



Appetisers non vegetarian

Goan Scallop - Panfried fresh scallops with sweet chillie dip £12

Kashi Chops - Pomegranate infused tender lamb chops £8

Murg Malai Grill - Cornfed Murg tikka with yoghurt and cream cheese £7

Sheek Kebabs - Spice-roasted lean mince lamb kebabs £7

Murg chat puree - Diced chicken and baby potato chat
masala thin wrap £7.50

Salmon tikka - Tandoori salmon seared with spice
marinade £9

Jhinga til bhaja- Herb-encrusted bluewater king prawn in subtle spices
£9.00

Starter selection- Comprising Chicken tikka, lamb chops and
shingara £10.50

Appetisers Veg / Vegan

Hariyali bortha - Spinach and mash potato patties with cheese and mustard
seeds £5

Hara subzi fair - Spicy vegetables served with cous-cous £5 (vegan)

Shingara - Triangular pastry envelopes containing garden fresh
vegetables £5

Piazi bhaji - Sliced onion dal and potato fritters in
gram flour £5

Aloo chana Chatpoti - Pan fried baby potatoes and chickpease tossed with
chat masala spices £5 (vegan)

Starter selection - Comprising Hariyali bortha, Aloo chat
and Piazi bhaji £7

Price includes VAT @20% a discretionary 10% service charge will be added to your bill.

Some of our dishes may contain or have been in contact with nuts. Please ensure your server know of any allergies or dietary requirements. We source our produce directly from approved specialist suppliers ensuring we provide the best possible final meals to our customers.

Mains non vegetarian

Achari - Chicken or Lamb in a tangy mustard pickle sauce £10

Murga aloo - Breast of chicken cooked with baby potatoes in a hot sauce £10

Sagwala - Diced leg of lamb or chicken breast simmered with tempered spinach £11

Nilgiri korma - Chicken or lamb cooked in a mild almond cream sauce with rose petals £10

Dal-ki-tak - Chicken or Lamb in a hot sweet-n-sour arhar lentil sauce £10

Bhuna - A classic chicken or Lamb dish with fresh herbs and spices £10.

Korhai goth - Diced leg of lamb cooked with in house spices, peppers and red onions £11

Mains Vegetarian/ Vegan

Paneer butter masala - A rich and delicious traditional butter paneer dish £8

Bagar-e-begun - Aubergines and baby potatoes in a smooth sauce of tamarind, peanut and yoghurt. £8

Korma - Garden fresh vegetables in a mild almond cream sauce £8

Rogan subzi - Seasonal vegetables with cherry tomatoes in a medium sauce £8 (vegan)

Gobi aloo jhal - Cauliflower and potatoes in a hot sauce with red chillies £8 (vegan)

Subzi miloni - Mixed vegetables with awadi spices £8 (vegan)

Sag-ki-kumb - Tempered spinach and mushrooms simmered in a light sauce £8 (vegan)

Dansak - Vegetables of the day in a hot sweet-n-sour sauce £7 (vegan)

Biryani - Vegetables with baked basmati rice served with naurathan sauce £11 (vegan)

The favourites

Lobster moilee - A decadant whole lobster simmered to perfection with saffron, ginger, coconut milk and termeric sauce, served with lemon rice £28

Machi ki salan - Whole sea-bream in a rich Bengali style sauce £22

Zafrani jihinga - Jumbo prawns in a saffron almond sauce £16

Nehari gosth - Classic lamb shank in a aromatic sauce £15

Crab masala - Fresh crab claw meat cooked with hot spices & curry leaves £15

Machi mazadaar - Salmon with Mustard seeds and tamarind water £14

Anari chops - Lamb chops feast smoked with pomegranate juice £16

Palak chingry - Tiger prawns in a smooth sauce of leaf spinach £14

Murg bemissal - Roasted chicken breast simmered with fresh yoghurt and garlic £10.50

Chicken tikka / Shashlik - Chicken from the tandoor marinated in herb yoghurt £10.50

Kata gosth masala - Lamb in a ginger sauce with whole spices £11.50

Chooza makhani - Murg tikka in a silky butter cream sauce £10.50

Jhinga chilli roshan - Jumbo prawns with garlic cloves in a fragrant aromatic chilli sauce £16

Murg dum hundy - Half on the bone corn-fed spring chicken cooked in its own juice with mince lamb and aromatic chilli sauce £15

Murg jaipuri - Hot dish of chicken in a red chillie sauce £10.50

Roganjosh - North indian favourite dish of tender lamb with cherry tomatoes £11.50

Mirch garlic - Chicken or Lamb cooked with hot chillies and garlic cloves £10.50

Chicken tikka masala - Nations favourite dish in a subtle sauce £10.50

Jugalbandi tandoori - A sizzling platter with a medley of lamb chops, tandoori chicken, jumbo prawn and seekh kebab £18

Hyderabadi murg biryani - Breast of chicken with fragrant basmati rice, served with dahi £14

Biryani gosth - Diced leg of lamb cooked with fluffy basmati rice served with traditional home made vegetable sauce £15

Jhinga Pulao - Jumbo king prawns tossed with herb chillies and baked basmati rice £17

Sides

All sides @ £5 each

Bindi - Fresh Okra stir fried in light spices (vegan)

Begun bhaji - Pan fried sliced Aubergines in melted butter and ground spices (vegan)

Saag Paneer - Tempered spinach with indian cottage cheese

Chana Masala - Soft chickpeas with zesty spices (vegan)

Massala aloo - Sautéed spiced baby potatoes (vegan)

Dum ki kumb - Pan fried mushrooms with carom seeds (vegan)

Dal - Arhar and mong lentils cooked with smoked garlic (vegan)

Fulgobi aloo - Pan fried cauliflower and potatoes (vegan)

Papads - 80p (plain or masala) Chutney - 90p per person / Raitha £2.20

Rice & Breads

Pulao Rice - Basmati rice cooked with saffron £3.00

Sada chawal - Plain white Basmati rice £2.50

Lemon / Mushroom / Special - Fried basmati rice.
Any @ £3.50 each

Plain naan - Unleavened baked tandoor bread £2.50

Peshwari Naan - Sweetened nan stuffed with fruit £3

Hara naan - 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