

## STARTERS

Only served with Main Course Dishes:

1.	<b>Chicken Tikka</b> Chicken breast marinated in yogurt based sauce before being cooked in the Tandoori oven	3.50
2.	<b>Lamb Tikka</b> Lamb Fillet marinated in yogurt based sauce before being cooked in the Tandoori oven	3.50
3.	<b>Tandoori Chicken</b> Leg or breast piece of chicken on the bone soaked in an aromatic masala sauce, cooked in the Tandoori oven	3.50
4.	<b>Tandoori King Prawns</b> Freshwater king prawns marinated in a spicy but mild sauce, cooked in the clay oven	5.50
5.	<b>Kachoori Kebab</b> Spicy lamb mince cooked with onions, tomatoes & various spices, placed in thickly sliced white bread before being toasted on an open flame	3.50
6.	<b>Prawn Kachoori</b> Prawns cooked with onions, tomatoes & various spices, placed in thickly sliced white bread before being toasted on an open flame	3.50
7.	<b>Onion Bhaji</b> Diced onion mixed with egg, gram flour, potato pieces and mixed spices, deep fried and served with a salad	3.50
8.	<b>Chicken Puree</b> Succulent chicken cooked with herbs and spices, served on deep fried puffed bread (puree)	4.50
9.	<b>Prawn Puree</b> Freshwater prawns cooked with herbs and spices, served on deep fried puffed bread (puree)	4.50
10.	<b>King Prawn Puree</b> Freshwater king prawns cooked with herbs and spices, served on deep fried puffed bread (puree)	6.50
11.	<b>Aloo Puree</b> Small chunks of potato prepared with herbs and spices, served on deep fried puffed bread (puree)	4.50
12.	<b>Mix Kebab</b> A wonderful assortment of Chicken Tikka, Lamb Tikka, and Sheek Kebab served with freshly fried onions and a crisp salad	5.50
13.	<b>Sheek Kebab</b> Lamb mince combined with garlic, coriander, ginger, egg, and mixed spices, cooked on a skewer in the tandoor	3.50
14.	<b>Shami Kebab</b> Lamb mince combined with garlic, coriander, ginger, egg, and mixed spices fried with minimal vegetable oil atop a tawa	3.50
15.	<b>Nargis Kebab</b> Lamb mince mixed with garlic, coriander, ginger, egg, and mixed spices coating a hard boiled egg (Indian Scotch egg) cooked in the tandoor and topped with an omelette	4.00
16.	<b>Aloo Chat</b> Potato pieces cooked with onions, tomatoes, lemon zest, & assorted spices and herbs to give a hot sweet sour taste	3.50
17.	<b>Chicken Chat</b> Small pieces of chicken breast cooked with onions, tomatoes, lemon zest, & assorted spices and herbs to give a hot sweet sour taste	3.50
18.	<b>Prawn Cocktail</b>	3.50
19.	<b>Popadum</b>	0.70
20.	<b>Spicy Popadum</b>	0.90
21.	<b>Pickle &amp; Chutney</b> (Mango chutney, lime pickle, mango pickle, onion salad & mint sauce)	2.00

## CHEF'S SPECIAL

The following dishes have been selected by our chef from the heart of Punjab where the Balti dish originates from.

