FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order.

We follow good hygiene practices in our kitchen however, whilst a dish may not identify a specific allergen as a actual ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

Please ask our staff for further information.







SET MEAL

ANY STARTER • ANY MAIN COURSE • ANY RICE OR NAN

Set Meal Available 7 Days a Week, Along side our normal menu, for collections and deliveries. T&C Applies



STARTERS

Chicken Tikka

Chicken pieces marinated, then cooked in the clay oven

Tandoori Chicken

Baby chicken marinated in spices then cooked in the clay oven.

Sheek Kebab

Spicy minced lamb cooked in the clay oven.

Lamb Tikka

Lamb pieces marinated, then cooked in the clay

Chicken Tikka Pakora

Chicken pieces dipped in batter then deep fried.

Tandoori Buffalo Wings Succulent buffalo wings, BBQ flavoured, cooked in the tandoori and served with salad.

Samosas (Meat)

Triangular snacks made with meat stuffing.

Stuffed Pepper

Red Pepper stuffed with a choice of vegetable, chicken or meat.

Chicken Tikka Puree

Chicken tikka cooked in spices and served in puree.

Melon

Honey dew melon.

Onion Bhajee

Deep fried crispy onions spirals served with salad

Samosas (Vegetable)

Triangular snacks made with vegetable stuffina.

Chana Puree

Chick peas cooked in spices and served in puree.

Prawn Cocktail

Prawns coated in cocktail sauce served with salad.

Maas Pakoras (Fresh water fish)

Pieces of pangasius spiced and deep fried in batter until crispy

Prawn on Puree

Succulant prawns cooked in spices and served in puree.

OLD FAVOURITES

Jaipur

Slightly hot cooked with mushrooms and onions.

Jalfrezi

A hot dish cooked with onions, peppers & chillies.

Bhuna

Cooked with onions, capsicum and tomatoes with selected spices.

Pathia

Hot, sweet and sour dish, with herbs and spices.

Dansak

Cooked with lentils, hot sweet and sour to taste.

Tikka Massalla

A popular dish, mild and creamy with selected mild spices.

Balti

Medium to taste with herbs and spices.

Prepared with green peppers and plenty onions, medium to taste.

Korai

Cooked with medium herbs & spices. Slightly Hot.

Sagwalla

Cooked with fresh spinach, touch of garlic & spices.

Pasanda

A mild and creamy dish cooked with nuts.

Mildly spiced with ground almonds, coconut and

Rogon Josh

Well spiced dish with tomatoes and herbs.

Garlic Chilli Nentara

A hot dish cooked with plenty of garlic, chilli and spices. Slightly Hot.

Butter

Very mild dish, cooked with butter.

Madras Fairly hot dish, cooked with various herbs & spices.

Vindaloo

Very hot dish, cooked with various herbs & spices.

Curry

Medium hot, with various herbs and spices.

Choose from Chicken, Lamb, Prawn or Vegetable

King Prawn £2.95 extra. Add extra vegetables to your dish for an additional charge of 50p

TANDOORI MAINS

Chicken Tikka

Chicken pieces marinated, then cooked in the clay oven.

Paneer Tikka

Marinated cottage cheese, grilled in the tandoori oven

Tandoori Chicken (Half)

Half baby chicken marinated in spices then cooked in the clay oven.

Lamb Tikka

Lamb pieces marinated, then cooked in the clay

RICE

Pilau Rice

Plain Rice

Fried Rice

Egg Fried Rice

Vegetable Rice

Mushroom Rice

Garlic Fried Rice

Chilli Coriander Rice

Lemon Chilli Rice

Keema Pilau Rice

Special Pilau Rice

NAN & SUNDRIES

Plain Nan

Keema Nan

Peshwari Nan

Chilli Cheese Nan Garlic Nan

Garlic Coriander Nan

Garlic & Mushroom Nan

Palak Nan (Spinach)

