



# Introduction Menu

## 2 Course Meal

£12.50 Monday to Thursday

£14.50 Friday to Sunday



### Starters

#### Nempra scallops

Scallops infused in spiced olive oil, fresh spices, lime and coriander

#### Garlic mushrooms (Indian style) (V)

Garlic butter sauce

#### Onion Bhaji (V)

Spicy onion balls, deep fried

#### Somosa (meat or veg)

Minced lamb or vegetable lightly spiced and stuffed in pastry, then deep fried

#### Trout fish fry (Indian style)

Spiced and pan fried, served spicy onions

#### Sheek kebab

Skewed spicy minced lamb cooked over a char grill

#### Machli garlic

Pangas fish cooked in garlic butter sauce

#### Duck spring roll

Diced duck breast slightly spiced and stuffed in a spring roll, then deep fried

#### Chicken tikka lussi puri

Diced chicken tikka cooked in a medium sweet sauce served on a deep fried bread

#### Indo soup

Spicy Indian soup

#### Paneer tiki tiki

Spiced Indian cheese

#### Hariali chicken wings

Marinated in hot spices and fresh mint, coriander and fresh chillies



### Extras

Poppadum £0.70 / chutney tray £2.00



A la Carte Menu to be launched on 1st November 2014  
plus Sunday Roast with a twist 12pm til 4pm @ £6.99

Please note: Our fish dishes may contain small bones.

Allergy Note: Our dishes may contain one or more of the following allergens: Cereal, Peanuts, Nuts, Fish, Shellfish, Sesame seeds, Eggs, Milk, Soya, Celery and Celeriac, Mustard, Sulphur dioxide and sulphites.

If in doubt please ask a member of staff



## Main Course

Main course is served with pilau rice or special fried rice

### Royal Butter Chicken

Cooked with crushed almond, coconut powder, sugar and fresh cream simmered gently in a butter sauce (MILD – MEDIUM)

### Arji Bhaji

Freshly marinated chicken cooked with our own chef's recipe and added flavour of fresh garlic (HOT)

### Lamb Balti Ginger

Specially blended ginger pulp, cooked with balti sauce and lemon juice to give a authentic taste (MEDIUM)

### Shahi Surria

Chicken cooked with minced in a medium hot strength & aromatic spicy sauce (MEDIUM)

### Methi Gosht

A combination of selected herbs and spices with an increased use of fresh fenugreek leaves to create a dish of wonderful aroma (MEDIUM)

### Flambé Murgji

Marinated chicken on the bone cooked over the char grill, and flambé with brandy (MEDIUM)

### Sizzling Hasina kebab

Marinated chicken, green peppers onions and tomatoes cooked with the chef's special sauce garnished with lots of fresh coriander (MEDIUM, BUT SPICY)

### Garlic Prawn Special

Flash fried with garlic, and cooked with fresh chillies, coriander and onions in a bhuna style (HOT)

### Murgji Chaana Dhal

Chicken cooked with a combination of spices and chaana dhal (lentils), enhanced by the use of garlic and other essential spices (MEDIUM)

### Goan Blussi Fish

Monk Fish cooked in Fresh Mango Sauce with Green Chillies, Herbs and Coriander - to give a nice sweet and hot taste (Mild/medium/hot)

### Zaljhal Machli

Cooked with ground peppers, plum tomatoes and fresh chillies into a hot sauce to release unique flavours. Added with a zing of roasted garlic flakes (HOT)

### Massala Chicken

This dish is marinated in yoghurt, prepared with aromatic spices and herbs. It is then cooked in a special rich sauce made of fruits, coconut and almond powder. This dish was originally created by the British South Asian chef's to suit the western palate. Now an British favourite! (MILD)

### Batera Tuki Tuki Sizzler

Marinated quails cooked over a char grill, served in a sizzler

## Highly Recommended Specials

### Southern Indian Garlic Chilli - Chicken or Lamb

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

### Chicken Ginger Zinger

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

### South Indian Murgji Balti

Tandoori Chicken (off the bone) with Minced Lamb, medium Balti Spices

### Banjara Chicken

Chicken or Lamb cooked with Fresh Ground Spices, Peppers and Red Chillies, fairly hot

### Exotic Garlic Massala

Chicken tikka barbecued then cooked in a garlic massala sauce, served medium

### Granny's Butter Chicken

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

### Blussi Chicken or Lamb

A Sweet and Hot Sauce cooked in Coriander, Herbs and Green Chillies (Medium/Hot)



Extra charge of £2.50 for the following:

Plain naan

Garlic naan

Peshwari naan

Cheese naan

Garlic corrianda naan

Garlic chilli Paratha

Chips

Fresh vegetable dishes available. Please ask when ordering £6.50

\*The above dishes are available as vegetarian option