

EST 2005

THE LEGENDARY INDIAN RESTAURANT

A-La-Carte

If you are satisfied tell others, if not tell us.



THE PURE FLAVOUR OF INDIA


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Starters

MALAYA SAMOSA (New) (2 in a portion)
Chicken fillings with cheese

APNA PAKURA
Chef's home recipe, chicken, sag and garlic

CHICKEN TIKKA
Marinated in lemon, yoghurt mixed with tandoori spices
cooked in tandoori clay oven

MALAY TIKKA (New)
Marinated in lemon & yoghurt butter mixed with tandoori spices
cooked in tandoori clay oven

MEAT SAMOSA
Lightly spiced minced meat covered with pastry & deep fried.

CHICKEN TIKKA CHAT
Medium spicy and wrapped with fried bread, light tangy flavour

MIXED KEBAB

SHAMI KEBAB

Seafood Starters

PRAWN COCKTAIL

PRAWN PURI (Fairly hot)
Medium spicy and wrapped with fried bread, light tangy flavour

KING PRAWN BUTTERFLY
Whole king prawn coated in breadcrumbs and deep fried

Vegetarian Starters

VEGETABLE SAMOSA (Vegan)
Light spicy vegetables covered with pastry and deep fried.

ONION BHAJI
Finely chopped onions mixed with lentils light spice
and besan flour, deep fried in oil.

GARLIC STUFFED MUSHROOM
Stuffed with potato and fresh garlic, coated in breadcrumbs deep fried in oil.

ALOO CHAT (Vegan)
Medium spicy and wrapped with a fried bread, tangy flavour

Tandoori Grill Main

These dishes are grilled on skewers in a tandoori oven. Marinated delicately in medium spiced yoghurt with ginger, garlic & coriander. An ancient style of cooking. Most delicious and succulent kebab. Served with fresh salad.

MALAY TIKKA (New)
Marinated in lemon & yoghurt butter mixed with tandoori spices
cooked in tandoori clay oven

CHICKEN TIKKA

CHICKEN SHASHLIK
Marinated with onion, green pepper and tomato

TANDOORI MIXED GRILL
Chicken tikka, lamb tikka, sheek kebab, tandoori chicken & king prawn

PANEER SHASHLIK (Indian Cheese)
Marinated with onion, green pepper and tomato

Vegan Dishes

All Vegan dishes are freshly cooked with seasonal vegetables

VEGAN BHUNA
VEGAN DANSAK
VEGAN JALFREZI
VEGAN MADRAS
VEGAN MOSSALA
VEGETABLE SAMBA (LENTILS WITH GREEN CHILLI) HOT

ALLERGEN INFORMATION:

If you suffer from a food allergy or intolerance, please let us know before you place your order. Please ask our staff if you require any assistance or guidance with our menu.

Mossala Dishes

Invented in 1980, one of the most popular dishes in England, we present our own spicy smooth mossala sauce, cooked with almonds & cream

PANEER MOSSALA (Indian cheese)

CHICKEN TIKKA PANEER MOSSALA

CHICKEN TIKKA MOSSALA

MALAY TIKKA MOSSALA (New)
Marinated in lemon & yoghurt butter mixed with tandoori spices
cooked with a touch of mossala sauce

CHICKEN TIKKA MORICHA MOSSALA
Hot moricha spiced cooked in a mossala sauce (medium hot)

HANDI TIKKA MOSSALA

A Rejsthani dish cooked with marinated chicken, home made handi sauce and a touch of mossala sauce

HONEY TIKKA MOSSALA (New)
Marinated fillet chicken cooked with caramelised onions,
spring onions & pure farm honey with mossala sauce

PANEER MORICHA MOSSALA (New) (Indian Cheese)
Hot moricha spiced cooked in a mossala sauce (medium hot)

Balti Special

These dishes are a traditional style of cooking, medium spiced, cooked with onion, tomatoes, coriander, green pepper, garlic and fresh vegetables added to thick sauce with a slightly tangy taste, usually medium, can be made as mild or hot as required.

PANEER (Indian cheese) **(New)**

MIXED VEGETABLE BALTI

LAMB

CHICKEN TIKKA

CHICKEN TIKKA BALTI MOSSALA

Signature Dishes Best Sellers

These dishes we select from every part of the Indian Sub-Continent, some of which are not commonly found here

HANDI CHICKEN

A Rajestani dish, this dish is cooked with home made handi sauce, yoghurt, almond, chopped onion, green pepper, tomato, served sizzling

HANDI LAMB

HANDI PANEER (Indian cheese)

HANDI VEGETABLE

HANDI PRAWN

HANDI KING PRAWN

MEZBANI SPECIAL CHICKEN OR LAMB (New)

Cooked with capsicum, tomatoes & onions in spices with a specially prepared Bengal mustard sauce

BUTTER CHICKEN (New)
Marinated tandoori chicken cooked into a smooth & creamy butter sauce

CHICKEN PALLOW
Mild spring chicken cooked in yoghurt, almond in a creamy mango sauce.

