

Starters

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

1. **Onion Bhaji** – 4 pieces to a portion **£2.95**
2. **Samosas** – Meat or vegetables. 3 pieces to a portion **£3.25**
3. **Malai Tikka** – Barbecue chicken sautéed with honey, almond, coconut and a touch of cream **£3.95**
4. **Desi Chana** - Fresh black chick peas cooked with shredded shallots, light herbs and spices, dressed with minted cucumber, tomato salad and topped with caramelised dry roasted green chilli to taste . **£3.50**
5. **Roop Chanda** – Grilled silver pomfret marinated in light herbs and spices. Served with caramelised onions and a wedge of lemon **£4.50**
6. **Bac'rah chops** - Lamb chops marinated in curried herbs, spices and fresh garden mint then grilled. Served with caramelised onions and sun dried cherry tomatoes **£4.50**
7. **Chaat Puri** – Choice of delicacy: chicken, lamb, Desi vegetables or prawns **£3.95**
8. **Desi Sweet & Sour Meat Balls** – Honey minted minced chicken dressed with salad **£3.95**
9. **Tandoori Chicken** – Chicken marinated in yogurt and seasoned with the spice mixture tandoori masala **£3.25**
10. **Bengal Chot-poti** - Blend of chick peas cooked with a sliced hard boiled free range egg, shredded onions, tamarind and topped with sautéed whole chilli to taste. Spicy, sour and hot in taste (can be cooked without egg) **£3.95**
11. **Tempura Murgh** – Strips of chicken breast fried in lightly spiced tempura batter **£3.50**
12. **Mushroom Pakora** - Mushrooms with light herbs and spices rolled in golden crumbs then fried **£3.50**
13. **Garlic King Prawns** - Jumbo bengal fresh water king prawns marinated in olive oil, garlic, fresh garden mint and char-grilled. Served with a lemon wedge **£4.95**
14. **Shish Kebab** **£3.50**
15. **Chicken Pakora** - Chunks of barbecued chicken deep fried in lightly spiced batter **£3.50**
16. **Tikka** – Chicken or lamb **£3.50**
17. **Bollywood Special Mix** - Consists of onion bhaji, lamb tikki, chicken meat balls **£4.50**
18. **Kebab Mix** – Lamb tikki, shish kebab, bot'i kebab **£4.75**
19. **King Prawn Butterfly** – Jumbo king prawn coated with light herbs and spices. Fried in golden crumbs **(each) £0.75**
20. **Dips and relishes** - Coconut chutney, mango chutney, imli sauce, onion salad, mint sauce and hit pickle. (£2 per full chutney tray) **(each) £0.75**
21. **Papadoms** - Plain or spicy **£0.75**

Tandoori Main Dishes

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

22. **Paneer Shashlick** - Combination of freshly made cottage cheese, onions, bell peppers and tomatoes marinated in herbs, spices and yogurt. Grilled in a tandoori oven **£7.95**
23. **Tandoori Chicken** – ½ chicken on the bone **£6.95**
24. **Tikka** – Choice of chicken or lamb **£7.50**
25. **Chicken Shashlick** – Chicken breast, onions, bell peppers and tomatoes marinated in herbs, spices and yogurt, grilled together in a tandoori oven **£7.95**
26. **Tandoori Mixed Grilled** - Consists of tandoori chicken, lamb tikki, chicken tikka and shish kebab **£8.95**
27. **Tandoori King Prawns** - Fresh water jumbo tiger king prawn marinated in tandoori masala spices and grilled in a tandoor.....**£9.95**
28. **Tandoori Garlic King Prawns** - Fresh water jumbo tiger king prawn marinated with a touch of garlic, mint, olive oil and coriander . **£9.95**
29. **Tandoori Bac'Rah Chops** - Slow cooked lamb chops with rich herbs and spices. Served with herb salad **£8.95**
30. **Desi grilled sea bass** – Whole sea bass or sea bream lightly seasoned with curry leaf, chaat masala and fresh lime or lemon wedge. Served with mozza rice and salad dressing **£9.95**

Bollywood Tiger Specials (Main Dishes)

