

A LA CARTE MENU



STARTERS

MIXED PLATTER (MINIMUM 2 PERSONS)

Vegetable Samosa, Paneer Tikka, Onion Bhajee, Sheek Kebab and Chicken Tikka. All served on a platter to share. £ 7.45 (per persons)

TANDOORI PLATTER (MINIMUM 2 PERSONS)

Chicken Tikka, Lamb Tikka, Tandoori King Prawn, Sheek Kebab and Fish Tikka. All served on a platter to share. £ 8.45 (per persons)

VEGETARIAN PLATTER (MINIMUM 2 PERSONS)

Vegetable Samosa, Paneer Tikka, Onion Bhajee and Aloo Chat. All served on a platter to share. £ 6.95 (per persons)

CHICKEN NAZAKAT

Chicken supreme marinated in mixed herbs & spices, grilled in the tandoori oven. £ 4.95

GARLIC KING PRAWN

Jumbo King Prawns marinated in garlic & herbs, roasted in the tandoori oven. £ 7.45

KING PRAWN SUKA

King Prawn cooked in a rich tangy tamarind sauce £ 7.45

KEBAB ANWARI

Tender melt in the mouth lamb kebab wrapped in a puree bread. £ 6.95

SAMOSA **VEGETARIAN**

Triangular pastry filled with mixed vegetable £ 4.50

ONION BHAJEE **VEGETARIAN**

World famous snack of crisp onions deep-fried in a coating of gram flour batter. £ 4.50

TANDOORI LAMB CHOPS

Tandoori grilled Lamb chops with a traditional recipe. £ 6.25

PANEER TIKKA **VEGETARIAN**

Chunks of cottage cheese soaked overnight in sweet and sour vinegar ,then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori. £ 4.95

ALOO CHAT PUREE **VEGETARIAN**

Cooked in Chat Masala (tangy) and wrapped in a puree bread. £ 5.45

TANDOORI CHICKEN

India's foremost offering to the world cuisine scene needs no introduction. £ 5.75

SALMON TIKKA

Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil. £ 7.45

SHEEK KEBAB

Char grilled sheek of minced lamb with a delicate sprinkling of fresh herbs and aromatic spices mix. £ 5.25

DUCK TIKKA

Breast of duck marinated in mixed herbs and spices with yoghurt and mustard grilled in the tandoori. £ 6.50

TANDOORI KING PRAWN

Jumbo King Prawns marinated in a rich blend of saffron, caraway seeds and yoghurt. £ 7.45

KING PRAWN PUREE

King prawns cooked in a light curry sauce and wrapped in a puree. £ 7.45

KING PRAWN BUTTERFLY

Breast crumb coated King prawn, dipped in ginger, garlic, lime. £ 7.50

CHICKEN OR LAMB TIKKA

Bite-sized chicken or lamb tikka marinated with yoghurt, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce. £ 5.45

MAIN COURSES

Tandoori selection

Our healthy and exciting dishes are all served with a fresh green salad and cooling mint yoghurt dip. The meats are marinated and seasoned with fresh herbs before and whilst cooking in the Tandoori oven for an exquisite fragrance.

TANDOORI CHICKEN (CHICKEN ON THE BONE)

Baby chicken marinated in ginger & garlic paste with chef's selection of herbs and spices with yoghurt and mustard oil. £ 9.95

CHICKEN TIKKA

Tender pieces of chicken marinated in special selection of spices unique to The India. Served with a Indian salsa salad. £ 9.95

LAMB TIKKA

Cubed pieces of lamb, marinated in selection of herbs & spices. Served with a salad. £ 9.95

TANDOORI KING PRAWN

Jumbo prawns delicately marinated in mixed herb & spices, with black pepper and dill, served with papaya salsa. £ 15.95

CHICKEN SHASHLIK

Breast of chicken marinated in special selection of spices: together with tomatoes, peppers and onion. Served with a Indian salsa salad. £ 11.45

LAMB SHASHLIK

Tender pieces of lamb, marinated in special selection of spices: together with tomatoes, peppers and onion. Served with a Indian salsa salad. £ 11.45

