

FOOD ALLERGY NOTICE - Please read before you place any order.

Management advise that our food is prepared in normal kitchen operations that involve shared cooking and preparation areas.

Due to the presence of nuts, gluten, soya, eggs, fish, crustaceans, sesame seeds, sulphur dioxide and dairy products in our restaurant, there is a possibility that all allergenic ingredients may be found in our dishes.

We will try our best to avoid any allergenic ingredients in your dishes. We are unable to guarantee that any menu item is free from allergenic ingredients and we assume no responsibility for patrons with food allergies or sensitivities. Please ask a member of staff for more information.

NUTRITIONAL KEY

SUBTLY SPICED 🌶

SPICY 🌶🌶

HOT 🌶🌶🌶

VERY HOT 🌶🌶🌶🌶

NUT TRACES N

VEGETARIAN V

ACCOMPANIMENTS

Poppadum Basket with Chutneys £1.75/pp

Zeera Raitha £2.50

Pomegranate and Cucumber Raitha £2.50

Hara Bara Salad £2.50

Kachumber (Onion salad) £1.75

SHARING STARTERS

Vegetarian Platter 🌶🌶 £8.95

Combination of starters including: samosa, aloo chop, onion bhaji and paneer tikka

Non-Vegetarian Platter 🌶🌶 £10.50

Combination of starters including: Zinga 65, sheek kebab and chicken tikka

Kasmiri Lamb Chops 🌶🌶 £14.95

Lamb chops marinated with saffron and aromatic spices and grilled in tandoor to perfection, served with chutney

CHAATS

Samosa Chaat V £5.95

Samosas mixed with chana masala, chutney & spices

Papadi Chaat V £5.95

Crunchy wheat crisps, potato, chickpeas, yogurt and tamarind chutney

STARTER PLATES

Chargrilled Chicken Tikka 🌶 £6.95

Boneless chicken pieces marinated in a mixture of curd and green herbs and grilled in the tandoor

Sheek Kebab Kabuli 🌶🌶 £6.95

Mildly spiced minced lamb flavoured with ginger, garlic, coriander and ground spice

Calamari 🌶🌶 £7.95

Fresh squid marinated in herbs and spices, stir fried with green chillies, onions and curry leaves

Zinga 65 🌶🌶 £6.95

Spicy butter fried jumbo prawn topped with onions, peppers and curry leaves

Amritsari Machli 🌶🌶🌶 £7.95

Sea bass fish slices marinated with spicy batter and deep dried to golden brown

Prawn Purée 🌶🌶 £8.25

King prawns cooked with chopped onions, peppers, fenugreeks and other herbs, served on deep fried purée bread

Lamb Samosa 🌶🌶 £6.25

Folded parcels freshly made and filled with minced lamb and spices

Vegetable Samosa 🌶🌶 V £5.50

Filo pastry filled with seasonal vegetables

Onion Bhaji 🌶 V £5.95

Sliced onion ball mixed with bengal gram flours, spices and deep fried

Achari Paneer Tikka 🌶🌶 V £7.50

Indian home-made cheese marinated in tamarind and exotic spices and herbs then grilled in the tandoor for perfection

SIMPLY CURRIES

Chicken Tikka Massala 🍛🍛🍛

£11.50

(Britain's Favourite Dish) Marinated chicken cooked in almonds, cream and massala sauce

Chicken Tikki Makhani 🍛🍛🍛

£11.50

Chicken tikka simmered in tomato, butter, almond and a slightly sweet creamy sauce

Chicken Jalfrezi 🍛🍛🍛

£11.50

Chicken marinated with fenugreek, garlic and ginger, cooked in a fairly hot sauce with onions, green chillies and peppers

Chicken Korma 🍛🍛🍛

£11.50

A famous Mughal emperor dish cooked with roasted cashew nuts, cardamom, cinnamon and a touch of rose water, garnished with fresh cream

Rajasthani Gosht 🍛🍛

£12.95

Tender lamb cooked slowly in a sauce of fresh tomatoes, garlic, ginger and coriander

Lamb Hara Masala 🍛🍛

£12.95

Tender lamb cooked in fresh, fragrant green masala with fresh coriander, mint, green chillies, flavoured with fenugreek and lime

Lamb Passanda Nawabi 🍛🍛🍛

£12.95

Lamb tikka cooked with coarsley crushed spice and roasted cashew nuts in a creamy sauce topped with touch of pistachio nuts

