



Menu

Vegetarian Starters Menu

Vegetable Samosa

Triangular filo pastry parcels filled with mixed vegetables

Mixed Vegetable Cutlets

Lightly fried spicy potatoes and vegetable cakes

Aloo Tikki Chaat

Lightly spiced potato cakes with spiced chickpeas flavoured yogurt tamarind sauce, sev and spicy green chutney

Papri Chaat

Crispy Papri with spiced chickpeas flavoured yogurt tamarind sauce, sev and spicy green chutney

Aloo Tikki and Channa Masala

Lightly spiced potato with Punjabi spiced chickpeas

Spring Rolls

Filo pastry rolls filled with spiced vegetables

Mixed Vegetable Balls

Spicy balls, deep-fried to a crispy batter

Mixed Pakora

Potatoes, onions and spinach mixed in spicy batter, deep-fried

Stuffed Kachori

Deep Fried pastry stuffed with spiced potatoes or lentils



Marcha Pakora

Stuffed jambo chilli in spicy batter, deep-fried

Paneer Tikka

Indian cheese cubed, marinated, cooked in tandoor

Paneer Pakora

Indian cheese mixed with spices and herbs then deep-fried in Batter

Chilli Paneer

Cubes of Indian cheese, cooked in a chilli Chinese style sauce

Hare Bare Kebabs

Spinach and fresh green vegetables marinated and cooked in Indian spices

Mogo Chips

Deep fried Mogo (Cassava) served crispy with seasoning

Tandoori Chips

Deep fried Chips served crispy with tandoori seasoning

Mushroom Manchurian

Mushrooms cooked in a Chinese style sauce

Punjabi Mixed Vegetable samosa

Thick pastry parcels filled with spiced mixed vegetables and potatoes

Paneer moti kebab with mint chutney

Golden fried spicy paneer with mint sauce

Pani puri shots

Indian street food stuffed puff puri with tamarind water shot

Mixed mini Daal Bhajia

Deep-fried Spiced lentil and onion balls



Achari paneer tikka

Indian cheese cubed, marinated, cooked in tandoor

Wada Pav

Spiced potato and spiced vegi patty burger

Khandvi

A tightly rolled bite size pieces made with gram flour yogurt and spices

Khaman Dhokla

Light and fluffy Savoury Cake with chutney

Vegetable Gyoza

Spiced pan fried dim sum with schezwan sauce

Paneer Kathi Roll

Paneer rolled in Indian Bread with variety of sauce

Schezwan Chilli Paneer

Fried Paneer cooked in Schezwan sauce



Non-Vegetarian Starters

Chicken Sheekh Kebabs

Spiced mince chicken prepared in a traditional tandoor

Lamb Sheekh Kebabs

Spiced mince lamb prepared in a traditional tandoor

Desi Toad in the hole

Spiced mince lamb served on Mini Yorkshire pudding and house sauce

Mini Chicken burger

Spiced mince Chicken cutlets burger

Mini Lamb burger

Spiced mince lamb cutlets burger

Sweet Chilli Fried Chicken Wings

Fried Chicken wings toasted in Sweet Chill sauce

Fried Buffalo Chicken Wings

Fried Chicken wings toasted in hot buffalo sauce

Dushmani Fried Chicken Wings

Fried Chicken wings toasted in extreme hot naga chilli sauce

Shami Kebabs

Minced lamb cutlets with spices, fried in egg batter

Reshmi Kebabs

Spiced mince chicken prepared in a tandoor

Chicken Tikka

Chicken marinated in spicy yoghurt, cooked in a tandoor oven



Lasooni Chicken

Chicken marinated in spinach, garlic and Indian herbs

Tandoori Chicken

Tender pieces of chicken marinated in fresh ground spices and baked in tandoor

Chicken Shawarma Blinis

Spiced mini slices of chicken served with Italian Cherry tomato and yogurt sauce

Jeera Chicken

Chicken made with roasted cumin seeds and ground black pepper

Malai Chicken Tikka

Chicken marinated in cheese and cream, cooked with Indian spices in a tandoor

Chicken Pakora

Tender pieces of chicken deep-fried in batter with spices

Chicken Samosa

Triangular filo pastry parcels filled with spiced chicken

Chicken Spring Roll

Filo pastry rolls filled with spiced chicken

Lamb Samosa

Triangular filo pastry parcels filled with spiced lamb mince

Schezwan Chilli Chicken

Fried Chicken cooked in Schezwan sauce

Chicken Shawarma

Sliced spiced chicken with stone baked pita stripes

Chicken Gyoza

Spiced pan fried dim sum with schezwan sauce



Chicken Kathi Roll

Chicken rolled in Indian Bread with variety of sauce

Lamb Kathi Roll

Lamb rolled in Indian Bread with variety of sauce

Mixed Chicken Skewers

Varieties of Chicken skewers with peri peri sauce

Mini Chicken Toad In The Hole

Chicken in Mini Yorkshire Pudding with Tandoori Cream Cheese

Fish/Seafood

Amritshari Fried fish

Battered fried fish with authentic Indian spices

Batter Fried fish

Battered fried fish with spiced sauce

Fish Manchurian

Fish cooked in a Chinese style sauce

Angrezi prawns

Thai prawns spices is the delicious oriental-inspired dish.

