

Papadums	£1.50
Served with our homemade chutneys	
CHAAT	
Gol Gappa	£6.75
Fired puff pastry balls filled with spiced mashed potato served with spices flavoured water	
Papdi Chaat (D,G)	£6.75
Crisp fried dough wafers, potato, tamarind chutney, mint, yoghurt garnished with coriander leaves and fresh pomegranate	
Dahi Bhalla (D)	£6.85
This popular Indian street food dish is a delicious combination of crispy papdi, tangy tamarind chutney, yoghurt, and green chutney, all topped with soft & fluffy dahi bhallas (lentil dumplings)	
Aloo Tikki (D,G)	£7
Pan fried potato patties stuffed with chef special masala served with our homemade chutneys	
Samosa Chaat (D,G)	£7
Veg samosas with curried chickpeas, ginger & coriander served with chutneys	
SMALL PLATES	
Peshawari Pudina Chops (D)	£9
Welsh lamb chops marinated in cream, mix spices and herbs flavoured	
Gilafi Seek Kebab (D)	£8.25
Skewered lamb mince with onions, fresh coriander and peppers cooked in tandoor	
Tandoori Murgh (D)	£7.25
On the Bone chicken marinated with aromatic spices	
Murgh Malai Tikka (D,N)	£7.75
Boneless chicken marinated with cream, cheese, black cumin, cooked in tandoor	
Peshawari Wild Salmon (D)	£9.25
Salmon fish cubes marinated with peshawari masala, saffron and cashew nut paste, cooked in tandoor	
Chilli Fish (SS)	£7
Cod deep fried in a crispy batter seared in a tangy garlic and chilli sauce	
Achari Prawns (M,D)	£9.25
King prawns marinated in spicy pickle, yoghurt, and spices in tandoor	
Onion Bhaji	£5.50
Deep fried mixed vegetable and onions in flour batter	
Paneer Tikka (D)	£7.25
Cheese cubes marinated in yoghurt, spices cooked in tandoor	

SMALL RECOMMENDED FOR TWO PEOPLE

Meat Sizzler (D,N)	£16
Gilafi Seek Kebab, Tandoori Murgh, Murgh Malai and Salmon tikka	
Vegetarian Platter (D,G)	£14
Aloo Tikki, Panner Tikka, Samosa, onion bhaji	

MAIN COURSE

Old Delhi Butter Chicken (D)	£14.50
Pieces of chicken tikka cooked in rich tomato, butter gravy and fenugreek	
Chicken Tikka Masala (D)	£13
Chicken cooked in delicate herbs, spices, tomato and fenugreek sauce, simmered in butter and cream	
Chicken Korma (D,N)	£13.50
Chicken pieces seared and slow cooked in smooth, creamy gravy prepared with Hyderabad's special spice mix	
Murgh Kadhai Wala (D)	£14
Chicken cooked in traditional kadai with capsicum, onion and tomato gravy	
Dum Elaichi ka Murgh (D,N)	£14.50
Tight lid boneless chicken simmered with a hint of green cardamom and aromatic spices	
Chicken Lababdar (D)	£14.50
Boneless chicken cooked in a creamy golden onion sauce with tomato, caramelised pepper and crushed fenugreek	
Keema Mutter	£14.50
Minced lamb cooked with kashmiri traditional spices	
Nizami Shank	£16
Slow cooked lamb shank with brown onion paste, chilli, and fennel	
Saag Gosht (D)	£14.50
Lamb cooked with wonderful combination of pureed spinach with fresh herbs and spices	
Rogan -E- Josh	£13.50
Cubed lamb simmered in a rich broth with yoghurt and a Kashmiri spice blend	
Hyderabadi Lamb (D)	£14.50
Cubed lamb in velvety, ginger laced, brown gravy. Fragrant with sunflower seeds, mace, green cardamom and kewra essence.	

About our Menus

Please inform us of any allergies or special dietary requirements before placing your order. We cannot guarantee the absence of allergens in our dishes. Fish dishes may contain small bones.

