

BEVERAGES

cobra indian lager (draught) per 1/2pt	2.30
malabar indian lager (cobra - blond ipa)	2.80
peroni (bottle) 330ml	3.00
peroni gluten free (bottle) 330ml	3.00
kingfisher indian lager (bottle) 330ml	3.00
heineken 00 (premium non alcohol bottle) 330ml	3.00
stowford press cider (weston: bottle) 330ml	3.00
stowford press cider non alcoholic (weston: bottle) 330ml	3.00
butty bach (premium ale – wye valley brewery) 500ml	4.50
minerals (coke, lemonade etc.)	2.10
fever-tree (tonic water)	2.60
elderflower presse	2.70
j20 (apple & mango/orange & passion/ apple & raspberry)	2.70
frobishers (pressed apple juice/orange juice)	2.70
bottle mineral water (hildon : 750ml) / (hildon : 330ml)	3.00 / 2.00
spritzer (white wine and soda)	4.30
la vita sociale prosecco nv 20cl lightly sparkling, soft and fresh.	7.20

COCKTAILS

orange blossom (gin, sweet vermouth and orange juice)	6.50
white russian (vodka, kahlua and cream)	6.50
florida skies (white rum, lime juice, pineapple juice and soda)	6.00

HOUSE WINES

By The Glass:	125MI - 3.00	175MI - 4.00	250MI - 5.70
oyster catcher sauvignon blanc			15.50
Chilean White That Is Aromatic, Crisp And Fresh With A Lovely Grassy Character.			
oyster catcher rose			15.50
Juicy Raspberry And Redcurrants On The Palate And A Smooth Off Dry Finish.			
wandering bear merlot			15.50
soft and fruity californian with sweet plum and cherry flavours.			

allergens notice

we make every effort to provide allergen free food on request, however this cannot be guaranteed as we handle allergens on the premises. please inform your server of any allergens & any other dietary requirements

STARTERS

chicken tikka 4.20
breast of chicken marinated in yogurt with garam masala and turmeric. cooked in the tandoor

sheek kabab 4.20
minced lamb seasoned with ground spices and herbs. cooked in the tandoor on skewers

chole chat 3.90
chick peas and potatoes in a special sweet and sour masala with herbs

samosa 3.90
vegetables with paneer, coriander and cummin. wrapped in pastry. deep fried

onion bhaji 3.90
finely sliced onions coated in light spicy batter. deep fried

fish amritsari 5.00
swordfish marinated with ginger, garlic, white pepper and lemon juice. cooked in the tandoor

prawn pathia on puri 5.00
spicy sweet and sour tiger prawns served on deep fried wholemeal bread

jhingra barah 6.00
king prawns marinated in mild spices, cooked on skewers

reshami mali tikka 4.30
tender chicken fillets coated in basil, cheese and coriander. cooked in the tandoor

aloo tikki 3.90
fried galettes of spiced potato, lentils and peas

machi pakora 4.00
white fish coated in a delicately spiced batter (deep fried)

parche malain kabab 4.20
Awadhi fragrant and subtly spiced chicken fillet marinated and flavoured with cardamom and mace

chooza ke chaat kabab 4.20
marinated breast chicken with cracked black pepper and select spices for a distinctive flavour

adrakhi gosht kabab 5.50
delicious ginger flavour tender mutton loin marinated in a blend of warming spices

macchi tikka dhuwara 5.20
monk fish grilled

MIX PLATTER

two person - starter platter 12.50
adrakhi gosht kabab, machi pakora & parche malain kabab

four person - starter platter 25.00
macchi tikka dhuwara, reshami mali tikka, aloo tikki, chooza ke chaat kabab & sheek kabab

