

'Enjoy our truly authentic Indian cuisine?'



starters & appetisers

Vegetable Pakora £2.95

Chicken Pakora £3.95

Mix Pakora £3.95

Mushroom Pakora £3.65

Aubergine Fritters £3.65

Onion Bajhi £3.65

(rings - original)

onions in bhaji batter, served with chana kabli

Chicken Chat £3.65

Spicy Fish £3.95

haddock marinated in yogurt spices and served

Sabji Samosa £3.65

Hara Bara Kebeb £3.95

A tantalising Tandoori Medley

Prawn Cocktail £3.65

Succulent prawns and crisp salad swathed in marie rose sauce

Daal Shorba (soup)

Delicious lentil soup, Indian style!

Chefs Platter for two (£3.95 per person)

combo mix of pakoras, chicken chaat, dosa and delicious tandoori medley

Delhi wings £3.65

wings fried and smothered with a hot

Poori £3.95

light fluffy bread smothered with a choice of garlic mushroom, spicy chicken or chana (also available as a main course) £8.95

Dosa £3.95

southern India pancake with choice filling of spicy keema, mixed vegetable or garlic mushrooms and served with tarka daal (also available as a main course) £8.95

Bharee Mirch £4.25

(Stuffed Peppers)

oven baked hot pepper stuffed with either spicy keema or mushrooms (also available as a main course) £9.95

tandoori sizzlas

Indian bbq using a traditional charcoal tandoor. Again these dishes available both as a starter or a fully garnished main meal, served with rice, curry sauce & salad

Tandoori Mix Grill £12.95

medley of chicken and lamb tikka, seekh kebab, jhinga and drumstick, served fully garnished with rice, curry sauce, salad and nan bread

Chicken Tikka £9.95

tender chicken marinated in exotic spices

Lamb Tikka £9.95

tender lamb marinated in exotic spices

Chicken Satay £9.95

chicken marinated in a rich Indonesian style sauce

Seekh Kebab £9.95

Minced lamb marinated in exotic spices.

King Prawn Tandoori £12.95

prepared to perfection in the traditional charcoal tandoor

popular choices

Chasni

a light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate

Rogan Josh

a flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish

Karahi Bhoona

a host of spices sautéed in a rich tarka base with an abundance of capsicums, and onions

Karela Chilli

a piquant patia base, kali mirch (black pepper) and a touch of coconut cream... with a kick from some wicked green chillies

Bhoona

a rich and flavoursome condensed sauce with plenty ginger, garlic and tomatoes

Korma (Muglai or Ceylonese)

lashings of creamed coconut in a sumptuously creamy sauce

Masala

a mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in a home made yoghurt sauce

Traditional Curry

the original Indian dish, a culinary classic!

Pardesi

succulent spinach, shallow fried onions and mushrooms simmered in a rich ginger and garlic tarka

Patia

a tangy sweet 'n' sour sauce

South Indian garlic chilli

fancy something hot and spicy?
This is the hot favourite!

Nawabi

the meat is simmered in a karahi until lightly cooked & then added to a tarka base made from fried onions, fried mushrooms, capsicums & tomatoes

Jalfrezi

ginger, garlic, aromatic indian spices, crunchy almonds, cashews, sultanas and a flourish of fresh cream and coconut cream

Jaipuri

a potent fusion of peppers, onions, ginger, garlic, green chillies and a touch of coconut simmered in exotic jaipuri spices

Shakuti

A smooth creamy sauce with a fusion of green chillies for the korma lovers with a hint of green chillies (a kick)

Biryani

Your choice of chicken, lamb, prawns or vegetables simmered in savoury rice served with a separate curry sauce.

Chicken Tikka £7.95 • Prawns £7.95

Pan fried chicken breast £7.95 • Tender Lamb £7.95

Pacific Kg Prawns £12.95 • Mixed Vegetables £6.95

house specialities

all house speciality dishes are served with garlic potato

Murg Saag Wala £9.95

Chicken and succulent spinach cooked with green chillies, ginger and garlic.

Chilli Meat Fry £9.95

spicy medley with green chillies & hot peppers, choose from pan fried chicken or gosht lamb

Bhapa Machhi £9.95 (Bengali fish)

salmon steak in rich tamarial masala with added wild mushrooms

Lamb Masulum £9.95

shank leg of lamb roasted in rich masala sauce with ginger, garlic, black pepper and green chilli

Keema Matar £9.95

Minced lamb and peas in rich spicy sauce.

Raan-e-Murgh £9.95 (Honey Roast Chicken)

honey roast chicken in a wild mushroom masala

Murgh Makhni £9.95

Roast chicken sauteed in rich indian makhhan (butter)

Corriander Chicken and aubergine £9.95

chicken sauteed in makhhan (Indian butter) and stewed in rich spicy yogurt and aubergine sauce

Spicy Lamb Champa in masala sauce £9.95

succulent lamb chops marinated in a masala and wine sauce

Butter Green Curry with garlic £9.95

spinach saag traditional style, choose chicken, lamb or king prawn (1.95 extra)

Kofta Balti £9.95

Minced lamb meatballs cooked in masala sauce traditional style.

Prawn Lazeez £9.95

Prawns cooked with indian cheese (paneer) in spicy masala sauce.

pre theatre (2 course)

Pre Theatre (2 Course) • Served daily 5pm to 7pm

Choose one starter and one main course from the following:

starter

Pakora

Choose pakora from:

**vegetarian
chicken
mushroom**

Samosa

**Spicy Fish
Chicken Chaat
Mushroom Poori**

main courses

**Chicken chasni
South Indian lamb
Chicken tikka masala
Lamb or
Chicken Bhoona**

**Mixed Vegetable
Karahi Bhoona
Prawn Pardesi
Butter chicken
Lamb Rogan Josh**

Served with pilau rice or nan bread or 2 rotis

only £8.95

vegetarian dishes

Achhari sabjiyon ka korma

indian vegetables cooked with masala and a hint of lime pickle.

Panner Makni

indian cheese cooked in light creamy sauce.

Allo Gobi masala

Cauliflower and potatoes cooked with ginger, garlic and masala sauce.

Tarka daal

Traditional lentil curry.

Paneer Palak

Indian cheese cooked with spinach with rich ginger and garlic tarka.

Alloo Bathow (aubergine)

Potato and aubergine cooked in masala sauce with green chillies.

Side dish

£3.95

Main meal

£6.95



bread & sundries

Nan £1.95

Garlic Nan £2.50

Peshwari Nan £2.65

Garlic & Cheese Nan £3.65

Keema Nan £2.95

Paratha £1.95

Chapati £0.90

Vegetable Paratha £2.95

Pilau Rice £1.80

Boiled Rice £1.70

Spiced Onion £0.95

Popadom £0.95

Garlic Potato £1.95

Mango Chutney £0.95

Achar £0.95

Raita £1.30

Pickle Tray £2.50

spiced onions, raita, chutney, India pickle and ambala sauce

european dishes

All served with Fries & Salad

Salmon Steak £9.95

Haddock & Chips £7.95

Sirlion Steak £9.95

menu

Spice OF LIFE

**the ultimate,
authentic
Indian cuisine
Experience**

Nazreen Akh

