

## To Share

Roast Papadoms	£1.95
Papadoms With Chutney	£2.25
Masala Papadoms with Chutney	£2.95
Masala Peanuts	£3.50
Large peanuts fried and mixed in a chaat masala with finely chopped onions and green chillies	
Bombay Mix	£4.95
Large peanuts fried and crisps, mixed in a chaat masala with finely chopped onions and green chillies	

## Starters ♦ Vegetarian

Makai Bhel	£5.95
Indian street food snack made with sweet corn, sev and cream – served hot	
Aloo Tikki Chaat	£5.75
Spice mixed potato, onions and mixed vegetable - topped with yogurt and special chutneys	
Samosa Chaat	£5.95
Traditional Indian street food of spiced samosa and chick peas served with yogurt and tamarind chutney.	
Dahi Papdi Chaat	£5.75
Traditional Indian street food snack of spiced potatoes and crispy wafers served in a yogurt and tamarind chutney	
Punjabi Samosa	£3.95
Pastry stuffed with spiced mixed vegetables and lightly fried	
Veg Samosa	£3.95
Spice mixed vegetable wrapped in filo pastry and fried till crisp	
Onion Bhaji	£5.95
Finely sliced onions coated in spiced gram flour batter and lightly fried	
Crispy Bhajia	£5.95
Thin potato slices coated with special spices and fried till perfectly crisp	
Crispy Bhindi	£6.95
Fresh thinly sliced lady fingers coated in mixed spices and lightly fried	
Shobha's Daal Vada	£6.95
Done to Shobha's special recipe with lentils, ginger, garlic and green chillies	
Plain Mogo Chips	£4.95
Cassava chips	
Mari Mogo	£5.50
Cassava chips with freshly ground pepper	
Chilli Garlic Mogo Chips	£6.50
Cassava chips in a chilli and garlic masala sauce	
Chilli Paneer	£7.95
Paneer stir-fried with spring onions in a spicy chilly soya sauce	
Chilli Garlic Mushrooms	£6.95
Button mushrooms cooked in chilli and special spices	
Mari Aloo	£5.95
Boiled potatoes with freshly ground pepper	
Hara Bhara Kebab	£6.95
Made with Spinach, Potato and cottage cheese.	
Mixed Vegetable Platter	£11.95
A selection of some of our most popular vegetarian items: Samosa, Chilli Garlic Mogo Chips, Crispy Bhajia, Onion Bhaji and Paneer Tikka	

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## Starters ♦ Non-Vegetarian

Lamb Samosa	£4.50
Spiced lamb mince wrapped in filo pastry and lightly fried	
Chilli Chicken	£7.25
Boneless chicken cooked with chillies, soya sauce, onions and mixed peppers	
Jeera Chicken	£7.95
Chicken cooked with cumin and spices	
Amritsari Fish	£9.95
Deep fried boneless pieces of Tilapia in gram flour batter and Punjabi spice mix served with a wedge of lemon.	
Chilli Garlic Fish	£8.95
Tilapia cooked with garlic, ginger, soya sauce and herbs	
Chilli Garlic King Prawns	£14.95
King prawns cooked in garlic, ginger, soya sauce and spices	
Mari Chicken (on the bone)	£8.95
Chicken wings cooked with black pepper and indian spices.	



## From the Tandoor ♦ A healthier option

Achari Paneer Tikka	£7.95
Cubed soft Indian cheese coated in special achari spices	
Stuff Mushroom	£8.95
Stuffed with delicious filling and cheese.	
Chicken Tikka	£8.95
Tender chicken breast marinated in yogurt and mixed spices	
Achari Murgh Tikka	£8.95
Tender chicken breast marinated in yogurt and special achari spices	
Tandoori Chicken Wings	£7.50
Succulent chicken wings marinated in special spices	
Murgh Hariyali	£8.95
Tender chicken breast marinated with fresh coriander, mint, garlic and ginger	
Whole Tandoori Chicken	£10.95
Whole baby chicken marinated in tandoori spices and yogurt	
Half Tandoori Chicken	£5.95
Half baby chicken marinated in tandoori spices and yogurt	
Lamb Seekh Kebab	£5.95
Minced lamb marinated with fresh chopped onions, garlic, coriander and mixed spices	

Shobha's special Lamb chops	£14.95
Spring lamb chops marinated with ginger and spices	
Fish Tikka	£8.95
Tilapia fillets marinated in yogurt and mixed spices	
Salmon Tikka (Weekends only)	£9.95
Marinated with indian spice yogurt and tandoori masala.	
Tandoori King Prawns	£14.95
Fresh and juicy King Prawns marinated in yogurt, herbs and spices	
Tandoori Mixed Platter	£17.95
Bit of everything – Seekh Kebab, Lamb Chops, Chicken Tikka, King Prawns and Tandoori Chicken Wings	

