1.TANDOORI LAMB CHOPS Lamb chops marinated in yoghurt and special spices, grilled in Tandoori ove	£6.50
2.MUGH NAZAKAT	£6.50
Succulent chicken skewered, delicately flavoured with garlic and nutmeg 3.JHINGA-E-GARLIC	£8.50
King prawns grilled tandoori oven with hint of garlic and mint. 4.CHATA BASHI	£5.95
Spiced mushroom cooked with garlic and served on a bed of lettuce. 5.KEBAB BASHI	£5.95
Pancake stuffed with delicious spicy lamb.	20.00
6.KEBAB MAZARI Pancake stuffed with delicious spicy chicken.	£5.95
7.PANEER TIKKA	£5.95
Cubed pieces of Indian cheese marinated in herb and spices grilled in Tando 8.KING PRAWN SUKA King prawn prepared to our chef's secret recipe based on tamarind sauce.	£8.50
9. CHICKEN SUKA Chicken prepared to our chef's secret recipe based on tamarind sauce.	£5.95
10.CHAT MASALA	£6.50
Tangy masala sauce cooked with chicken or potato or chana.	
11.PAKORA	£5.50
Mixed vegetables with a mixture of herbs and spices served with a special d 12.SHEEKH KEBAB	ір. £5.95
Minced lamb, ginger with mixed herbs and spices cooked on skewers in the Tandoori oven.	10.90
13. LAMB TIKKA Cubed lamb, ginger with mixed herbs and skewers in the Tandoori oven.	£6.50
14.CHICKEN TIKKA	£5.95
Cubed chicken, ginger with mixed herbs and spices cooked on skewers in the Tandoori oven	
15.SAMOSA	£5.50
(meat or chicken or vegetable) Triangular pastry filled with chicken, minced lamb or vegetables.	
16.KING PRAWN PUREE	£8.50
Highly spiced hot, sweet & sour sauce, served on a puree. 17.0NION BHAJEE Fried onion balls	£5.50
20.DUCK TIKKA Marinated Duck, grilled in the tandoori	£6.50
20. DOOK TIKKA Marinated Duck, grilled in the tandoori	20.00



