

Starters - Vegetarian

Vegetable Samosa

Fried triangular pastry with savoury Potato and mixed Vegetable filling.

Vegetable Spring Roll

A Southeast Asian appetiser. Pastry roll with Vegetable filling fried until crisp and golden.

Cocktail Vegetable Samosa

Bite size triangular filo pastry parcel packed with Potatoes and a mixture of Vegetables. Ideal for canapés!

Cocktail Vegetable Spring Roll

A mixture of Vegetables wrapped in crispy bite size filo pastry rolls. Ideal for canapés!

Daal Kachori

A deep fried round flaky puff pastry snack filled with a Lentil mixture.

Aloo Tikki

A small fried Potato pattie infused with Herbs and Spices, originating from North India.

Vegetable Tikki

A fried Vegetable battered snack embedded with Herbs and Spices.

Gobi Pakora

Garden-fresh Cauliflower florets coated in gram flour batter. Deep fried.

Palak Pakora

Fresh Spinach bunched together in gram flour batter and deep fried until crispy and golden.

Masala Chips

Finger cut Potato chips flavoured with garam masala.

Spicy Noodles

Crisp vibrant Vegetables mixed with stir fry noodles laced with Spice and flavour.

Channa Masala

Traditional Chick Peas cooked in a rich Punjabi masala sauce. A great accompaniment to Pastry and Tikki starters.

Paneer Spring Rolls

Delicate cubes of premium Indian cottage Cheese wrapped in crisp golden filo pastry.

Paneer Pakora

Premium Indian cottage Cheese lightly battered in flavoured gram flour, deep fried until golden.

Chilli Paneer

Cubes of premium Indian cottage Cheese coated in a thick spicy sauce cooked with oriental Vegetables and Peppers.

Garlic Mushrooms

Juicy Mushrooms sautéed in a thick Garlic flavoured sauce. A truly delicious fusion dish.

Hara Bara Tikki

A blend of fresh Vegetables spiced with tasty Herbs, deep fried.

Chilli Mogo

Crispy Cassava chips seasoned with a mix of chilli, Spices and Herbs.

Starters - Non Vegetarian

Chicken

Tandoori Chicken Tikka

Tender chunks of Chicken marinated in a masala yogurt, seasoned with Cayenne Pepper and cooked in a traditional clay oven.

Chicken Tikka Masala

Juicy pieces of Chicken marinated in yogurt and a blend of Herbs and Spices native to India.

Chicken Tikka Malai

Flavoursome Chicken pieces immersed in rich creamy marinade.

Chilli Chicken

Mouth-wateringly Chicken chunks coated in a thick spicy sauce cooked with oriental Vegetables and Peppers.

Jeera Chicken

Tender Chicken cooked with roasted Cumin delivering an authentic Punjabi taste.

Chicken Seekh Kebabs

Minced Chicken infused with Herbs and Spices cooked in a tandoor.

Chicken Pakora

Succulent Chicken pieces fried in a gram flour batter.

Lamb

Keema Samosa

Triangular shaped pastry with minced Lamb and Herbs filling.

Keema Spring Roll

A crispy golden pastry roll with minced Lamb filling.

Mutter Keema

Tasty minced Lamb cooked with fresh Green Peas in an onion based tarka.

Keema Bhunga

Succulent pieces of Lamb, cooked in an Onion base, then sautéed with Tomatoes and Spice.

Lamb Seekh Kebabs

Minced Lamb infused with Herbs and Spices cooked in a tandoor.

Masala Lamb Chops

The finest tender Lamb chops immersed in a Punjabi spiced marinade then cooked to perfection in a tandoor.

Seafood

Masala Fried Prawns

Fried Prawns in a crispy masala batter.

Fish Pakora

Delicate pieces of Cod tossed in a light Cumin batter.

Thai Fish Cake

White Fish fillets infused with Herbs and Spices lightly fried until golden.

Main Course - Vegetarian

Bombay Aloo

Sautéed Potato with fresh herbs and hot Spices.

Aloo Bengan

Fresh diced Aubergine and Potato cooked in traditional Ground Spices.

Aloo Gobi

Potato, Cauliflower Herbs and Spices gently cooked in its own steam.

Aloo Mutter

Potatoes chunks and fresh Green Peas in a light runny masala gravy.

Dum Aloo

Potatoes lightly fried then cooked with Herbs, Tomatoes and seasoned with Mustard seeds.

Aloo Palak

Diced Potatoes cooked with fresh green Spinach.

