

# Starters

All starters are served with appropriate sauce or relishes, salad or dressing.

- 1. Onion Bhaji** ..... **£3.25**  
Chopped onions incorporated into a dough, made from garam flour, spices and light herbs. Fried until golden brown. (3 pieces per portion)
- 2. Samosas** ..... **£3.25**  
Triangular pastry filled with a choice of spicy minced lamb or vegetables. (2 pieces per portion)
- 3. Malai Tikka** ..... **£4.25**  
Barbecue chicken sautéed with honey, almond, coconut and cream.
- 4. Fish Chat'ney** ..... **£4.25**  
Grilled and deboned fresh sea bass mixed with caramelised shallot, light herbs and spices, lots of fresh saw-tooth coriander, dressed with wild herbed rocket salad.
- 5. Desi Chana** ..... **£3.50**  
Fresh black chick peas cooked with shredded shallots, light herbs and spices, dressed with mint, cucumber and tomato salad. Topped with caramelised dry roasted whole chilli.
- 6. Keechori** ..... **£3.25**  
Sticky rice dish cooked with caramelised onions and light herbs, topped with fried garlic and ginger. Dressed with shredded cucumber, tomato and herb salad.
- 7. Roop Chanda** ..... **£4.95**  
Grilled silver pomfret marinated in light herbs and spices. Served with caramelised onions and a wedge of lemon.
- 8. Paneer Tikka** ..... **£4.50**  
Juicy chunks of paneer (cottage cheese) marinated in masala spices. Grilled with butter and dressed with caramelised onions
- 9. Mothdu Chingri** ..... **£4.95**  
Shrimps marinated in light herbs and Desi honey then grilled. Served with minted herb salad.
- 10. Masala Dosa** ..... **£4.95**  
Paper thin crepe (made from black lentils and rice) filled with a lightly spiced potato and dhal sambhar (thick lentil curry) served with coconut chutney and imli sauce (spiced tamarind sauce). Dressed with red onion rings.
- 11. Bac'rah chops** ..... **£4.95**  
Lamb chops marinated in curried herbs and spices, mint and natural mangrove honey then grilled. Served with caramelised onions and sun dried cherry tomatoes.
- 12. Chaat Puri** ..... **£3.95**  
Puri wrapped around a choice of delicacy (chicken, lamb, prawn, Desi vegetables). Served with a wedge of lemon.
- 13. Tandoori Chicken** ..... **£3.50**  
Chicken marinated in yogurt, grilled in masala spices.
- 14. Bengal Chotpoti** ..... **£3.95**  
Blend of chick peas cooked with a sliced hard boiled free range egg, shredded onions, tamarind and topped with sautéed whole roasted chilli to taste. Spicy, sour and hot in taste (can be cooked without egg).
- 15. Tempura Murgh** ..... **£3.95**  
Breast of chicken strips fried in lightly spiced tempura batter.
- 16. Mushroom Pakora** ..... **£3.50**  
Button mushrooms with light herbs and spices rolled in golden crumbs then fried.
- 17. Garlic King Prawns** ..... **£4.95**  
Jumbo bengal fresh water king prawns marinated in olive oil, garlic, fresh garden mint and char-grilled. Served with a wedge of lemon.
- 18. Mushroom Malai** ..... **£4.50**  
Button mushrooms cooked together with coconut cream, light herbs and amaretto, dressed with pistachio.
- 19. Shish Kebab** ..... **£3.50**  
Lightly spiced minced chicken or lamb grilled on a skewer in a clay oven.
- 20. Chicken Pakora** ..... **£3.95**  
Chunks of barbecued chicken deep fried in lightly spiced batter.
- 21. Goan Fish Cakes** ..... **£4.75**  
Baked and deboned fresh sea bass mixed with caramelised shallot, herbs, spices and lots of fresh saw-tooth coriander and curry leaf. Fried into small patties.
- 22. Tikka** ..... **£3.75**  
Boneless chicken breast or juicy pieces of lean lamb, grilled on a skewer in a tandoori oven after marinating in herbs, spices and yogurt. Served with Desi mint sauce.