Palak Gosht 🍛🍛

£12.95

Tender lamb cooked with spinach, herbs and spices

Karahi 🍛🍛

Chicken £11.50 / Lamb £12.95

A northwest frontier style of cooking using sliced peppers, tomatoes, ginger, chilli and coarsely crushed spices

Dansak 🍛🍛🍛

Chicken £11.50 / Lamb £12.95

Dansak is a Parsee dish from Western India cooked with coarsely crushed spices and lentils in a sweet and sour sauce

Rogan Josh 🍛🍛

Chicken £11.50 / Lamb £12.95

Our most popular dish: tender chicken or lamb cooked in Kashmiri style in a rich onion and tomato based sauce

Madras 🍛🍛🍛

Chicken £11.50 / Lamb £12.95

South Indian origin, a hot traditional dish cooked in gravy and a squeeze of lemon juice

Vindaloo 🍛🍛🍛🍛

Chicken £11.50 / Lamb £12.95

Cooked with potato, red chilli, ginger, black pepper and other ingredients that make this dish very hot

Patia 🍛🍛🍛

Chicken £11.50 / Lamb £12.95

A fairly spicy, sweet and sour Parsee dish

Hyderabadi Khachi Biryani 🍛🍛

£13.50

Marinated lamb and basmati rice cooked together with herbs and spices in a traditional Hyderabadi style

Murgh Dum Biryani 🍛🍛

£12.50

Basmati rice and boneless chicken marinated in herbs and spices cooked on low heat (dum) to get all the flavours out from the herbs. Originally made in the kitchens of Mughal Emperors

SEA FOOD

Goan Seafood Curry 🍛🍛

£14.50

Skinless salmon and prawns cooked in a creamy coconut milk, curry leaves and mustard seeds

Kerala Fish Curry 🍛🍛

£11.95

Sea bass marinated in spices and gently cooked with mustard seeds and curry leaves

Bengal Jumbo Prawn Bhuna 🍛🍛🍛

£14.50

King prawns cooked in Bengal style, with peppers, tomato, onions and coarsely crushed spices

Zinga Methi 🍛🍛

£14.95

Hyderabadi style king prawns with spring onion and fresh fenugreek leaves

THALI'S

Vegetarian Thali 🍛

£14.50

Dall makani, paneer makhani, aloo gobi, plain rice, naan, raitha

Non-Vegetarian Thali 🍛

£17.50

Chicken tikka massala, lamb rogan josh, chicken tikka, pulau rice, naan, raitha

Fish Thali

£18.25

Mumbai fish curry, bengal jumbo prawn bhuna, prawn curry, plain rice, chapati, raitha

ADVENTUROUS SHOW BITES

Spring Chicken Lavabdar 🍛🍛

£12.95

Breast of chicken on the bone marinated and left overnight to absorb the flavours, then gently simmered in tomatoes, cheese, fenugreek and a creamy sauce (served with rice)

Jumbo King Prawn Chot Pota 🍛🍛🍛🍛

£15.50

Pan fried king prawns marinated with very spicy peri peri massala, topped with flamed onions, chillies and curry leaves (served with rice)

Shank of Lamb 🍛🍛

£12.50

Lamb on the bone cooked with a hint of mint and aromatic spice (subject to availability)

TANDOORI

Chicken Shashlik 🍛🍛

£13.95

Flame-grilled marinated chicken with grilled tomatoes, onions and peppers

Tandoori Chicken 🍛🍛

£10.50

Tender chicken on the bone marinated with yoghurt and spices and then grilled in the Tandoor

Tandoori King Prawns 🍛🍛

£15.00

Mildly spiced, succulent king prawns grilled in the Tandoor and then served on a sizzler

Kasmiri Lamb Chops 🍛🍛

£17.00

Lamb chops marinated with saffron and aromatic spices and grilled in tandoor to perfection, served with chutney