31. **Shamai Pasta** - Penne pasta cooked with flaky shamai and tender cubes of lamb or chicken with button mushrooms, stir fried with coriander, bell pepper, light spices and chaat masala. **£7.50**
32. **Desi Stir Fry** - Noodle stir fried with chicken or lamb and Desi light spices, bell pepper and chaat masala. Medium spiced but can be made hotter on request **£7.50**
33. **Bengal Naga Chilli Special** – Choice of delicacy. 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 then madras **£7.95**
34. **Sylheti Butter Chicken** - Roasted ground almond and coconut cooked together with succulent pieces of diced chicken breast with mild herbs, butter and cream. Dressed with persian saffron **£8.95**
35. **Chicken Banjaram** - Breast of chicken tikka cooked in a special dry sauce and dressed with a garlic infused dry spinach bhaji **£8.50**
36. **Chicken Tikka Masala Balti** - Barbecued chicken cooked with ground masala spices. Mild to medium in strength **£8.95**
37. **Swadi Chicken** - 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 **£10.95**
38. **Bengali Chefs Special Garlic Chilli** - Off the bone tandoori chicken, slowly cooked with onions, green chilli and garlic. Hot, spicy and rich in flavour. (Medium version can be cooked on request) **£7.95**
39. **Dhall shank** – Slow cooked lamb shanks, cooled with blended lentils & various herbs and spices **£8.95**
40. **Desi egg bhuna** – Hard boiled egg and potato, slowly cooked with onions, tomatoes, herbs, spices and curry leaf. Rich in flavour, medium in strength **£7.95**

Desi Specials (Main Dishes)

41. **Mang'ssho Aloo** - Diced mutton, slow pot cooked with potato, garlic, onion, ginger, cinnamon, bay leaf and hand ground spices. Medium spiced but bursting with rich flavours. Served with Mozza rice or bread of your choice **£10.95**
42. **Murgh Aloo** - Mix of diced chicken fillet and on the bone chicken breast, slow cooked with King Edward potato, garlic, onion, cinnamon and hand ground spices. Medium spiced with lots of flavour. Served with choice of rice or bread **£10.50**
43. **Lamb Gobi** - 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 **£7.95**
44. **Khodu Lamb** - Tender pieces of lamb and butternut squash, slow cooked with garlic, onion, cinnamon, bay leaf and various hand-picked spices, medium spiced, but with slight natural sweet and rich flavours **£8.95**
45. **Khodu Saag** - Butternut squash and fresh spinach cooked with caramelised garlic, onion, cinnamon, bay leaf and various hand-picked mild spices. Medium spiced, but with slight natural sweet and earthly flavours **£10.95**
46. **Asli Korma** – Cooked with delicacy of your choice. Mild with light spices, slightly sweet but rich in flavour.....**£8.95**
47. **Palak Paneer** – Classic combination of spinach, hand-made cottage cheese and fenugreek (methi) **£8.50**
48. **Shath-Kora** - Very popular Bangladeshi dish, where lamb is cooked with Shath-Kora (Bangladeshi lime) and hand ground spices. Very rich and slightly tangy **£8.95**
49. **Bindi Gohst** - it's an extension of that process where lamb and okra are added to the spices and then cooked in its own juices which results in deep strong flavours but very little sauce **£8.50**
50. **Murghi masala** – off the bone tandoori chicken slowly cooked with minced lamb and hard boiled egg. Lots of spices but medium in strength **£8.95**

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.

51. **Vegetable** **£5.50**
52. **Chicken** **£6.95**
53. **Lamb** **£7.50**
54. **Tandoori King Prawn** **£9.95**
55. **Aloo (potato)** **£5.25**

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.

56. **Vegetable korma** **£5.25**
57. **Lamb korma** **£5.95**
58. **Chicken korma** **£5.75**
59. **Prawn korma** **£6.50**
60. **King prawn korma** **£8.50**

Pasanada

61. **Vegetable tikka pasanda** **£6.95**
62. **Lamb pasanda** **£7.95**
63. **Chicken tikka pasanda** **£6.95**
64. **Tandoori king prawn pasanda** **£9.95**

