in Fresh Mango Sauce with Green Chillies, Herbs and Coriander – to give a nice sweet and hot taste (Mild/medium/hot)	13.95
9.95	<b>Monk Fish Mackni</b> Creamy dish medium spiced with Mushrooms and White Wine Sauce (Mild)	13.95
9.95	<b>Tanger Fish</b> Cooked in a Sweet & Sour Sauce combined with chunks of Onion, Green Pepper, lightly stir fried in a special unique Tamarind and Mango Sauce	13.95
	<b>Seafood Sizzler</b> King Prawn, Monk Fish & Prawns combined with Green Peppers, Spring Onions, Limes, Coriander & Spices	14.95
9.95	<b>Saag Prawn</b> Prawns in spinach gravy	9.95
9.95	<b>Cod Indian Style</b> Pan fried then cooked in aromatic Baby Elephant Spices	12.95
9.95	<b>Goa on the Rocks</b>    Cod pan fried then cooked in Goanese Spices, served spicy hot	12.95
9.95	<b>King Prawn Mona Lisa</b>   King Prawn cooked in Saffron and Baby Elephant Spices, fairly hot	14.95
9.95	<b>King Prawn Tikka Massalla</b> King Prawn Tikka cooked in a mild and creamy sauce	13.95

## Sabzi Special

7.95	<b>Saag Aloo Korai</b> Spinach and Potatoes cooked in a sizzling metal pot, seasoned with Herbs and Spices	7.95
7.95	<b>Broccoli Balti</b> Prepared in metal pot with a blend of several Spices and Green Peppers, which make this dish very special. served with Naan Bread	7.95
7.95	<b>Aloo and Mushroom Dupiazza</b> Potatoes and Mushrooms cooked in a rich but mild flavoursome sauce combining Fresh Onions and Whole Spices	7.95
7.95	<b>Chana and Dhaal Bhuna</b>  Chickpeas in a medium strength curry cooked with Onions, Herbs and aromatic Spices	7.95

## Traditional

	<b>Balti</b> Prepared in metal pot with a blend of several Spices and Green Peppers, which make this dish very special. served with Naan Bread							
9.25	Lamb 9.45	Chicken Tikka 9.95	Vegetable 8.95	Prawn 9.25	King Prawn 12.95	Duck 12.95	Mixed 11.95	Monk Fish 13.95
	<b>Korai</b> Dish cooked in sizzling metal pot, seasoned with Herbs and Spices							
7.95	Lamb 7.95	Chicken Tikka 8.95	Vegetable 7.95	Prawn 7.95	King Prawn 11.95	Duck 12.95	Mixed 11.95	Monk Fish 12.95
	<b>Jalfrezi</b>    Fresh Green Chillies and Coriander cooked with Herbs - very HOT!							
7.95	Lamb 7.95	Chicken Tikka 8.95	Vegetable 7.95	Prawn 7.95	King Prawn 11.95	Duck 12.95	Mixed 11.95	Monk Fish 12.95
	<b>Biriyani</b> Served with Curry Sauce to your taste							
9.25	Lamb 9.95	Chicken Tikka 10.95	Vegetable 8.95	Prawn 9.95	King Prawn 12.95	Duck 12.95		
	<b>Blussi</b> A Sweet and Hot Sauce cooked in Coriander, Herbs and Green Chillies (Medium/Hot)							
9.25	Lamb 9.95	Chicken Tikka 10.95	Vegetable 8.95	King Prawn 12.95	Duck 12.95			

**Early Bird Special** Monday to Thursday 5.30pm till 7.30pm and Sunday 1.00pm till 6.00pm **£9.95**

Choose any Chicken, Lamb or Vegetable Starter and any Chicken, Lamb or Vegetable Main Course served with Boiled Rice, Chips or Pilau Rice. Upgrade to any Signature Dish for an extra £2.

