



Papadom (Plain or spicy) (V)	0.95
Chutneys (Per guest) (V)  	0.90
<i>Six different types of homemade chutneys - corriander and fresh mint, coconut chutney, yoghurt mint sauce, diced onions, tomato salsa and mango chutney.</i>	

Appetisers



Kanava Koliwada 	7.95
<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) 	17.45
<i>A dish to impress the best. Succulent chargrilled king prawns lightly spiced with ajwain seeds and yoghurt, 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) 	7.50
<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 	8.95
<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)	7.50
<i>One piece of sheek kebab and a piece of lamb chop barbecued in a traditional clay oven.</i>	
Momo (Serves two guests)	13.50
<i>The most popular Nepalese street food delicacy. A steamed dumpling filled with finely diced chicken marinated in onions and light spices. A healthy starter served with a tomato-based chutney. There will be a misty surprise upon presentation.</i>	
Chicken 65 (Served with micro salad.) 	6.95
<i>Spicy chicken cubes fried, accompanied by diced onions, curry leaves and slit green chillies.</i>	
Crispy Kale Chaat 	5.95
<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>	
Samphire Pakoda & Beetroot Tiki (Serves two guests)  (V)	12.50
<i>Samphire consisting of onion, lightly spiced with carom seeds, chopped green chilli and gram flour. Served with fried beetroot, potato, ginger and garlic.</i>	
Vegetarian Bhajia (Serves two guests)	12.50
<i>Loved by generations of Indians. Hot and crispy aloo tiki (relished potatoes mixed with spices) and onion bhajias, both deep-fried, presented using a technique that will blow your mind. A new experience not to be missed. Subject to availability.</i>	
Chilli Paneer (soya) (V) 	5.95
<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) (V) 	5.95
<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>	


 Fairly Hot,
  Hot,
  Very Hot,
  Nuts,
  Soya,
  Dairy,
  Shellfish,
 (V) Suitable for vegetarians



From the Fire


All grilled dishes are served with fresh micro fresh salad.



Hiran Ki Boti (Served with a complimentary naan-e-Mugziath) (Subject to availability) . **19.00**
Vension cubes marinated with aromatic spices including garam masala, ginger and garlic.



Tandoori Garlic Chicken (Served with a complimentary naan)   **17.00**
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)  **17.00**
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)   **19.00**
A combination of chicken tikka, a piece of lamb chop, tandoori chicken and sheek kebab.




Tilapia Machli (Served with a complimentary steamed rice)  **17.00**
Fresh fish off the bone lightly spiced in ajwain (carom seeds), coated with corn flour and grilled. Served on a bed of stir-fried onions and capsicum.


Tandoori Jingha   **19.00**
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   **19.00**
Three pieces of spring lamb chops marinated in raw papaya, green chillies, ginger, garlic, vinegar, peppercorn spice and Greek style yoghurt.


From the Waves










Jingha Ambot Tik (Served with a complimentary Steam rice)   **19.00**
King prawns cooked in a tamarind and tomato based sauce flavoured with Kashmiri chilli, peppercorn, cumin, turmeric, mustard seeds, ginger and garlic.

Goan Fish Curry (Served with a complimentary steamed rice)    **19.00**
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)  **19.00**
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)  **19.00**
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)  **21.00**
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.

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

From the Land

- Murgh Fatimi** (Medium, served with a complimentary pilau rice)   17.00
Cubes of chicken cooked with ginger, garlic and tellicherry crushed black pepper in a roasted cashew nut and brown onion cream based rich sauce
- Murgh Angara** (Served with a complimentary pilau rice)  17.00
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)   17.00
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)   17.00
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) 17.00
Cubes of chicken breast cooked with fresh rings of onions and pepper, ground mango and a touch of garam masala in a complimentary thick sauce.
- Murgh Gunpowder** (served with a complimentary pilau rice)  17.00
Chicken drumsticks marinated with a homemade gunpowder spice, onion, tomato and generous proportion of garlic in a Kashmiri chilli based sauce.
- Grandma's Dum-Biriyani**  19.00
Chicken drumsticks cooked with Potato, whole egg, in a most traditional Grandma's technique and secret recipe including ginger, garlic, fresh mint and coriander which is served with a cucumber Raitha. Just like its cooked and served in the rural villages in India.
- Battakh** A fusion dish where east meets west. (served with a complimentary Nan)  ... 19.00
Grilled whole breast of fresh Duck with skin on, seasoned with sea salt and tellicherry pepper, served on a bed of South-Indian influenced sauce with baby potato, baby carrot, cubed mangoes, julienne ginger, turmeric, crushed chilli and coconut milk.
- Dumba Bhuna Masala** (Medium, served with complimentary pilau rice)  19.00
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)   19.00
Tender pieces of lamb cooked with kalonji (onion seed), green chillies and coriander in a pickling spicy sauce.
- Sholay Gost** (Served with complimentary pilau rice)   19.00
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) 17.00
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) 17.00
Assortment of nine different vegetables cooked in a creamy sauce.
- Kumbh Aloo Saag** (Medium, served with a complimentary kesari pilau rice) 17.00
A combination of spinach, mushrooms and baby potatoes tossed in a wok with garlic, herbs and spices.
- Vegetable Biryani** (Medium) 17.00
Assortment of vegetables cooked with basmati pilau rice. Served with a vegetable curry or raita.

Sides (V)

- Sukhi Tarkari** (Medium) 5.95
An assortment of vegetables cooked with herbs and spices.
- Bindi Patiyala** (Medium) 5.95
Fresh okra cooked with onions, curry leaves, mustard seeds, tomatoes and bell peppers. Lightly spiced.
- Punjabi Daal Makhni** 5.95
'The King of Daal'. Black lentils cooked with fresh tomatoes in a luxurious creamy sauce with red kidney beans.
- Sag Aloo** (Medium) 5.95
Potato and spinach cooked with spring onions, coriander, tomatoes, herbs and spices.
- Bindi Jaypuri** 5.95
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.
- Sag Paneer** (Mild) 5.95
Finely chopped spinach cooked with homemade cottage cheese and a touch of fresh cream.
- Maharaani Daal** (Medium) 5.95
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.
- Kabuli Chana Masala** (Medium) 5.95
Chickpeas cooked with fresh green herbs and onions in a thick sauce.
- Bombay Dum Aloo** 5.95
Baby potatoes tossed in a wok with a spicy sauce.
- Aloo Gobi** (Medium) 5.95
Cauliflower and potatoes cooked together with cumin seeds, mustard seeds and dry red chillies.

Accompaniments

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

All our dishes are 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.

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

All prices are inclusive of VAT. Minimum Spend £25.00 per head.
A discretionary gratuity of 12.5% will be added to the bill.

Printed in November 2018