1.	<b>Chicken Tikka Korai</b> Marinated chicken fillet cooked with large chunks of onions, tomatoes & capsicum. Served medium.	8.25
2.	<b>Lamb Tikka Korai</b> Marinated fillet of lamb cooked with large chunks of onions, tomatoes & capsicum. Served medium.	8.35
3.	<b>Tandoori Chicken Bhuna Balti</b> Marinated quarter chicken on the bone, cooked in a rich bhuna sauce. Served Medium.	8.25
4.	<b>King Prawn Korai</b> Freshwater king prawns cooked to perfection with large chunks of onions, tomatoes & capsicum. Served medium.	10.95
5.	<b>Mix Masala Balti</b> Chicken tikka, lamb tikka and king prawns combined in mild and creamy masala sauce	11.50
6.	<b>Chicken Chilli Masala Balti</b> Marinated fillet of chicken cooked with onions, tomatoes, green peppers, fresh green chillies and a light masala sauce to leave a hot curry. Recommended	9.50
7.	<b>Murghi Masala Balti</b> Tandoori chicken, peeled of the bone, cooked with lamb mince, peas and a boiled egg in a light masala sauce. Medium	10.50
8.	<b>Jhinga Bhuna Balti</b> Freshwater king prawns cooked with onions, tomatoes, an assortment of herbs & spices, with a hint of masala. Served Medium	11.50
9.	<b>Chicken Jalfrezi Balti</b> Chicken tikka cooked with onions, tomatoes, green peppers, sliced green chilli and an assortment of herbs and spices. Highly recommended	9.50
10.	<b>King Prawn Jalfrezi Balti</b> King prawn cooked with onions, tomatoes, green peppers, sliced green chilli and an assortment of herbs and spices.	10.95
11.	<b>Garlic Chicken Balti</b> Cooked with excessive fresh garlic, onion rings, pepper rings and chicken. Served medium	8.25
12.	<b>Mix Tandoori Bhuna Balti</b> Whole quarter of chicken, sheek kebab, chicken tikka, lamb tikka all cooked together in a rich bhuna sauce. Served in a Balti	11.95
13.	<b>Butter Chicken Balti</b> This is a dish generated from almonds, coconut and excessive cream to leave a sweet and mild curry. An all time favourite of mild curry lovers.	8.95

RICE NOT INCLUDED

## TANDOORI DISHES

Marinated in a yoghurt based sauce, fortified with various herbs and spices, and cooked gradually in the Tandoori (clay) oven.

Served on a sizzler with fried onions, a crisp salad and mint sauce.

Chicken Tikka	6.95	Tandoori Mix Grill	9.95
Lamb Tikka	6.95	(chicken tikka, lamb tikka, sheek kebab, tandoori chicken)	
Tandoori Chicken	6.95	Chicken Shaslik	7.95
Sheek Kebab	6.95	(with marinated onions, tomatoes and peppers)	
Tandoori King Prawn	10.95	Lamb Shaslik	7.95
		(with marinated onions, tomatoes and peppers)	

## BALTI DISHES

Balti originates from the North West and Northern Kashmir

Cooked with onions, tomatoes, peppers & flavoured with herbs and spices. Served mild, medium or hot in a Balti (wok) dish.

Chicken	6.50	Prawn	6.95
Chicken Tikka	7.50	King Prawn	8.95
Tandoori Chicken	7.50	Tandoori King Prawn	9.95
Lamb	6.60	Mix Meat	9.95
Lamb Tikka	7.60	(chicken, lamb and prawn)	
Keema	6.90	Vegetable	6.50
Chicken & Prawn	8.25	Mushroom	6.50
Chicken & King Prawn	9.95	Extra vegetable from 95p each item.	

## SAGWALA DISHES

These dishes are cooked with spinach and flavoured with herbs and spices. Served in a Balti. Highly recommended.

Chicken	7.50	Prawn	7.95
Lamb	7.60	King Prawn	9.95
Chicken Tikka	8.50	Keema	7.90
Lamb Tikka	8.60	Vegetable	7.50

## PASANDA DISHES

This dish is fashioned from a very mild sauce with a hint of masala, cooked to perfection with fresh cream and almonds. Mild dish.

Chicken Tikka	7.50	King Prawn	8.95
Lamb Tikka	7.60	Keema	6.90
Prawn	6.95	Vegetable	6.50

## DANSACK DISHES

Prepared hot sweet and sour in a lentil based sauce with a generous helping of pineapple.

Chicken	6.50	Prawn	6.95
Lamb	6.60	King Prawn	8.95
Chicken Tikka	7.50	Keema	6.90
Lamb Tikka	7.60	Vegetable	6.50

## KORMA DISHES

This is a dish generated from almonds, coconut and excessive cream to leave a sweet and mild curry. An all time favourite of mild curry lovers.

Chicken	6.50	Prawn	6.95
Lamb	6.60	King Prawn	8.95
Chicken Tikka	7.50	Keema	6.90
Lamb Tikka	7.60	Vegetable	6.50

## MASALA DISHES

Cooked with large amounts of special masala sauce, cream and various sweeteners to create a very mild dish.

Chicken Tikka	8.25	King Prawn	10.95
Lamb Tikka	8.35	Vegetable	7.95
Prawn	8.45		

## ROGAN DISHES

Cooked in a rich tomato based sauce amongst onions and peppers. Garnished with melon seeds and coriander.

