

# MEAT STARTERS

## Chicken tikka

(tender pieces of chicken breast, marinated in a blend of fresh spices and delicately cooked in the clay oven)

## Lamb tikka

(tender lamb leg, marinated in a blend of fresh herbs, seasoning, ground spices and natural yogurt, and delicately cooked in the clay oven)

## Tandoori chicken

(quarter piece of chicken, marinated overnight in a blend of fresh herbs, seasoning, ground spices, natural yogurt and cooked in the clay oven)

## Sheek kebab

(spiced mince lamb, cooked in the clay oven)

## Reshmi kebab

(spiced mince lamb fried and cover in a light omelette)

## Meat samosa

(deep fried crispy pastry filled with spiced mince meat)

# VEG STARTERS

## Onion bhaji

(slightly spiced and deep fried onion fritters)

## Vegetable samosa

(deep fried crispy pastry filled with spiced mixed vegetable)

## Vegetable pakora

(mixed vegetable and onions lightly spiced and deep fried)

## Chana chat puri

(chick peas mixed with onions, tomatoes and peppers cooked in a rich medium sauce served in a puri)

## Aloo chat puri

(potatoes mixed with onions, tomatoes and peppers cooked in a rich medium sauce served in a puri)

## Mushroom puri

(mushrooms mixed with onions, tomatoes and peppers cooked in a rich medium sauce served in a puri)

# CURRIES

## Saag 🍛

(prepared with spinach, spring leaf, garlic, ginger and tomatoes in medium herbs and spices)

## Vindaloo 🍛🍛🍛

(a South Indian dish cooked using a greater range of spices, garlic, ginger and black pepper to make an exceptionally hot curry)

## Malayan

(a slightly sweet and mild dish prepared with fresh cream and mixed fruits)

## Dhansak 🍛

(a Persian sweet and sour dish, prepared with pineapple, lentils, light spices and herbs)

## Samber 🍛🍛

(cooked with lentils and a touch of lemon juice to give a sharp and distinctive taste)

## Curry 🍛

(cooked in a medium rich sauce with various spices and herbs)

## Bhuna 🍛

(a combination of spices, herbs, onions and tomatoes, cooked in a firm thick sauce)

## Korma

(a distinctive mild creamy sauce with ground almonds, coconut and thick cream)

## Passanda

(a blend of fresh cream, natural yogurt, mixed ground nuts producing a rich mild dish)

## Rogan Josh 🍛

(delicately cooked with ground spice and herbs, mixed with fresh onions and topped with juicy tomatoes)

## Pathia 🍛🍛

(cooked in a garlic, onions, tomato puree, red chilli, black pepper, sugar and lemon juice to give a slightly hot, sweet and sour taste)

## Madras 🍛🍛🍛

(a South Indian dish with a hot and spicy taste, prepared with fresh herbs and tomato puree)

Choose a style from above followed by a filling below

## Chicken

Chicken tikka

Lamb

Lamb tikka

Keema

Prawn

King prawn

Vegetable

Mushroom

Special mixed

(Chicken, lamb, prawn and mushroom)

King Prawn Dishes £2.50 Extra



# EARLY BIRD MENU

Saturday & Sunday 1pm till 5pm



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Saturday & Sunday 1pm till 5pm

**Please check overleaf for full listing of dishes**

## ALL IN ONE SNACK MEAL

Starter: Mix Starter (Samosa, Onion Bhaji & Chicken Tikka)  
Main: Chicken Tikka Massala, Lamb Balti, Indian Vegetable Curry  
Sundries Rice

**£7.95**

## OPTION 1

Papadum & Chutney  
Main: Choice of Curry  
Sundries: Pilau Rice or Plain Nan

**£8.95**

## OPTION 2

Starter: Meat or Vegetable Starter  
Main: Choice of Curry  
Sundries: Pilau Rice or Plain Nan

**£9.95**

## OPTION 3

Papadum & Chutney  
Starter: Meat or Vegetable Starter  
Main: Choice of Curry  
Sundries: Pilau Rice or Plain Nan  
Coffee

**£10.95**