23. **Bollywood Special Mix** ..... **£4.50**  
 Consists of onion bhaji, lamb tikka and chicken meat balls.
24. **Kebab Mix** ..... **£4.50**  
 Lamb tikka, shish kebab and chicken bot'i kebab.
25. **King Prawn Butterfly** ..... **£4.95**  
 Jumbo king prawn coated with light herbs and spices. Fried in golden crumbs.
26. **Papadoms** ..... **£0.75**  
 Plain or spicy
27. **Dips and relishes** ..... (each) **£0.75**  
 Coconut chutney, mango chutney, onion salad, mint sauce, hot pickle. (*£2 per chutney tray*)

## Tandoori Main Dishes

All tandoori dishes are served with appropriate sauce or relishes, salad or dressing.

28. **Paneer Canape** ..... **£7.95**  
 Freshly made cottage cheese marinated in light herbs and spices and cooked on a skewer in a tandoori oven. Dressed with special rocket salad and cheese.
29. **Paneer Shashlick** ..... **£7.95**  
 Combination of freshly made cottage cheese, onions, bell peppers and tomatoes marinated in herbs, spices and yogurt. Grilled in a tandoori oven.
30. **Tandoori Chicken** ..... **£7.95**  
 ½ chicken on the bone.
31. **Tikka** ..... **£7.95**  
 Boneless chicken breast or juicy pieces of lean lamb, grilled on a skewer in a tandoori oven after marinating in herbs, spices and yogurt. Served with Desi mint sauce.
32. **Chicken Shashlick** ..... **£8.95**  
 Breast of chicken, onions, bell peppers and tomatoes marinated in herbs, spices and yogurt, grilled together in a tandoori oven.
33. **Tandoori Mixed Grilled** ..... **£9.95**  
 Consists of tandoori chicken, lamb tikka, chicken tikka and shish kebab.
34. **Tandoori King Prawns** ..... **£10.95**  
 Fresh water jumbo tiger king prawn marinated in tandoori masala spices and grilled in a tandoori oven.
35. **Tandoori Garlic King Prawns** ..... **£10.95**  
 Fresh water jumbo tiger king prawn marinated with a touch of garlic, mint, olive oil and coriander. Grilled in a tandoori oven.
36. **Tandoori Bac'Rah Chops** ..... **£9.95**  
 Slow cooked lamb chops with rich herbs and spices. Served with salad.
37. **Desi grilled sea bass** ..... **£12.95**  
 Whole sea bass or sea bream lightly seasoned with curry leaf, chat masala and fresh lime. Grilled and served with mozza wild rice & salad.