Chicken	6.50	Prawn	6.95
Lamb	6.60	King Prawn	8.95
Chicken Tikka	7.50	Keema	6.90
Lamb Tikka	7.60	Vegetable	6.50

## PATHIA DISHES

A Sweet, sour and hot dish that tingles the taste buds.

Prepared with extreme quantities of tomato puree on a base of onions, capsicums and selected herbs.

Chicken	6.50	Prawn	6.95
Lamb	6.60	King Prawn	8.95
Chicken Tikka	7.50	Keema	6.90
Lamb Tikka	7.60	Vegetable	6.50

## CURRY DISHES

Cooked with red chilli, garlic masala, tomato puree and stock. Medium hot

Chicken	6.00	Prawn	6.50
Lamb	6.10	King Prawn	8.45
Chicken Tikka	7.00	Keema	6.45
Lamb Tikka	7.10	Vegetable	6.00

## MADRAS / VINDALOO DISHES

Cooked with great care and precision with red chilli and tomato puree to create an intensely hot curry.

Chicken	6.50	Prawn	6.95
Lamb	6.60	King Prawn	8.95
Chicken Tikka	7.50	Keema	6.90
Lamb Tikka	7.60	Vegetable	6.50

## BIRYANI DISHES

Basmati rice cooked with onions, raisins, almonds & seasoned with spices including methi and mix masala.

Served medium hot with a vegetable sauce.

Chicken	7.95	Prawn	8.50
Lamb	7.95	King Prawn	10.95
Chicken Tikka	8.95	Vegetable	7.50
Lamb Tikka	8.95	Mix Meat	9.75
Persian Chicken	9.50	(chicken, lamb & prawns)	
(banana and omelette)		Mix Tandoori	10.95
Persian Lamb	9.60	(chicken tikka, lamb tikka & tandoori chicken)	
(banana and omelette)			

## DOPIAZA DISHES

Cooked with large portions of onions and peppers. Garnished with additional spices and herbs, served medium hot.

Chicken	6.50	Prawn	6.95
Lamb	6.60	King Prawn	8.95
Chicken Tikka	7.50	Keema	6.90
Lamb Tikka	7.60	Vegetable	6.50

## VEGETABLE MENU

	Main	Side
Mixed Vegetable	6.00	3.00
Bombay Aloo (curried potatoes)	6.00	3.00
Gobhi Aloo (cauliflower & potato)	6.00	3.00
Aloo Mateer (potato & peas)	6.00	3.00
Mushroom Bhaji	6.00	3.00
Aloo Channa (potato & chick peas)	6.00	3.00
Sag Aloo (spinach & potato)	6.00	3.00
Bhindi Bhaji (okra)	6.00	3.00
Tarka Daal (lentils)	6.00	3.00
Sag Bhaji (spinach)	6.00	3.00
Mateer Paneer (peas & homemade cheese)	6.60	3.30
Sag Paneer (Spinach & homemade cheese)	6.60	3.30
Aloo Mateer Paneer (peas, potato & cheese)	6.60	3.30

## SUNDRIES

Rice	1.95	Pillau Rice	2.25
Fried Rice	2.25	Special Fried Rice	2.95
Channa Fried Rice	2.50	Chappati	1.25
(chick peas)		Paratha	1.95
Keema Rice	2.95	Stuffed Paratha	2.95
(lamb mince)		Cucumber Riatha	1.50
Vegetable Rice	2.75	Onion Riatha	1.50
Egg Fried Rice	2.75	Yogurt	1.50
Mateer Rice (peas)	2.50	Chips	1.90
Garlic Rice	2.50		

## TANDOORI BREADS

Cooked in an authentic Tandoor (clay oven).

Naan	1.95	Chilli & Garlic Naan	2.95
Keema Naan	2.50	Masala Naan (spicy)	2.20
(lamb mince)		Cheese & Onion	
Peshwari Naan	2.50	Naan	2.95
(sweet with nuts and raisins)		Coriander Naan	2.50
Kashmiri Naan	2.50	Garlic & Coriander	
(cheese)		Naan	2.95
Garlic Naan	2.50	Tandoori Roti	1.75

## ENGLISH DISHES

Served with chips and a fresh crisp salad.

Cheese Omelette	6.75	Mushroom Omelette	6.75
Chicken Omelette	6.75	Chicken Salad	6.75
Prawn Omelette	7.75	Prawn Salad	7.75

RICE NOT INCLUDED