



Appetisers - Non Vegetarian

KASHI CHOPS

Pomegranite infused tender lamb chops £6

MURQ MALAI GRILL

Murg tikka with yoghurt and cream cheese £6

SEEKH KEBAB

Spice- roasted lean mince lamb kebabs £6

MURQ CHAT PUREE

Diced chicken and baby potato chat masala thin wrap £6.50 

SALMON TIKKA

Tandoori salmon seared with spice marinade £8

JHINGA TIL BHAJA

Blue water king prawn encrusted with sesame seeds £8.50

STARTER SELECTION

Comprising chicken tikka, lamb chops and shingara £8

TANDOOR AWADHI MURQ (1 pos)

Free range chicken delicately roasted in ground spices, ginger, garlic paste £6

Appetisers - Vegan Vegetarian

HARIYALI BORTHA

Spinach and mash potato patties with cheese and mustard seeds £4.50

HARA SUBZI FAIR

Spicy vegetables served with cous-cous £4.50 

SHINGARA

Triangular pastry envelopes containing garden fresh vegetables £4 

PIAZI BHAJI

Sliced onion dal and potato fritters in gram flour £4

ALOO CHATPOTI

Pan fried baby potatoes tossed with chat masala spices £4 

STARTER SELECTION

Comprising Hariyali bortha, Aloo chatpoti and Piazi bhaji £7

Contains gluten  contains Nuts  Vegan 

All prices include VAT @ 20% A discretionary service charge of 10% will be added to your final bill.

Some of our dishes may contain or have been in contact with nuts. please let your server know of any allergies or dietary requirements. We source our spices directly from approved specialist suppliers. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones.

Mains-Non Vegetarian

ACHARI

Chicken or Lamb in a tangy mustard pickle sauce £8.

MURGA ALOO

Breast of chicken cooked with baby potatoes in a hot sauce £8 

SAGWALA

Leg of lamb or chicken breast simmered with tempered spinach £9

NILGIRI KORMA

Chicken or lamb cooked in a mild almond cream sauce with rose petals £9 

DAL KI TAK

Chicken or Lamb in a hot sweet-n-sour arhar lentil sauce £9 

BHUNA

A classic chicken or Lamb dish with fresh herbs and spices £8.

KORHAI GOSTH

Diced leg of lamb cooked with in house spices, peppers and red onions £9

Mains-Vegan Vegetarian

PANEER BUTTER MASALA

A rich and delicious traditional butter paneer dish £7.50  

BAGAR-E-BEGUN

Aubergines and baby potatoes in a smooth sauce of tamarind, peanut and yoghurt. £7.50 

KORMA

Garden fresh vegetables in a mild almond cream sauce £7 

ROGAN SUBZI

Seasonal vegetables with cherry tomatoes in a medium sauce £7 

GOBI ALOOJHAL

Cauliflower and potatoes in a hot sauce with peppers and red chillies £7  

SUBZI MILONI

Mixed vegetables with awadi spices £7 

SAG-KI-KUMB

Tempered spinach and mushrooms simmered in a light sauce £7 

DANSAK

Vegetables of the day in a hot sweet-n-sour sauce £7  

BIRIYANI

Vegetables with baked basmati rice served with navrathan sauce £11 

The Favourites

MACHI KI SALAN - whole sea-bream in a rich Bengali style sauce £18

ZAFRANI JHINGA - Jumbo prawns in a saffron almond sauce £14 🍯🍯

NEHARI GOSTH - Classic lamb shank in a aromatic sauce £13

CRAB MASSALA - Fresh crab claw meat cooked with hot spices & curry leaves £13 🌶️🌶️

MACHI MAZADAAR - Salmon with Mustard seeds & tamarind water £13

ANARI CHOPS - Lamb chops feast smoked with pomegranate juice £14

PALAK CHINGRY Jumbo prawns in a smooth sauce of leaf spinach £13

MURQ BEMISSAL - Roasted chicken breast simmered with fresh yoghurt and garlic £9.50

CHICKEN TIKKA / SHASHLIK - chicken from the tandoor marinated in herb yoghurt £9.50

KATA GOSTH MASALA - Lamb in a ginger sauce with whole spices £9.50

CHOOZA MAKHANI - Murg tikka in a silky butter cream sauce £9.50 🍯🍯

JHINGA CHILLI ROSTHUN - 15 prawns with garlic cloves in a fragrant aromatic chilli sauce £14 🌶️🌶️🌶️

MURQ DUM HUNDY - Half on the bone corn-fed spring chicken cooked in its own juice with mince lamb aromatic chilli sauce £13 🌶️🌶️

MURQ JAIPURI - Hot dish of chicken in a red chillie sauce £9.50 🌶️🌶️🌶️

ROGAN JOSH - North indian favourite dish of tender lamb with cherry tomatoes £9.50

MIRCH GARLIC - Chicken or Lamb cooked with hot chillies and garlic cloves £9.50 🌶️🌶️🌶️

CHICKEN TIKKA MASSALA - Nations favourite dish in a subtle sauce £9.50

JUGALBANDI TANDOORI - A sizzling platter with a medley of lamb chops, tandoori chicken, jumbo prawn and seekh kebab £16

HYDERABADI MURQ BIRIYANI - Breast of chicken with fragrant basmati rice, served with dahi £13

BIRIYANI GOSTH - leg of lamb cooked with fluffy basmati rice served with traditional home made vegetable sauce £14

JHINGA PULAO - Blue water king prawns tossed with basmati rice with fresh chillies and navarathan sauce £16 🌶️

Side Dishes £4 each

BINDI

Fresh Okra stir fried in light spices 

BEGUN BHAJI

Pan fried sliced Aubergines in melted butter 
and ground spices

MASSALA ALOO

Saut'ed spiced baby potatoes 

DUM KI KUMB

Pan fried mushrooms with carom seeds 

DAL

Arhar and mong lentils cooked with smoked garlic 

FULGOBI ALOO

Pan fried cauliflower and potatoes 

Rice & Breads

LEMON RICE

Fried basmati rice with lemon zest £3

PULAO RICE

Basmati rice cooked with saffron £2.70

SADA CHAWAL

Plain white Basmati rice £2.50

MUSHROOM RICE

Basmati rice cooked with mushrooms £3.50

SPECIAL RICE

Basmati rice cooked with egg and peas £3.50

PLAIN NAN

Unleavened baked tandoor bread £2.50 

PESHWARI NAN

Sweetened nan stuffed with fruit £3 

HARA NAN

Choice of fillings: keema, onion, cheese or garlic £3 

TANDOORI ROTI

Wheat-flower bread baked in the tandoori £2.50 

PARATHA

Layered fried wheat flower flat-bread £3.50 

CHAPATI

Thin wheat-flower bread £2 

PAPADS - 80p (plain or masala)

CHUTNEY - 90p per person

RAITHA £2.20