# Bollywood Tiger Specials (Main Dishes)

38. **Shamai Pasta** ..... **£7.95**  
Penne pasta cooked with flaky shamai and tender cubes of lamb or chicken with button mushrooms, stir fried with coriander, bell pepper and light spices. (Mixed meat option can be made on request).
39. **Desi Stir Fry** ..... **£8.50**  
Egg Noodle stir fried with chicken or lamb and Desi light spices, bell pepper, medium spiced but can be made hotter on request.
40. **Moza** ..... **£8.95**  
Wild rice cooked with blended channa dhal and chicken served with sweet and sour masala dhal.
41. **Desi Special Pistachio Korma** ..... **£8.95**  
Very mild and creamy with a subtle and aromatic flavour, slowly cooked with shallot, cinnamon, saffron and cardamom.
42. **Goan Special Curry** ..... **£8.95**  
Lamb or breast of chicken cooked with sweet mango, coconut cream, light herbs, spices and curry leaf.
43. **Amla Beef tikka** ..... **£9.95**  
Diced prime cut of Angus beef, grilled then stir-fried together with with raw sour mango.
44. **Bollywood fish tikka masala** ..... **£9.95**  
Chunks of sea bass cooked with curry leaf, ground mustard, shallot and masala spices. Medium strength.
45. **Bengal Beef Chilli Fry** ..... **£10.95**  
Diced grilled angus prime beef stir-fried with caramelised shallot and peppers.
46. **Machli Bhoona** ..... **£9.95**  
Sea bass slowly infused with light herbs, caramelised shallot and tomato.
47. **Bengal Naga Chilli Special** ..... **£8.95**  
Cooked with specially imported naga chilli, aroma of which no other chilli could imitate, naga chilli is that hot just a touch of it is used to achieve the required strength of little hotter than madras. Chicken or lamb.
48. **Sylheti Butter Chicken** ..... **£8.95**  
Roasted ground almond and coconut cooked together with succulent pieces of diced chicken breast with mild herbs, butter and cream. Dressed with persian saffron.
49. **Sagorana** ..... **£9.95**  
Whole chicken breast stuffed with minced lamb, baby spinach, garlic and ginger amongst other whole herbs and spices then grilled. Dressed with special salad.
50. **Shorisha Malai** ..... **£8.95**  
Chicken breast cooked with mustard seeds, jalapeño, garlic and saw-tooth coriander. Dressed with spring onions.
51. **Bollywood Meh'man Special** ..... **£8.95**  
Breast of chicken or lamb cooked slowly with freshly grated coconut, bay leaf, tamarind and dates molasses.
52. **Nepalian Special** ..... **£8.95**  
Whole green bell pepper stuffed with breast of chicken or lamb, grilled and flavoured with sweet mango, tamarind, ginger, ground pepper and garlic.
53. **Chicken Banjaram** ..... **£8.95**  
Breast of chicken tikka cooked in a special dry sauce and dressed with a garlic infused dry spinach bhaji.
54. **Chicken Tikka Masala Balti** ..... **£8.95**  
Barbecued chicken cooked with ground masala spices. Mild to medium in strength.
55. **Bollywood Masli Masala** ..... **£9.95**  
Sea bass or bream infused with ground mustard and sautéed with curry leaf and shallot. Medium spiced.
56. **Shaa-koo-tee** ..... **£8.95**  
Lamb or chicken Goan curry made with roasted cumin seeds, garlic, ginger and special masala spices. It's a fairly dry dish.
57. **Swadi Chicken** ..... **£9.95**  
Strips of chicken breast fillet, slowly cooked with ginger, garlic, tamarind, honey and a touch of yogurt. It's a dry dish with a sweet and sour taste. Served wild rocket salad.
58. **Bengali Chefs Special Garlic** ..... **£8.50**  
Off the bone tandoori chicken, slowly cooked with onions and garlic. Medium spice and rich in flavour.

59. **Bengali Chefs Special Garlic Chilli** ..... **£8.95**  
Off the bone tandoori chicken, slowly cooked with onions, green chilli and garlic. Hot, spicy and rich in flavour.
60. **Andhra Special Mutton Curry** ..... **£8.95**  
Spicy dish of madras strength, slowly cooked together with tomato & sliced green chilli, ginger, garlic & curry leaf.
61. **Dhall Shanks** ..... **£11.95**  
Slow cooked lamb shanks, cooked with blended lentils & various herbs and spices, touch of lime juice and dressed with curry leaf.
62. **Desi egg bhuna** ..... **£7.50**  
Hard boiled egg and potato, slowly cooked with onions, tomatoes, herbs, spices and curry leaf. Rich in flavour and medium in strength.

## Desi Specials (Main Dishes)

My Grandmother was the best Indian Chef I have known and she taught me how to cook authentic Indian food. One thing my Grandmother's style of cooking taught me is that Indian food does not have to be very spicy or hot to be deep, rich in flavour and tasty. Desi dishes are slow cooked using a cooking pot as opposed to a pan.

Please note: some of these dishes are complete meals and accompanied by rice or bread.

