

STARTERS

Onion Bhajee V£3.95

Marinated onion with crisp gram flour coating

Aubergine Pakora V£3.95

Sliced marinated aubergine battered and deep fried, served with chefs special tangy sauce

Paneer ke Shole V£4.95

Homemade cottage cheese filled with mango and mint chutney, cooked over slow burning charcoal

Traditional Chicken Tikka£4.95

In a saffron and yoghurt marinade

Chicken Pakora£4.95

Strips of chicken fillets marinated, battered & deep fried

Dohra Seekh Kebab£4.95

Skewered minced lamb and minced chicken kebab

Monk Fish Tikka£5.95

Fillets of fresh monkfish in yoghurt and lovage seed marinade, cooked in tandoor

Fish Pakora£4.95

Fresh fish marinated and served in a crisp coating

Sunheri Jhinga£5.95

Golden fried prawns

Achari King Prawn£5.95

King prawns in pickle and yoghurt based marinade

Tandoori Chicken (on the bone)£5.95

Traditional tandoori chicken

Lamb Chop Tikka£6.95

Lamb chops marinated in strong mustard oil, ginger, garlic and dark rum skewered and roasted to perfection

TANDOORI SPECIALITIES

Paneer Shaslik V£9.95

Homemade cottage cheese filled with mango and mint chutney, cooked over slow burning charcoal

Lahori Fish Tikka£11.95

Grilled marinated monkfish

Chicken Tikka£9.95

In a saffron and yoghurt marinade

Tandoori Chicken (on the bone)£9.95

Whole baby chicken marinated and cooked in tandoor

Tandoori Lamb Chops£12.95

Lamb chops marinated in strong mustard oil, ginger, garlic and dark rum skewered and roasted to perfection

Tandoori King Prawn£13.95

Tandoori Tiger prawns in a pickle and yoghurt marinade

Daksh Mixed Tandoori£14.95

A platter of grilled prawns, lamb chop tikka, chicken tikka and lamb seekh kebab

SAMUDRI KHAZANA

TREASURES FROM THE SEA

Goan Fish Curry£10.95

Seared fish curry with coconut milk, curry leaves, mustard and freshly ground spices

King Prawn Korma£13.95

King prawns in a mild almond and coconut creamy gravy

King Prawn Karahi£13.95

King prawns in a delicately cooked in caramelized onions, tomatoes and fresh green chillies

King Prawn Jalfrezi£13.95

King prawns with sliced bell peppers, chillies and Indian spices

BIRYANI

SERVED WITH RAITA & VEGETABLE CURRY SAUCE

Hyderabadi Lamb Biryani£11.95

Succulent curried lamb layered with saffron basmati and mint, cooked in a sealed pot with "DUM"

Chicken Biryani£10.95

Layered fragrant saffron basmati with tender chicken breast, sprinkled with fresh herbs and mushrooms

Veg. Biryani£9.95

Layered fragrant saffron basmati with fresh vegetable sprinkled with fresh herbs and mushroom

Prawn Biryani£14.95

Layered fragrant saffron basmati with king prawns

LAMB / GOSHT

Saag Gosht£10.95

Chunks of lamb with chopped spinach, ginger, garlic and a traditional onion and tomato masala

Lamb Karahi£10.95

Diced lamb, with peppers, onions, tomatoes, coriander and fenugreek

Gosht Korma£10.95

In a mild & creamy Moghlai Korma sauce with cashew

Lamb Jalfrezi£10.95

Tender lamb with juliennes of tomatoes and bell peppers with homemade spices

CHICKEN / MURG

Butter Chicken	£9.95
Chicken tikka cooked in tomato based gravy enriched with fresh cream and honey	
Chicken Karahi	£9.95
With shredded peppers, onions, tomatoes, coriander and fenugreek	
Murg Tikka Jalfrezi	£9.95
Diced chicken tikka with sliced bell peppers, chillies and Indian spices	
Saag Chicken	£9.95
Chicken delicately cooked with spinach, fenugreek and aromatic spices	
Chicken Tikka Masala	£9.95
Succulent chicken breast cooked with chopped onions, tomatoes, fresh spices and fresh cream	
Chicken Korma	£9.95
A mildly spiced chicken cooked in a almond and coconut flavoured gravy with fresh cream	

SUBZ BAHAR / VEGETARIAN V

Vegetable Jalfrezi V	£7.95
A selection of vegetables with sliced bell peppers, chillies and Indian spices	
Tadka Daal V	£7.95
Lentils tempered with garlic and spices	
Aloo Gobi V	£7.95
Cauliflower florets and potatoes with the Chef's own blend of spices	
Palak Paneer V	£8.95
Braised spinach with fresh cottage cheese	
Kadhai Paneer V	£8.95
Cottage cheese with peppers, onions, tomatoes, coriander and fenu-greek	
Saag Aloo V	£7.95
Spinach with braised onions and potatoes	
Dal Makhani V	£8.95
Whole black lentils slowly cooked with spices overnight and finish with butter and cream	

NOTE: If you have any allergies, please inform a member of staff whilst placing your order, as some of our dishes may contain allergens.

RICE

Boiled Rice	£2.25
Pilao Rice	£2.50
Mushroom Pilao	£2.95

ROTI INDIAN TANDOORI BREADS

Plain Naan	£1.95
Unleavened bread	
Garlic Naan	£2.95
With fresh garlic	
Keema Naan	£3.25
With lean minced lamb, red onion and spices	
Peshwari Naan	£3.25
With coconut, almond and raisins	
Tandoori Roti	£1.95
Whole wheat bread	
Roti	£1.95
Whole wheat bread. Chapati with butter	

SUNDRIES

Poppadums (Each)	£0.50
Mango Chutney	£0.75
Mint Sauce	£0.75
Spicy Onions	£0.75
Mix Pickle	£0.75
Chips	£2.50
Cucumber Raita	£2.00
Chef's Special Garden Green Salad	£2.95

LUNCH MENU (SIT IN ONLY)

Any 2 dishes - £6.99pp

Any 3 dishes - £8.99pp

Available Wednesday to Monday
(12.00 noon - 2.00pm)

Lunch menu available for a maximum
of 10 people in a group. View our menu online.