## Main Course ♦ Chicken

Chicken Curry	£7.95
Chicken curry made to your taste in spicy sauce	
Chicken Tikka Masala	£7.95
Cooked with light spices and unique creamy sauce	
Butter Chicken	£7.95
Cooked with light spices and unique creamy sauce	
Butter Chicken (on the bone)	£8.95
Cooked on the bone the traditional way with light spices and unique creamy sauce	
Murgh Lababdar	£7.95
Tender chicken cooked in capsicum, tomato, onions, cream sauce and special spices	
Chicken Korma	£7.95
Tender chicken cooked with yogurt and light spices	
Kadai Chicken	£7.95
Cooked with freshly prepared sauce made with onion, green chillies, garlic and ginger	
Chicken Jalfrezi	£7.95
Marinated in coriander, cumin, turmeric mix and slowly cooked with peppers, onions and chillies	
Chicken Dhansak	£7.95
Tender chicken pieces slowly cooked with special spices and lentils	
Chicken Madras	£7.95
Fairly hot prepared using traditional south Indian recipe	
Chicken Vindaloo	£7.95
Fiery spice dish prepared using traditional recipe from Goa	
Saag Chicken	£7.95
Chicken made to your taste with fresh spinach	
Methi Chicken	£7.95
Flavoured and aromatic chicken cooked with fenugreek	
Chicken Bhuna	£7.95
A dry consistency dish in a thick sauce with added flavour of onions and peppers	
Chicken Dopiaza	£7.95
Cooked with lots of fresh onions and mixed spices	
Desi Chicken (on the bone)	£9.95
Chicken curry cooked on the bone the traditional way with special spices	

## Main Course ♦ Egg

Egg Curry	£7.95
Boiled egg curry made with a delicious spicy sauce	
Masala Bhurji	£7.95
Scrambled eggs cooked in delicate spices with onions, garlic, ginger, tomatoes and green chillies	
Methi Bhurji	£7.95
As Masala Bhurji cooked with fresh fenugreek leaves for enhanced flavour	

## Main Course ♦ Lamb

<b>Lal Maans (on the bone)</b> . . . . .	<b>£10.95</b>
Lamb cooked on the bone in a variety of masalas with the burst of red onions.	
<b>Lamb Korma</b> . . . . .	<b>£9.50</b>
Tender lamb cooked with yogurt and light spices.	
<b>Lamb Kadai</b> . . . . .	<b>£9.50</b>
Succulent pieces of spring lamb slowly cooked with fresh garlic, ginger, onions and green chillies.	
<b>Lamb Roganjosh</b> . . . . .	<b>£9.50</b>
Smooth tomato and onion sauce with mixed spices	
<b>Lamb Jalfrezi</b> . . . . .	<b>£9.50</b>
Tender lamb slowly cooked with peppers, onions and mixed spices	
<b>Lamb Madras</b> . . . . .	<b>£9.50</b>
Fairly hot prepared using traditional South Indian recipe	
<b>Lamb Vindaloo</b> . . . . .	<b>£9.50</b>
Fiery spice dish prepared using traditional recipe from Goa	
<b>Lamb Dhansak</b> . . . . .	<b>£9.50</b>
Tender lamb pieces slowly cooked with special spices and lentils	
<b>Lamb Saag</b> . . . . .	<b>£9.50</b>
Spring lamb made to your taste with fresh spinach	
<b>Lamb Methi</b> . . . . .	<b>£9.50</b>
Flavoured and aromatic spring lamb cooked with fenugreek	
<b>Keema Matar</b> . . . . .	<b>£8.50</b>
Minced lamb cooked with ginger, garlic, mixed spices and peas	
<b>Lamb Rara</b> . . . . .	<b>£9.50</b>
Tender lamb pieces cooked with minced lamb	

## Main Course ♦ From the Sea

<b>Kerela Fish Curry</b> . . . . .	<b>£10.95</b>
Tilapia fillets cooked in tomato, garlic, lemon and spices	
<b>Masala King Prawns</b> . . . . .	<b>£14.95</b>
King prawns cooked in tomato gravy with coriander and mixed spices	
<b>Chatnat King Prawns</b> . . . . .	<b>£14.95</b>
Hot king prawn curry	

## Biryani ♦ Served with Raita or Curry sauce

Basmati rice flavoured with cardamom, Cinnamon and other exotic spices

<b>Egg Biryani</b> . . . . .	<b>£9.95</b>
<b>Vegetable Biryani</b> . . . . .	<b>£8.95</b>
<b>Hyderabadi Chicken Biryani</b> . . . . .	<b>£9.95</b>
<b>Lucknowi Lamb Biryani</b> . . . . .	<b>£11.95</b>
<b>King Prawn Biryani</b> . . . . .	<b>£14.95</b>