63. **Mang'ssho Aloo** (Served with rice or bread) ..... **£12.95**  
Diced mutton, slow pot cooked with potato, garlic, onion, ginger, cinnamon, bay leaf and hand ground spices. Medium spiced but bursting with rich flavours.
64. **Achaari Gosht** (Served with rice or bread) ..... **£11.95**  
Diced mutton, slow pot cooked with garlic, onion, ginger, cinnamon, bay leaf and hand ground spices, rich and slightly tangy in flavour.
65. **Haandi Murgh** (Served with rice or bread) ..... **£10.95**  
Mix of diced chicken fillet and on the bone chicken breast, slow cooked with garlic, caramelised onion, cinnamon and hand ground spices. Medium spiced with lots of flavour.
66. **Lamb Gobi** ..... **£8.95**  
Tender pieces of lamb and cauliflower slow cooked with garlic, onion, ginger, cinnamon, bay leaf and various hand ground spices. Lightly spiced with lots of flavour.
67. **Khodu Lamb** ..... **£8.95**  
Tender pieces of lamb and butternut squash, slow cooked with garlic, onion, cinnamon, bay leaf and spices. Medium spiced, with slightly sweet and rich flavours.
68. **Khodu Saag** ..... **£8.50**  
Butternut squash and fresh spinach cooked with caramelised garlic, onion, cinnamon, bay leaf and various hand-picked mild spices. Medium spiced, with slightly sweet and earthy flavours.
69. **Chingri Khodu** ..... **£10.95**  
Tiger king prawn and butternut squash, cooked with caramelised garlic, onion, bay leaf and various hand-ground light spices. Medium spiced, naturally slightly sweet but with lots of flavours.
70. **Murgh Aloo** (Served with rice or bread) ..... **£10.95**  
Mix of diced chicken fillet and on the bone chicken breast, slow cooked with King Edward potato, garlic, caramelised onion, cinnamon and hand ground spices. Medium spiced with lots of flavour.
71. **Asli Korma** ..... **£8.95**  
Asli means original or real, cooked with delicacy of your choice. Mild with light spices, slightly sweet but rich in flavour.
72. **Palak Paneer** ..... **£8.50**  
Classic combination of spinach, hand-made cottage cheese, garlic and fenugreek (methi).
73. **Teng "gah** ..... **£9.95**  
Fresh water Bangladeshi Fish (Rohi) cooked with cherry tomato and potato. Lightly spiced and earthy in flavour.
74. **Shath-Kora** ..... **£8.95**  
Very popular Bangladeshi dish, where lamb is slow cooked with Shath-Kora (Bangladeshi lime) and hand ground spices. Slightly tangy and very rich in taste.
75. **Wuri Prawn** ..... **£8.95**  
Prawn cooked with seasonal beans (Wuri), and light spices, bay leaf, onion and garlic. Full of flavour with a dry consistency.
76. **Bindi Gohst** ..... **£8.95**  
It's an extension of that process where lamb and okra are added to the spices and then cooked in its own juices. Deep strong flavour but very little sauce.
77. **Murghi masala** ..... **£8.95**  
Tandoori chicken slowly cooked with minced lamb and hard boiled egg. Lots of spices but medium in strength.

# Old classics (Main Dishes)

## Tikka Masala

Combination of lots of mild herbs and spices, mild and creamy in flavour with the addition of yoghurt and just before serving a touch of single cream.

- 78. **Vegetable Tikka Masala** ..... **£6.95**
- 79. **Aloo Tikka Masala** ..... **£6.95**
- 80. **Chicken Tikka Masala** ..... **£7.95**
- 81. **Lamb tikka Masala** ..... **£8.50**
- 82. **Tandoori King Prawn Masala** ..... **£10.95**

## Sagwala

Medium spiced with fresh spinach and garlic.

- 83. **Vegetable sagwala** ..... **£5.75**
- 84. **Chicken sagwala** ..... **£5.95**
- 85. **Lamb sagwala** ..... **£6.95**
- 86. **Prawn sagwala** ..... **£6.50**
- 87. **King prawn sagwala** ..... **£8.95**

## Korma

Korma is the definitive mild curry, prepared with butter and thickened with single cream and coconut milk to give a very, very mild creamy flavour. Spices used are very subtle and aromatic.

- 88. **Vegetable korma** ..... **£5.75**
- 89. **Chicken korma** ..... **£5.95**
- 90. **Lamb korma** ..... **£6.50**
- 91. **Prawn korma** ..... **£6.50**
- 92. **King prawn korma** ..... **£8.95**

## Pasanada

Very mild, creamy combination of ground almond, pistachio and delicate mild herbs and spices. Slightly sweet.

- 93. **Vegetable tikka pasanda** ..... **£6.25**
- 94. **Chicken tikka pasanda** ..... **£7.95**
- 95. **Lamb pasanda** ..... **£8.25**
- 96. **Tandoori king prawn pasanda** ... **£10.95**

## Bhuna

"Bhuna" is an extension of the process where delicacies are added to the spices and then cooked in its own juices. Deep strong flavours but very little sauce.

- 97. **Vegetable bhuna** ..... **£5.50**
- 98. **Chicken bhuna** ..... **£5.75**
- 99. **Lamb bhuna** ..... **£5.95**
- 100. **Prawn bhuna** ..... **£6.25**
- 101. **King prawn bhuna** ..... **£8.95**
- 102. **Special mix bhuna** ..... **£8.50**

Chicken, lamb, seasonal vegetables and prawns

## Balti

Balti is a dish of medium strength, cooked with lots of herbs and spices, creating very distinctive flavours.

