

STARTERS

	TAWA SPICED QUINOA & AVACADO SALAD V VEGAN GF MASALA QUINOA, DICED AVACADO, MIXED PEPPERS, POMEGRANATE, DRIED APRICOT.	6.95
	TANDOORI PORTOBELLO MUSHROOM V GF FILLED WITH FIGS, CASHEW NUTS, RAISINS, GREEN CHILLI, CURRY LEAVES & CHEESE	5.95
	WALNUT CRUSTED BHATTI PANERR TIKKA V INDIAN COTTAGE CHEESE MARINATED IN BHATTI MASALA, CRUSHED WALNUT, CHARCOAL GRILLED	6.50
	ANANAS TOFU SHASLIK V GF VEGAN CUBES OF TOFU STUFFED WITH SPICED PINEAPPLE, MARINATED IN CHEFS SPICES, COOKED IN TANDOOR WITH PEPPERS AND ONIONS.. VEGAN DELIGHT	6.50
	CHATPATI TOKRI CHAAT V CRISPY POTATO BASKET, CHICKPEAS, LENTIL DUMPLINGS, CUCUMBER, POMEGRANATE, YOGURT, TAMARIND & GREEN CHUTNEY... VEGAN OTION AVAILABLE	6.50
	GOBHI MATAR SAMOSAS V / KEEMA MATAR SAMOSAS SPICE CAULIFLOWER & GREEN PEAS WRAPPED IN FILO PASTRY	5.50
	ONION BHAJI V GF	4.95
	INDO- CHINESE CHILLI CHICKEN KATHI ROLL FROM THE STREETS OF KOLKATA, THESE KATHI ROLLS ARE FRESHLY COOKED CHAPATI ROLLED WITH INDO-CHINESE STYLE CHICKEN COOKED WITH CHEFS SPECIAL SPICES	6.95
	CHICKEN TIKKA TEEN TARIKE SE GF SELECTION OF CHICKEN TIKKA MARINATED IN CHEESE & CREAM, CORIANDER&LIME, GINGER&GARLIC	5.95
	DUCK SALAD GF CHARCOAL GRILLED DUCK BREAST SRIPS MARINATED IN CHEFS SPICES TOSSED WITH BELL PEPPERS, RED ONIONS AND CUCUMBER.	7.50
	LUCKNOWI GALOUTI LAMB KEBAB A DELICACY FROM NORTH INDIA, A MELT IN MOUTH LAMB KEBABS SERVED WITH MINI CHILI PARANTHA.	7.95
	AMRITSARI CHAMPEN GF SUCCLENT LAMB CHOPS MARINATED IN GINGER AND EXOTIC SPICES, SPICED MASHED POTATOES.	8.50
	AAMCHI MUMBAI KOLIVADA PRAWNS SPICY CRISPY PRAWNS, GINGER , GARLIC, KASHMIRI RED CHILLI, CORIANDER & LEMON JUICE.	7.50
	VENISON SEEKH GILAFI GF MINCED DEER MEET SEASONED WITH CHEFS SPICES, SKEWERED, FINISHED WITH MIXXED PEPPERS , ONIONS, CHAR GRILLED IN TANDOOR	7.95
	SPICY SOFT SHELL CRAB MARINATED IN SPICY CRISPY BATTER WITH LEMON JUICE & PEPPERCORN	7.50
	TANDOORI GREEN KING PRAWNS GF CHAR GRILLED JUMBO PRAWNS MARINATED IN CORIANDER, MINT, GREEN CHILLIES	7.95
	KADAHI SPICED PAN SEARED SCALLOPS GF CRUSTED PAN SEARED SCALLOPS SERVED WITH KADAHI SPICED SALSA	7.50
	NAMAASTE ROYAL PLATTER SERVES TWO, SELECTION OF TOKRI CHAAT, AMRITSARI CHAMPEN & TANDOORI GREENPRAWNS	19.95

