## **Chicken Main Dishes**

## **Lamb Main Dishes**

Rice is not include	ed in an	y of the meals listed below	
Curry <i>medium hot</i>	£7.50	Curry medium hot	£9.50
Madras - <i>fairly hot</i> f	£7.75	Madras - <i>fairly hot</i> 🔰 🗲	£9.75
Vindaloo - hot ff	£7.95	Vindaloo - hot	£9.95
Rogon Josh - cooked with tomato, green peppers and a touch of garlic	£8.50	<b>Rogon Josh -</b> <i>cooked with tomato,</i> green peppers and a touch of garlic	£10.50
Korma—cooked with COCONUT flour, ALMOND flour and cream mild	£8.75	Korma—cooked with COCONUT flour, ALMOND flour and cream mild	£10.50
Bhuna - well spiced and medium ho	t £8.75	Bhuna - well spiced and medium hot	£10.50
Sag - cooked with spinach med hot and dry	£8.75	Sag - cooked with spinach med hot and dry	£10.75
<b>Dupiaza -</b> cooked with plenty of on- ions and spices medium hot fairly dry	<b>£8.</b> 75	<b>Dupiaza -</b> cooked with plenty of on- ions and spices medium hot fairly dry	
Kashmir – cooked with fruits, sul- tanas, ALMOND flour and cream mild	£8.75	Kashmir – cooked with fruits, sul- tanas, ALMOND flour and cream mild	£10.75
Achar – cooked with Bangladeshi pickle	<b>£8.75</b>	Achar – cooked with Bangladeshi pickle	£10.75
Shahi Chicken Korma — cooked with coconut flour, ALMOND flour cream with banana—mild	£8.95	Shahi Lamb Korma — cooked with coconut flour, ALMOND flour cream with banana—mild	£10.95
Allo Chicken —cooked with baby potatoes medium hot and fairly dry	<b>£8.95</b>	Allo Lamb —cooked with baby potatoes medium hot and fairly dry	£10.95

#### **Special Tandoori Dishes**

#### Mildly spiced marinated pieces cooked in the clay oven and served with salad

Tandoori Chicken <i>half (2 pieces)</i>	£8.50
Tandoori Chicken <i>full (4 pieces)</i>	£16.50
Chicken Tikka	£8.95
Lamb Tikka	£10.95
Lamb Shashlick	£14.50
Chicken Shashlick	£12.50

Tandoori Mixed Grill with nan£14.50bread

Poneer Tikka—home made cheese marinated in spices and cooked in the clay oven served in sizzler

Poneer Shashlick—home made cheese marinated in spices and cooked in the clay oven with green pepper spices and onion served in sizzler

£9.95

Tandoori King Prawn-medium£15.95

#### Korahi Dishes

#### The special spiced chicken, lamb or prawn cooked with onion, capsicum and herbs in traditional iron korahi

Chicken	£9.50	
Lamb	£11.50	
Prawn	£9.50	
Chicken Tikka	£10.50	
Lamb Tikka	£11.50	
King Prawn	£15.50	
Bangladeshi Fish Dishes		
Maas Moris Masala— <i>lightly</i>	£12.95	

Maas Moris Masala—lightly £1 spiced cooked, onions, tomatoes green chilli and pepper

Maas roshun Bhuna—cooked £12.95 with fresh herbs garlic, onion, tomatoes and spices

#### **Biriyani Dishes**

Basmati rice, cooked in ghee, herbs and spices and served with vegetable curry.

Mixed Vegetable	£9.95
Chicken	£11.50
Lamb	£13.50
Chicken Tikka	£12.50
Lamb Tikka	£14.50
Prawn	£11.50
King Prawn	£16.50
Special Mixed	£15.95
Keema—minced lamb	£15.50

#### Dansak Dishes

# Sweet, sour and hot cooked with lentils served with pilau rice

Chicken J	£11.50
Lamb	£13.50
Chicken Tikka ∫	£12.50
Lamb Tikka 🥤	£14.50
Prawn 🥤	£11.50
King Prawn 🥤	£16.50

#### **Balti Dishes**

Cooked with herbs and spices, with fresh coriander and tomatoes and served in a sizzling korahi with a nan bread

Chicken	£11.50
Lamb	£13.50
Prawn	£11.95
Chicken Tikka	£12.50
Lamb Tikka	£14.50
King Prawn	£15.50

**Vegetarian Main Dishes** *Rice is not included in these meals* 

Vegetable Dhansak - vegetable£7.95cooked with lentil Sweet, sour andhot

Sabzi Mossala - fresh mixed vegetable cooked in a thick creamy mossala sauce - mild dish