POPPADUMS & CONDIMENTS

poppadums 0.90
plain/spiced served with selection of pickles and chutneys

raita 1.30
yogurt with cucumber or onion

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CHICKEN DISHES

chicken shashlick tender chicken pieces cooked in the tandoor with peppers, onions and tomatoes	9.50	butter chicken tikka chicken cooked in butter and tomato sauce with almonds and cream	9.00
chicken tikka masala tender pieces of chicken tikka, cooked in a mild creamy yogurt sauce with ground almonds	9.00	bombay chicken biryani fragrant basmati rice cooked with select spicy aromatic spices. served with a vegetable curry	12.50
safaid mirchchi murgh chicken breast cooked in silky smooth sauce infused with green chilli and garlic. garnished with cashews	9.00	jhol-jula murgi mali wonderful marriage of spiced chicken with ground almonds and mint in a deliciously creamy sauce. mild	9.00
chicken korma chicken pieces cooked in a mild smooth coconut sauce	9.00	murgh mahsoo chicken cooked with an assortment of hot aromatic spices.	9.00
chicken jalfrezi chicken cooked with onions, bell peppers, lemon zest and green chillies. fairly hot	9.00	rasedar quorma khadi cooked tender chicken pieces in a highly aromatic sauce. mild	9.00
chicken dhansak chicken pieces in a hot sweet and sour lentil sauce. fairly hot, a flavoursome parsi dish	9.00	dahiwalla murgh chicken cooked in a rich tomato and spiced yoghurt, flavoured with dry-roasted spices. medium	9.00
chicken saagwalla chicken cooked with fresh spinach, herbs and garlic. medium spiced	9.00		
chicken tikka chicken marinated in yogurt laced with allspice and turmeric. cooked in the tandoor	9.50		
chettinad chicken cooked in garam masala with tamarind, red chillies and cracked black peppercorns. spicy and hot	9.00		
murgh mirch masala chicken tikka cooked with bell peppers and onions in selection of whole spices, lemon juice, crushed red chillies and black peppers. hot	9.00		
peshawar khas murgh chicken thighs cooked in a yogurt and besan sauce with cardamoms and mace. slightly hot	9.00		
ishtew nalli chicken thighs cooked in whole spices in a thick spicy sauce. garnished with fresh coriander. medium spiced	9.00		
kashmiri chicken curry chicken cooked in a rich tomato sauce with kashmiri spices and yogurt. medium spiced	9.00		
		GOAT	
		maas kesari tender pieces of goat cooked in black ardamom, cinnamon and cloves enriched with a touch of cream fraiche. mild	12.50
		nalli gosht kamal tender pieces of goat cooked in a thick rich rogan josh sauce infused with aromatic dry roasted spice and yoghurt. medium	12.50
		rassa maas delectable sweet and tangy taste. mango, black pepper and crush chillies combined with fragrant bouquet of spices. hot	12.50

LAMB DISHES

lamb bhuna

tender lamb cooked with fresh tomatoes, peppers and coriander. medium spiced

khumbani ma gosht

lamb and apricots cooked in a delicately spiced sauce with tomatoes and herbs. garnished with cashews. medium spiced

lamb dhansak

classic parsi dish. lamb cooked in a flavoursome hot sweet and sour lentil sauce. fairly hot

lamb pasanda

kadhi cooked slices of lamb in a very mild aromatic spice and almond sauce

lamb biryani

combination of fragrant basmati rice and spiced lamb, served with a vegetable curry

gosht seyal

a sindhi dish- seyal means cooking with onions. lamb cooked in braised onions and tomatoes with yogurt, ground spices and herbs.

nehari

famous cuisine of old delhi. tender lamb cooked in a thick spicy gravy. garnished with fried onions and coriander.

gosht saoji khus khus

spiced lamb and coconut curry cooked with roasted poppy seeds, cumin and mace. slightly hot

narangi kaju gosht

mild korma, flavoured with the citrus taste of orange in a cashew and almond sauce with a hint of sweetness. mild

gosht kozhambu

south indian style lamb curry with curry leaves, tamarind, mustard seed. garnished with fresh coconut and coriander. hot

SEAFOOD

mitaa jhinga bhaja

stir-fried tiger prawns in a tamarind and honey sauce with mushrooms and peppers

palak jhinga

tiger prawns cooked in medium spices with spinach and garlic

king prawn dhansak

classic parsi dish. king prawns cooked in a fairly hot sweet and sour lentil sauce

tandoor masale jhinga

tandoor-cooked king prawns simmered in a delicate almond and cream sauce

macchli tandoor

sea bass marinated in ginger, garlic, tandoori massala . cooked in the tandoor

machli shahslik

swordfish marinated in garam masala, ginger and garlic with red bell peppers and courgettes . cooked in the tandoor

amm aur chingri salan

tiger prawns cooked with onions in spicy mango sauce with coconut milk and curry leaves. garnished with ginger juliennes. medium

ras machi molee

kerelan fish curry. monk fish cooked in fresh coconut milk sauce and grated coconut. typical curry of inland kerela. medium

kaalvan

kaalvan- maharashtrian term for sauce based fish curry. monkfish cooked in tamarind and coconut milk. medium

ambot

hot and sour goan fish curry. monkfish cooked in a tamarind and black pepper sauce with vinegar.