MILD

MEDIUM

HOT

VERY HOT



V-VEGETARIAN
GF-GLUTEN FREE
VEGAN

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MAIN COURSES








HOUSE SPECIALITIES

-  **MANGALOREAN KORRI GASSI – CHICKEN** **GF** 13.95
A DELECTABLE CHICKEN CURRY WITH THE FLAVORS OF COCONUT, MUSTARD SEEDS, CURRY LEAVES, ROAST CHILLI AND TAMARIND
-  **GOAN SEA BASS** **GF** 14.50
PAN SEARED LIGHTLY SPICED SEABASS FILLETS, TOMATO, ONIONS, COCONUT, MUSTARD SEED & CURRY LEAF SAUCE
-  **SEAFOOD MOILEE** **GF** 16.50
A COASTAL FAVOURITE , SCALLOPS, SEABASS, KING PRAWNS COOKEN IN MILD COCONUT GRAVY WITH CURRY LEAVES AND MUSTARD SEEDS
-  **HYDRABADI DAL GOSHT** **GF** 14.50
TRADITIONAL LAMB ON THE BONE COOKED WITH LENTILS, FRESH CURRY LEAVES, GINGER, GARLIC, TAMARIND AND MINT.
-  **CHICKEN BELIRAM** **GF** 13.95
A LEGENDARY DELICAY FROM PUNJAB , THIS FAMOUS DISH WAS ORGINALLY MADE BY FAMOUS CHEF BELIRAM FOR ROYALS OF PUNJAB AND HENCE GIVEN HIS NAME. BONELESS CHICKEN BREST SLOWLY COOKED WITH DESI GHEE, RANGE OF FRESHLY ROASTED SPICES AND YOGURT. A MUST TRY
-  **PESRSIAN SALLI LAMB BOTI** 14.50
ONE OF THE FAVOURITES FROM PARS COMMUNITY IN MUMBAI, THIS DELICIOUS LAMB IS COOKED WITH GREEN CHILLIES, CORIANDER, CHEFS SPICES , APRICOT, SALLI POTATOES.
-  **“CHUSKI” NALLI MEAT- LAMB SHANK** **GF** 14.95
SLOW COOKED LAMB SHANK WITH BABY POTATOES, GINGER, MINT AND SPICES
-  **SIALKOT MASALA RUBBED BABY LAMB CHOPS – TAWA GRIDDLED** **GF** 16.95
ONE OF THE STREET FAVOURITES IN SIALKOT PAKISTAN, BABY LAMB CHOPS MARINATED IN CHESFS SPICES, CHARCOAL GRILLED IN CLAY OWEN, GRIDDLED WITH TAWA MASALA.
- PISTACHIO CHICKEN KORMA** **GF** 12.95
CORN FED CHICKEN BREAST COOKED IN RICH PISTACHIO SAUCE
- MOTIMAHAL BUTTER CHICKEN** **GF** 12.95
IN CREAMY BUTTER & TOMATO SAUCE WITH GINGER AND CRUSHED FENUGREEK LEAVES
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MAIN COURSES

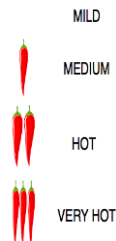
HOUSE SPECIALITIES

 NIMBOO KALI MIRCH CHICKEN GF 12.95 <i>CHICKEN COOKED WITH GINGER, GARLIC, LEMON ZEST, TOMATOES, ONIONS, CRUSHED PEPPERCORN, FRESH LEMON JUICE</i>
 KALONGE KING PRAWN ADRAKI GF 15.50 <i>KING PRAWNS COOKED WITH BLACK ONION SEEDS, GINGER, GARLIC, LIME, TAMARIND, AND TOMATO & ONIONS</i>
 ROASTED DUCK CHETTINAD GF 15.95 <i>CLAY OWEN ROASTED SPICED DUCK BREAST, SPICY CHETTINAD SAUCE TEMPERED WITH DRIED RED CHILLIES, MUSTARD SEEDS, CURRY LEAVES AND COCONUT</i>
 MALAI KING PRAWNS GF 15.50 <i>PRAWNS COOKED IN COCONUT MILK, CRUSHED CUMIN SEEDS, MUSTARD SEEDS, CURRY LEAVES, GINGER, GARLIC AND CURRY LEAVES</i>
 LASOONI PANEER LABABDAR V GF 11.95 <i>COTTAGE CHEESE COOKED WITH FRESH TOMATOES, ONIONS, CAPSICUM, FRESH CREAM & EXOTIC SPICES</i>
 BAINGAN & MAKAI BHARTA V GF VEGAN 12.95 <i>SMOKED AUBERGIENE, ONIONS, CORN COOKED WITH DELIGHTFUL CHEFS SPICES</i>
 ZARDALOO KOFTE V 12.95 <i>POTATO & APRICOT DUMPLINGS COOKED IN CREAMY GRAVY WITH CHEFS SPECIAL SPICES</i>