<u>Tandoori Specialities</u>	
21. TANDOORI MIXED GRILL Mixture of Tandoori chicken, chicken tikka, shish kebab, nazakat and lamb	£14.95 tikka.
22. TANDOORI CHICKEN Chicken on the bone, marinated to a traditional recipe.	£11.50
23. CHICKEN TIKKA Diced breast of chicken, marinated in herbs and spices, grilled in the tando	£11.50 oori.
24.LAMB TIKKA Diced of lamb, marinated in herbs and spices, grilled in the tandoori	£12.50
25. MURGH NAZAKAT Succulent chicken skewered, delicately flavoured with garlic and nutmeg.	£11.50
26. TANDOOR! LAMB CHOPS Lamb chops, marinated in herbs and spices, grilled in the Tandoori Oven.	£12.50
27. SHASLIK Diced chicken/lamb, marinated in herbs and spices together with peppers, onions and tomatoes, roasted in the Tandoori oven.	£12.50
28.PADMA FISH TANDOORI	£12.50
29. PANEER SHASHLIK Diced Indian cheese delicately spices, together with an assortment of vegetables, roasted in the Tandoori oven.	£11.50
30. SABZI SHASHLIC HYDERABADI Spices vegetables roasted in clay oven served on a sizzling plate. glazed with cheese	£10.95
31. TANDOORI KING PRAWNS King prawns marinated in herbs and spices, roasted in Tandoori.	£14.50
32.TANDOORI KING PRAWNS SHASHLIK	£14.50
33.TANDOORI RAJ HASH	£12.50
Diced breast of Duck, marinated in herbs and spices, grilled in tandoori over TANDOORI MEGNA FISH	£12.50
Spiced succulent freshwater Bengali Fish char grilled in the tandoori and served on a sizzler.	
The House Specialities	
34.CHICKEN / LAMB / VEG / PANEER TIKKA MASALA	£10.95
34.CHICKEN / LAMB / VEG / PANEER TIKKA MASALA 35. GREEN CHICKEN CURRY	£10.95 £10.50
34. CHICKEN / LAMB / VEG / PANEER TIKKA MASALA 35. GREEN CHICKEN CURRY Strips of chicken breast cooked with aromatic ground spices. 36. MURGH KHORAI Diced chicken in a curry sauce, delicately flavoured with oriental	
34. CHICKEN / LAMB / VEG / PANEER TIKKA MASALA 35. GREEN CHICKEN CURRY Strips of chicken breast cooked with aromatic ground spices. 36. MURGH KHORAI Diced chicken in a curry sauce, delicately flavoured with oriental herbs and spices, served in a medium sauce. 37. KARAHI KEBAB KHYBERI	£10.50
34. CHICKEN / LAMB / VEG / PANEER TIKKA MASALA 35. GREEN CHICKEN CURRY Strips of chicken breast cooked with aromatic ground spices. 36. MURGH KHORAI Diced chicken in a curry sauce, delicately flavoured with oriental herbs and spices, served in a medium sauce. 37. KARAHI KEBAB KHYBERI Chicken cooked in tomato, green peppers and our chef's secret recipe, originally from the Khyber pass.	£10.50 £10.50 £10.95
34. CHICKEN / LAMB / VEG / PANEER TIKKA MASALA 35. GREEN CHICKEN CURRY Strips of chicken breast cooked with aromatic ground spices. 36. MURGH KHORAI Diced chicken in a curry sauce, delicately flavoured with oriental herbs and spices, served in a medium sauce. 37. KARAHI KEBAB KHYBERI Chicken cooked in tomato, green peppers and our chef's secret recipe,	£10.50 £10.50
34.CHICKEN / LAMB / VEG / PANEER TIKKA MASALA 35. GREEN CHICKEN CURRY Strips of chicken breast cooked with aromatic ground spices. 36.MURGH KHORAI Diced chicken in a curry sauce, delicately flavoured with oriental herbs and spices, served in a medium sauce. 37.KARAHI KEBAB KHYBERI Chicken cooked in tomato, green peppers and our chef's secret recipe, originally from the Khyber pass. 38.KHORI GOSHT Tender lamb cooked in a curry sauce, delicately flavoured with onions, peppers, herbs and spices. 39.CHICKEN / LAMB / VEG / PANEER PASANDA Mild tender chicken/lamb cooked in a special sauce with	£10.50 £10.50 £10.95
34. CHICKEN / LAMB / VEG / PANEER TIKKA MASALA 35. GREEN CHICKEN CURRY Strips of chicken breast cooked with aromatic ground spices. 36. MURGH KHORAI Diced chicken in a curry sauce, delicately flavoured with oriental herbs and spices, served in a medium sauce. 37. KARAHI KEBAB KHYBERI Chicken cooked in tomato, green peppers and our chef's secret recipe, originally from the Khyber pass. 38. KHORI GOSHT Tender lamb cooked in a curry sauce, delicately flavoured with onions, peppers, herbs and spices. 39. CHICKEN / LAMB / VEG / PANEER PASANDA Mild tender chicken/lamb cooked in a special sauce with almonds, cream and a hint of red wine. 40. S. B. LAMB This is a very exotic Indian dish, made with lamb "on the bone"	£10.50 £10.50 £10.95 £10.95
