















Papadom (Plain or spicy) (V)95
Chutneys (Per guest) (V)  90
<i>Six different types of homemade chutneys - coriander and fresh mint, coconut chutney, yoghurt mint sauce, diced onions, tomato salsa and mango chutney.</i>	
















Appetisers

Kanava Koliwada 	8
<i>Fresh rings of squid pan cooked with ginger, garlic, green chillies, curry leaves, turmeric, onions and fresh tomato sauce. Served with micro salad and a lime wedge.</i>	
Samander Ka Khazana (Serves two guests) 	18
<i>Two large King prawns lightly spiced and delicately panfried king-sized seared scallops, accompanied by a light dressed micro salad. This includes a wow factor not to be missed.</i>	
Jhinga Puri (Medium)  	8
<i>Pieces of juicy large king prawns cooked with ajwain, ginger, garlic, tomato and blend of spices. Served on a light puri (bread).</i>	
Soft Shell Crab 	9
<i>Fried whole soft Shell Crab coated with pepper corn, turmeric and fresh lime juice in fine semolina.</i>	
Lajawaab Lamb (Medium) (Served with micro salad) 	8
<i>One piece of sheek kebab and a piece of lamb chop barbecued in a traditional clay oven.</i>	
Momo (Serves two guests) 	14
<i>The most popular Nepalese street food delicacy. A steamed dumpling filled with finely diced chicken marinated in onions and light spices. There will be a misty surprise upon presentation.</i>	
Chicken 65 (Served with micro salad.) 	7
<i>Spicy chicken cubes fried, accompanied by diced onions, curry leaves and slit green chillies.</i>	
Tikka Nazaqat (Medium)  	7
<i>Taste the three individual flavoured grilled tikka - malai tikka, hariyali tikka and koyla tikka. Succulent cubes of chicken marinated in spices and yoghurt. Served with salad.</i>	
Crispy Kale Chaat (V) 	6
<i>Layers of crispy kale, chick peas, diced potato, finely chopped red onion, coriander, sweetened yogurt, pomegranate and topped with a tamarind & date chutney.</i>	
Chowpatty Bhel Puri (V)  	6
<i>Puffed rice, finely diced red onions, chick peas served with medly of yoghurt and tangy tamarind sauce.</i>	
Vegetarian Bhajia (Serves two guests) (V) 	13
<i>Hot and crispy aloo tiki and onion bhajias, both deep-fried, presented using a technique that will blow your mind. A new experience not to be missed.</i>	
Chilli Paneer (V)   	6
<i>Cubes cottage cheese tossed in a wok with red and green peppers, spring onions, cooked in a special chilli sauce.</i>	
Gobi Tree (Medium)  	6
<i>The centrepiece of a cauliflower lightly spiced with black pepper, coated with semolina, shallow-fried and served with a special tangy sauce. Garnished with pomegranate seeds.</i>	

 Slightly Hot,
  Fairly Hot,
  Very Hot
  Nuts
  Soya
  Mustard
  Dairy
 Shellfish,
  Fish
  Gluten,
  Egg,
 (V) Suitable for vegetarians
  Vegan













From the Fire

All grilled dishes are served with fresh micro fresh salad.


















- Tandoori Garlic Chicken** (Served with a complimentary naan)    18
Succulent half chicken delicately marinated with fresh smoked garlic, Greek-style yoghurt and a blend of fine spices, including garam masala, green chillies and coriander.
- Koyla Chicken Tikka** (Served with a complimentary naan)   18
Cubes of succulent breast chicken marinated in a blend of spices and Greek-style yoghurt. Grilled in the charcoal tandoor.
- Tandoori Mixed Grill** (Served with a complimentary naan)    20
A combination of chicken tikka, a piece of lamb chop, tandoori chicken and sheek kebab.
- Tandoori Jingha**   20
Three large king prawns lightly spiced in ajwain, greek-style yoghurt, tandoori sauce. Grilled in the charcoal tandoor.
- Tandoori Bara Pasli** Lamb chops best end, served with a Naan    20
Three pieces of spring lamb chops marinated in raw papaya, green chillies, ginger, garlic, vinegar, peppercorn spice and Greek style yoghurt.
- Paneer Tikki** (Served with a complimentary naan)   17
Cubes of homemade cottage cheese, diced capsicum, tomato and onion seasoned with curd base marinade, lemon juice and grilled .

From the Waves










- Seafood Moilee** (Served with a complimentary Steam rice)   22
A Coastal favourite, scallops, Tilapia, ring of Squids and King Prawns cooked in a mild coconut gravy with curry leaves and mustard seeds.
- Goan Fish Curry** (Served with a complimentary steamed rice)    20
Cubes of fresh halibut cooked with fresh green chillies, turmeric, freshly grated coconut, mustard seeds and curry leaf in a spicy coconut milk-based sauce.
- Salmon Satavar** (Served with a complimentary Nan)   20
Grilled fillet of salmon seasoned with sea salt, telechari pepper, turmeric, ginger, garlic, dill and honey. Drizzled with freshly squeezed lemon and served on a bed of lightly spiced pan fried asparagus.
- Jingha Bhuna** (Medium, served with a complimentary steamed rice)  20
King prawns cooked with spring onions, green pepper, fenugreek leaves and fresh tomato in a thick spicy sauce.
- Rubiyan Jaffrani** (Mild, served with a complimentary steamed rice)   22
Marinated large tandoori king prawns grilled in a charcoal oven and recooked with a delectable rich creamy butter sauce. Served on a bed of green and red peppers. A feast for the eyes as well as the palate.












