



Authentic Indian cuisine for Family and friends

Inspired by Indian Home, Food where the average Indian family cooks fresh food thrice a day, including breakfast, Lunch and Dinner for the family.

The Food cooking method and flavours are directed by a thousand-year-old Indian technique, which takes care of balanced food in daily life and is strengthened by Expert Chefs from India and now training and inspiring local chefs.

The Spices and herbs discovered by Indian saints (scientists) thousands of years ago from plants and trees. These are essential for human well-being, strengthening the immunity system for keeping a healthy lifestyle and creating enticing flavours in our food.

“You are known by the type of food you eat.”

(Thousands of years old Indian proverb)

All prices Excludes V A T

We respectfully request that every guest orders a main dish

APPETISERS

ONION BHAJI vegan <i>Marinated onion with crisp gram flour coating</i>	£4.95
AUBERGINE PAKORA vegan <i>Sliced marinated aubergine battered & deep fried, served with chefs special tangy sauce</i>	£ 4.95
SUNEHRI JHINGA <i>Well marinated King Prawns in the gram flower fried till it gets golden</i>	£ 7.50
FISH PAKORA <i>Fresh Talafia fish marinated and served in a crisp gram flower coating</i>	£ 7.50
CHICKEN PAKORA <i>Strips of chicken fillet marinated, battered and deep fried</i>	£ 6.50

HOUSE SPECIAL APPETISERS

PANEER KE SHOLE <i>Homemade cottage cheese marinated with special herbs and spices, cooked over slow burning Tandoor and served with fresh salad and mint sauce</i>	£ 6.50
CHICKEN TIKKA TANDOORI (s) <i>In a saffron and yoghurt marinade</i>	£ 6.50
SEEKH KEBAB <i>Skewered minced lamb and minced chicken kebab</i>	£ 6.50
ACHARI KING PRAWN <i>King prawns in pickle and yoghurt based marinade</i>	£ 7.50
MONK FISH TIKKA <i>Fillets of fresh Monkfish in yoghurt and lovage seed marinade, cooked in tandoor</i>	£ 7.50
TANDOORI CHICKEN – on the bone <i>Traditional tandoori chicken</i>	£ 6.50
LAMB CHOPS TANDOORI (s) <i>Lamb chops marinated in strong mustard oil, ginger, garlic and roasted to perfection</i>	£ 7.50
Fried Squid <i>Fried Squid rings in black pepper flavoured batter</i>	£ 6.50

Add extra £1 either for Madras HOT 🌶️ Vindaloo (VERY HOT) 🌶️🌶️

TANDOORI SPECIALITIES
(Sizzlers/hot plate in a wooden base)
(Add curry sauce £4.50 with sizzler)

PANEER SHASLIK	£ 14.95
<i>Homemade cottage cheese marinated with special herbs and spices, cooked over slow burning Tandoor and served on sizzler plate with smoked light quantity of pepper and onion</i>	
TANDOORI KING PRAWN	£ 17.95
<i>Marinated King prawns with herbs, spices & yoghurt and cooked in tandoor (clay oven)</i>	
MONK FISH TIKKA	£ 19.95
<i>Double marinated Monkfish with herbs, spices , yogurt, ginger garlic and cooked in tandoor</i>	
CHICKEN TIKKA TANDOORI (M)	£ 14.95
<i>In a saffron and yoghurt marinade</i>	
TANDOORI CHICKEN – on the bone	£ 14.95
<i>Whole baby chicken marinated and cooked in tandoor</i>	
TANDOORI LAMB CHOPS (M)	£ 19.95
<i>Lamb chops marinated in strong mustard oil, ginger, garlic and roasted to perfection</i>	
DAKSH MIX TANDOORI	£ 21.95
<i>A platter of grilled King prawns, lamb chop tiika, chicken tikka and lamb seekh kebab</i>	
DAKSH MIX TANDOORI –Premium (New)!!	£ 23.95
<i>(A platter of grilled King prawns, lamb chop, chicken tikka, Monk fish tikka and lamb seekh kebab)</i>	

BIRYANI

(served with raita and vegetable curry sauce)

HYDERABADI LAMB BIRYANI	£ 15.95
<i>Succulent curried lamb layered with saffron basmati & mint, Cooked in a sealed pot with "DUM"</i>	
CHICKEN BIRYANI	£ 14.95
<i>Layered fragrant saffron basmati with tender chicken breast, Sprinkled with fresh herbs</i>	
KING PRAWN BIRYANI	£ 17.95
<i>Layered fragrant saffron basmati with King Prawns, Sprinkled with fresh herbs and Natural Aromatic fragrance</i>	
VEG BIRYANI	£ 13.95
<i>Layered fragrant saffron basmati with FRESH VEGETABLES, Sprinkled with fresh herbs & mushrooms. (Add £1 for in house made Fresh Paneer :Cottage cheese)</i>	

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SAMUNDARI KHAZANA (treasure from the seas)

