

SPECIAL MENU

3 COURSES £34.95

FIRST COURSE

POPPADOMS & DIPS

ALL DISHES ALSO AVAILABLE
IN CHICKEN, LAMB, VEG OR KING PRAWN

SECOND COURSE

ONION BAGGEE *

Spiced onions deep fried in gram flour batter.

CHICKEN PAKORA *

Delicately spiced chicken with garlic & ginger,
deep fried in gram flour batter.

CHICKEN TIKKA **

Cubed chicken cooked in a
tandoori oven.

CHICKEN TAKTAK **

Sliced chicken tikka pieces sautéed with onions and peppers

HOUSE STARTER **

A small selection of pakora, onion bhagee,
samosa, chicken tikka.

MASALA SQUID **

Squid pieces pan fried with spices onions and peppers

THIRD COURSE

CHICKEN TIKKA **

Succulent chicken pieces, freshly cooked
in a tandoori oven.

CHICKEN TIKKA PATIA ***

Cooked with onions and fresh lemon juice in a
hot, sweet & sour sauce.

CHICKEN TIKKA MASSALA*

Smothered in a creamy sauce with almond,
coconut.

CHICKEN TIKKA CHILLI MASSALA ***

Cooked with fresh green chilli, onions, peppers
& tomatoes in a hot dry thick sauce, garnished
with fresh coriander and spring onions.

BUTTERED CHICKEN **

Traditional chicken tikka cooked to perfection
in a rich tomato base creamy sauce.

MURGH METHI MALA *

Chargrilled pieces of chicken in a
creamy yoghurt sauce.

CHICKEN HOT JALFAZA **

Cooked with onions, mixed peppers and fresh
coriander in a hot savoury sauce.

IF YOU HAVE ALLERGIES PLEASE INFORM
A SENIOR MEMBER OF STAFF.

(YOUR FAVOURITE MAIN COURSE CAN BE CHANGED SUBJECT TO AVAILABILITY)

THIRD COURSE CONTINUED

ALL DISHES ALSO AVAILABLE IN CHICKEN, LAMB, VEG OR KING PRAWN

CHICKEN JALJAL ***

Cooked with fresh garlic, ginger, onion, green pepper, green chilli, tomato, coriander, a dash of worcestershire sauce & yoghurt.

CHICKEN KORMA*

Cooked in cream, coconut, almond powder, sultanas and creamy sauce - very mild.

LAMB KARI *

Specially cooked with green peppers, chopped onions and tomatoes in a thick dry sauce and smothered in a rich creamy sauce (mild), with a touch of almond and coconut.

LAMB BALTI **

Highly spiced with chopped peppers, onion, green chilli and fresh coriander.

CREAMY LAMB JALFAZA*

Cooked with tomatoes, spring onion and peppers in a rich creamy sauce (mild), with almond.

HOT LAMB JALFAZA ***

Lamb cooked with onions, mixed peppers & fresh coriander in hot savoury sauce.

LAMB ROGAN JOSH *

Cooked with mixed Indian spices, tomatoes, green peppers, onions and green herbs, topped with a creamy sauce. (mild).



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TIKKA KAZANA (MIXED DISH)**

Selection of chicken tikka, lamb & jumbo king prawn cooked with fried onions and green peppers with a special blend of herbs and spices to produce a delicate medium flavour.

GARLIC CHILLI PRAWN ***

Cooked with cubed green peppers and garlic cloves in hot sauce with green chilli.

KING PRAWN ROGAN JOSH *

Cooked with mixed Indian spices, tomatoes, green peppers, onions and green herbs, topped with a creamy sauce. (mild).

TARKA DALL (v) **

Lentils cooked in light Indian spices.

SAAG PANEER (v) **

Cottage cheese cooked with spinach & garlic.

SIDES INCLUDED

PILAU RICE or BOILED RICE

&

NAAN BREAD

Choice of

Peshwari / Garlic / Plain

One Nan between two persons

MILD* MEDIUM** HOT***
(V) VEGAN

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