BIRYANI'S

 JACKFRUIT & MUSHROOM BIRYANI V GF 13.95 <i>DICED JACKFRUIT & BUTTON MUSHROOMS COOKED WITH FINEST BASMATI RICE, SPICES & KEWRA ESSENCE, SERVED WITH VEGETABLE CURRY SAUCE.</i>
 KING PRAWN BIRYANI GF 16.95 <i>JUMBO PRAWNS, FINEST BASMATI RICE COOKED WITH SPICES & KEWRA ESSENCE SERVED WITH CUCUMBER RAITA</i>
 VEGETABLE BIRYANI V GF 12.95 <i>FRESH SEASONAL VEGETABLES WITH FINEST BASMATI RICE COOKED WITH SPICES & KEWRA ESSENCE, SERVED WITH CUCUMBER RAITA</i>
 DUMPUKHT BIRYANI CHICKEN / LAMB 15.95 / 16.95 <i>FAMOUS RECIPE FROM DELHI, FINEST BASMATI RICE COOKED ON DUM WITH WELSH LAMB OR CORN FED CHICKEN & SPICES SERVED WITH BOONDI & POMEGRANATE RAITA</i>

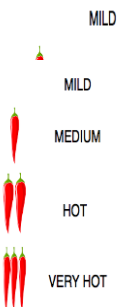
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TANDOOR / GRILLS

-  **SEA FOOD SIZZLER GF** 17.95
 CHAR-GRILLED KING PRAWNS, TANDOORI SALMON , PAN SEARED CUMIN SCALLOPS SERVED WITH SIZZLING ONIONS.
-  **CHAR-GRILL TANDOORI GREEN PRAWNS GF** 15.95
 BAY OF BENGAL JUMBO KING PRAWNS MARINATED WITH CORIANDER, MINT, & GREEN CHILLIES, CHARCOAL GRILLED IN CLAY OWEN
-  **ORGANIC AJWAIN TANDOORI SALMON GF** 15.95
 HOME SMOKED SALMON MARINATED IN MINT, DILL, CAROM SEEDS & SPICES
-  **PESHAWARI LAMB CHOPS GF** 15.95
 LAMB CHOPS MARINATED WITH FRESH GINGER PASTE, RAW PAPAYA & SELECTED HERBS AND SPICES
-  **GILAFI SHEEK KABAB GF** 13.95
 FRESHLY MINCED LAMB MEAT WITH GARLIC, GREEN CHILLI, CHEESE, GARAM MASALA & FINISHED WITH MIXED PEPPERS
-  **KEBAB PLATTER GF** 16.95
 AN ASSORTMENT OF SIZZLING KEBABS – LAMB SHEEK KEBAB, SALMON TIKKA, GINGER&GARLIC CHICKEN TIKKA, HYDRABADI MALAI TIKKA.
-  **CHICKEN TIKKA SHASHLIK GF** 13.95
 SERVED WITH CHARRED RED PEPPERS, RED ONIONS & TOMATOES
-  **TANDOORI CHICKEN GF** 13.95
 IN SIZZLING PERI PERI SPICES
-  **PANEER TIKKA SHASLIK V GF** 13.50
 CHAR- GRILLED INDIAN COTTAGE CHEESE, MIXED PEPPERS, ONIONS MARINATED IN CHEFS SPICES
-  **BHARWAN TANDOORI ALOO & MIRCH V GF** 12.95
 BARREL SHAPED POTATOES AND GREEN PEPPERS FILLED WITH GRATED PANEER, MARINATED IN YOGURT AND SPICES, CHAR-GRILLED IN CLAY OWEN, SERVED WITH ADRAKI SALAN.
-  **VEGAN TANDOORI VEGETABLES V GF** 11.95
 CAULIFLOWER, PEPPERS, RED ONIONS, BABY POTATOES, BABY AUBERGIENE, COURGETTE MARINATED IN CHEFS SPICES, CHARCOAL GRILLED IN CLAY OWEN.

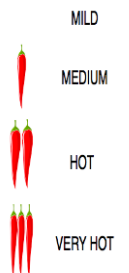
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ALL TIME TRADITIONAL FAVOURITES.....

	RAJASTHAN LAAL MAAS GF <i>SPICY LAMB, ROASTED RED CHILLIES FROM THE LAND OF FORTS & PALACES</i>	12.95
	KARAHI KING PRAWNS GF <i>KING PRAWNS COOKED WITH BELL PEPPERS, ONIONS, TOMATOES & KADDAHI SPICES</i>	14.95
	CHICKEN TIKKA MASALA GF <i>COOKED IN MILD CASHEWNUT & TOMATO GRAVY</i>	11.95
	CHICKEN OR LAMB MADRAS GF <i>CHICKEN OR LAMB COOKED WITH SPICY MADRAS SPICES</i>	9.95 / 11.95
	PERSIAN CHICKEN DHANSAK GF <i>COOKED WITH LEMON JUICE, DRIED HERBS & LENTILS IN A HOT, SWEET & SOUR SAUCE</i>	9.95
	CHICKEN OR LAMB JALFREZI GF <i>COOKED WITH DICED CHICKEN OR LAMB WITH ONIONS, TOMATOES, GREEN CHILLIES & CORIANDER</i>	10.95 / 12.50
	BALTI CHICKEN TIKKA GF <i>ORIGINATES FROM THE NORTH WEST FRONTIER, KASHMIR & INDUS VALLEY, WITH LOTS OF FLAVOUR</i>	10.95
	LAMB ROGON JOSH GF <i>COOKED WITH FRESHLY ROASTED TOMATOES, ONIONS AND TOMATOES</i>	11.95
	CHICKEN OR LAMB SAAGWALA GF <i>COOKED WITH SPINACH & SPICES</i>	10.95 / 12.95

