

BEVERAGES

cobra indian lager (draught) per 1/2pt	1.60
san miguel (bottle) 330ml	2.20
kingfisher indian lager (bottle) 330ml	2.50
cobra indian lager (bottle) 330ml	2.50
cobra indian lager (non alcohol bottle) 330ml	2.50
weston cider (bottle) 330ml	2.00
one&all bitter (bottle bitter) 500ml	2.60
minerals (coke, orange juice, lemonade etc.)	1.50
J2O (apple & mango/orange & passion)	2.50
frobishers (pressed apple juice/orange juice)	2.50
bottle mineral water (1 litre)	3.00
spirits and vermouths	1.70
spritzer (white wine and soda)	3.20
kir (white wine and blackcurrant liqueur)	3.10

HOUSE WINES

calbuco (blanco) 2007/8 (bottle) 75cl. chile. softly dry semillon/chardonnay	12.00
17.5cl. glass:	3.00
siete soles 2007/08 (sur andino) 75cl. chile. cabernet/merlot. deep-coloured, dry and rounded, like a junior claret ought to be	12.00
17.5cl. glass:	3.00

COCKTAILS

orange blossom gin, sweet vermouth and orange juice	5.00
white russian vodka, kahlua and cream	5.00
florida skies white rum, lime juice, pineapple juice and soda	5.00
americano campari, sweet vermouth and soda	5.00

***FULL WINE LIST CAN BE FOUND AFTER THE DINNER MENU**

STARTERS

chicken tikka breast of chicken marinated in yogurt with allspice and turmeric. baked in the tandoor	3.20	reshami mali tikka tender chicken fillets coated in basil, cheese and coriander. cooked in the tandoor	3.80
sheek kabab minced lamb seasoned with ground spices and herbs. baked in the tandoor on skewers	3.20	sarson manns tikka beef marinated in mustard and jeera. Cooked in the tandoor with sweet red peppers	4.00
chole chat chick peas and potatoes in a special sweet and sour masala with herbs	3.20	lasuni murgh tikka chicken coated in garam masala and minced garlic. cooked in the tandoor	3.50
samosa vegetables with paneer, coriander and cummin. wrapped in pastry. deep fried	3.20	machli bhaja pan fried seabass fillets marinated in blend of select spices	4.00
tandoori chicken chicken marinated in yogurt with garam masala, coriander and tamarind. baked in the tandoor	3.20	aloo tikki fried galettes of spiced potato, lentils and peas	3.20
onion bhaji finely sliced onions coated in light spicy batter. deep fried	3.20		
hara masala vali chops lamb chops marinated in hara masala, crushed red chillies and mustard. pan fried	4.00		
paneer aur shabzi salad tandoor-baked marinated paneer with courgette and peppers	3.20		
fish amritsari swordfish marinated with ginger, garlic, white pepper and lemon juice. baked in the tandoor	4.00		
prawn pathia on puri spicy sweet and sour tiger prawns served on deep fried wholemeal bread	4.00		
jhinga barah king prawns marinated in mild spices, barbecued on skewers	5.00		
pesh tikka lamb fillet mildly seasoned in yogurt and papaya. baked in the tandoor	4.00		

MIX PLATTER

two person - starter platter reshmi mali tikka, pesh tikka and somosa	8.50
four person - starter platter lasuni murgh tikka, sarson manns tikka, fish amritsari, aloo tikki and sheek kabab	17.00

POPPADUMS & CONDIMENTS

poppadums plain/spiced	70
raita yogurt with cucumber or onion	1.30
selection of pickles and chutneys (per person)	60

