

NIBBLES

POPADOM BASKET 3.95 Mixed popadom with mango chutney, sweet chilli, & mint yoghurt (7, 11, 12, 14) 4.95 PANI PURI Crispy fried puffed balls, filled with potatoes and chickpeas served with fruit and spiced waters (2, 11) **BEETROOT & ONION BHAJI X2** 4.95 Thinly sliced onions & beetroot coated in a spiced batter and deep-fried until golden and crispy served with tamarind & mint dip (GF)

VEGETABLE SAMOSA X2

CHICKEN MAKHANI SAMOSA X2

A triangular shaped pastry, typically fried, filled with a mixture of vegetables and potatoes served with tamarind & mint dip (2)

A fusion food that combines the flavours of Indian butter chicken

DRAGON HOT WINGS X6 6.95 Crispy fried chicken wings, smothered in butter chilli sriracha sauce (2, 4, 7, 12, 14)

with the traditional triangular, crispy pastry of a samosa served with mint sauce (2, 7, 9)

SMALL PLATES

6.95 **ALOO TIKKI CHAAT** Potato patties finely diced onion & Bombay mix, served with spicy chutneys (7, 14) 6.95 PAPDI CHANA CHAAT Crispy fried bread puris with chickpeas & sweet sour spiced chutneys (2, 7, 14) SPICED SALMON WITH MANGO SALSA 10.95 Salmon fillet seasoned with a blend of spices and herbs served with mango salsa & a spice dressing (5, 9,7)

"BANGLORE" BABY PORK RIBS Cooked low and slow in our classic Indian lemon, salt & chilli, coated in a sticky tamarind & date sauce (7, 14)

VOLCANO KING PRAWNS X3 Grilled in the shell with citrus spicy mayo (3, 4, 14)

STUFFED CHEESE POTATOES Mixed vegetables, cheese and spices, returned to the skins and baked

(7, 12)

CHICKPEA, PINEAPPLE & MINT SALAD With cucumbers, tomatoes, chillies, red onions, & black pepper. Lemon teriyaki dressing (13)

CURRIES

Please choose your own side dishes

PRAWN MOILEE CURRY

6.95

5.95

9.95

11.95

8.95

8.95

OLD DELHI LAMB or CHICKEN KORMA 14.95 A rich and creamy Indian curry with tender pieces of lamb or chicken, traditionally cooked in a sauce of cashew, yogurt, cream and aromatic spices (GF) **DELHI WALA BUTTER CHICKEN** 13.95 A popular northern Indian dish consisting of chicken tikka in a spiced tomato & butter (makhani) sauce (GF)

AJAWANI WHITE FISH CURRY 14.95 Cooked in gravy infused with a distinct aroma of Carom seeds, coriander & ginger(GF, 5, 9)

King prawns enriched with coconut, chilli and ""life giving" ginger (GF, 3, 9) LAMB "MC, CHOOSY" 16.95 Slow cooked lamb shank with tomatoes, mixed Indian spices and coriander (2, 7) **KESARI PANEER** 10.95 Paneer for royalty cooked with cream, saffron, nuts and mixed seeds (GF, 7, 10)

9.95 **KADHAI VEGETABLES** Medley of vegetables cooked in a kadhai with a blend of mixed spices (VE)

TANDOOR CHARCOAL PIT

Please choose your own side dishes

CHICKEN TIKKA-E-MALAI X5

CHEESE GRILLED BROCCOLI

TANDOORI CHICKEN Full **19.95** Half **11.95** Cooked in our clay oven tandoor. Served on the bone, marinated in spices and lemon served with pickled onion and mint chutney (7, 9, 13, 14)

TRADITIONAL GRILLED LAMB CHOPS X3 17.95 Marinated in a flavourful blend of yogurt, spices and herbs, traditionally cooked in a tandoor served with mint sauce & spiced onion rings (7, 9)

A flavourful grilled skewer of boneless chicken, peppers & onion cooked with creamy mixed nuts, served with mint sauce (7, 9, 10)

Broccoli florets grilled and paired with cream cheese with hot pepper sauce (7, 9, 10) 9.95 KANDHARI PANEER TIKKA

Seasoned cottage cheese stuffed with prunes & pomegranates in tomato, garlic and

Grilled lamb mince with smoked paprika, cumin & graram masala (2, 4)

mustard salsa (7, 9, 10, 14) **GRILLED LAMB SHEEKH KEBAB** 13.95

BIRYANI

LAMB SHANK BIRYANI BAKED UNDER NAAN DOUGH 18.95 Tender lamb shank cooked with fragrant basmati rice, & aromatic spices. Served with mirchi Sallan curry, onion & cucumber raita (2, 7)

13.95 **CHICKEN BIRYANI** Tender chicken, cooked with fragrant basmati rice, & aromatic spices. Served with mirchi Sallan curry, onion & cucumber raita (2, 7)

VEGETABLE BIRYANI 10.95 Vegetables cooked with basmati rice, curd & aromatic spices. Served with mirchi Sallan curry, onion & cucumber raita (7)

NAANS

14.95

13.95

PLAIN NAAN (2)

Single-layer bread with a light and slightly fluffy texture

BUTTER NAAN (2, 7) 5.95 **GARLIC CHILLI NAAN** (2,7) 5.95 CHEESE NAAN (2, 7) 6.95 **TANDOORI ROTI** (2, 7) 5.95 Bread made of wheat flower and cooked in clay oven LACHHA PARATHA (2, 7) 5.95 Whole wheat flaky & butter layered flat bread **PUDINA PARATHA** (2, 7) 5.95 Whole wheat flaky and butter layered flat bread with dried mint **SIDES & RICE TADKA GREEN** 3.95

3.95 Fries served with a mix of 36 spices (tangy & spicy) (2) **KACHUMBHER RAITA** 3.95

Seasonal green vegetables with mustard seeds & grated coconut (9, 14)

Cucumber, yoghurt & onion with cumin (7)

DAL MAKHANI 3.95 Traditional black lentil stew slow cooked with butter & spices (7, 9)

Yellow lentil stew cooked with Tadka, cumin, chilli & ghee (7) **PUNJABI CHANNA** 3.95 Chickpeas cooked with traditional spices (GF)

STEAMED RICE 3.95 Aromatic basmati rice (GF)

PEAS PILLAO 3 95 Basmati rice with green peas & cumin (GF)

SUNDAYS

DAL TADKA

Traditional Indian meal served as a selection of various bowled dishes served on a platter

24.95 Dal makhani, chicken makhani, lamb korma, vegetable samosa, mixed raita, rice, achar, chutney, papad, salad, Gulab jamun, salted lassi (1, 2, 7, 9, 10, 14)

VEGETARIAN THALI 24.95

Dal makhani, Kesari paneer, kadhai vegetables, vegetable samosa, mix raita, rice, achar, chutney, papad, salsa, Gulab jamun & salted lassi (1, 2, 7, 9, 10, 14)

BOMBAY ROAST Tandoor roasted chicken, gun powder potatoes & tadka greens

(7, 9, 13, 14)



24.95

4.95

3.95