GOAN FISH CURRY <i>(Marinated Talafia fish curry with coconut milk, curry leaves, mustard & freshly ground spices)</i>	£ 16.50
KING PRAWN KORMA <i>King prawns in a mild almond and coconut creamy gravy</i>	£ 16.50
KING PRAWN KARAH 🌶️ <i>(King prawns in a delicately cooked in caramelized onions, red & green pepper tomatoes and fresh green chillies)</i>	£ 16.50
KING PRAWN JALFREZI <i>King prawns with sliced bell peppers, chillies & Indian spices</i>	£ 16.50
Monkfish FISH CURRY <i>(Marinated monkfish curry with coconut milk, curry leaves, mustard & freshly ground spices)</i>	£ 18.95

CHICKEN / MURG

BUTTER CHICKEN <i>Chicken tikka cooked in tomato based gravy enriched with fresh cream and honey</i>	£ 14.95
CHICKEN KARAH 🌶️ <i>With shredded peppers, onions, tomatoes, coriander & fenugreek</i>	£ 14.95
CHICKEN JALFREZI <i>Diced chicken tikka with sliced bell peppers, chillies & Indian spices</i>	£ 14.95
SAAG CHICKEN <i>Chicken delicately cooked with spinach, fenugreek & aromatic spices</i>	£ 14.95
CHICKEN TIKKA MASALA <i>Succulent chicken breast cooked with chopped onions, tomatoes, fresh spices and fresh cream</i>	£ 14.95
CHICKEN KORMA <i>A mildly spiced chicken cooked in a almond and coconut flavoured gravy with fresh cream</i>	£ 14.95

LAMB (GOSHT)

Lamb SAAG <i>Chunks of lamb with chopped spinach, ginger garlic & a traditional onion & tomato masala</i>	£ 15.95
LAMB KARAH 🌶️ <i>Diced lamb, with peppers, onions, tomatoes, coriander & fenugreek</i>	£ 15.95
LAMB KORMA <i>In a mild & creamy Moghlai Korma sauce with cashew</i>	£ 15.95

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LAMB JALFREZI **vegan** £ 15.95
Tender lamb with juliennes of tomatoes and bell peppers with homemade spices

SUBZ BAHAR (Vegetarian)

(Sides only for £ 7.50 when accompanied with a main)

VEGETABLE JALFREZI **vegan** £ 11.95
A selection of vegetables with sliced bell peppers, chillies & Indian spices

TADKA DAAL **Order vegan** £ 11.95
Lentils tempered with garlic & spices

ALOO GOBI **vegan** £ 11.95
Cauliflower florets & potatoes with the Chef's own blend of spices

PALAK PANEER £ 11.95
Braised spinach with fresh cottage cheese

KADHAI PANEER **Order vegan** £ 11.95
Cottage cheese with peppers, onions, tomatoes, coriander & fenugreek

PANEER MAKHANI £ 11.95
Cottage cheese cooked with onions, tomatoes, almonds, fresh cream & Honey

SAAG ALOO **Order vegan** £ 11.95
Spinach with braised onions and potatoes

DAL MAKHANI £ 11.95
Whole black lentils slowly cooked with spices overnight and finish with butter and cream to have flavour and aroma

JEERA ALOO **vegan** £ 11.95
Single ingredient could transform humble potato into aromatic mouth-watering recipe. The Secret ingredient Is "Jeera"

CHANA MASALA **vegan** £ 11.95
Protein packed gluten free dish for vegetarians & Vegan, chickpeas Cooked with turmeric, garam masala and other herbs decorated with fresh coriander

RICE (Chawal in Hindi)

BOILED RICE **vegan** £ 3.75

PILAO RICE **vegan** £ 4.50

MUSHROOM PILAO **vegan** £ 4.75

KEEMA PILAO RICE £ 5.25

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ROTI (Indian Tandoori Breads/Tawa Chapati)

PLAIN NAAN – unleavened bread	£ 3.50
GARLIC NAAN - With fresh garlic and butter	£ 4.50
KEEMA NAAN – With lean minced lamb, red onion and spices and butter	£ 5.50
PESHWARI NAAN – coconut, almond, raisins and bind with fresh cream	£ 5.50
TANDOORI ROTI - Whole wheat bread vegan	£ 3.50
TAWA ROTI - Whole wheat bread with butter	£ 3.50

SUNDRIES

POPPADUMS (Each) vegan	£ 0.80
Mango / Mint / Spicy / Mix	each £ 2.00
Chutney/ Sauce / Onions / Pickle	Mix Tray £5.00
Vegan vegan vegan	
CHIPS vegan	£ 2.95
CUCUMBER RAITA	£ 1.45
CHEF'S SPECIAL GARDEN GREEN SALAD vegan	£ 2.95

Special offer only on Wednesday's

Stuffed Murg - £16.95

(soft tender chicken stuffed with spinach and little rice, slow cooked in herbs and spices, tossed in the special gravy made out of mild spices and grounded almonds)

OFFER

Please see Each
Month Special
Offers only for
Wednesday's

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