

◇ All mains serve with plain basmati rice ◇

*To START*

<b>ONION BAJI</b> This crispy starter is an all-time favourite. An un-edited grandma's recipe to preserve the authenticity	8
<b>SAMOSAS</b> Traditional Indian puff pastry with vegetarian fillings of tempered potatoes, peas and nuts	8.5
<b>CRISPY CHILLI ALOO</b> Indian battered potato fingers tossed in garlic and chilli sauce	10
<b>DRY CHILLI PANEER</b> Indo-Chinese delicacy prepared from batter fried paneer cubes tossed with garlic, onion, capsicum, sweet chilli and soy sauce	11.5
<b>BIG TIKKA CHICKEN KABAB</b> Tandoor oven roasted chicken thigh marinated in authentic tandoor marinade	12
<b>DRY CHILLI CHICKEN</b> Indo-Chinese preparation of boneless chicken pieces, battered in cornflour and fried, then sautéed in soy and garlic sauce	15
<b>TANDOORI KUKKAD</b> Whole chicken marinated overnight in authentic tandoor marinade and roasted in our tandoor peppers and onion	Half 18 Full 28
<b>BABRI SEEKH KABAB</b> A famous Mughlai recipe of lean lamb mince marinated with spices and grated egg white skewered and cooked in our tandoor	15

*Extras and sides*

<b>PAPPADAMS</b> Made from lentil flour	2
<b>CHUTNEY</b> Mango	4.5
<b>MIXED PICKLES</b> Mango, carrot, lime and green chilli	4.5
<b>RAITHA</b> Grated cucumber, carrot, yoghurt, roasted ground cumin	5.5

**BREADS**

<b>PLAIN NAAN</b> Soft bread made from plain flour	4.5
<b>LASOONI NAAN</b> Garlic Naan	5
<b>CHEESE NAAN</b> Naan with cheddar cheese	5.5
<b>CHEESE CHILLI GARLIC NAAN</b> Naan stuffed with cheddar cheese. Finished with chilli and garlic	6
<b>MAKHANI NAAN</b> Multi-layered buttered bread	6.5
<b>PESHAWARI NAAN</b> Sweet stuffed bread with mix nuts, coconut threads	6
<b>ROTI</b> Wholemeal bread	4.5
<b>PARATHA</b> Multi-layered buttered wholemeal bread	6

*Rice*

<b>WHITE BASMATI RICE</b> Plain basmati	1
<b>BROWN RICE</b> Low carb option	1
<b>JEERA RICE</b> Basmati rice tempered with cumin and coriander	3
<b>COCONUT BASMATI RICE</b> Steamed Basmati rice tempered with mustard seeds, curry leaves, dry chilli and fresh coconut shreds	4
<b>VEGETABLE LUCKNOWI BIRYANI (MEDIUM)</b> Vegetables slow cooked with basmati rice, mixed spices and coriander	19
<b>HYDERABADI DUM BIRYANI CHICKEN (MEDIUM)</b> Chicken with bone marinated overnight with aromatic spices and slow cooked with basmati rice	21
<b>LUCKNOWI BIRYANI (MEDIUM)</b> Choice of beef, lamb and prawn slow cooked with basmati rice, mixed spices and coriander	27

*Big (flavour) CURRIES*

<b>MURGH MAKHANI (INDIAN MILD)</b> The famous butter chicken cooked in a true Indian style with fresh tomato and cashews	22.5
<b>BIG TIKKA KUKKAD MASALA (MEDIUM)</b> Tandoor roasted chicken cooked in thick tomato gravy with onion and capsicum	22.5
<b>MURGH FIRDAOSE (MILD)</b> Chicken cooked with cashews, onion, yoghurt and flavoured with rose water and petal	24
<b>KUDI KURA (MEDIUM)</b> Comforting homestyle chicken curry	24
<b>PAHADI MURGH CURRY (MEDIUM)</b> Chicken slow cooked with lentils, fresh spinach puree, onion, garlic and tomatoes	28
<b>MYSORE BEEF (MEDIUM)</b> Spiced beef cooked with ginger, garlic, chilli and curry leaves	25
<b>BEEF KHOLAPURI (MEDIUM)</b> Diced beef cooked with sesame seeds and dry Kashmiri chilli	26
<b>LAMB ROGAN JOSH (MEDIUM)</b> Lamb speciality cooked in Kashmiri spices, tomato, onion, ginger and garlic	27
<b>RADA MAANS (MEDIUM)</b> Lamb with caramelised onion, chilli, ginger, cardamom, black pepper and coriander	29
<b>POOMPUGAR MAMISAM (MEDIUM)</b> A South Indian lamb dish made with fresh coconut, peanut, curry leaves and tempered south Indian spices	29
<b>GOAT CURRY (MEDIUM)</b> Boneless goat meat marinated with mixed spices and slow cooked with fried onion and tomatoes	29
<b>BAKRI VINDALHO (MEDIUM)</b> Boneless goat meat marinated with homemade spicy vindaloo paste and cooked with onion, tomato and Indian garam Masala	29
<b>DARUWALI MACCHI CURRY (MEDIUM)</b> Fish marinated with wine and Indian spices, cooked with fresh tomato and onion	28
<b>JHINGA MALABARI (MEDIUM)</b> Prawns with coconut milk, onion, tomato, cokum, mustard seeds, fenugreek seeds and curry leaves	36

**VEGETARIAN** *curries*

<b>DAL BASANTHI (MILD)</b> Slow cooked yellow lentils with tomato, onion, cumin, ginger and garlic	19
<b>DUM ALOO KASHMIRI (MEDIUM)</b> A North Indian dish with sweet tangy tomato gravy flavoured with fennel seeds and clove	19
<b>BIG TIKKA DHAL (MEDIUM)</b> Black lentils simmered with tomato, cream and butter	19
<b>PINDHI CHOLE (MEDIUM)</b> Traditional village dish from Punjab, chickpeas cooked in homemade Masala	19
<b>SABZI GULISTAN (MEDIUM)</b> Seasonal vegetables with ginger, garlic, tomato, onion with rose water and petal	19
<b>PALAK PANEER (MEDIUM)</b> Cottage cheese with fresh spinach puree, herbs, mixed spices and garlic	22
<b>NIZAMI HANDI (MEDIUM)</b> A medley of seasonal vegetables cooked with spinach and cashew gravy	22
<b>TRIMURTI PANEER (MEDIUM)</b> Cottage cheese with tomato, onion, capsicum with whole red chilli and coriander seeds	23
<b>MAKHANI PANEER (INDIAN MILD)</b> Fresh cottage cheese cooked in creamy tomato gravy with butter	23