SEA FOOD

Kerala Prawn Curry (M)	£16
The balance of flavours is exquisite. Its tangy from the pot tamarind, creamy from the coconut milk	
Black Cumin Seabass (M)	£18
Seabass fish cooked with roasted coriander, black cumin, onion and tomatoes base sauce	
Goan Fish Curry (M)	£16
Cod cooked in coconut milk base is tangy and spicy with tamarind	

VEGETARIANS

Dal Makhani (D)	£11
Black lentils simmered overnight, cooked with rich butter and cream, crushed fenugreek leaves	
Tadke Wali Dal	£9
Yellow lentils cooked with tomatoes, onion, fresh garlic tempering with cumin	
Pindi Channa	£10
Spicy chickpeas sauteed in traditional Punjabi spices	
Paneer Lababdar (D)	£13
Indian cottage cheese cooked in a creamy golden onion sauce with tomato, caramelised pepper and crushed fenugreek	
Paneer Kofta (D,N)	£13
Indian cottage cheese and fresh spinach dumplings in a creamy sauce	
Achari Bagara Bengan (M)	£11
Aubergine cooked in spicy pickle and spices barbecued in tandoor	
Bombay Aloo	£9
Black cumin tempered boiled potatoes cooked with homemade spices	
Veg Jalfrezi	£12
Fresh mixed vegetables cooked with onion, tomatoes and tempered with cumin	

CHEF SIGNATURE DISH

Pork Balchao (M)	£16
Homemade Goan spices with pork cooked with chilli vinegar and black pepper	
Beef Chettinad (M)	£15
Beef marinated with the fresh lime juice, roasted spice paste, cooked with coconut onion tomatoes	
Champaran Meat	£16
Goat on the bone cooked in handi (clay pot) with champaran spices	
Black Cumin Duck (M)	£18
Grilled duck cooked with chef special homemade spices	

BIRYANI

Gosht Biryani (D,G)	£16
Slow-cooked lamb in a sealed pot with basmati rice, fresh mint leaves, fresh green chilli, spices and coriander	
Lucknowi Chicken Biryani (D,G)	£15
Slow-cooked chicken in a sealed pot with basmati rice, onions, coriander, spices and saffron	
Vegetable Biryani (D,G)	£13
Fresh mixed vegetables in a sealed pot with basmati rice, onions, coriander, spices and saffron	
King Prawn Biryani (D,G)	£17
Slow-cooked King Prawn in a sealed pot with basmati rice, onions, coriander, spices and saffron	

SIDES

Raita (D)	£3.50
Seasoned fresh yogurt	
Mixed Salad	£3.50
Classic Chips	£3.50
Masala Chips	£3.50

NAANS AND RICE

Pulao Rice	£3.50
Steamed Basmati Rice	
Keema Naan	£3.95
Peshawari Naan	£3.95
Chilli Cheese Naan	£3.95
Garlic Naan	£3.55
Plain naan	£3.50
Tandoori Roti	£3
Lacha Prantha	£3.50

DESSERT

Home made Kulfi (D,N)	£5.95
Mango or Pistachio	
Gulab Jamun (D)	£5.95
Fried milk dumpling dipped in sugar syrup served with vanilla ice cream	
Black Cumin Special (D,N)	£6.25
Mango mousse serve with sweet juicy and soft cheesy morsels	
Chocolate Brownie (D,N)	£6.25
Hot Brownie served with Vanilla ice cream	

CUSTOMER ALLERGEN NOTICE

Menu items prepared may contain or have come into contact with the following:
GLUTEN, EGGS, FISH, SHELLFISH, NUTS, MUSTARD AND DAIRY
 Please feel free to discuss your requirements with us before placing your order.

(E) EGG (F) FISH (N) NUTS (G) GLUTEN (S) SHELLFISH (D) DAIRY (M) MUSTARD
 (SS) SEASAME SEEDS