CHICKEN DISHES

chicken shashlick chicken tikka baked in the tandoor with peppers, onions and tomatoes	8.80	lal parsi murghi kari chicken cooked in ground cumin and coriander with crushed red chillies, coconut and red onions. parsi dish – medium spicing	8.80
chicken tikka masala tender pieces of chicken tikka, cooked in a mild creamy yogurt sauce with ground almonds	8.50	aachari murgh aachar – PICKLE. chicken cooked in a special selection of spices with a distinct tang flavour	8.80
safaid mirchchi murgh chicken breast cooked in silky smooth sauce infused with green chilli and garlic. garnished with cashews	8.80	murgh mirch masala chicken tikka cooked with bell peppers and onions in select whole spices, lemon juice, crushed red chillies and black peppers. hot	8.80
chicken korma chicken pieces cooked in a mild smooth coconut sauce	7.80	garlic chicken tikka chicken tikka with garlic	8.80
chicken jalfrezi chicken cooked with onions, bell peppers, lemon zest and green chillies. fairly hot	8.50	safed murghi khari chicken cooked in a translucent sauce with bell peppers, white and black pepper and butter milk. medium spicing	8.80
chicken dhansak chicken pieces in a hot sweet and sour lentil sauce. fairly hot and flavoursome parsi dish	7.80	dhaniya badami masala chicken pieces with roasted cashews, flavoured with yogurt and coriander	8.80
chicken saagwalla chicken cooked with fresh spinach, herbs and garlic. medium spicing	8.80	alphonso chicken chicken cooked in a very mild smooth mango based sauce. garnished with pistachios	8.80
chicken tikka chicken marinated in yogurt laced with allspice and turmeric. baked in the tandoor	8.50		
chettinad chicken cooked in garam masala with tamarind, red chillies and cracked black peppercorns. spicy and hot	8.80		
adrakh chicken chicken and ginger cooked in a thick tomato and coconut milk sauce with crushed chillies. medium spicing	8.80		
hariyali murgh masala hara (coriander, mint and green chilli) herb flavoured green chicken curry in a distinctive tamarind and cashew sauce. hot	8.80		

BEEF

manns shashlick beef marinated in yoghurt, mustard, cumin. cooked in the tandoor with red peppers and onions	10.00
manns khada masala beef cooked with whole select spices, garam masala and poppy seeds. medium spice	10.00
manns badami pasanda beef cooked with ground almond, cumin, paprika, poppy seeds, tomatoes and yoghurt	10.00

LAMB DISHES

lamb bhuna	8.50
tender lamb cooked with fresh tomatoes, peppers and coriander. medium spiced	
khumbani ma gosht	9.00
lamb and apricots cooked in a delicately spiced sauce with tomatoes and herbs. garnished with cashews. medium spiced	
lamb dhansak	8.50
classic parsi dish. lamb cooked in a flavoursome hot sweet and sour lentil sauce. fairly hot	
lahsun goshtaba	9.00
sliced tender lamb cooked in a very hot garlic-based sauce. garnished with coriander	
tetul gosht	9.00
tender lamb cooked with whole spices and garam masala in a tamarind sauce	
elachi gosht	9.00
cardamom-flavoured lamb in a mild sauce with coconut and fenugreek	
lamb pasanda	9.00
kadhi cooked slices of lamb in a very mild aromatic spice and almond sauce	
khara ma gosht	9.00
tender lamb cooked in a medium-spiced sauce with fresh herbs, tomatoes, crushed chillies and coriander	
lamb biryani	11.00
combination of fragrant basmati rice and spiced lamb, served with a vegetable curry side dish	
mamsa gosht	9.00
lamb cooked with beetroot, fresh herbs and spices with a distinctive taste of spicy sweetness	
andhra gosht	9.00
lamb cooked in cumin and coriander in a butter milk sauce, with ground almond and cashew. hot	
gosht sel	9.00
lamb cooked with tomatoes, root ginger, green peppers and yoghurt with ground coriander. medium	

SEAFOOD

mitaa jhinga bhaja	9.00
stir-fried tiger prawns in a tamarind and honey sauce with mushroom and peppers	
palak jhinga	9.00
tiger prawns cooked in medium spices with spinach and garlic	
king prawn dhansak	10.00
classic parsi dish. king prawns cooked in a fairly hot sweet and sour lentil sauce	
jhinga masale kari	9.00
tiger prawns cooked in a hot herb and spice sauce with coconut milk	
aachari jhinga	9.00
aachar – PICKLE. tiger prawns cooked in a special selection of spices with a distinct tang flavour	
tandoor masale jhinga	11.50
tandoor-cooked king prawn simmered in a delicate almond and cream sauce	
macchli tandoor	10.00
sea bass marinated in ginger, garlic, white pepper and lemon juice. baked in the tandoor	
machli tarkari	10.00
bengal style fish curry. swordfish cooked in a delicately spiced sauce with fresh herbs. medium spicing	
tenga	10.00
sea bass cooked in turmeric with lemon, tomato and bengal garam masala. garnished with chopped coriander	
machli shahslik	10.00
swordfish marinated in garam masala, ginger and garlic with red bell peppers and courgette. cooked in the tandoor	