## Classical

### Korma

For that milder taste...Coconut in Cream Sauce and Freshly Ground Spices

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed
7.25	7.45	7.95	6.95	7.25	11.95	12.95	10.95

### Bhuna

A medium strength curry cooked with Onions, Herbs and aromatic Spices

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
7.25	7.45	7.95	6.95	7.25	11.95	12.95	10.95	12.95

### Duppiazza

A rich but mild flavoursome sauce combining Fresh Onions and Whole Spices

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
7.25	7.45	7.95	6.95	7.25	11.95	12.95	10.95	12.95

### Rogan Josh

A Tomato and Pimento based curry flavoured with Coriander, slightly hot

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
7.25	7.45	7.95	6.95	7.25	11.95	12.95	10.95	12.95

### Dhansak

A mild Lentil based dish blended with Pineapple and Lemon juice, sweet and sour

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
7.25	7.45	7.95	6.95	7.25	11.95	12.95	10.95	12.95

### Samber

'Hot & Spicy' a curry concoction cooked with Lentil and Garlic

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
7.25	7.45	7.95	6.95	7.25	11.95	12.95	10.95	12.95

### Madras

A 'Hot' favourite! a curry with Tomato Puree, Coriander and Ground Chillies for that exquisite flavour

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
7.25	7.45	7.95	6.95	7.25	11.95	12.95	10.95	12.95

### Vindaloo

Ground Chillies cooked with Herbs and a piece of Tomato to create a very hot but flavoured dish

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
7.25	7.45	7.95	6.95	7.25	11.95	12.95	10.95	12.95

## Rice Selection

Chips	1.75	Kashmere Pilau	2.50
Boiled Rice	1.75	Keema Pilau	2.50
Plain Pilau	1.95	Mushroom Pilau	2.50
Egg Pilau	2.50	Vegetable Pilau	2.50

## Fresh Bread

Puree Deep Fried Unleavened Bread	.95
Chapati Soft Unleavened Bread	.95
Papadum & Chutney Tray A selection of various Relishes	1.20
Plain Naan Leavened Bread	2.45
Keema Naan Minced Meat Stuffed Bread	2.95
Pashwari Naan Coconut and Sultana Stuffed Bread	2.95
Garlic Naan Garlic Stuffed Bread	2.95
Cheese Naan Cheese Stuffed Bread	2.95
Garlic & Coriander Paratha Stuffed with Garlic & Coriander fried in Butter	2.95

## Fresh Vegetable Side Dishes

Saag Paneer Spinach in Cheese	3.50
Aloo Et Mattar Paneer Cheese, Potato and Peas cooked with Spices	3.50
Aloo Methi Potato cooked with Fenugreek Leaves	3.50
Bombay Aloo Potato with Herbs, Spices and Tomatoes	3.50
Cauliflower Bhaji Cauliflower in Spices, Tomatoes and Herbs	3.50
Mushroom Bhaji Mushrooms in Spices, Tomatoes and Herbs	3.50
Saag Bhaji Spinach in Spices, Tomatoes and Herbs	3.50
Mixed Vegetable Bhaji Mixed Vegetables in Spices, Tomatoes and Herbs	3.50
Chana Bhaji Chick Peas in Spices, Tomatoes and Herbs	3.50
Bindi Bhaji Okra in Spices, Tomatoes and Herbs	3.50
Tarka Dhall Lentil garnished with Garlic	3.50
Broccoli Bhaji Broccoli in Spices, Tomatoes and Herbs	3.50
Aloo Gobi Cauliflower and Potato in Spices, Tomatoes and Herbs	3.50
Saag Aloo Spinach and Potato in Spices, Tomatoes and Herbs	3.50

## English Dishes

Served With Salad, and Chips	
Scampi	7.95
Omelette	7.95
Roast Chicken off the bone	8.95
Fillet Steak	14.50
10oz Fillet Steak with Onion, Mushrooms and Gravy	

## Taste Guide

 Medium   Fairly Hot    Hot

\* Not including Mothers Day, Fathers Day, Valentines Day and the Christmas Period, 15th - 31st December.



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Home of traditional Indian cooking

# Menu

Open 7 days a week all year round

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