TANDOORI MIXED GRILL

The ultimate Tandoori experience, treat yourself to the entire platter of delicious meats. Includes: Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori King Prawn and Tandoori Chicken. £ 16.95

SALMON TIKKA

Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil. £ 12.95

DUCK SHASHLIK

Breast of duck marinated in mixed herbs and spices with yoghurt and mustard grilled in the tandoori over with peppers onions and tomatoes. £ 12.95

PANEER TIKKA VEGETABLE

Chunks of cottage cheese soaked overnight in sweet and sour vinegar ,then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori. £ 9.95

MAIN COURSES

Chefs Specials

These delightful speciality dishes are the fruition of the labours of our chefs. Their specialist touch is born from years of experience and each dish bears the signature taste of our master chef.

CHICKEN JAIPURI

Tender Chicken Tikka strips cooked with mushroom & peppers in a fairly hot tamarind sauce. £ 14.45

NAWABI LAMB SHANK

Slow pot roast lamb shank, spiced and seasoned with an aromatic herbs and spices.

A magnificent dish truly fit for Kings. £ 15.95

BENGAL FISH CURRY

A great tilapia river fish from Bangladesh cooked in a very delectable sauce with

tomatoes and curry leave. £ 14.95

XACUTIE CHICKEN OR LAMB

Chicken cooked with aromatic herbs and spices with coconut and red chillies. £ 14.45

KING PRAWN BADSHAHBAG

Roasted king prawns cooked in a reduced sauce of mustard seeds, fennel, bay-leaf

and cinnamon with green peppers and onion. £ 15.95

DUM GOST (HOT AND SPICY)

Lamb off the bone cooked in handi oven over a slow fire with yogurt, sun-dry red

chillies rich spices and fresh herbs. A very spicy dish. £ 13.50

SOUTH INDIAN GARLIC CHILLI CHICKEN

Babecued pieces of chicken cooked in a fresh garlic and chilli sauce with corriander

and crisp green chilli £ 12.50

KING PRAWN MALABAR

King Prawn cooked with fresh green chillies, curry leaves, mustard seeds, mixed

spices and coconut cream. £ 15.95

MIXED GRILL MIRCHI MASALA

Tandoori chicken, chicken tikka, lamb tikka, and Sheek kebab cooked in a thick

masala sauce with red and green chillies. £ 15.50

DUCK TOWA-ASHILI

Breast of duck marinated with mixed herbs and spices, Roasted in tandoori oven.

Sliced in to thin strips cooked with chefs own special tamarind masala sauce. Fairly

hot! £ 14.50

GOA GARLIC LAMB

Lamb cooked with fresh garlic and mint in a spicy thick sauce. £ 12.50

GOSHT KATA MASALA

Diced deboned meat cooked to golden brown in sliced onions, ginger and garlic in a thick sauce. £ 13.95

CHICKEN NAWABI

A superb eastern majestic dish of tender pieces of chicken highly flavoured £ 11.95

CRAB BHUNA

Breast of crab cooked with a touch of garlic in a medium sauce. £ 14.95

ACHARI CHICKEN OR LAMB

Diced pieces of chicken or lamb cooked in a slightly hot and sour pickle sauce. £ 13.50

DUCK MANGO DELIGHT

Duck cooked in a special masala sauce with mango £ 12.95

MAIN COURSES

Old Favourites

If you're after a traditional bite, then try one of our best sellers. These timeless classics are prepared with recipes unique to India India. Should you wish for our chef to create a dish that is not listed please allow plenty of time!