VEGETARIAN

baingan aloo aur channa aubergine, potato and chick peas in light spices with garlic. garnished with coconut	6.00
khumbi aur paneer masala mushroom and paneer in a mild rich masala sauce	6.00
vegetable biryani combination of fragrant basmati rice and spiced vegetable, served with a vegetable side dish	6.00
quorn ni rajma red kidney beans cooked in puran spices with herbs and quorn. medium spicing	6.00
rajma aur sabzi ka rasam mixed vegetable and red kidney beans in seasoned tamarind sauce	6.00
shabzi avail mixed vegetables and paneer, cooked with coconut in a buttermilk sauce. traditional southern indian dish. mild	6.00

RICE

pilau rice basmati rice cooked in butter and aromatic spices	2.20
boiled rice boiled basmati rice	2.20
fried rice rice with onions, herbs and spices	2.20
kashmiri pilau with nuts and fruits	3.50
mushroom pilau with spiced mushroom	3.50

SIDE DISHES

vegetable curry mixed vegetables in curry sauce	3.20
bhindi bhaji tender spiced okra	3.20
saag bhaji fresh spinach with onion and garlic	3.20
mushroom bhaji spiced mushroom	3.20
saag aloo potato and spinach	3.20
bombay aloo spiced hot potatoes	3.20
baingan bhaji spiced aubergine	3.20
saag paneer spinach with curd cheese	3.20
tarka dhall lentils with garlic	3.20
channa masale curried chick peas	3.20
sukha shabzi dry mixed vegetable	3.20
mottar paneer peas with curd cheese	3.20
channa paneer chick peas with curd cheese	3.20

BREADS

naan leavened bread baked in tandoor	2.20
pehwari naan with almonds, sultana and coconut	2.20
keema naan with spiced minced lamb	2.20
garlic naan	2.20
chapati unleavened bread	1.00

SET MENUS

2 persons @ £19 (per person)

poppadums and chutney

Starter Platter

reshami mali tikka

tender chicken fillets coated in basil, cheese and coriander. cooked in the tandoor

aloo tikki

fried galettes of spiced potato, lentils and peas

pesh tikka

lamb fillet in a mild yogurt and papaya marinade. baked in the tandoor

fish amritsari

swordfish marinated with ginger, garlic, white pepper and lemon juice. baked in the tandoor

Main Course Dishes

lal parsi murgh kari

chicken cooked in ground cumin and coriander with crushed red chillies, coconut and red onions. parsi dish – medium spicing

khumbani ma gosht

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

Side Dishes

saag bhaji spinach with onion and garlic

baingan bhaji spiced aubergine

pilau rice

garlic naan

filter coffee

3 persons - add

machli tarkari

bengal style fish curry. sea bass cooked in a delicately spiced sauce and fresh herbs. medium spicing

pilau rice

naan

SET MENUS

4 persons @ £19 (per person)

poppadums and chutney

Starter Platter

reshami mali tikka

tender chicken fillets coated in basil, cheese and coriander. cooked in the tandoor

aloo tikki

fried galettes of spiced potato, lentils and peas

pesh tikki

lamb fillet in a mild yogurt and papaya marinade. baked in the tandoor

fish amritsari

swordfish marinated with ginger, garlic, white pepper and lemon juice. baked

Main Course Dishes

khara ma gosht

tender lamb cooked in a medium-spiced sauce with fresh herbs, tomatoes, crushed chillies and coriander

alphonso chicken

chicken cooked in a very mild smooth mango based sauce. garnished with pistachios

chettinad

chicken cooked in garam masala with tamarind, red chillies and cracked black peppercorns. spicy and hot

machli tarkari

bengal style fish curry. sea bass cooked in a delicately spiced sauce and fresh herbs. medium spicing

Side Dishes

channa masale curried chick peas

saag paneer spinach with curd cheese

pilau rice

peshwari naan and **garlic naan**

filter coffee

6 persons – add

khumbani ma gosht

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

aachari jhinga

aachar – PICKLE. tiger prawns cooked in a special selection of spices with a distinct tang flavour

mottar paneer peas with curd cheese

pilau rice

naan

WINE

an old friend, robin jones of local merchants, croque-en-bouche wines has designed this wine list, which we hope you'll appreciate. it is a modern, eclectic selection and concentrates on delivering flavour and value, and favours the unusual and interesting

SPARKLING

**PROSECCO SPUMANTE
DI CONEGLIANO NV.** 19.00

fresh fizz from ca' morlin, in n.e. italy. made by a new zealander, matt thomson. very dry. perfect apéritif