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## Main Course ♦ Vegetarian

<b>Tadka Daal</b> . . . . .	<b>£6.95</b>	<b>Kadai Paneer</b> . . . . .	<b>£7.25</b>
Yellow lentils cooked with ginger, garlic, onions and tomato		Paneer cooked in our freshly prepared gravy made with mixed peppers, onions, garlic, ginger and chillies	
<b>Daal Makhani</b> . . . . .	<b>£6.95</b>	<b>Saag Paneer</b> . . . . .	<b>£7.25</b>
Black urad lentils cooked in slow heat with tomatoes, mixed spices and butter		Paneer cooked with fresh spinach	
<b>Daal Palak</b> . . . . .	<b>£6.95</b>	<b>Paneer Tikka Masala</b> . . . . .	<b>£7.25</b>
Yellow lentils cooked with spinach		Paneer Tikka cooked with fresh ground spices in a thick tomato based gravy	
<b>Aloo Saag</b> . . . . .	<b>£6.95</b>	<b>Bhindi Dopiaza</b> . . . . .	<b>£7.25</b>
Potatoes gently cooked with sautéed fresh spinach		Okra cooked with fresh chopped onions, tomatoes and spices	
<b>Bombay Aloo</b> . . . . .	<b>£6.95</b>	<b>Malai Kofta</b> . . . . .	<b>£7.25</b>
Diced potatoes cooked with ginger, garlic, tomato and mixed spices to an authentic recipe		Mixed vegetable balls cooked in a spiced butter sauce	
<b>Matar Mushroom</b> . . . . .	<b>£6.95</b>	<b>Peshawari Chana Masala</b> . . . . .	<b>£7.25</b>
Mushrooms and peas cooked in masala sauce		Spiced chick peas simmered in tomato sauce with garlic and onions	
<b>Jeera Aloo</b> . . . . .	<b>£6.95</b>	<b>Bengan Bhartha</b> . . . . .	<b>£7.25</b>
Potatoes cooked with fresh cumin		Fresh aubergine roasted in tandoor, skinned, mashed and cooked with mixed spices, ginger and garlic	
<b>Aloo Gobi</b> . . . . .	<b>£6.95</b>	<b>Saag Bhaji</b> . . . . .	<b>£6.95</b>
Potatoes cooked with cauliflower		Spinach cooked with ginger, garlic and spices	
<b>Mixed Vegetable Curry</b> . . . . .	<b>£6.95</b>	<b>Mushroom Bhaji</b> . . . . .	<b>£6.95</b>
Mixed vegetables cooked with onions, garlic, tomato and mixed spices		Mushrooms cooked with garlic, ginger and spices	
<b>Matar Methi Malai</b> . . . . .	<b>£6.95</b>	<b>Corn Methi</b> . . . . .	<b>£6.95</b>
Garden peas cooked with fenugreek in creamy sauce		Sweet corn cooked with fenugreek and spices	
<b>Matar Paneer</b> . . . . .	<b>£7.25</b>	<b>Achari Aloo Bengan</b> . . . . .	<b>£7.25</b>
Paneer cooked with peas and mixed spices		Baby Eggplant and potatoes cooked with spice blend of aromatic spices.	
<b>Methi Paneer</b> . . . . .	<b>£7.25</b>	<b>Stuff Karela</b> . . . . .	<b>£8.95</b>
Paneer cooked with fresh fenugreek and mixed spices, full of flavour and aromatic		Bitter gourd made with onion, Chana dal and shobha's special masala.	
<b>Paneer Makhani</b> . . . . .	<b>£7.25</b>		
Paneer cooked in delicate tomato, mixed spices and butter sauce			

## On the Side

<b>Plain Yogurt</b> . . . . .	<b>£1.95</b>
<b>Cucumber Raita</b> . . . . .	<b>£2.50</b>
<b>Green Salad</b> . . . . .	<b>£3.50</b>
<b>Curry Sauce</b> . . . . .	<b>£3.95</b>
<b>Cachumber Salad</b> . . . . .	<b>£4.50</b>
<b>Bombay Onion</b> . . . . .	<b>£1.95</b>

## Rice

<b>Plain Rice</b> . . . . .	<b>£2.95</b>
<b>Pulao Rice</b> . . . . .	<b>£3.25</b>
<b>Mattar Pulao</b> . . . . .	<b>£3.95</b>
<b>Mushroom Rice</b> . . . . .	<b>£3.95</b>
<b>Jeera Rice</b> . . . . .	<b>£3.50</b>
<b>Egg Fried Rice</b> . . . . .	<b>£3.95</b>

## Breads

<b>Plain Naan</b> . . . . .	<b>£1.95</b>
<b>Butter Naan</b> . . . . .	<b>£2.50</b>
<b>Garlic Naan</b> . . . . .	<b>£2.75</b>
<b>Garlic Chilli Naan</b> . . . . .	<b>£2.95</b>
<b>Tandoori Roti</b> . . . . .	<b>£1.95</b>
<b>Lacha Paratha</b> . . . . .	<b>£3.45</b>
<b>Amritsari Kulcha</b> . . . . .	<b>£3.95</b>
<b>Keema Naan</b> . . . . .	<b>£4.50</b>
<b>Peshwari Naan</b> . . . . .	<b>£3.95</b>
<b>Cheese Naan</b> . . . . .	<b>£3.95</b>

## Deserts

<b>Gajar halwa</b> . . . . .	<b>£3.95</b>
<b>Gulab Jamun</b> . . . . .	<b>£3.95</b>