SHATKORA CHICKEN
Cooked in medium spice with onions and peppers, shatkora (part of citrus family) and fresh herbs

CHICKEN KURSAN
This dish originates from Goa, a medium spicy dish cooked with yoghurt, methi leaves, chopped onion, green pepper, tomato, fresh lemon juice & herbs, served sizzling

GARLIC PANEER KURSAN (Indian cheese)

KING PRAWN KURSAN

VEGETABLE KURSAN



Chosen By You

CHICKEN TIKKA MORICHA

A fairly hot sauce, garnished with green chilli, garlic coriander & herbs

VEGETABLE MORICHA

PANEER MORICHA (Indian cheese)

CHICKEN TIKKA PANEER
A medium spicy dish cooked with onions, tomato, green pepper & extra cheddar cheese

LAMB KORAI .
A medium hot dish cooked with tomatoes, onions and peppers in a thick sauce with coriander

CHICKEN TIKKA SALLY .
A thick sauce with medium spices & herbs, served with crisp potato

GARLIC TIKKA PANEER JALFREZI
Marinated chicken tikka cooked with fresh extra garlic, chilli, coriandar and cheddar cheese,

Chef's Exclusive

These dishes are selected from every part of India & Bangladesh, which are not commonly found here.

CHICKEN ADHA
Chicken cooked in medium spice with onion, peppers, mixed herbs and crispy ginger

KANDAHAR CHICKEN
Afghanistani dish cooked with medium hot spice, tamarind, garlic, coriander, herbs & exotic spices

JOLPAY CHICKEN
Spring chicken cooked with sweet chilli sauce, onion, olive, green pepper, herbs & chef's own spice, served sizzling

CHICKEN TAPALI
A fairly hot spicy marinated dish, spring meat cooked with garlic, coriander, herbs & exotic spices, decorated with rings of onion & green pepper

SICILIA CHICKEN
Spring chicken cooked with onion, green pepper, herbs & sambuca, served sizzling

Traditional Dishes

CHICKEN SAGWALA (With Spinach) Medium **(New)**

VEGETABLE KORMA

CHICKEN KORMA

PANEER BHUNA (Indian cheese)

CHICKEN TIKKA BHUNA

VEGETABLE PATHIA

LAMB DANSAK

CHICKEN DANSAK

CHICKEN MADRAS

CHICKEN VINDALOO

Jalfrezi Dishes

Fairly hot sauce cooked with onion, green pepper, green chilli, garlic & a selection of exotic spices

CHICKEN / PANEER (Indian cheese)

LAMB / CHICKEN TIKKA

Biryanies

These dishes are lightly spiced, cooked with basmati rice.

Served with a medium mixed vegetable curry

LAMB / CHICKEN TIKKA OR PRAWN

MIXED VEGETABLE

Sides

All bhaji dishes are medium spicy & dry (no sauce)

ONION BHAJI (4pcs)

BOMBAY ALOO (Potato)

SAG ALOO (Spinach & Potato)

SAG PANEER (Spinach & Cheddar Cheese)

MUSHROOM BHAJI

GARLIC DRY VEGETABLES

TARKA DALL

ALOO PANEER (Cheddar Cheese)

Rice & Nan

PLAIN RICE

PILAU RICE

SPECIAL RICE (With peas & egg)

MUSHROOM RICE

KEEMA RICE (Mince Meat)

COCONUT RICE

CHIPS

NAN

GARLIC NAN

KEEMA NAN (Mincemeat)

PESHWARI NAN (Coconut)

CHEESE NAN

TANDOORI ROTI (Vegan)

CHAPATI (Vegan)

SPICY PAPADOM

PAPADOM

CHUTNEYS

Red sauce, mango chutney, mint sauce, onion salad & Pickle

RAITA

CHUTNEY TRAY

English Dishes (For Children)

FISH FINGERS & CHIPS

OMELETTE & CHIPS

FRIED SCAMPI & CHIPS

CHICKEN NUGGETS & CHIPS



Some Like it Hot

These dishes are cooked with original Bangladeshi hot chilli sauce and chef's own secret spice.

Can be cooked extra mild or hot as you require.

AAMI CHICKEN

Spicy mango chicken in a sweet, tangy hot sauce

CHICKEN TIKKA PALOK MOSSALA

Chicken tikka cooked in a hot sauce with spinach

LAL MIRCHI JALL CHICKEN

Cooked with lots of onions, peppers and chilli seeds

LAL MIRCHI VEGETABLES

Cooked with lots of onions, peppers, chilli seeds and fresh vegetables