

APPETISERS

POPPADOMS	1.25	MANGO CHUTNEY	1.50
SPICED ONIONS	1.50	MIX PICKLE	1.50

STARTERS

VEGETABLE PAKORA	5.25	MUSHROOM PAKORA	5.25
CHICKEN PAKORA	6.45	PANEER TIKKA	6.45
ONION BHAJI	5.25	CHICKEN TIKKA	6.45
FISH PAKORA	6.75	LAMB CHOPS	8.95
CHAT PATEY Tandoori Wings	5.25	SEEKH KEBAB	6.45
RESHMI KEBAB Chicken Mince	5.45	CHANNA POORI	5.25
CHICKEN POORI	5.25		

GRILL

Served with palao rice, salad and curry sauce

TANDOORI KING PRAWN	15.95	TANDOORI CHICKEN	14.95
CHICKEN TIKKA	13.95	CHICKEN TIKKA GARLIC TANDOORI	14.45

CHICKEN DISHES

CHICKEN TIKKA MASALA 12.75 Marinated chicken cooked in a masala sauce with cashew nuts, green peppers and cream	CHICKEN TIKKA BALTI 12.75 A slightly spicy dish cooked with chopped onions, green pepper and yoghurt
CHICKEN TIKKA GARLIC CHILLI 12.75 Chicken cooked in fresh garlic & chilli sauce	CHICKEN TIKKA NASHILEE 12.95 Chicken tikka cooked in a medium sauce with house wine and mango
CHICKEN TIKKA CHILLI BHOONA 12.75 A popular dish in Punjab. Barbequed chicken cooked in a chilli sauce, tomatoes, herbs and coriander	BUTTER CHICKEN 12.75 Mildly spiced and slightly sweet. The butter gives a rich flavour to the cashew nuts and tomato base
CHICKEN TIKKA PASSANDA 12.75 Flavoursome chicken tikka cooked in a very mild sauce using fresh cream and cashew nuts	MIRCHI GARAM MASALA 12.75 Hot dish with chicken tikka cooked with green peppers and green chillies
CHICKEN TIKKA CHASNI 12.75 A tangy, creamy, sweet and sour sauce. Cooked with cashew nuts and barbeque chicken tikka	CHICKEN JALFREZI 12.75 Chicken cooked with onions and capsicums. Medium strength
CHICKEN TIKKA HANDI 12.75 Handi is the most traditional and widely cooked dish in Punjab. Prepared with fresh chopped ginger, garlic, black pepper and garam masala	CHICKEN BIRYANI 12.95 Rice dish served with curry sauce
	CHICKEN KORMA 11.45 Very mild and creamy

VEGETABLE DISHES

MIX VEGETABLE CURRY 10.45 A melange of seasonal vegetables cooked in medium curry sauce
TARKA DALL 10.45 A popular north Indian dish, made with Chana Dall and lentils
SAAG PANEER 10.45 Traditional dish made with Indian cheese and spinach
SHAHI PANEER 10.45 Mildly spiced and slightly sweet. The butter gives a rich flavour to the ground cashew nut and tomato base
VEGETABLE GARLIC CHILLI 10.45 Seasonal vegetables cooked in fresh garlic & chilli sauce with coriander
VEGETABLE BIRYANI 12.45 Rice dish served with curry sauce

KING PRAWN DISHES

KING PRAWN MASALA 14.75 King prawns cooked in a masala sauce with cashew nuts, green peppers and cream
KING PRAWN HANDI 14.75 Handi is the most traditional and widely cooked dish in Punjab. Prepared with fresh chopped ginger, garlic, black pepper and garam masala
KING PRAWN GARLIC CHILLI 14.75 King prawns cooked in a fresh garlic & chilli sauce with coriander
KING PRAWN BALTI 14.75 A slightly spicy dish cooked with chopped onions, green pepper and yoghurt

LAMB DISHES

LAMB JALFREZI 14.25 Lamb with onions and green peppers. Medium strength	LAMB PARDESI 14.25 Succulent spinach, shallow fried onions, green peppers and mushrooms simmered in a rich garlic ginger tarka
LAMB GARLIC CHILLI 14.25 Lamb cooked in fresh garlic and chilli sauce with coriander	LAMB KARAH 14.25 Cooked in a metal bowl (karahi) with chopped onions and green peppers in a medium Bhoona sauce
LAMB KORMA 14.25 Very mild and creamy with cashew nuts and cream	LAMB ROGAN JOSH 14.25 Lamb cooked in a rich creamy sauce
LAMB AKBARI 14.25 Tender lamb cooked in a medium sauce with onions, green peppers and shredded Indian cheese	LAMB BHOONA 14.25 Tender lamb cooked in a reduced sauce
	LAMB BIRYANI 14.95 Rice dish served with curry sauce

ACCOMPANIMENTS

PLAIN NAN	3.15	CHAPATTI	1.50
GARLIC NAN	3.50	CHIPS	2.75
PASHWARI NAN	3.95	PALAO RICE	3.45
CHEESE NAN	3.95	BOILED RICE	3.45
CHEESE & GARLIC NAN	4.25	PUNJABI RICE	4.25
GREEN CHILLI & CORIANDER NAN	4.45	MUSHROOM RICE	3.95
MINCE NAN	4.55		

ALL DISHES MAY CONTAIN TRACES OF NUTS.
PLEASE SPEAK TO A MEMBER OF STAFF REGARDING ANY ALLERGEN INFORMATION.

