

4-Course Sunday-Monday Exclusive* from £9.95pp (Dine-In Only!)

Poppadum + Main Dish + Side Dish + Rice or Naan Bread

*Add a Starter dish for only £2 extra! *Any sea-food main dish for only £2.50 extra!

Pre-Appetisers

Papadom (Plain or Spicy)

Tray of the Condiments (Mango Chutney, Onion Salad, Mint Sauce, Mixed Lime Pickle)

Optional Starters (All starters come with salad on the side) – Add a starter for only £2.00 Extra!

Onion Bhaji **V** (The tennis ball size massive pair you have ever seen! Our signature starter!)

Chicken/Lamb Tikka (Diced cut, marinated in mild herbs & spices, grilled traditionally in the tandoori clay oven over charcoals)

Tandoori Chicken (Leg/breast of chicken well-marinated in all sorts of tandoori spices, grilled in the clay oven over charcoals)

Sheek Kebab (Spicy minced/ground meat, formed into cylinders on skewers, grilled/barbecued in a tandoor, i.e. clay oven)

Shami Kebab (Patty of spicy minced meat with ground chickpeas, egg to hold it together, shallow fried)

Reshmi Kebab (Well-spiced lamb mince, shaped like a burger, fried in shallow oil and wrapped up in a net of egg)

Tikka Pakora (Chicken Tikka cubes rolled in bread crumbs, deep fried to perfection, contains eggs)

Veg Samosa (**V**) / Meat Samosa (A triangular crispy savoury, with stuffings, wrapped up in a pastry, deep fried)

Chicken Chaat (Tangy mogul style shredded chicken salad, cooked in spicy sauce with fresh lemon juice)

Main Dishes [Vegetable / Chicken / Lamb / Prawn* / King Prawn*]

Curry

Madras (Hot)

Vindaloo (Very Hot)

Bhuna (A well spiced medium hot curry with a thick relatively dry sauce)

Korma (Cooked with fresh cream, very mild and creamy)

Dansak (A Lentils based hot, sweet & sour, thick saucy, originally Persian dish)

Dupiaza (Cooked with chunks of fresh onions, slightly spicy and dryish sauce)

Sagwala (Cooked with fresh spinach and garlic in moist-heat cooking method, relatively dry)

Rogan Josh (An aromatic Kashmiri dish cooked in various herbs & spices with fresh chunks of tomatoes)

Pathia (Fairly hot, sweet & sour dish cooked with onions, sweet tomatoes and a hint of tamarind)

Vegetable Side Dishes v

Chips

Vegetable Curry (Saucy) or Bhaji (Dry Stir Fry)

Bombay Aloo (Potatoes)

Sag Bhaji (Spinach)

Sag Aloo (Spinach and potato)

Bhindi Bhaji (Okra)

Cauliflower Bhaji

Mushroom Bhaji

Chana Aloo (Chick peas and potatoes)

Chana Masala (Chick peas)

Brinjal Bhaji (Aubergine)

Tarka Dall (Garlic Lentils)

Aloo Gobi (Potatoes and cauliflower)

<u>Rice</u>	Fresh <u>Bread</u> Made To Order!
Boiled Rice	Standard Naan
Pilau (Basmati) Rice	Garlic Naan
Peas Pilau (Garden Peas & Basmati Rice, Stir-fried)	Garlic Chilli Naan
Vegetable Rice	Kulcha Naan (Stuffed with vegetables OR onions)
Mushroom Rice	Garlic Chilli Cheese Nan
Special Fried Rice (Eggs and peas)	Peshwari Naan (Stuffed with coconut & almonds, sweet and popular in nature)
Lemon Rice	Keema Naan (Stuffed with spicy minced meat)
Coconut Rice	Cheese Naan
Jeera (Cumin seeds) Rice	Standard Paratha
Onion Fried Rice	Stuffed Paratha [Choice: Vegetables/Potatoes/Onions]
	Chapati / Roti
	Puri (a thin unleavened bread deep fried in vegetable oil)

- No taking away of the food ordered is allowed in this menu, if you cannot finish your food and ask to pack the remaining food on your table for a valid reason, we will be happy to do it for you for a modest container charge of £2 only.