34. CHICKEN / LAMB / VEG / PANEER TIKKA MASALA 35. GREEN CHICKEN CURRY Strips of chicken breast cooked with aromatic ground spices. 36. MURGH KHORAI Diced chicken in a curry sauce, delicately flavoured with oriental herbs and spices, served in a medium sauce. 37. KARAHI KEBAB KHYBERI Chicken cooked in tomato, green peppers and our chef's secret recipe, originally from the Khyber pass. 38. KHORI GOSHT Tender lamb cooked in a curry sauce, delicately flavoured with onions, peppers, herbs and spices. 39. CHICKEN / LAMB / VEG / PANEER PASANDA Mild tender chicken/lamb cooked in a special sauce with almonds, cream and a hint of red wine. 40. S. B. LAMB This is a very exotic Indian dish, made with lamb "on the bone" marinated for 48 hours in spices and roasted in the oven. 41. CHILLI CHICKEN MASALA	£10.50 £10.50 £10.95 £10.95 £10.95
34.CHICKEN / LAMB / VEG / PANEER TIKKA MASALA 35. GREEN CHICKEN CURRY Strips of chicken breast cooked with aromatic ground spices. 36.MURGH KHORAI Diced chicken in a curry sauce, delicately flavoured with oriental herbs and spices, served in a medium sauce. 37.KARAHI KEBAB KHYBERI Chicken cooked in tomato, green peppers and our chef's secret recipe, originally from the Khyber pass. 38.KHORI GOSHT Tender lamb cooked in a curry sauce, delicately flavoured with onions, peppers, herbs and spices. 39.CHICKEN / LAMB / VEG / PANEER PASANDA Mild tender chicken/lamb cooked in a special sauce with almonds, cream and a hint of red wine. 40.S.B. LAMB This is a very exotic Indian dish, made with lamb "on the bone" marinated for 48 hours in spices and roasted in the oven. 41.CHILLI CHICKEN MASALA Chicken cooked with garlic and chilli in masala sauce.	£10.50 £10.50 £10.95 £10.95 £10.95 £10.95
34. CHICKEN / LAMB / VEG / PANEER TIKKA MASALA 35. GREEN CHICKEN CURRY Strips of chicken breast cooked with aromatic ground spices. 36. MURGH KHORAI Diced chicken in a curry sauce, delicately flavoured with oriental herbs and spices, served in a medium sauce. 37. KARAHI KEBAB KHYBERI Chicken cooked in tomato, green peppers and our chef's secret recipe, originally from the Khyber pass. 38. KHORI GOSHT Tender lamb cooked in a curry sauce, delicately flavoured with onions, peppers, herbs and spices. 39. CHICKEN / LAMB / VEG / PANEER PASANDA Mild tender chicken/lamb cooked in a special sauce with almonds, cream and a hint of red wine. 40.S.B. LAMB This is a very exotic Indian dish, made with lamb "on the bone" marinated for 48 hours in spices and roasted in the oven. 41. CHILLI CHICKEN MASALA Chicken cooked with garlic and chilli in masala sauce. 42. CHICKEN / LAMB DANSAK Hot sweet & sour curry, cooked with lentils. 43. CHICKEN / LAMB DOPIAZA	£10.50 £10.50 £10.95 £10.95 £10.95 £14.50 £10.95
34. CHICKEN / LAMB / VEG / PANEER TIKKA MASALA 35. GREEN CHICKEN CURRY Strips of chicken breast cooked with aromatic ground spices. 36. MURGH KHORAI Diced chicken in a curry sauce, delicately flavoured with oriental herbs and spices, served in a medium sauce. 37. KARAHI KEBAB KHYBERI Chicken cooked in tomato, green peppers and our chef's secret recipe, originally from the Khyber pass. 38. KHORI GOSHT Tender lamb cooked in a curry sauce, delicately flavoured with onions, peppers, herbs and spices. 39. CHICKEN / LAMB / VEG / PANEER PASANDA Mild tender chicken/lamb cooked in a special sauce with almonds, cream and a hint of red wine. 40.S.B. LAMB This is a very exotic Indian dish, made with lamb "on the bone" marinated for 48 hours in spices and roasted in the oven. 41. CHILLI CHICKEN MASALA Chicken cooked with garlic and chilli in masala sauce. 42. CHICKEN / LAMB DANSAK Hot sweet & sour curry, cooked with lentils.	£10.50 £10.50 £10.95 £10.95 £10.95 £14.50 £10.95 £10.95