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VEGETABLES

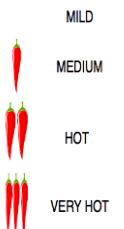
MAIN/SIDE

 STIR-FRY OKRA WITH RAW MANGO GF VEGAN <i>DICED OKRA TOSSED WITH RAW MANGO & SPICES</i>	9.95 / 6.95
 LAZEEZ PESHWARI CHANNA GF VEGAN <i>CHICK PEAS COOKED WITH ONION, TOMATOES & EXXOTIC SPICES</i>	7.95 / 5.95
 SAAG PANEER GF <i>SPINACH WITH COTTAGE CHEESE</i>	9.95 / 6.95
 KADAHI MIX VEGETABLES VEGAN <i>SEASONAL MIX VEGETABLES COOKED WITH CAPCICUM , ONIONS, TOMATOES & SPICES</i>	8.95 / 6.95
 JEERA ALOO GF VEGAN <i>BABY POTATOES TOSSED WITH CUMIN & SPICES</i>	7.95 / 5.95
 MATTAR PANEER GF <i>COTTAGE CHEESE & PEAS COOKED IN RICH ONION & TOMATO GRAVY</i>	9.95 / 6.95
 ACHARI BAINGAN GF VEGAN <i>BABY AUBERGINE COOKED IN PICKLING SPICES</i>	9.95/ 6.95
 ALOO GOBI MATTAR GF VEGAN <i>POTATOES, PEAS & CAULIFLOWER</i>	8.95 / 6.95
 DAL MAKHANI GF <i>SLOW COOKED CREAMY BLACK LENTIL</i>	8.50 / 6.50
 TADKA DAL GF VEGAN <i>YELLOW LENTILS TEMPERED WITH ROASTED CUMIN</i>	7.95 / 5.95

ACCOMPANIMENTS

KATCHUMBER V GF VEGAN <i>INDIAN STYLE SALAD WITH DICED TOMATOES, CUMBER, RED ONIONS, LIME JUICE, BLACK PEPPER</i>	3.50
BOONDI & POMEGRANATE RAITA V <i>SWEETENED YOGURT WITH CROUTONS (GRAM FLOUR BALLS) & ROASTED CUMEEN</i>	3.25
CUCUMBER RAITA V GF <i>SALTED YOGURT WITH CUCUMBER & ROASTED CUMEEN</i>	3.25

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BREAD SELECTION

DATES AND GINGER NAAN	2.95
ONION & GREEN CHILLI NAAN	2.75
LACHCHA PARATHA	3.25
NAAN	2.25
TANDOORI ROTI VEGAN	2.50
GARLIC NAAN	2.50
PESHAWARI NAAN <i>SWEET WITH COCONUT & ALMOND STUFFING</i>	3.25
KEEMA NAAN <i>SPICED MINCE LAMB STUFFING</i>	3.50
STUFFED ALOO PANEER PARATHA <i>GRATED INDIAN COTTAGE CHEESE & MASALA POTATOES FILLING</i>	3.50
PAPADOMS & CHUTNEYS (PER PERSON) <i>MIX OF PLAIN & ROASTED INDIAN LENTIL CRISPS SERVED WITH SELECTION OF DIPS</i>	1.95

RICE SELECTION

SADE CHAWAL GF VEGAN <i>BASMATI RICE</i>	2.95
ZAFFRANI PILAU GF <i>BRAISED RICE WITH BROWNED ONIONS, CUMIN AND SAFFRON</i>	3.25
FRIED RICE GF <i>BASMATI RICE TEMPERED WITH GARLIC, EGGS, GREEN PEAS</i>	4.25
LEMON RICE GF VEGAN <i>BASMATI RICE WITH WITH MUSTARD SEEDS, CURRY LEAVES, LEMON ZEST & LIME JUICE</i>	3.75
MUSHROOM RICE GF <i>BRAISED RICE WITH BUTTON MUSHROOMS</i>	3.95

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