

NON-VEGETARIAN MAIN COURSE

- 55. Chicken Tikka in Butter Sauce** £7.95
Succulent pieces of chicken smothered in an alluring spiced butter sauce.
- 56. Karahi Chicken** £7.95
Succulent chicken cubes tinged with turmeric and marinated in fresh root ginger, garlic and chilli then simmered gently in cardamon and clove flavour cooked in karahi.
- 57. Chicken Chettinad** £7.95
chicken cooked with tomatoes, tempered with curry leaves, sun baked red chillies, coriander seeds and pepper corns.
- 58. Chicken KORMA** £7.95
with cashew nuts delicately spiced chicken breasts braised in cashew nut sauce.
- 59. Karahi Lamb** £8.95
Succulent Lamb cubes tinged with turmeric and marinated in fresh root ginger, garlic and chilli then simmered gently in cardamon and clove flavour cooked in karahi.
- 60. Rogan Josh** £8.95
A deliciously spiced slow cooked lamb dish in a rich onion sauce with special strain of chillies which have a brilliant taste but do not scorch the palate.
- 61. Slow Cooked Lamb Shank** £10.95
Cooked in tightly closed pot to allow the meat to cook in its juices and enriched with pureed almonds.
- 62. Meatballs in Saffron Cream Sauce** £8.95
Tender and succulent lamb meatballs spiced with cardamon and nutmeg and simmered in a richly spiced stock with pureed almonds and toasted crushed saffron threads.
- 63. KING Prawns In Coconut Cream Sauce** £10.95
Large juicy king prawns bathed in a pool of turmeric tinged coconut sauce spiced with the aromatic combination of onion, ginger and chilli.

BIRYANI

- 64. Hari Subzhi Ki Biryani (V)** £6.00
Fresh seasonal vegetables with rice in a perfect blend of spices.
- 65. Noor Mahal Ki Birani-with meatballs** £8.95
Fragrant basmati rice cooked with delicately spiced lamb meatballs in a sealed pot
- 66. Murgh Ki Biryani** £7.50
Succulent pieces of chicken marinated in spices and slow cooked with basmati rice in a sealed pot.
- 67. Lamb Ki Biryani** £7.50
Choice cuts of lamb marinated in spices and slow cooked with basmati rice in a sealed pot.
- 68. Chicken or Lamb Tikka Ki Biryani** £8.50
Chicken or Lamb tikka slow cooked with basmati rice in sealed pot.
- 69. Prawn Biryani** £9.95
with fresh water prawns slow cooked with basmati rice in sealed pot.

RICE DISHES

A must for your meals! Indians best long grain, aromatic Basmati Rice

- 70. Steamed Rice** £2.00
Plain basmati rice
- 71. Jeera Pulao** £2.40
Rice enhanced with cumin and spices.
- 72. Pudina Muttar Pulao** £2.80
Rice tempered with fresh mint and green peas.
- 73. Nimbu Chawal** £2.80
Basmati rice tempered with mustard seeds, lemon and curry leaves.
- 74. Kashmiri Pulao (N)** £3.25
Saffron infused rice with dry fruit and nuts.
- 75. Mushroom Chawal** £3.25
Basmati rice with mushroom.

TANDOORI ROTI & NAAN

- 76. Tandoori Roti** £1.20
Plain/butter/coriander cumin
- 77. Naan (unleavened refined flour)** £1.50
Baked in tandoor - plain/butter.
- 78. Butter Naan** £2.00
unleavened refined flour baked with butter
- 79. Lachedar Paratha** £2.25
Wheat flour leavened and rolled in layers giving a flaky texture.
- 80. Pyazi Aloo Kulcha** £2.50
Wheat flour baked with seasonal potato and onion.
- 81. Gobi/Mooli Paratha** £2.50
Wheat flour stuffed with spiced cauliflower and white radish.
- 82. Peshawari Naan (N)** £2.95
Stuffed unleavened refined flour with dry fruits and coconut.
- 83. Garlic/Cheese/Keema Naan** £2.95
Wheat flour rolled with chopped garlic/cheese/mince lamb.

DAHI HAANDI

- 84. Plain Yoghurt** £2.00
- 85. Raita** £2.50
Onions, tomatoes, cucumber and green chillies.

Fully Licensed and Air Conditioned.

We use only the freshest vegetables, lamb, chicken and fish.
All our sauces and marinades are prepared and cooked on the premises.

All our curries are made to order by our experienced chefs.

Any Indian dish (Balti, Karahi, Korma etc) can be ordered.

Just ask when ordering.