

VEGETARIAN STARTERS

- 1. Poppadoms** £1.50
Choice of two plain or spicy poppadoms served with house chutneys.
- 2. Aloo Channa Chaat** £2.50
Diced potatoes and chick peas mixed with mint, yoghurt, and tangy tamarind sauce.
- 3. Dahi Papri Chaat** £2.50
Crispy wheat biscuits topped with chick peas potatoes, yoghurt and tangy tamarind sauce.
- 4. Ishq Ki Sunehari Bhindi** £3.50
Ishq specialty of crispy okra fingers.
- 5. Potato Cakes on Spiced Chickpeas** £3.00
Fried potato cakes served on a bed of spiced chickpeas and drizzled with fabulous chutney.
- 6. Spinach, Onion, Potato Fritters** £3.50
(palak, payaz, aloo ke pakore)
Chopped fresh spinach, shredded onions and sliced potatoes coated in spiced batter of chickpeas flour and cornmeal, then deep fried.
- 7. Tricolour Paneer Tikka** £4.95
Marinated chunks of paneer with red, green and yellow peppers, then grilled in the tandoor.
- 8. Vegetable Samosas** £3.50
Crispy triangle of Indian pasty filled with traditional mixed vegetables combined with spices.
- 9. Onion Bhajee** £3.50
sliced onion coated in spiced batter of chickpeas flour and cornmeal, then deep fried.

NON-VEGETARIAN STARTERS

- 10. Chicken Tikka** £4.50
Classic chicken tikka marinated with traditional spices, enhanced with perfumed dried rose petals, skewered in the clay oven.
- 11. Tandoori Chooza** £5.50
Spring chicken (thigh & leg) marinated in ishq special spices and organic yogurt and grilled in the tandoor.
- 12. Shahi Lamb Seekh Kebab** £5.20
Skewered lamb mince marinated in shahi special spices and finished in clay oven.
- 13. Tandoori Lamb Brochette** £5.50
Cubed leg of lamb, tenderized with natural yoghurt, spiced with fresh root: ginger, garlic, chilli, nutmeg, skewered with peppers and onions and grilled in the tandoor.
- 14. Murgh Achari** £5.20
Succulent pieces of chicken marinated with picked spices and cooked in clay oven.
- 15. Machli Amritsari** £5.50
Deep fried tilapa coated in spicy batter
- 16. Samundari Raja** £5.95
Jumbo prawns smothered with tomatoes, onions and capsicum.

MAIN COURSE TANDOORI TREASURES

Vegetarian

- 17. Tandoori Aloo** £4.95
Roasted tandoori potatoes stuffed with fresh cottage cheese, dry nuts, coriander and green chilli, marinated and skewered in a clay oven.
- 18. Tandoori Peppers** £6.95
Primary capsicums and red peppers are stuffed with grated paneer, mild cheddar and saute onions, chillies and coriander, skewered and grilled in the tandoor, served with vegetable pilau rice.
- 19. Achari Paneer Tikka** £7.99
Spring chicken (thigh & leg) marinated in ishq special spices and organic yogurt and grilled in the tandoor.

Non-Vegetarian

- 20. Tandoori Chicken (Murgh-e-tan)** £10.95
Chicken on the bone marinated over night with natural yoghurt as tenderiser. At ishq we use poussin which are delicately spiced and saffron scented.
- 21. Kashmiri Chicken Tikka** £8.95
Spring chicken breast, cubed and infused in a fabulous combination of cream, cashew nut puree, fennel, ginger and garlic with added chickpea flour to form a superb spicy crust.
- 22. Lamb/Chicken Brochette** £8.95
(lamb/chicken shashlik)
Cubes of lamb/chicken marinated then grilled with sweet peppers, shallots and mushrooms, marinated in ginger, chillies and roasted cumin and grilled in the tandoor served on a sizzler.
- 23. ISHQ special MIXED GRILL** £12.95
A medley of kebabs served on sizzler including chicken tikka, lamb tikka, seekh kebab, paneer tikka and lamb chops.
- 24. Punjabi -Style Lamb Chops** £11.95
A delicacy from lahore - tender juicy lamb chops marinated in cumin and ginger with an undertone of chillies.
- 25. Tandoori Fish Tikka** £8.95
Cod marinated with yoghurt fresh home made achari masala finished in clay oven.
- 26. Clay oven King Prawns** £12.95
Giant warm water KING prawns steeped in a saffron infused marinade containing an exotic blend of spiced and grilled in the tandoor.

