

STARTERS		HOUSE SPECIALITIES		VEGETABLE DISHES			
<b>PAPPDI CHAT</b> Spicy chickpeas layered with wheat crisps, sweetened yoghurt and tamarind chutney. <b>PANJABI SAMOSA</b> Home made spiced potato, carom seed, petit pois, Panjabi spices. <b>BARWAN LACHA PANEER</b> Marinated paneer stuffed with Indian five spice figs, chilli, garlic and tumeric. <b>ONION BHAJEE</b> Onion rings mixed with lentils in a spicy batter. <b>SALMON TIKKA</b> Marinated in tikka sauce and grilled in the tandoor, served on a bed of grilled onion and peppers. <b>TIGER KING PRAWNS</b> Griddled in marinade of garlic, ginger, herbs and spices. <b>KING PRAWN PUREE</b> King prawns cooked in a rich sauce, served on light fried bread. <b>CHICKEN TIKKA</b> Tender pieces of marinated chicken grilled in the tandoor. <b>MALAI TIKKA</b> Tender chicken in soft curd, mace and cardomom. <b>TANDOORI CHICKEN</b> Spring chicken marinated on the bone and grilled in the tandoor. <b>SHEEK KEBAB (home made)</b> Spicy minced lamb grilled in the tandoori oven. <b>LAMB TIKKA</b> Tender pieces of marinated lamb grilled in the tandoor. <b>MIXED KEBAB</b> An assortment of chicken tikka, lamb tikka and sheek kebab. <b>PESHWARI LAMB CHOPS</b> Tandoori roasted welsh lamb chops flavoured with garlic, ginger and papaya.	6.25 5.50 6.25 / 13.95 3.95 7.95 / 13.95 7.00 8.95 5.95 / 9.95 6.95 6.95 5.95 6.95 / 10.95 8.95 7.95 / 15.00	<b>MALABAR PRAWN CURRY</b> Tiger prawns with garlic, mango, coconut milk and turmeric. <b>MURGH MAKHANI</b> A dish of well marinated strips of chicken breast, served in a beautifully blended sauce of tomatoes, garlic cream and fenugreek. <b>HYDERABADI LAMB SHANK</b> Marinated lamb shank, slow cooked for six hours in chef's own recipe and warm spices. <b>GOAN GREEN CURRY</b> Chicken cooked in a hot green sauce prepared from garlic, ginger, green peppers, green chillies, lemon juice and fresh coriander giving this dish a distinctive colour and flavour. <b>JHALFREZI</b> A fairly hot dish prepared with fresh green chillies, green peppers, onions and tomatoes, served in a thick gravy of mustard and black peppers. <b>PASANDA</b> Marinated with a yogurt based sauce and cooked in fresh cream, mixed ground nuts and powdered almonds. <b>LABBABDA</b> A smokey flavoured dish with almonds, fresh cream, methi leaves and selected spices <b>BALTI</b> A very special spicy dish flavoured with yogurt, garlic, ginger, green peppers, tomatoes and coriander. This dish is served with tandoori Nan bread.	13.95 9.95 14.00 9.95 9.45 9.45 14.50 9.45 14.50	<b>NAGA CHICKEN OR LAMB</b> Sauce made of garlic, ginger, tempered mustard and hot naga chillies. <b>ACHARI CHICKEN OR LAMB</b> A North Indian dish cooked with Indian pickling spices and chillies. <b>TANDOORI CHICKEN CHILLI MOSSALLA</b> Spring chicken off the bone, cooked with fresh green chillies and special herbs and spices. Fairly hot. <b>MASSALLA</b> Marinated with herbs and spices, barbecued then cooked in a special flavoured yogurt, butter and cream sauce. <b>LAMB REZALA</b> A Bengali dish blending yogurt and green chillies, cooked with lamb to create a delicately balanced sauce <b>KARAHI</b> A medium dish cooked with marinated chicken or lamb, in a garlic, ginger, chilli sauce, garnished with green corriander. <b>SAGWALA</b> A medium spiced dish cooked with spinach, garlic, chilli and fresh coriander. <b>SATKORA CHICKEN OR LAMB</b> Marinated lamb flavoured with citrus fruit from Sylhet.	9.95 10.95 10.50 9.45 14.50 9.45 9.95 9.95 9.45 14.50 10.00	Side ..... 4.50 Main ..... 8.95 <b>VEGETABLE CURRY</b> Seasonal mixed vegetables cooked in spices. <b>BOMBAY POTATOES</b> Fresh potatoes cooked in a medium hot, thick sauce. <b>MUSHROOM BHAJEE</b> Cooked with onions, green peppers and spices. <b>CAULIFLOWER BHAJEE</b> A medium hot dish of spiced cauliflower. <b>BRINJOL BHAJEE (£4.95)</b> Aubergines cooked in spices. <b>SAAG BHAJEE</b> A dish of spiced spinach. <b>TARKA DALL</b> Lentils in herbs, onions and garlic. <b>ALOO GOBI</b> Potatoes and cauliflower in spices. <b>SAAG ALOO</b> A dish of spinach and potatoes. <b>MIXED VEGETABLE BHAJEE</b> Fresh vegetables stir-fried with spices. <b>MATOR PONIR (£4.95)</b> Fresh green peas cooked with cheese and spices. <b>SAAG PONIR (£4.95)</b> Spinach cooked with cheese. <b>BHINDI BHAJEE (£4.95)</b> Okra cooked with spices. <b>CHANA MOSSALLA</b> Chick peas cooked in Panjabi spice mix. <b>DALL SAMBA</b> Mixed vegetables cooked in a hot lentil sauce. <b>SESAME COURGETTE</b> Courgette cooked with sesame seeds in a light sauce.	