Tempura fried prawns

Crispy batter fried King prawns

Filo King Prawn

King Prawn rolled in filo pastry sheet and fried

King Prawn Skewers

King Prawn skewers with sweet chilli sauce

Schezwan Chilli Prawn

Fried prawn cooked in Schezwan sauce

Fried Butterfly Prawn with Caviar

Crispy batter fried butterfly prawns with cream cheese and caviar



Main Course – Vegetarian

Mixed Vegetables

Assorted fresh garden vegetables cooked in medium spices

Mixed Vegetable Kofta

Minced vegetable balls served with a curry sauce

Achari Vegetable Kofta

Minced vegetable balls served with a Achari curry sauce

Navratan Vegetable Kofta

Minced vegetable balls served with cooked in 9 mixed ingredient cream and nut curry sauce

Mixed Vegetable Jalfrezi

Mixed vegetables cooked with capsicums in a masala sauce

Palak Paneer

Indian cheese cubes cooked in fresh spinach

Mattar Paneer

Home made cheese cubes cooked in onions and tomatoes with peas

Paneer Jalfrezi

Indian cheese cubes cooked with mixed capsicum in a light masala sauce

Shahi Paneer

Indian cheese cubes cooked in fresh cream and rich tomato curry sauce

Muglai Lababdaar Paneer

Indian cheese cubes cooked in fresh cream, nuts and rich tomato curry sauce

Paneer Balti

Indian cheese cubes cooked with creamy balti masala sauce



Paneer Bhurji

Minced paneer cooked in Indian spices

Thai Green Paneer Curry

Marinated Paneer cooked in Thai spice

Sweet corn Masala

Corn sautéed with spicy masala sauce

Baingan Masala

Fresh aubergine cooked with onions and spices

Aloo Baingan

Aubergine and Potato curry

Saag Aloo

Fresh spinach with potatoes

Aloo Gobhi

Potato and cauliflower cooked with herbs and spices

Methi Gobhi

Cauliflower cooked with fresh methi (fenugreek) and spices

Bombay Aloo

Sautéed potato in hot spices

Mushroom Masala

Button mushrooms stir fried in fresh herbs and spices

Channa Masala

Chickpeas cooked with fresh ginger, herbs and spices

Tinday Masala

Marrow vegetables cooked in a masala sauce



Rajmah

Red kidney bean curry

Tarka Daal

Lentils cooked with herbs and spices, flavoured with garlic

Daal Makhani

Black lentils in a rich butter cream sauce

Mixed Beans Makhani

4 Types of beans slow cooked in a rich butter cream sauce

Bhindi Masala

Lady finger cooked in authentic India spices

Channa Daal

Split chickpeas in lentil curry

Aubergine and Chickpeas Curry

Aubergine and Chickpeas cooked in Indian spices and mixed pepper

Jackfruit and Chickpeas Curry

Jackfruit and Chickpeas cooked in Indian spices and mixed pepper



Main Course – Non-Vegetarian

Chicken Dishes

Butter Chicken

Chicken cooked in rich creamy tomato sauce

Karahi Chicken

Cooked with tomatoes and onions with fresh spices and prepared in a traditional Indian wok