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 Shellfish,  Fish  Gluten,  Egg,  Suitable for vegetarians

From the Land

- Punjabi Butter Chicken** (Mild, served with a complimentary pilau rice)  17.5
Strips of tandoori chicken off the bone cooked in a rich tomato, butter and creamy sauce.
- Murgh Angara** (Served with a complimentary pilau rice)  17.5
Cubes of chicken cooked in our chef's special sauce consisting of tomatoes, spring onions, coriander and the world's hottest chilli. Extremely hot with aromatic flavours.
- Oh! My Bayleaf** (Mild, served with a complimentary pilau rice)  17.5
Britain's favourite chicken tikka masala cooked in a fresh tomato and cream based sauce with ground cashew nuts, almonds and coconut.
- Darbari Chicken Masala** (served with a complimentary pilau rice)  17.5
Tandoori chicken off the bone cooked with onions, green peppers, green chillies and fresh tomato. Served in a thick sauce.
- Handi Chicken** (Medium, served with a complimentary pilau rice)17.5
Cubes of chicken breast cooked with fresh rings of onions and pepper, ground mango and a touch of garam masala, in a tomato and onion based thick sauce.
- Mangalorean Korri Gassi** (served with a complimentary pilau rice)  19.5
A delectable chicken curry with the flavours of coconut, mustard seeds, curry leaves, roast chilli and tamarind.
- Tapali Gosht** (served with a complimentary Nan)  19.5
Tender cubes of lamb cooked with tomato, onion, herbs and spices in a thick, delicately flavour creamy sauce on topped.
- Dumba Bhuna Masala** (Medium, served with complimentary pilau rice) 19.5
Tender pieces of lamb cooked in its own juice on a very slow heat with green peppers, fresh tomato, ginger, spring onions, coriander and our own freshly ground garam masala.
- Achari Dumba Gosht** (Hot, served with complimentary pilau rice)  19.5
Tender pieces of lamb cooked with kalonji (onion seed), green chillies and coriander in a pickling spicy sauce.
- Sholay Gosht** (Served with complimentary pilau rice)  19.5
Cubes of lamb marinated with ginger, garlic, green chilli, black pepper and yoghurt. Grilled. Cooked in a thick fresh tomato and onion based sauce together with whole garam masala.

















From the Soil (Main Course) (V)

- Raviya** (Medium, served with a complimentary kesari pilau rice)  17
Baby aubergines stuffed with paneer and mashed potato, cooked in a thick onion and tomato base sauce.
- Navaratan Quorma** (Mild, nuts, served with a complimentary kesari pilau rice)   17
Assortment of nine different vegetables cooked in a creamy sauce.
- Ringad Bhar** (Medium, served with a complimentary kesari pilau rice)  17
Mashed Aubergine cooked with onions, tomatoes, green chillies and lightly spiced. Stuffed in a half aubergine shell topped with cheddar cheese and baked in an oven.
- Vegetable Biryani** (Medium)  17
Assortment of vegetables cooked with basmati pilau rice. Served with a vegetable curry or raita.

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 Shellfish,  Fish  Gluten,  Egg, (V) Suitable for vegetarians

Sides

All Side Dishes can be served as Main Course £17 including Sada Chaval













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| Sukhi Tarkari (Medium)   6.5
<i>An assortment of vegetables cooked with herbs and spices.</i> | Sag Paneer (Mild) (V)   6.5
<i>Finely chopped spinach cooked with homemade cottage cheese and a touch of fresh cream.</i> |
| Bindi Patiyala (Medium)   6.5
<i>Fresh okra cooked with onions, curry leaves, mustard seeds, tomatoes and bell peppers. Lightly spiced.</i> | Maharaani Daal (Medium) (V) 6.5
<i>A combination of five types of daal-toor, yellow moong, red masoor, white urad and chana daal. All cooked on a slow heat in turmeric then tossed with fried garlic and red chillies.</i> |
| Punjabi Daal Makhni (V)   6.5
<i>'The King of Daal'. Black lentils cooked with fresh tomatoes in a luxurious creamy sauce with red kidney beans.</i> | Kabuli Chana Masala (Medium)  . 6.5
<i>Chickpeas cooked with fresh green herbs and onions in a thick sauce.</i> |
| Sag Aloo (Medium) (V)   6.5
<i>Potato and spinach cooked with spring onions, coriander, tomatoes, herbs and spices.</i> | Bombay Dum Aloo    6.5
<i>Baby potatoes tossed in a wok with a spicy sauce.</i> |
| Bindi Jaypuri (V) 6.5
<i>Slices of fresh okra with dried ground mango, cumin seeds, drops of vinegar, dusted with gram flour and then deep-fried. Sprinkled with chat masala.</i> | Aloo Gobi (Medium)   6.5
<i>Cauliflower and potatoes cooked together with cumin seeds, mustard seeds and dry red chillies.</i> |

Accompaniments

- | | |
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| Sada Chaval 3.95
<i>Steamed rice.</i> | Naan-E-Mugziath    3.95
<i>Sweet naan stuffed with almonds, coconut, cashew nut & raisins.</i> |
| Kesari Pilau  4.75
<i>Saffron rice.</i> | Naan    3.45 |
| Nimbura Chaval   4.95
<i>Lemon rice, cashew nut flavoured with mustard seeds and curry leaves.</i> | Garlic Naan    3.95 |
| | Tandoori Roti   3.45 |
| | Lachha Paratha  3.95 |

All our dishes is prepared in a kitchen where nuts, gluten and other ingredients are present. If you suffer from any allergy, please let us know before ordering your food as the description in the menu does not include all ingredients. Full allergen information is available on request and is correct to the best of our knowledge.

However, this is subject to change between the time of booking and the time of dining.

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All prices are inclusive of VAT. Minimum Spend £25.00 per head.

A discretionary gratuity of 12.5% will be added to the bill.