- 103. **Vegetable** ..... **£5.75**
- 104. **Keema aloo** ..... **£6.25**
- 105. **Chicken** ..... **£6.25**
- 106. **Chicken tikka** ..... **£7.50**
- 107. **Chicken tikka garlic** ..... **£7.95**
- 108. **Lamb** ..... **£6.50**
- 109. **Lamb tikka** ..... **£7.95**
- 110. **Lamb tikka garlic** ..... **£8.25**
- 111. **Chicken or lamb tikka chilli** ..... **£8.95**
- 112. **Prawn** ..... **£7.50**
- 113. **King prawn garlic** ..... **£8.95**
- 114. **King prawn garlic & chilli** ..... **£9.50**
- 115. **King prawn garlic spinach chilli** **£9.95**
- 116. **Special mix** ..... **£8.95**

Chicken, lamb, seasonal vegetables and prawn

## Rogan Josh

Rogan Josh is a medium spiced dish cooked with fresh tomatoes and garnished with fresh coriander, caramelised tomatoes and onions.

- 117. **Vegetable** ..... **£5.50**
- 118. **Chicken** ..... **£5.75**
- 119. **Lamb** ..... **£5.95**
- 120. **Prawn** ..... **£6.25**
- 121. **King prawn** ..... **£8.95**

## Dopiaza

The dopiaza is a classic Indian dish dating back at least to Moghul times. The name dopiaza broadly translates as "2 onions" or "double onions". A dish of medium strength.

- 122. **Vegetable dopiaza** ..... **£5.50**
- 123. **Chicken dopiaza** ..... **£5.75**
- 124. **Lamb dopiaza** ..... **£5.95**
- 125. **Prawn dopiaza** ..... **£6.25**
- 126. **King prawn dopiaza** ..... **£8.95**
- 127. **Special mix dopiaza** ..... **£8.50**

Chicken, lamb, seasonal vegetables and prawn

## Madras, Vindaloo & Phall

Old time favourite. Madras is hot, vindaloo is very hot and phall is extremely hot with a touch of lemon juice.

128. **Vegetable** ..... **£5.50**  
129. **Chicken** ..... **£5.75**  
130. **Lamb** ..... **£5.95**  
131. **Prawn** ..... **£6.25**  
132. **King Prawn** ..... **£8.95**  
133. **Special Mix** ..... **£8.50**  
Chicken, lamb, seasonal vegetables and prawns

## Korai

Medium in strength containing diced and caramelised green peppers, tomatoes and onions.

134. **Vegetable korai** ..... **£6.50**  
135. **Chicken tikka korai** ..... **£7.95**  
136. **Lamb korai** ..... **£8.25**  
137. **Prawn korai** ..... **£7.50**  
138. **King prawn korai** ..... **£9.95**  
139. **Special Mix Korai** ..... **£8.95**  
Chicken, lamb, seasonal vegetables and prawns

## Ceylon

Madras style dish cooked with ground coconut.

140. **Vegetable ceylon** ..... **£5.50**  
141. **Chicken ceylon** ..... **£5.75**  
142. **Lamb ceylon** ..... **£5.95**  
143. **Prawn ceylon** ..... **£6.25**  
144. **King Prawn ceylon** ..... **£8.95**  
145. **Special Mix ceylon** ..... **£8.50**  
Chicken, lamb, seasonal vegetables and prawns.

## Jalfrezi

Jalfrezi method is used to stir-fry sliced green peppers, onions and plenty of green chillies as the basis for a curry with just a little sauce. The chillies make the jalfrezi a tasty and spicy dish.

146. **Vegetable jalfrezi** ..... **£6.50**  
147. **Chicken tikka jalfrezi** ..... **£7.95**  
148. **Lamb jalfrezi** ..... **£8.25**  
149. **Prawn jalfrezi** ..... **£7.50**  
150. **King prawn jalfrezi** ..... **£9.95**  
151. **Special mix jalfrezi** ..... **£8.95**  
Chicken, lamb, seasonal vegetables and prawns.