Balti

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

65. **Vegetable balti** **£5.25**
66. **Keema aloo balti** **£5.95**
67. **Chicken balti** **£5.95**
68. **Lamb balti** **£6.25**
69. **Chicken tikka balti** **£6.95**
70. **Lamb tikka balti** **£7.50**
71. **Chicken or lamb tikka garlic balti** **£7.75**
72. **Chicken or lamb tikka garlic chilli balti** **£7.95**
73. **Prawn balti** **£7.50**
74. **King prawn garlic balti** **£8.75**
75. **King prawn garlic & chilli balti** **£8.95**
76. **King prawn garlic spinach balti** **£8.95**
77. **King prawn garlic spinach chilli balti** **£9.50**

Bhuna

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

78. **Vegetable bhuna** **£5.25**
79. **Lamb bhuna** **£5.75**
80. **Chicken bhuna** **£5.50**
81. **Prawn bhuna** **£5.95**
82. **King prawn bhuna** **£8.50**
83. **Special mix bhuna** - Chicken, lamb, seasonal vegetables and prawns **£7.95**

Sagwala

Cooked with fresh spinach, light herbs and spices and caramelised garlic.

84. **Vegetable sagwala** **£5.50**
85. **Prawn sagwala** **£5.95**
86. **Chicken sagwala** **£5.50**
87. **King prawn sagwala** **£8.95**
88. **Lamb sagwala** **£5.75**

Rogan Josh

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

89. **Vegetable** **£5.25**
90. **Prawn** **£5.95**
91. **Chicken** **£5.50**
92. **King prawn** **£8.50**
93. **Lamb** **£5.75**

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.

94. Vegetable pathia or dhansak	£5.50
95. Lamb pathia or dhansak	£6.25
96. Chicken pathia or dhansak	£5.95
97. Prawn pathia or dhansak	£6.95
98. King Prawn pathia or dhansak	£8.95
99. Tandoori king prawn pathia or dhansak	£9.95
100. Special mix pathia or dhansak - Chicken, lamb, vegetables and prawns.....	£7.95

Dopiazza

The dopiazza is a classic Indian dish dating back at least to Moghul times.

The name dopiazza broadly translates as "2 onions" or "double onions". A dish of medium strength.

101. Vegetable dopiazza	£5.25
102. Lamb dopiazza	£5.75
103. Chicken dopiazza	£5.50
104. Prawn dopiazza	£5.95
105. King prawn dopiazza	£8.50
106. Special mix dopiazza - Chicken, lamb, vegetables and prawn	£7.95

Korai

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

107. Vegetable korai	£6.25
108. Lamb korai	£6.95
109. Prawn korai	£6.95
110. Chicken tikka korai	£6.75
111. Special Mix Korai - Chicken, lamb, vegetables and prawns	£8.95

Jalfrezi

Jalfrezi method is used to stir-fry 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.

112. Vegetable jalfrezi	£6.25
113. Lamb jalfrezi	£7.25
114. Chicken jalfrezi	£6.95
115. Prawn jalfrezi	£6.95
116. King prawn jalfrezi	£8.95
117. Special mix jalfrezi - Chicken, lamb, vegetables and prawns	£8.50

Ceylon

Madras style dish cooked with ground coconut.

118. Vegetable ceylon	£5.50
119. Lamb ceylon	£5.95
120. Chicken ceylon	£5.75
121. Prawn ceylon	£5.95
122. King Prawn ceylon	£8.95
123. Special Mix ceylon - Chicken, lamb, vegetables and prawns .	£8.25

Madras, Vindaloo & Phall

Please tell us your preferred strength above and choice of delicacy below.

124. Vegetable	£5.50
125. Lamb	£5.95
126. Chicken	£5.75
127. Prawn	£5.95
128. King Prawn	£8.95
129. Special Mix - Chicken, lamb, seasonal vegetables and prawns.	£8.25

Minced meat & meat ball dished

130. Kofta makani – Mild and creamy	£7.25
131. Keema saag - with spinach, medium spiced	£6.95
132. Sweet & sour kofta jalfrezi - Hot sweat and sour	£8.50
133. Keema garlic pudina bhuna – With fresh mint	£8.50
134. South indian kofta dhansak – With lentils and curry leaf. Sweet, sour and spicy	£8.50