Korai Sabzi - cooked with fresh ginger, garlic tomatoes, onion and green pepper well spiced and served in a sizzling korahi - medium hot dish

Alloo Niramish - fine sliced potato £7.95 cooked with shallot spring onion well spiced -medium hot and dry dish

> KEEMA DISHES Minced meat lamb

Keema Bhuna - medium hot	£12.50
Garlic Keema - medium spiced cooked with shallot, green pepper herbs and garnished with fried garlic	£12.50
Keema Jalfrezi—fairly hot cooked with picked chilli, capsicum, spring onion and herbs	£12.50
Keema Korahi—cooked with spring onion, shallots, tomato and garam massala in a thick sauce. Served sizzling in a korahi	£12.50
Keema Massala—cooked with pure glee, ALMOND flour, cream and tossed in butter with special sauce	£12.50

### **Seafood Dishes**

Prawn Curry <i>medium</i>	£8.50
Prawn Madras fairly hot f	£8.95
Prawn Vindaloo hot fff	£9.20
Prawn Bhuna medium	£9.25
<b>Prawn Korma COCONUT</b> and <b>ALMOND</b> flour mild	£9.50
Prawn Sag <i>medium</i>	£9.50
King Prawn Curry medium	£14.50
King Prawn Madras <i>fairly hot f</i>	£14.50
King Prawn Vindaloo <i>hot f f f</i>	£14.50
King Prawn Korma COCONUT and ALMOND flour medium	£14.95
King Prawn Bhuna <i>medium</i>	£14.50
King Prawn Sag <i>medium</i>	£14.95

#### **Pathia Dishes**

Sweet, sour and hot served with pilau rice

Chicken 🖌	£11.50
Lamb f	£13.50
Chicken Tikka 🥤	£12.50
Lamb Tikka 🥤	£13.50
Prawn <i>f</i>	£11.95
King Prawn 🥤	£15.50

# **Speciality Of The House**

## All meals below include Pilau rice or any rice of your choise

<b>Butter Chicken</b> — <i>Tender pieces of chicken cooked, ALMOND flour in butter flavoured with our own special selection of mild spices-mild</i>	£12.50
Chicken Zalfrazi—Chicken cooked with shallot, green peppers, spring onion and green chillies - fairly hot	£12.95
Lamb Zalfrazi—Lamb cooked with shallot, green peppers, spring onion and green chillies - fairly hot	£14.95
Chicken Tikka Bhuna—Chicken Tikka cooked with special herbs and spices - medium hot and fairly dry	£12.50
Lamb Tikka Bhuna—Lamb Tikka cooked with special herbs and spices - medium hot and fairly dry	£14.50
Chicken Tikka Masala—Diced chicken barbecued in a clay oven, cooked with pure ghee, <i>ALMOND</i> flour, cream and tossed in butter with special sauce	£12.50
Lamb Tikka Masala—Diced lamb barbecued in a clay oven, cooked with pure ghee, <i>ALMOND flour, cream and tossed in butter with special sauce</i>	£14.50
Chicken Tikka Morrisa—Pieces of chicken Tikka re-cooked in a blend of hot sauce with fresh garlic, green chilli and green peppers - Hot and Dry dish	£12.50
<b>Chicken Tikka Speciality</b> — <i>Chicken Tikka and mince meat cooked together with special</i> <i>Indian herbs and spices - medium hot</i>	£12.50
Garlic Chicken—Chicken Tikka cooked with herbs and spices, with lots of garlic - medi- um hot	£12.50
Garlic Chilli Chicken—Chicken cooked with red chilli and garlic - fairly hot ff	£12.50
Tandoori Chicken Masala—Cooked in special sauce with pure ghee, spices and herbs, tossed in butter - off the bone	£12.50
Tandoori Chicken Morrisa—Pieces of boneless chicken cooked in clay oven, re-cooked in a blend of hot sauce with fresh garlic, green chilli and green peppers - hot	£12.50
<b>Chicken</b> Afgani— <i>Chicken</i> cooked in Tandoori with cheese then fried with special herbs and spices	£13.95
Spiced Special Curry—Chicken and meat Tikka, Sheek kebab and Tandoori chicken cooked together. Served with special rice	£13.95
<b>Poneer</b> Tikka Masala—Home made cheese marinated in spices and cooked in the clay oven recooked in mild spices, with ALMOND flour	£13.95
Shashlic Bunha—Chicken shashlik cooked in medium spices medium hot	£14.95
Tandoori King Prawn Masala— <i>King prawns cooked in charcoal clay oven, marinated in special sauce, then curried in butter, ALMOND flour and cream</i>	£17.50