Chicken Masala Curry

Chicken cooked with a mixture of authentic Indian ground spices

Balti Chicken

Chicken cooked with a mixture of ground spices

Chicken Korma

Mild and creamy Chicken or Authentic Style Korma

Chicken Tikka Masala

Boneless Chicken Tikka cooked in a mild and creamy sauce

Mughlai Chicken Lababdar

Marinated chicken cooked in cashew and tomato cream sauce

Murgh Malai-wala

Chicken cooked in cream sauce, almond, tomato and rose petals

Chicken Bhuna Masala Curry

Chicken stir fry with a mixture of authentic Indian and tomato sauce

Thai Red Chicken

Marinated Chicken cooked in Thai spice

Chicken Jalfrezi

Tender succulent pieces of chicken cooked with capsicum



Chicken Haryali Curry

Marinated Chicken cooked with a mixture of spices and creamy sauce

Thai Green Chicken

Marinated Chicken cooked in Thai spice

Chicken Achari

Tender chicken cooked with lightly pickled ingredients

Methi Chicken

Chicken cooked with fresh methi (fenugreek) in a medium curry sauce

Chicken Keema Curry

Minced Chicken cooked in herbs and spices

Chana Chicken Curry

Chicken and Chickpeas cooked in herbs and spices

Mughlai Chicken Rezala

Marinated chicken cooked in cashew and creamy curry sauce

Chicken Keema Pasta

Pasta cooked minced Chicken in Indian herbs and spices



Lamb Dishes

Karahi Lamb

Hot and Spicy lamb in a tomato and onion sauce, prepared in an Indian wok

Balti Lamb

Lamb cooked with a mixture of ground spices

Lamb Korma

Mild and creamy Lamb or spicy Authentic style Korma

Lamb Jalfrezi

Lamb cooked with Capsicum and onions in a spicy masala sauce

Achari Gosht

Lamb cooked with lightly pickled ingredients

Palak Gosht

Spinach and lamb cooked together in a mild curry sauce

Aloo Gosht

Lamb with sautéed potato in hot spices

Lamb Kofta Curry

Meat balls in a mild sauce

Karahi Kofta

Mini kebabs cooked in spices and prepared in a traditional karahi

Kofta Palak

Lamb meatballs cooked with fresh spinach

Lamb Keema Curry

Minced lamb cooked in herbs and spices



Seafood Dishes

Machi Masala Curry

Fish curry cooked in various spices

Mughlai Fish Lababdar

Fish cooked in cashew and tomato cream sauce

Prawn Malai Curry

Prawns of your preference cooked in a curry sauce

Jackfruit and Prawn Curry

Jackfruit and Prawn cooked in Indian spices and mixed pepper

Additional £2 per head for fish or seafood



Bread

Tandoori Naan Bread

Leavened freshly baked Indian style bread made in clay oven

Tandoori Garlic Naan Bread

Leavened freshly baked Indian style bread made in clay oven

Rice Dishes

Plain Rice

Plain white boiled rice

Jeera Rice

Plain boiled rice with cumin seeds

Mixed vegetable Pilau

Rice cooked with mixed vegetables

Mattar Pilau

Pilau Rice cooked with peas and cumin seeds

Channa Pilau

Pilau Rice cooked with channa

Biryani

Additional £2 extra per head.

Basmati rice cooked with a range of fillings:

Lamb Biryani

Chicken Biryani

Vegetable Biryani

Prawn Biryani

Fish Biryani

Yakhani Lamb Pilau

Yakhani Lamb Pilau



Miscellaneous

Salad

Assorted mixed salads, Iceberg lettuce, cucumbers, onions and
Tomatoes

Poppadum with Spiced Mango Chutney

Yogurts

Raita

Cucumber and Tomato Raita

Boondi Raita

Jeera Raita

Spiced and Mint Raita

Chutneys

Mint Chutney

Imli Chutney

Mango and Chilli Chutney

Mango Chutney



Desserts

Rasomalai

Creamy milk cake with a milk dressing, served cold

Kheer

Rice pudding with traditional Indian flavourings

Gajer Ka Halwa

Flavoured grated carrots cooked in cream

Zarda

Sweet flavoured Rice with yellow colouring

Gulab Jamun

Spongy fried milk dumplings covered in a light flavoured syrup

Rasgullah

Spongy milk dumplings covered in a light flavoured syrup

Motichur ki Ladoo

Traditional Indian Sweet ball

Kaju Katli

Sweet Cashew cubes

Cake (Varieties of Cake Available)

Cheesecake (Varieties of Cheese Cake Available)

Profiteroles with Gulabjamun



Make your own Platter

Vegetable Taco

Hard shell taco with curried mixed beans, cream cheese and salad

Chicken Taco

Hard shell taco with curried minced chicken, cream cheese and salad

Lamb Taco

Hard shell taco with curried minced lamb, tomato salsa and salad

Pav Bhaji

Street style mixed vegetable with bun

Chicken Keema Pav

Street style minced chicken with bun

Paneer Bhurji Pav

Street style minced paneer with bun

Lamb Keema Pav

Street style minced chicken with bun

Mixed Vegetable Crudités

Fresh mixed vegetables serve with Dips

Chicken Shawarma

Sliced spiced chicken with stone baked pita

Lamb Shawarma

Sliced spiced Lamb with stone baked pita



Food Counters

Chaat Counter

Dosa Counter

Pani Puri Counter

Pav Bhaji and Keema Pav Counter

Burritos Counter

Kati Rolls Counter

Mithai Khurchan Counter

* Please ask us for Allergen information.

All our dishes may contain traces of Soya, Sesame, Gluten and Nut