45. CHICKEN / LAIMB SPINACH	£10.50
Cooked with spinach and herbs	040 50
46.CHICKEN / LAMB PATHIA	£10.50
Highly spiced curry, sweet & sour and hot.	040 50
47.CHICKEN / LAMB / VEG MADRAS Hot curry	£10.50
48.CHICKEN / LAMB VINDALOO Very hot and spicy curry	£10.50
49.CHICKEN / LAMB / VEG / PANEER KORMA Mild creamy curry	£10.50
50.CHICKEN / LAMB ROGAN	£10.50
Medium spiced curry with lots of tomatoes.	
51.CHICKEN / LAMB JALFREZI	£10.50
(JHALL MEANS VERY HOT IN BENGALI) This curry uses green chillies as	
it's base, together with garlic, ginger and onions.	
52.CHICKEN / LAMB LONKA	£10.50
(LONKA MEANS VERY SPECIAL CHILLI IN BENGALI) This curry uses green	
chillies as it's base, together with garlic, ginger and onions.	C40 E0
53.CHICKEN / LAMB BIRYANI Cooked with basmati rice and served with vegetable curry.	£12.50
	£13.50
54.CHICKEN / LAMB TIKKA BIRYANI Grilled chicken/lamb cooked with basmati rice, served with vegetable curn	
VEGETABLE BIRYANI	£11.95
VEGETABLE DIN TAINI Vegetables cooked with basmati rice, served with vegetable curry	Z11.90
55.MURGH MUSSALA	£10.50
Spring chicken cooked with medium spiced, fresh coriander and minced la	
56.CHICKEN JALALI	£10.95
Mildly flavoured chicken cooked in a special sauce.	2.10.30
57.SUBZI JALFREZI	£10.50
Mixed vegetables cooked together with shredded ginger, garlic	210.00
and red and green chillies.	
58.DUCK / CHICKEN -E- TAMARIND	£12.50
Succlent roasted duck or chicken cooked in tamarind sauce, with cashew n	uts.
59.DUCK TIKKA MASALA/KHORAI/ JALFREZI	£12.50
60.CHICKEN /LAMB FOTKA	£10.50
Cooked with very special Bangladeshi fragrant chilli & herbs.	
CHICKEN/LAMB BONANI	£10.50
Garlic based spicy spring chicken or lamb cooked with eggs and	
chef's special recipe.	010 -0
AROMA Chicken or Lamb	£10.50
Cooked in a tangy lemon sauce flavored with very special Bangladeshi frag chilli and fresh green chillies	rant
	£12.50
AROMA (NEW) Duck	
AROMA (NEW) King Prawn	£13.50
AKASIHI (NEW) Chicken or Lamb	£10.50
Medium spicy cooked in chef's special secret sauce	040 50
AKASIHI (NEW) King Prawn	£13.50
AKASIHI (NEW) Duck	£12.50
DELIGHT (NEW) Chicken / Lamb or Paneer Cooked in a special butter sauce with almonds, yoghurts and coconut.	£10.95
DELIGHT(NEW) Duck	£12.50
DELIGHT(NEW) King Prawn	£13.50
NAWABI MIXED SPECIAL	£13.50
Medium spicy mixed chicken, lamb and duck cooked with tomatoes,	2.0.00
onions and aromatic spices.	
BUTTER CHICKEN/PANEER	£10.95
BALTI CHICKEN/LAMB/VEG	£10.95