Aloo Methi

Potatoes cooked with fresh Fenugreek and a selection of Spices.

Malai Kofta

Premium Indian Cheese blended with Herbs and Potatoes in lightly fried dumplings cooked in a creamy curry sauce.

Channa Curry

Chick peas, Herbs and Spices cooked in a rich authentic Punjabi masala sauce.

Vegetable Kofta

A classic North Indian dish in which we cook lightly fried Vegetable dumplings in a rich creamy curry.

Mixed Vegetable sabji

Assorted fresh garden Vegetables cooked in medium Spices.

Bhindi Masala

Fresh Okra sautéed with Tomato, green Chillies, Coriander, Cumin and Spices.

Daal Makhani

Black Urid lentils slowly cooked until irresistibly creamy. A wholesome North Indian Classic.

Mah Moth Daal

Pre-soaked Moth beans cooked on a gentle heat with a combination of Spices.

Tarka Daal

Lentils cooked with traditional Indian Herbs and Spices in Garlic and Ginger.

Masar Daal

A dish that became popular across India not only because of its taste but also because of its nutritional value. Masoor, also know as pink Lentils, delicate cooked with Onion, Garlic and Ginger.

Makhani Paneer

Premium Indian cottage Cheese cooked with butter and Tomatoes producing a mildly spiced creamy sauce.

Shahi Paneer

Premium Indian Cottage Cheese cooked with fresh Green Chillies tomato and Cashew Nuts.

Mutter Paneer

A Traditional Punjabi dish in which cubes of Premium Indian Cheese cooked in Onion, Tomatoes and Green Peas.

Paneer Jalfrezi

Premium Indian Cottage Cheese cooked with mixed Peppers and baby Corn in a light masala sauce.

Palak Paneer

Fresh Spinach and Premium Indian Cheese cooked to perfection on a low heat.

Main Course - Non Vegetarian

Chicken

Chicken Curry

Juicy Chicken cooked with Herbs and Spices to give an authentic homemade taste.

Chicken Jalfrazi

Marinated Chicken cooked with Peppers in a spicy thick sauce.

Karahi Chicken

Juicy Chicken in a thick spicy sauce with Tomatoes and Onions, cooked in an Indian Wok.

Methi Chicken

Tender Chicken cooked with fresh Fenugreek and Indian spices.

Butter Chicken

Tender chunks of Chicken simmered in rich Tomato, Yogurt and Cashew Nuts resulting in a mildly spiced creamy sauce. A speciality Punjabi dish sure to be a favourite for all.

Palak Chicken

Chicken pieces cooked in fresh Green Spinach and a mixture of Onions, Ginger Garlic and ground Spices.

Chicken Tikka Masala

Chicken marinated in Yogurt and Spices simmered in vibrant sauce.

Lamb

Lamb Curry

Succulent chunks of Lamb cooked in a runny gravy that retains the meaty juice and Indian Spices.

Lamb Rogan Josh

An aromatic dish that has been a favourite since the days of the Persian Empire. Lamb, Green Chillies, Cardamom and Fresh Herbs cooked in Ghee under intense heat.

Methi Gosht

Tender pieces of Lamb cooked with Fenugreek and traditional Spices.

Lamb Jalfrezi

Marinated Lamb chunks cooked with Peppers in a thick spicy sauce.

Palak Gosht

Fresh green Spinach, savoury Spices and tender Lamb cooked together.

Lamb Kofta

An authentic North Indian dish made consisting of minced Lamb balls cooked in a mild sauce.

Keema Mutter

Minced Lamb and Green Peas bought together by Ginger, Garlic, Cumin and Green Chillies.

Seafood

Masala Macchi

Fish Curry cooked in a variety of Spices.

King Prawn Masala

Prawns cooked in a rich masala gravy with a blend of Spices.

Accompaniments

Breads

Tandoori Naan

Leavened freshly baked Indian style bread made in a clay oven.

Roti

Traditional Chapattis made from wholemeal bread.

Bhatura

Deep fried light puffed leavened Indian bread.

Paratha

Whole Wheat bread rolled in several layers using butter.

Puri

Puffed Whole Wheat Flat Breads fried.

Rice

Pilau Rice

Basmati rice flavoured with fresh peas, cumin seeds and cardamom.

Mixed Vegetable Rice

Basmati rice cooked with a mixture of vegetables.

Jeera Rice

Basmati rice cooked with fragrant cumin.

Plain Rice

Plain Basmati Rice.

Yoghurts

Plain Natural Yoghurt

Cucumber Cumin Raita
Salad Dhai