TANDOORI DISHES		TRADITIONAL DISHES		SUNDRIES			
A fine preparation of all tandoori dishes marinated in yogurt and specially selected spices and herbs. Cooked in a traditional clay oven over a charcoal fire. Served with a green salad and mint sauce. <b>PESHWARI LAMB CHOPS</b> Best end of lamb rack, raw papaya. kashmiri chilli. <b>SALMON TIKKA</b> Marinated in tikka sauce and grilled in the tandoor, served on a bed of grilled onion and peppers. <b>BARWAN LACHA PANEER</b> Indian cheese, stuffed with five spice figs, chilli, garlic and turmeric. <b>MALAI TIKKA</b> Tender chicken in soft curd, mace and cardomom. <b>TANDOORI CHICKEN</b> Spring chicken marinated in tandoori herbs and spices. <b>CHICKEN SHASLIK</b> <b>LAMB SHASLIK</b> <b>CHICKEN TIKKA</b> Succulent chicken marinated in herbs and spices then grilled in tandoor. <b>LAMB TIKKA</b> Succulent lamb marinated in herbs and spices then grilled in tandoor. <b>TANDOORI MIXED GRILL</b> Served with salad, mint sauce and nan. <b>TANDOORI KING PRAWN</b> Juicy marinated king prawns cooked in the tandoor.	15.00 13.95 13.95 10.95 14.95 11.95 12.95 9.95 10.95 15.95 16.95	<b>NORFOLK CHICKEN</b> <b>CHICKEN TIKKA</b> <b>PRAWN</b> <b>KING PRAWN</b> <b>WEST COUNTRY LAMB</b> <b>LAMB TIKKA</b> <b>VEGETARIAN</b> <b>CURRY</b> The basic curry is a sauce blended from a balanced range of spices giving a satisfying flavour. <b>MADRAS</b> A South Indian dish with a rich, hot and sour flavour. Prepared with chilli, lemon juice and tomato purée. <b>PATHIA</b> A dish rich in onions, garlic and tomatoes. Sweet, sour and hot. <b>VINDALOO</b> A very hot dish from South India. Fabulously rich fiery flavour of black peppers, lemon juice and chilli. <b>BHUNA</b> A medium strength dish flavoured with onion, garlic, tomato and a few selected spices. <b>DANSAK</b> A beautiful combination of lentils and garlic, producing a hot, sweet and sour flavour.	8.50 9.50 9.25 11.95 9.50 10.50 8.50 8.50 9.50 10.50 14.95	<b>ROGAN JOSH</b> A special recipe of spices and tomatoes combine to give this dish a unique flavour. <b>CEYLON</b> A fairly hot dish enriched with garlic and coconut. <b>DUPIAZA</b> This medium hot dish is flavoured with seasoned fried onions and spices. <b>KORMA</b> Delicate flavours of yogurt and coconut cream – combined to give a mildly spiced dish. <b>KASHMIR</b> Special recipe, mildly spiced, with banana. <b>MALAYA</b> A well balanced, mildly spiced curry served with pineapple. <b>BIRYANI</b> This very aromatic dish combines pilau rice, sultanas, selected herbs and spices. Served with a vegetable curry. <b>CHICKEN or LAMB or VEGETABLE</b> <b>KING PRAWN</b> <b>CHICKEN or LAMB TIKKA</b>	9.95 10.95 10.50 11.95 15.95 13.95	<b>STEAMED RICE</b> <b>PILAU RICE</b> <b>SPECIAL RICE</b> <b>MUSHROOM RICE</b> <b>CHANA RICE</b> <b>ONION RICE</b> <b>EGG RICE</b> <b>VEGETABLE RICE</b> <b>PLAIN NAN</b> <b>KEEMA NAN (Lamb)</b> <b>PESHAWARI NAN (Sweet)</b> <b>GARLIC NAN</b> <b>PURI</b> <b>CHAPATHI</b> <b>CHIPS</b> <b>PLAIN or SPICY PAPADUM</b> <b>MANGO CHUTNEY / ONION SALAD</b> <b>/ MINT SAUCE / MIXED PICKLE</b> <b>PLAIN / CUCUMBER / ONION RAITA</b>	3.00 3.25 3.50 3.50 3.75 3.50 3.50 3.75 2.50 3.50 3.25 2.95 2.95 2.50 2.95 0.80 0.80 2.95
				<div>Please Note: All our dishes are prepared in kitchens where nuts, flour etc. are commonly used so unfortunately we cannot guarantee our dishes will be free of traces of these products. All dishes may contain items not mentioned in the menu description.</div>			