Seafood Specialities Rice & Bread 61.KING PRAWN JALFREZI £13.50 92.BOILED RICE £3.25 King prawns cooked in hot spices with onions, pepper, shallots, 93.PILAU RICE £3.25 herbs and green chilli. 34.MUSHROOM RICE £4.25 **62.CHING JHOL**King prawns cooked in medium sauce delicately flavoured with £13.50 95.SPECIAL FRIED RICE £4.25 oriental herbs and spices. 96.KEEMA RICE £5.50 **63. KING PRAWNS MOGHLAI**'Shelled' grilled king prawns, cooked in mild cashew nut sauce. £14.50 97. VEGETABLE RICE £5.50 98.CHAPATIES £2.75 64.PADMA FISH CURRY £12.50 Thin unleavened bread **65.TIGER PRAWNS ACHARI** £14.50 99.TANDOORI ROTI £3.25 Tiger prawns in mild sauce cooked with cashew nuts. Unleavened bread cooked in the Tandoori **66.CHINGRI SAG PANEER**King prawns with spinach and Bengali cheese with hint of garlic £14.50 100.PARATHA £3.75 Unleavened bread fried **67. TANDOORI KING PRAWN BIRYANI**King prawns cooked with basmati rice & served with curried vegetables. £14.50 £3.50 101.RAITHA Traditional natural yoghurt with onion, tomatoes and cucumber. **68.KING PRAWNS DANASK** £13.50 102.PLAIN NAN £2.95 **69.KING PRAWNS PATIA** £13.50 103.PESHAWARI NAN £3.25 **70.KING PRAWNS MADRAS** £13.50 Stuffed with nuts (sweet) 104.KEEMA NAN 71.KING PRAWNS VINDALOO £3.25 £13.50 Stuffed with minced lamb 72.TANDOORI SALMON FISH £13.50 105.GARLIC NAN £3.25 Marinated Salmon, grilled in the tandoori. **MEGNA FISH CURRY** £12.50 106.CHILLI NAN £3.25 107. CHEESE NAN £3.25 **CHEESE & CHILLI NAN** £4.25 **Vegetable Side Dishes** CHILLI, CHEESE, GARLIC & KEEMA NAN £5.95 **CHEESE & GARLIC NAN** £4.25 ALL VEGETABLE DISHES AVAILABLE AS A MAIN COURSE - £9.95 73.SAG ALOO Potatoes cooked with spinach £5.50 **SNACK AND OTHER** 74. SABZI BAHAR £5.50 Mixed vegetables cooked dry with herbs and spices. 108.PAPADOM **£U 8U 75.MIXED VEGETABLE CURRY**Selection of vegetables cooked in medium curry sauce. £5.50 109.MASALA PAPADOM £0.80 **CHUTNEY TRAY** £1.50 £5.50 76.MUSHROOM BHAJEE Mint Sauce, Onion Salad, Mango Chutney. Or 70p per item Mushrooms sauteed in mixed spices. LIME PICKLE £1.00 77.BHINDI BHAJEE £5.50 MARGHERITA / PEPPERONI PIZZA £10.95 Okra (lady finger), sauteed in mixed spices. 78.CAULIFLOWER BHAJEE £5.50 **KID'S MENU** Cauliflower cooked dry with mixed spices. **79.SAG BHAJEE** £5.50 Curys available half portion Spinach cooked with garlic 110.CHICKEN AND CHIPS MEAL **80.BOMBAY ALOO** £5.50 £9.95 (Any snack meal) Potatoes cooked in traditional way. CHIPS £3.95 £5.50 81.ALOO PEAS Potatoes cooked with peas **HAMBURGER & CHIPS** £7.95 **82.SAG PANEER**Pinach cooked with cottage cheese. £5.50 **CHICKEN NUGGETS & CHIPS** £7.95 **SAUSAGE & CHIPS** £7.95 83.SAG MUSHROOM Mushrooms cooked with spinach £5.50 **FISH FINGERS & CHIPS** £7.95 84. CHANA MASAALA Chick peas cooked with masala sauce £5.50 **85.DAL SAMBAR** Lentils cooked with vegetables £5.50 £5.50 **86.SAG DAL** Spinach cooked with lentils PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE

£5.50

£5.50

£5.50

£5.50

£5.50

INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, NUTS, FISH AND SHELLFISH Please speak to a member of staff for more information

OUTSIDE CATERING AVAILABLE

PLEASE ASK FOR DETAILS

87.ALOO GOBI Potatoes cooked with cauliflower

88.TARKA DAL Lentils highly spiced with garlic

90. NAZA ALOO Mild potato with coconut and almond

91.BRINJAL BHAJEE Brinjal sauteed in mixed spices

89.PANEER MUTTER Peas with cheese

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