TIKKA MASALA CHICKEN OR LAMB

We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy! £ 10.95

KORMA CHICKEN OR LAMB

Chicken or Lamb pieces slow cooked in smooth creamy gravy. £ 10.95

LAMB PASANDA

Sliced Lamb cooked with fresh cream ground cashew nuts and mild spices. £ 10.95

KARAHI CHICKEN OR LAMB

Chicken or lamb cooked in a semi-dry sauce with red, green & yellow peppers and shallots. £ 10.95

ROGAN JOSH LAMB OR CHICKEN

A very special old mogul recipe, tomato flavoured; sauce rich & spicy. £ 10.95

BHUNA CHICKEN OR LAMB

Chicken or Lamb cooked in a fairly dry medium sauce. Traditional Bengali dish! £ 10.95

DUPIAZA CHICKEN OR LAMB

Chicken or lamb cooked with onions in a dry medium spicy sauce. Lots of onions! £ 10.95

SAG CHICKEN OR LAMB

Tender pieces of Chicken or lamb cooked with spinach. £ 10.95

DANSAK CHICKEN OR LAMB

Chicken or Lamb cooked with lentils, sweet sour and hot. £ 11.50

MADRAS CHICKEN OR LAMB

Boneless chicken or Lamb cooked in hot curry sauce, fairly hot! £ 10.95

VINDALOO CHICKEN OR LAMB

Time less classic for those of you who are looking for the hot bite! £ 10.95

KING PRAWN SAG

Jumbo King Prawns cooked with spinach £ 15.95

KING PRAWN PATHIA

Traditional festive dish of prawns in an unusual blend of chilli and tamarind sauce, India's answer to sweet and sour. £ 15.95

CHICKEN OR LAMB JALFREZY

Strips of chicken or Lamb cooked with a masala of peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe) £ 10.95

DUCK JALFREZY

Strips of duck cooked with peppers & tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe) £ 11.95

BUTTER CHICKEN

Tandoori-grilled tikka of chicken simmered in smooth gravy, with honey, cream,
powered almond and coconut, mild and creamy. £ 11.50

BALTI MASALA CHICKEN OR LAMB

We present our very own Balti recipe due to frequent request. £ 12.50

BIRYANI

VEGETABLE BIRYANI

..... £ 11.25

CHICKEN BIRYANI

..... £ 12.45

LAMB BIRYANI

..... £ 13.50

CHICKEN OR LAMB TIKKA BIRYANI

..... £ 13.50

KING PRAWN BIRYANI

..... £ 15.95

RICE & BREADS

PILAOU RICE

..... £ 3.50

STEAMED RICE

..... £ 3.25

MUSHROOM RICE	£ 4.50
SPECIAL RICE	£ 4.50
TRADITIONAL NAN	£ 2.95
PESHAWARI NAN	£ 3.50
GARLIC NAN	£ 3.50
CHEESE NAN	£ 3.50
KEEMA NAN	£ 3.50
STUFFED PARATHA	£ 3.50
PARATHA	£ 3.50
TANDOORI ROTI	£ 2.25
CHAPATTI	£ 1.95

SIDE ORDERS

POPPADOM & CHUTNEY

..... £ 1.30

RAITHA

..... £ 2.95

VEGETARIAN SELECTION

Side order £4.95

Main Course £7.95

SAG OR MATAR PANEER

Indian cheese cooked with spinach or peas

BOMBAY ALOO OR SAG ALOO

A delicacy of cumin tempered potatoes cooked with tomato, onion and home-made
spice mixed (or spinach).

MUSHROOM BHAJEE

A semi-dry dish of diced mushroom cooked with mixed spices.

ALOO GOBHI

Florets of cauliflower and potatoes cooked in a tomato and ginger flavoured
masala.

TARKA DAAL

A Channa and red lentil preparation made into an exotic dish with garlic, cumin
seeds and whole red chilles.

BRENJAL BHAJEE

Aubergines cooked with tomatoes and onion.

BHINDI BHAJEE

Okra laced with tangy Mélange of cumin seeds and lime, cooked with onion and
tomatoes masala.

MIXED VEGETABLE CURRY

Mixed vegetables cooked in traditional curry sauce.

CHANNA MASALA

Chick peas cooked with special spice mixed.

KARAHI PANEER

Cubes of Indian cheese cooked with mixed peppers in a light delicata blend of herb & spices.

PANEER JALFREZY

Cubes of Indian cheese cooked with mixed peppers & tomatoes, garnished with fresh green chillies,lime leaf and coriander. (Our own recipe)

SAG CHANNA

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