macher torkari

bengali fish curry cooked with swordfish with chilly flakes and dry shrimp for simple layers of flavour.

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VEGETARIAN

baingan aloo aur channa 8.50

aubergine, potato and chick peas in light spiced with garlic. garnished with coconut

vegetable biryani 9.50

combination of fragrant basmati rice cooked with spiced vegetable, served with a vegetable curry

rajma aur sabzi ka rasam 8.50

mixed vegetables and red kidney beans cooked with tamarind

panir aur chana kofta curry 8.50

chickpea dumplings cooked in a tomato gravy with select spices and cream.

shabzi kori bhaja 8.50

selection of tender vegetables cooked in a delicious mixture of whole spices. (dry)

SIDE DISHES

shabzi 3.80

mixed vegetables in curry sauce or dry

bhindi bhaji 3.80

tender spiced okra

saag bhaji 3.80

fresh spinach with onion and garlic

mushroom bhaji 3.80

spiced mushroom

saag aloo 3.80

potato and spinach

bombay aloo 3.80

spiced hot potatoes

baingan bhaji 3.90

spiced aubergine

saag paneer 3.90

spinach with curd cheese

tarka dhall 3.80

lentils with garlic

channa masale 3.80

curried chick peas

dhall makhani 3.80

urid dhall and red kidney beans cooked in a delicious makhani sauce

shabzi Paneer kaurchan 8.50

traditional north Indian semi dry curry. Paneer cooked with onions, tomato, bell peppers and amchoor for a tangy sweet taste. Medium

shabzi toran 8.50

spiced vegetables simmered in the alluringly indian five spice with fresh grated coconut and coconut milk. Medium

butter motar chaman 8.50

Paneer and peas cooked in a butter masala sauce. a firm Punjabi favorite.

BREADS

naan 2.30

leavened bread baked in tandoor

peshwari naan 2.50

with almonds, sultana and coconut

keema naan 2.50

with spiced minced lamb

cheese naan 2.50

garlic naan 2.50

chapati 1.30

unleavened bread

RICE

pilau rice 2.40

basmati rice cooked in butter and aromatic spices

boiled rice 2.40

boiled basmati rice

coconut rice 3.80

rice with fresh grated coconut, mustard seed & curry leaves

kashmiri pilau 3.80

with nuts and fruits

mushroom pilau 3.80

with spiced mushroom

SET MENUS

2 persons @ £45

poppadums and chutney

Taster Starter:

aloo tikki, macchi tikka dhuwara,
adrakhi gosht kabab &
chooza ke chaat kabab

Main Course Dishes

rasedar quorma

khadi cooked tender chicken pieces in a highly aromatic sauce. mild

gosht saoji khus khus

spiced lamb and coconut curry cooked with roasted poppy seeds, cumin and mace. slightly hot

Side Dishes

saag aloo

bhindi bhaji

pilau rice

garlic naan

4 persons @ £90

poppadums and chutney

Taster Starter:

aloo tikki, macchi tikka dhuwara,
adrakhi gosht kabab &
chooza ke chaat kabab

Main Course Dishes

rasedar quorma

khadi cooked tender chicken pieces in a highly aromatic sauce. mild

dahiwalla murgh

chicken cooked in a rich tomato and spiced yoghurt, flavoured with dry-roasted spices. medium

nehari

famous cuisine of old delhi. tender lamb cooked in a thick spicy gravy. garnished with fried onions and coriander.

kaalvan

kaalvan- Maharashtrian term for sauce based fish curry. Monkfish cooked in tamarind and coconut milk. medium

Side Dishes

bhindi bhaji

saag paneer

pilau rice

peshwari naan

naan