**CHAMPAGNE. CANARD-DUCHENE
BRUT NV.** 32.00
Half: 16.00

france. fine fruity pinot-dominant style, properly aged

**CHAMPAGNE VEUVE-CLICQUOT
BRUT NV.** 46.00

one of the great names. rich, toasty flavours

CRISP WHITE

SANTA RITA SAUVIGNON BLANC 2009. 13.00

chile. very dry, crisp and cool fruity

CODDINGTON BACCHUS 2007. 16.00

ledbury! deliciously light, fresh and zingy

**VERMENTINO DI SARDEGNA
2007/8. (PALA)** 18.00

italy, sardinia. plenty of freshness with a citrus edge

TINPOT HUT SAUVIGNON BLANC 2008/9. 19.00

new zealand, marlborough. very dry. high quality

POUILLY-FUME 2007/8. (BEL AIR) 25.00
Half: 13.00

france. classic loire sauvignon blanc.
very dry with that typical gooseberry
twang on your tongue. gold medal wine challenge

CLOUDY BAY SAUVIGNON 2008. 34.00

new zealand, marlborough. very dry, assertive
and full of fruit. this is the wine that originally put
new zealand on the wine map!

ROSE

SUTTER HOME WHITE ZINFANDEL 2007/8. 13.00

usa, california. pale pink 'blush'. off-dry, light

DOMAINE COSTE ROSE 2008. 16.00

refreshing dry rosé from languedoc in s. france

SMOOTH WHITE

CALBUCO BLANCO 2007/8. 12.00

chile. softly dry semillon/chardonnay

**PINOT GRIGIO 2008.
(MEZZACORONA)** 16.00
Half: 8.50

italy, trentino. full, structured. neutral pinot grigio
abounds. but this really offers all the proper flavours

YALUMBA 'Y' RIESLING 2006/7. 16.00

australia. fragrant, softly-dry and full-flavoured. the
favourite white grape of the australians themselves

VILLA MARIA CHARDONNAY 2007/8. 18.00

new zealand. cleanly dry with a rounded finish.
famous estate

**GEWURZTRAMINER 2005. (KUEHN)
Half (MURE)** 19.00
10.50

france, alsace. medium-dry, aromatic.
overtly fruity

**CHABLIS FOURCHAUMES
2006. (LAMBLIN)** 26.00

france. big premier crû white burgundy from
a first rate estate. modern, steely, no oak

SMOOTH RED

SIETE SOLES 2007/8. (SUR ANDINO) 12.00

chile. cabernet/merlot. deep-coloured, dry and rounded, like a junior claret ought to be

SUTTER HOME MERLOT 2006/7. 13.00

usa, california. soft, easy-drinking grape

CLUB PRIVADO 2005. (BARON DE LEY) 15.00

spain, rioja. modern, rounded, dry and classy

COTES-DU-RHONE 2007. (DELAS) 18.00

france, n. rhône. junior wine from a fine grower. shows pure, fresh fruit, in a classy frame

JIM BARRY COVER DRIVE 18.00

CABERNET SAUVIGNON 2006.

south australia. firm backbone supports the warm, spicy, dry tastes. a great wine for red meats; fine grower

CHIANTI CASTIGLIONE 2006/7. 20.00

(FRESCOBALDI)

Half: 10.50

italy, tuscan. new-wave tuscan, very smooth and ripe

INNOCENT BYSTANDER 21.00

PINOT NOIR 2006.

south australia. bright, pure fruit that rolls around the mouth. enticing stuff from top guy, phil sexton

FLEURIE 2006/7. (COLLONGE) 25.00

france, beaujolais crû. gamay grape known for fruitiness. this silky, racy wine has depth too **Half:** 13.00

FULL RED

MONTEPULCIANO (D'ABBRUZZO) 2007. (UMANI RONCHI) 14.00

central italy, marches. local grapes. bright but solid flavours from a modern italian wine star

STIMSON ESTATE MERLOT 2006/7. 16.00

usa, washington state. think st. emilion claret style, more than new world fruity. shouts quality

TYRRELL'S SHIRAZ 2006/7. 16.00

australia, hunter valley. spicy deep flavours

RIOJA BARON DE LEY RESERVA 2003. 19.00

spain. benchmark, modern rioja: more fruit, less oak

YALUMBA SHIRAZ (+ VIOGNIER) 2004/6. 20.00

Half: 10.00

australia. classic northern rhône mix with just a touch of viognier. big but very smooth too. gold medal wine challenge

BUITENVERWACHTING CHRISTINE 2004/6. 28.00

a famous, rare red from south africa. ultra-smooth. Outdoes Bordeaux with a similar grape style

JIM BARRY McCRAE WOOD SHIRAZ 2003. 31.00

australia. warm, solid, spicy, chock full of dark fruit, from a clare valley star. three wine challenge trophies