## Pathia or Dhansak

Like its more famous cousin dhansak, pathia is a parsee dish. Pathia is cooked with balsamic vinegar, dates molasses and chilli, topped with sliced caramelised tomato. A dish of hot, sweet and sour taste in equal measure, whereas, in the "dhansak" the tomatoes are replaced with lentils. Flavours are similar and both dishes are of Madras strength.

152. **Vegetable** ..... **£5.75**  
153. **Chicken** ..... **£5.95**  
154. **Lamb** ..... **£6.25**  
155. **Prawn** ..... **£6.95**  
156. **King Prawn** ..... **£9.95**  
157. **Special Mix** ..... **£8.50**  
Chicken, lamb, seasonal vegetables and prawns.

## Minced meat & meat ball dishes

158. **Kofta makani** ..... **£7.95**  
Cooked with light herbs, frenugreek and butter and a little dhall with natural honey, dish of sweet buttery & creamy texture.  
159. **Keema saag** ..... **£6.95**  
Minced meat slowly cooked together with fresh herbs and spices and spinach  
160. **Sweet & sour kofta jalfrezi** ..... **£8.95**  
Meat balls cooked with a pan seared sliced onions, bell peppers, green chillies, a little blended dhall & natural honey with lots fresh herbs and spices, finished with a touch of lime juice, dressed with curry.  
161. **Keema garlic pudina bhuna** ..... **£8.95**  
Minced meat together with caramelised onions, garlic, tomato & fresh garlic mint.  
162. **South indian kofta dhansak** ..... **£8.95**  
A very earthy dish cooked with caramelised garlic & ginger and lentils, a dish of sweet and sour taste, dressed with curry leaf.

## Biryani

A truly majestic dish, cooked with grade one basmati rice stir-fried together with your chosen delicacy, served with vegetable curry.

163. **Vegetable biriany** ..... **£6.95**  
164. **Chicken biriany** ..... **£7.95**  
165. **Chicken tikka biriany** ..... **£8.95**  
166. **Chicken & mushroom biriany** .... **£8.95**  
167. **Lamb biriany** ..... **£8.50**  
168. **Lamb tikka biriany** ..... **£8.95**  
169. **Lamb and mushrooms biriany** ... **£8.95**  
170. **Prawn biriany** ..... **£8.95**  
171. **King prawn biriany** ..... **£9.95**  
172. **Bollywood special mix biriany** ... **£9.95**

## Vegetable Side Dishes

173. <b>Dum aloo</b> .....	<b>£3.95</b>	184. <b>Aloo gobi</b> (Potatoes & cauliflower) .....	<b>£3.50</b>
Curried potato cooked with bay leaf		185. <b>Sag aloo</b> (Spinach & potatoes) .....	<b>£3.50</b>
174. <b>Aloo bhaji</b> .....	<b>£3.50</b>	186. <b>Aloo channa</b> (Chick peas & potatoes) .	<b>£3.50</b>
Shredded potato cooked with onions, turmeric, cinnamon and bay leaf		187. <b>Sag paneer</b> .....	<b>£3.95</b>
175. <b>Coli bhaji</b> .....	<b>£3.75</b>	Spinach cooked with cottage cheese, garlic and light herbs and spices	
Duo of broccoli and cauliflower		188. <b>Jeera aloo</b> .....	<b>£3.50</b>
176. <b>Bombay aloo</b> .....	<b>£3.50</b>	Potato cooked with roasted cumin seeds	
Potato cooked with various herbs and spices, onion and tomato		189. <b>Mushroom malai</b> .....	<b>£4.95</b>
177. <b>Mushroom bhaji</b> .....	<b>£3.50</b>	Creamy and cooked with almond flavoured amaretto liqueur and topped with pistachio.	
Sliced fresh button mushroom sautéed with light herbs, spices and garlic		190. <b>Wuri bhaji</b> .....	<b>£4.50</b>
178. <b>Brinjl bhaji</b> (Aubergine) .....	<b>£3.95</b>	Shredded seasonal green beans cooked with light herbs and spices	
179. <b>Bindi bhaji</b> (Okra) .....	<b>£3.95</b>	191. <b>Stilton paneer</b> .....	<b>£4.95</b>
180. <b>Khodu bhaji</b> (Butternut Squash) .....	<b>£3.95</b>	Spinach with combination of cottage cheese, stilton cheese, ground almond, cream and honey.	
181. <b>Niramish</b> .....	<b>£3.75</b>	192. <b>Aloo tikka masala</b> .....	<b>£3.75</b>
Lightly spiced, mixed dry seasonal vegetables		Mild and creamy potato	
182. <b>Tarka dhall</b> .....	<b>£3.50</b>	193. <b>Baigon dhall</b> .....	<b>£4.25</b>
Slow cooked lentils with fried garlic topping		Aubergine with curry leaf lentils & garlic	
183. <b>Masala dhall</b> .....	<b>£3.95</b>	194. <b>Fresh salad</b> .....	<b>£2.50</b>
Slow cooked lentils with ground masala spices		195. <b>Special spicy salad</b> .....	<b>£3.50</b>