Biryani

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

135. Vegetable biryani	£5.95
136. Chicken biryani	£6.95
137. Chicken tikka biryani	£7.95
138. Lamb biryani	£7.50
139. Lamb tikki biryani	£8.50
140. Prawn biryani	£7.95
141. Chicken and mushrooms biryani	£7.95
142. King prawn biryani	£8.95
143. Lamb and mushrooms biryani	£7.95
144. Bollywood special mix biryani - Chicken, lamb, vegetables and prawns, dressed with desi spice omlette	£8.95

Vegetable Side Dishes

145. Dum aloo - Curried potato cooked with bay leaf	£3.50
146. Aloo bhaji - Shredded potato cooked with onions, turmeric, cinnamon and bay leaf	£3.25
147. Coli bhaji - Duo of broccoli and cauliflower	£3.50
148. Bombay aloo – Potato cooked with various herbs and spice, onion and tomato	£3.25
149. Mushroom bhaji - Sliced fresh button mushroom sautéed with light herbs and spices and garlic	£3.50
150. Brinjl bhaji – Aubergine	£3.95
151. Bindi bhaji – Okra	£3.95
152. Khodu bhaji - Butternut Squash	£3.95
153. Niramish - Lightly spiced, mixed dry seasonal vegetables	£3.75
154. Tarka dhall - Slow cooked lentils with fried garlic topping	£3.50
155. Masala dhall - Slow cooked lentils with ground masala spices	£3.50
156. Aloo gobi - Potatoes & cauliflower	£3.50
157. Sag aloo - Spinach & potatoes	£3.50
158. Aloo channa - Chick peas & potatoes	£3.50
159. Sag paneer – Spinach cooked with cottage cheese, garlic and light herbs and spices	£3.95
160. Jeera aloo – Potato cooked with roasted cumin seeds	£3.15
161. Wuri bhaji - Shredded seasonal green beans cooked with light herbs and spices	£3.95
162. Stilton paneer - Spinach with combination of cottage cheese, stilton	

cheese, ground almond, cream and honey	£3.95
163. Aloo tikka masala - Mild and creamy potato	£3.75
164. Channa masala – lightly spice chick peas, cooked with chaat masala amongst other masala spices	£1.95
165. Fresh Salad	£1.95
166. Special spicy salad	£2.95

Breads

167. Plain naan	£1.95
168. Special naan - Chilli, onion, coriander and curry leaf	£2.75
169. Cheese naan	£2.25
170. Keema naan	£2.50
171. Tandoori roti	£1.95
172. Garlic naan	£2.50
173. Plain porota – 2 piece per portion	£2.50
174. Peshawari naan	£2.75
175. Aloo porota - Spicy mash filling	£2.50
176. Onion naan	£2.10
177. Chapatti	£1.25
178. Vegetable naan	£2.10
179. Puri – Bangladeshi favourite, 2 light flfluffy yogurt breads	£2.50
180. Plain Dosa – South indian rice crepe	£2.50

Rices

181. Steam boiled rice	£1.95
182. Mushrooms Pilau rice	£2.75
183. Pilau rice	£2.25
184. Coconut rice – Coconut, curry leaf and a touch of honey	£2.50
185. Onion fried rice	£2.25
186. Lemon rice	£2.50
187. Egg fried rice	£2.75
188. Vegetable fried rice	£2.50
a. Keema rice	£2.50
189. Special fried rice – Lightly spiced with egg and peas	£2.75
190. Special mozza rice - Cooked with chana dhall, curry leaf, coconut & diced chicken breast	£4.50

English & European dishes

191. Chips	£1.50
192. Boz Sirloin Steak with chips and onion ring side dish	£10.95
193. Fried chicken and chips	£5.95
194. Naan sandwich - naan filled with Chicken kebab, salad and a sauce of your choice	Small: £5.50, Large: £6.95
195. Mixed kebab naan roll – naan filled with Shish kebab, chicken tikka, salad and a sauce of your choice Small: £6.50, Large: £7.95	
196. Special peshwari wrap - Freshly baked almond and coconut infused naan bread brushed with honey & cream, filled with barbecued diced chicken fillets	£7.50

Set Meal No.1

1 x Onion Bhaji, 1 x Chicken Korma, 1 x Desi Chicken Bhuna, 1 x Rice, 1 x Plain Naan
<i>197. For 2 person: £16.95 198. For 4 person: £29.95</i>

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
<i>199. For 2 person: £24.95 200. For 4 person: £46.95</i>