Nawabi Mixed Platter 🍛🍛

£19.95

Selection of our chef's special tandoori grills served together

VEGETARIAN SIDES

Palak Aloo 🍷	£5.75	Palak Paneer 🍷	£5.75
Fresh potato and spinach cooked in exotic spice		Spinach and Indian home-made cheese	
Shahi Beigun 🍷🍷	£5.75	Dall Sag 🍷	£5.75
Aubergine freshly cooked with onion and herbs		Spinach and lentils cooked with a kiss of spices	
Chana Kabuli 🍷	£5.75	Dall Tarka 🍷	£5.75
Chickpeas cooked in butter with a kiss of spices		Lentils cooked with roasted garlic	
Bindi 🍷	£5.75	Aloo Gobi 🍷	£5.75
Fresh okra cooked to our own spices		Potatoes and cauliflower cooked in exotic spices	
Motter Paneer 🍷	£5.75		
Cheese and peas cooked in a creamy sauce			

VEGETARIAN MAINS

Ginger, Cauliflower and Broccoli 🍷	£7.25	Kalidall Makahni 🍷🍷	£7.25
Florets of cauliflower and broccoli with onion, tomatoes and ginger crowned with yoghurt and honey		Black lentils simmered in tomato sauce and butter with a kiss of spices	
Paneer Makahni 🍷 ^N	£7.95	Bengal Pumpkin 🍷🍷	£6.95
Indian home-made cheese cooked in special tomato based sauce with roasted spices, butter and fenugreek		Fresh pumpkin with tomatoes, chopped onions, peppers and fenugreek	

PLEASE NOTE that a Vegetarian main option is available on most dishes. If you don't see a dish you require please ask a member of staff for assistance.

JUNIOR MENU

Chicken Tikka Massala 🍷 ^N	£7.50
Served with saffron rice or naan	
Tandoori Chicken 🍷🍷	£6.95
Served with saffron rice or naan	
Malai Chicken Tikka 🍷	£7.50
Served with saffron rice or cheese naan	
Lamb Passanda Nawabi 🍷 ^N	£6.95
Served with saffron rice or naan	

RICE AND BREAD

Plain Rice	£3.50
Saffron Pulao Rice	£3.95
Mushroom Rice	£4.25
Lemon Rice with Cashew Nuts ^N	£4.25
Plain Naan	£2.95
Keema Naan	£3.50
Garlic and Coriander Naan	£3.25
Cheese Naan	£3.50
Peshwari Naan ^N	£3.25
Lacha Paratha	£2.95

12.5% service charges may be added

DRINKS MENU

WATER

Still Mineral Water	£3.95
Sparkling Mineral Water	£3.95
Soda Water	£2.50
Tonic Water	£2.50

FRUIT JUICES

Mango Juice	£2.75
Orange Juice	£2.75
Apple Juice	£2.75
Cranberry Juice	£2.75
Passion Fruit Juice	£2.75
Pomegranate Juice	£2.75
Tomato Juice	£2.75

SOFT DRINKS

Coca-Cola 330ml	£2.95
Coca-Cola Diet 330ml	£2.95
Fanta	£2.95
Appletizer	£2.95
Cloudy Lemonade	£2.95
Sparkling Lemonade	£2.80
Sparkling Elderflower	£2.95
Thums up (Classic Indian Cola)	£3.25
Ginger Beer	£3.25

NON-ALCOHOLIC BEER

Cobra Zero	£3.50
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LASSI

Mango Lassi	£3.50
Yoghurt drink flavoured with mango pulp and sugar	
Sweet Lassi	£3.50
Yoghurt drink flavoured with sugar syrup	
Salted Lassi	£3.50
Yoghurt drink flavoured with salt	
Gulab Lassi	£3.95
Yoghurt drink flavoured with rose syrup and pistachio	

COOLERS

Pomegranate & Ginger Fizz	£3.95
A blend of pomegranate juice, lemonade and fresh ginger.	
Mojito	£4.50
A blend of lemon, lime, sugar, sparkling lemonade and mint.	

MOCKTAILS

Sparkling Pom Collins	£5.95
A blend of pomegranate juice and soda water, garnished with pomegranate seeds and lime.	
Orange & Cranberry Spritz	£5.00
A blend of orange and cranberry juices, soda water and a squeeze of lemon.	
Virgin Mary	£5.00
A blend of tomato juice, Worcestershire sauce, celery salt and hot sauce.	
Lemon Sherbet	£5.00
A blend of lemon and apple juices, and sparkling elderflower.	
Delhi Sunset	£5.50
A blend of orange and cranberry juices, grenadine and sparkling elderflower.	

BRING YOUR OWN BOTTLE

Instead of charging for alcohol, we're introducing a corkage fee of £1.50 per person.