### Breads

196. <b>Plain naan</b> .....	<b>£2.10</b>
197. <b>Special naan</b> .....	<b>£2.95</b>
Chilli, onion and coriander	
198. <b>Cheese naan</b> .....	<b>£2.75</b>
199. <b>Keema naan</b> .....	<b>£2.95</b>
200. <b>Tandoori roti</b> .....	<b>£1.95</b>
201. <b>Garlic naan</b> .....	<b>£2.75</b>
202. <b>Plain pratha</b> (portion of 2) .....	<b>£2.50</b>
203. <b>Peshawari naan</b> .....	<b>£2.95</b>
204. <b>Aloo pratha</b> .....	<b>£2.50</b>
Spicy mash filling	
205. <b>Onion naan</b> .....	<b>£2.10</b>
206. <b>Chapatti</b> .....	<b>£1.50</b>
207. <b>Vegetable naan</b> .....	<b>£2.10</b>
208. <b>Puri</b> (Portion of 2) .....	<b>£2.50</b>
Bangladeshi favourite – light fluffy yogurt bread	
209. <b>Plain dosa</b> .....	<b>£2.50</b>
South indian rice crepe	

### Rices

210. <b>Steam boiled rice</b> .....	<b>£2.00</b>
211. <b>Mushrooms rice</b> .....	<b>£2.75</b>
212. <b>Pilau rice</b> .....	<b>£2.25</b>
213. <b>Coconut rice</b> (Coconut and curry leaf)	<b>£2.75</b>
214. <b>Onion fried rice</b> .....	<b>£2.10</b>
215. <b>Lemon rice</b> (Lemons and curry leaf) ....	<b>£2.75</b>
216. <b>Egg fried rice</b> .....	<b>£2.75</b>
217. <b>Vegetable fried rice</b> .....	<b>£2.75</b>
218. <b>Special fried rice</b> (Egg and peas) ....	<b>£2.75</b>
219. <b>Special mozza rice</b> .....	<b>£4.95</b>
Cooked with chana dhall, curry leaf, coconut & diced chicken breast	

### English & European dishes

220. <b>Chips</b> .....	<b>£1.95</b>
221. <b>8oz Sirloin Steak and chips</b> .....	<b>£11.95</b>
served with chips and onion ring side dish	
222. <b>Fried chicken and chips</b> .....	<b>£6.95</b>
223. <b>Scampi and chips</b> .....	<b>£7.95</b>

## Set meal No.1

1 x Onion Bhaji, 1 x Chicken Korma, 1 x Desi Chicken Bhuna, 1 x Rice, 1 x Plain Naan

224. For 2 person: **£19.95**      225. For 4 person: **£34.95** (2 x set meal for 2)

## Deluxe Set Meal No.2

1 x Onion Bhaji, 1 x Chicken Pakora, 1 x Chicken Tikka Masala, 1 x Desi Bhuna (Chicken or Lamb), 1 x Boiled Rice, 1 x pilau Rice 1 x Choice of Naan Bread, 1 x Dum Aloo, 2 x Papadoms, Onion Salad and Desi Minted Yogurt

226. For 2 person: **£27.95**      227. For 4 person: **£49.95** (2 x set meal for 2)

### THALLY FOR ONE

Traditional way of eating  
(a bit of everything)

#### 228. Meat Thally - £15.95

HAANDI MURGH	MANG'SSHO ALOO	KEEMA NAAN
PILAU RICE	SHISH KEBAB	CHICKEN TIKKA MASALA

#### 229. Vegetable Thally - £12.95

ONION BHAJI	PLAIN NAAN	PILAU RICE
ALLO TIKKA MASALA	NIRAMISH	DESI VEGETABLE BHUNA