

INDIAN MENU

STARTERS

PAPPADAM AND CHUTNEY FOR 2 PEOPLE £4.00

SAMOSA (MEAT/VEG.) £4.50

A fried pastry filled with minced lamb or mixed vegetables, Chilli sauce

ONION BHAJI £4.50

Onion finely sliced mixed with spices and gram flour deep fried

CHICKEN BANJARA £6.50

Indian spices and yogurt marinated chicken cooked in clay oven.

LAMB SHEEK KEBAB (GF) £6.50

Minced lamb kebab, salad, chilli sauce.

CHICKEN PAKORAS (GF) £6.00

Deep fried gram flour coated chicken strips, chilli dip

KERALA STYLE MUSSELS £6.50

Fresh mussels, curried coconut cream sauce, coriander leaves

MIX PLATTER (FOR 2) £10.00

Sheek kebab, chicken pakora, onion bhaji, meat samosa and chutney

TANDOORI DISHES (GF)

TANDOORI KING PRAWNS £17.00

Tandoori King prawns, mix. Peppers, curry sauce

MIXED TANDOORI PLATTER £15.00

Chicken tikka, sheek kebab, tiger prawns, tandoori chicken, peppers, onions, served with curry sauce

CHICKEN SHASHLIC £13.00

Chicken tikka mix peppers and onion, curry sauce

TANDOORI CHICKEN £15.00

Tandoori marinated half chicken, curry sauce.

CHEF SPECIALS (GF)

SUMMER ISLAND KING PRAWN £17.00

Whole tandoori king prawns cooked in sweet chilli salsa sauce

MASALAN CURRY (CHICKEN/LAMB/KING PRAWNS £12/£13/£17.00)

Onion, garam masala, peanut paste, coconut milk, cream, tamarind sauce, honey, (Mild/medium)

AFGHANI CURRY (CHICKEN/LAMB/KING PRAWNS £12/£13/£17.00)

White onion cream based sauce, black pepper, garam masala, cashew nut

BUTTER CHICKEN (MILD/MEDIUM) £13.00

Chicken tikka, creamy tomato with cashew nut paste, honey, spices

PUNJABI MASALA (CHICKEN/LAMB/KING PRAWNS £12/£13/£17.00)

Medium hot Punjabi style curry with homemade garam masala, onion gravy, onion, peppers

CHICKEN TIKKA CHILLI MASALA £13.00

Tandoori chicken tikka, chillies, mixed peppers and onion, garam masala. (hot)

CHICKEN TIKKA MASALA £13.00

Tandoori chicken tikka, tomato, almond and honey cream sauce

TRADITIONAL BIRYANI (Veg. £12/Chicken or Tiger Prawns £14/Lamb £15/King prawns £18.00)

Basmati rice, pure ghee, biryani spices, cashew nuts, raisins served with curry sauce

SIDES £3.00

Basmati rice, Pilau rice, Jeera rice, Onion rice, Mushroom rice, Plain Naan, Garlic Naan, Peshwari Naan, Yogurt, Cheese Naan £4

CLASSIC INDIAN CURRIES (GF)

King Prawns size 6/8, Tiger prawns size 26/30)

CHICKEN £12.00/CHICKEN TIKKA/LAMB or TIGER PRAWNS £13.00/KING PRAWNS £17.00

MADRAS / VINDALOO OR PHAL

(Medium Hot/Very hot/Extreme hot)

Traditional curry cooked your choice

KORMA

Sweet creamy coconut sauce

JALFREZI (HOT OR CREAMY)

Green chillies, mixed peppers, onions, tomatoes

GARLIC CHILLI

Garlic, chilli, peppers, onion thick sauce

SAAG

Spinach, fenugreek, onion and coriander

ROGAN JOSH

Smooth tomato, yogurt and onion sauce

BALTI

Tangy curry sauce with fresh herbs

BHUNA

Finely chopped peppers, onion, tomato

DANSAK

Lentils and herbs (medium)

PATIA

Sweet and sour curry sauce (medium)

VEGETARIAN DISHES*(GF) (MAINS/ SIDES)

MIXED VEGETABLE CURRY (VGF) £10.00

Mixed vegetables, spices

DAAL TADKA (VGF) £10.00

Yellow split lentil, tomatoes, onion, coriander

SAAG PANEER £11.00

Spinach and Indian cottage cheese curry

PANEER BUTTER MASALA £11.00

Diced Indian cottage cheese, creamy tomato sauce, methi leaves, garam masala, butter

ALOO GOBI £10.00/£5.00

Potato, cauliflower, onion, spices.

CHANNA BHAJI (VGF)£9.00/£4.50

Chick peas, onion and fresh herbs

BOMBAY POTATOES (VGF) £9/£4.50

Potato cooked in cumin and mustard

SAAG ALOO (MEDIUM) (VGF) £9/£4.50

Spinach and Potatoes