

STARTERS

All grilled starters minimum cooking time: 15-20 minutes.

VEGETABLE PAKORA.	Deep fried sliced vegetables, spiced and coated with gram flour.	V	£5.50
ONION BHAJI.	Freshly cut strings of onion spiced and deep fried.	V	£5.75
VEGETABLE SAMOSA.	Indian pastry stuffed with spiced potato and peas filling, served with tamarind sauce.	V G	£6.25
CHILLI PANEER.	Cube of homemade Indian cheese, sauté with pepper , onion and green chilli.	V	£6.25
PANEER TIKKA.	Indian cheese cubes marinated with Indian spices grilled in tandoor.	V	£6.50
CHICKEN PAKORA.	Tender chicken marinated in a blend of fragrant spices, then coated in a chickpea flour-based batter.		£6.25
CHICKEN TIKKA.	Diced chicken marinated with yoghurt sauce and grilled in tandoor.		£6.75
LAMB CHOPS.	Marinated with yoghurt spice sauce and grilled in tandoor served with mint sauce.		£8.90
SEEK KEBAB.	Mince of lamb and chicken mixed with cheese, spices, herbs and grilled in tandoor.		£7
TANDOOR MIX PLATTER.	Chicken tikka, monk fish, lamb chops, seekh kebab.	£9 for 1 / £ 16.25 for 2	
TANDOORI KING PRAWN.	King prawn marinated with mustard, yoghurt , spice sauce and grilled in tandoor.		£8.75
FISH TIKKA.	Monkfish fillet marinated with mustard, yoghurt, spice sauce and grilled in tandoor.		£8.95

SPECIAL STARTERS

HAGGIS SAMOSA.	Indian pastry filled with Scottish haggis, turnip, Indian spices accompanied by tamarind and chilli sauce.	G	£7.25
HIMALAYAN MO:MO.	Steamed dumplings stuffed with spiced minced chicken, served with special sauce.	G	£6.95
Note: Minimum 10 to 15 mins to prepare.			

PASSAGE TO INDIA SPECIALS

CHICKEN KORMA.	Chicken malai tikka cooked in Cashew nuts, coconut and cream based sauce	N	£13.75
BUTTER CHICKEN.	Cooked in Rich creamy cashew nut, tomato based sauce touch of fenugreek leaf.	N	£13.95
GREEN HERB CHICKEN.	Chicken tikka cooked in fresh herbs paste, green pepper and green chilli.	J	£13.50
CHICKEN TIKKA MASALA.	Chicken tikka infused in a creamy almond fruity sauce.	N	£13.50
CHICKEN CEYLON.	Chicken breast cooked with coconut dust, curry leaf, mustard seed.	J	£13.50
LAMB ROGAN JOSH.	Lamb cooked in Kashmiri style with Rogan of Kashmiri mirch.		£14.25
LAMB SAAG.	Cooked in tomato onion based sauce with spinach and mustard leaf, a touch of cream and butter.		£14.50
PUNJABI METHI GOSHT.	Lamb cooked with aromatic fenugreek leaves and spices.	J	£14.50

CHEF’S CLASSICAL DISHES

Choose from: **CHICKEN £13.50 / LAMB £14.50**

BALTI.	Cooked in ginger-based Balti sauce with pepper, onion cubes.	J
BHUNA.	Cooked with thick gravy with dice tomato spring onion.	
KARAHI.	Cooked in karahi sauce along with pepper and onion touch of cream.	
JALFREZI.	Cooked with onion tomato-based sauce and stir-fried onion pepper red chilli.	J
NORTH INDIAN CHILLI GARLIC.	Cooked in hot and spicy homemade chilli garlic sauce.	JJ
MADRAS.	Curry that is a spicy, hot and tangy curry that's believed to be inspired by the Tamil cuisine in southern part of India	JJ
VINDALOO.	Originally believed to come from Goa and Vasai in India, this is super hot and spicy curry cooked with full flavour of Indian spices.	JJJ

SEAFOOD

CHILLI GARLIC TIGER PRAWN.	Cooked in hot and spicy homemade chilli garlic sauce.	JJ	£15.50
TIGER PRAWN MADRAS.	Cooked with full flavour of Indian spice and very hot.	JJ	£15.00
KERALA FISH CURRY.	Tilapia fish cooked with whole red chilli, mustard seed, curry leaf, coconut and gravy.	JJ	£15.00

HYDERABADI BIRYANI

Choose from: **VEGETABLE £14 / CHICKEN £15 / LAMB £16.50 / KING PRAWN £16.45**

A celebratory rice dish infused in herbs and spices from India. Served either in layered marinated meat of your choice or for vegetarians with mixed vegetables. This comes with separate curry sauce and raita(a creamy sauce with a yogurt base, chopped onions, blak salt and other Indian spices).

VEGETARIAN

PANEER BUTTER MASALA.	Indian cheese cooked in rich creamy, cashew nut, buttery based sauce.	£12.95
DAAL MAKHNI.	Black lentil, kidney beans cooked with spices butter and cream.	£13.45
PANEER KARAHI.	Cooked in karahi sauce along with pepper and onion touch of cream.	£12.95
DAAL TADKA.	Yellow lentil tempered with ghee, red chilli, onion, garlic and fresh coriander.	£11.50
MIX VEGETABLE BHAJI.	Seasonal mixed vegetables cook in chef’s style.	£11.50
SAAG PANEER.	Indian cheese cooked with spinach and spices, with a touch of cream and butter.	£12.50