# **Chef's Special Meals**

All meals below include Pilau rice or any rice of your choise

<b>Bombay Spiced Chicken</b> — <i>Chicken Tikka cooked with spicy potatoes, coriander, spring onions, tomatoes and spiced - medium hot</i>	£13.50
Chef's Special—Small chicken pieces cooked with onion, green pepper, herbs, spices and red wine	£13.50
Madhu Maugh—Tender fillets of chicken marinated in delicate spices and yoghurt gently cooked with CASHEW NUTS, sultanas, honey and fresh cream in a delicious rich sauce	£13.50
Mutton Sekuwa—Small pieces of lamb cooked with spring onion, shallot, garlic and spices - medium hot and dry	£15.50
Murug Spice—Succulent pieces of marinated chicken cooked with butter, cream, ALMOND and COCONUT with a touch of brandy—mild	£13.50
Kerarla Chicken— Chicken cooked with COCONUT powder and in a fruity special sauce—fairly hot and sweet sauce	£13.50
Lamb Pessanda—Marinated lamb with pure ghee in a special sauce ALMOND and sultana cream—very mild	£15.50
Tava Chicken—Chicken Tikka cooked in house made spices, onions and peppers topped with gratted cheddar cheese served in a sizzler	£14.50
Tava Lamb—Lamb Tikka cooked in house made spices, onions and peppers topped with gratted cheddar cheese served in a sizzler	£15.50
Murugh Gulabi pieces of chicken tikka cooked in ALMOND and COCONUT cream and rose water flavoured sauce -mild dish NEW	£13.50
Chicken Shatkora—a dish made with fresh Bangladeshi lemons which add zest to the dish—medium	£13.50
Lamb Shatkora—a dish made with fresh Bangladeshi lemons which add zest to the dish—medium	£15.50
<b>Bangla Naga Special</b> —chicken cooked with hot Bengali hot chilli pickle with spic- es—hot dish fff	£13.50
Laziza Chicken Masala — pieces of chicken tikka cooked with herbs and spices with lots of ginger and garlic medium hot	£13.50
Himalian Chicken— Pieces of boneless chicken cooked in the clay oven recooked in a blend of medium hot sauce with fresh garlic and green pepper and chilli	£13.50
Mango Mint Chicken—tender fillet of chicken marinated in delicious mango mint sauce and spices—hot dish <b>NEW</b>	£13.50

### **Bread And Sundries**

### **Rice Dishes**

Papadom	£1.00	<b>Spiced Papadom</b>		£1.10	Plain Rice	£2.95
Chutney	£1.00	Raitha - onion and	cucumber	£1.95	Pilau Rice	£3.10
Pickle	£1.00	Plain Nan		<b>£2.70</b>	OnionRice	£3.50
Chapati	<b>£2.10</b>	Keema Nan		£3.50	Vegetable Pilau Rice	£3.50
Egg Paratha	£4.50	Garlic Nan		£3.50	Egg Fried Rice	£3.50
<b>Peshwari Nan</b> with almond flour	£3.50	Paratha		£3.50	Coconut Rice	£3.50
<b>Onion Nan</b>	<b>£3.50</b>	Tandoori Roti		<b>£2.70</b>	Mushroom Pilau Rice	£3.50
Stuffed Para tha	<b>£3.95</b>	Sag Nan		£3.50	<b>Special Fried Rice</b>	£3.50
Sag Chilli Nan	£3.50	Alloo Poratha		£3.95	Kema Pilau Rice	£3.50
Cheese Nan	<b>£3.75</b>	Chips		£2.50	Peas Pilau Rice	£3.50
			1 E et M	2	i caș i nau îrice	
		Vegetable S	Side Dis	hes		
Aloo Gobi		£4.50	Bomb	ay Aloo	£4.5	50
Bindi Bhajee—okra		£4.50	Cauliflower Bhajee £4.5		50	
Chana Masala		£4.50	Dall Tarka—lentil £4.		50	
Mixed Vegetable	Curry	£4.50	Motor	Panir	£4.5	50
Mushroom Bhajee		£4.50	Navar	on Kuri	ma £4.5	50
Aloo Beagun (po	tato and	aurbagine) £4.50	Sag Al	00	£4.5	50
Sag Ponir		£4.50	Spinac	ch Bhajo	ee £4.5	50
Brinjal Bhajee		£4.50	Vegeta	able Gar	lic £4.5	50
Aloo Jeera		£4.50				

## **ALLERGY ADVICE**

Before ordering please let a member of our staff know if any food may cause you an allergic reaction.

If you wish to know any allergens used in a particular dish please ask a member of staff who will be more than happy to help you

