

SHURUAT | TO START

POPPADUM BASKET £2.95
Originating from madras, an assortment of crisps served with an array of our house chutneys

VEGETARIAN

PANEER TIKKA £5.95
A great North Indian dish made from Asian cheese marinated in spices & grilled in a tandoor with crunchy vegetables

CHILLI PANEER £5.95
Fresh Asian cheese sliced & marinated in a spicy & aromatic Indo-Chinese sauce

DINA BITES £4.25
Fresh jalapeño chillies filled with cumin & cheese coated with gram flour batter & deep fried

MUSHROOM PAKORA £4.25
Fried fresh button mushrooms stuffed with spiced cream cheese & coated in a light batter

CORN CHEESE TIKKI £5.50
Pan fried patties: - mashed sweet corn, potato & cheese mixed with herbs, garnished with tamarind & yoghurt sauce

TANDOORI KHUMB £5.25
Mushrooms marinated in authentic Indian spices yoghurt & soft cheese, cooked in the tandoor

PUNJABI SAMOSA £3.95
Delicious mince vegetables with Indian spices in a crisp pastry

ONION BHAJI £3.25
Fresh pieces of onions, marinated in our Ziya batter & deep fried

SABUDANA WADA £4.95
Sago Cakes made with Indian spices and peanuts

KOTHIMBIR VADI £4.95
Indian coriander fritters

CHEESE MASALA BROCCOLI £5.95
Broccoli marinated in Indian spices and cheese

CHICKEN

CHILLI CHICKEN £5.95
Crispy coated spiced chicken tossed in Ziya special Indo-Chinese sauce

MALAI CHICKEN TIKKA £5.95
Chicken marinated in yoghurt, cream, herbs & cooked in our Tandoor

PISTACHIO CHICKEN TIKKA £6.25
Chicken marinated in pistachio, herbs and hint of aromatic spices

TANDOORI BADSHAH £5.95
The king of kebabs, spring chicken breast marinated overnight in yoghurt, lemon juice & mixed spices & then cooked in our tandoor

TANDOORI ACHARI WINGS £5.45
Chicken Wings marinated in tangy and spicy pickle flavour

TANDOORI CHICKEN LEG £5.95
Succulent Chicken Leg on the Bone marinated in red chilli paste, chaat masala, tandoori masala & lemon juice

LAMB

PESHWARI LAMB CHOPS £6.50
Marinated in a delicious blend of Indian spices, enriched with fried onion & soft cheese

SEEKH KEBAB £5.95
Minced lamb mixed with herbs and spices, cooked in our Tandoor

SPICY LAMB MEATBALLS £5.95
Spicy coated lamb meatballs tossed in Homemade Special Indo-Chinese Sauce

MEAT SAMOSA £4.95
Delicious mince lamb with Indian spiced in a crispy pastry

OAT LAMB CUTLET £5.45
Minced lamb mixed with herbs and spices, stuffed in a spiced potato cake and coated with oats

FISHERMANS BASKET

MALVANI FISH FRY £6.45
Fish marinated in malvani spices, coated in semolina and pan fried

FISH AMRITSARI £5.45
Chunky white fish marinated in lime, ginger, garlic and Amritsari spices, coated in a spiced gram flour batter then fried until golden

TANDOORI KING PRAWNS £7.95
Succulent king prawns marinated in a delicate blend of the finest herbs, spices & natural yoghurt

SALMON TIKKA £6.95
Chunks of fresh salmon steeped in lime, yoghurt & spices & roasted in our Tandoor

SCHEZWAN TEMPURA PRAWNS £6.95
Tiger prawns dipped in tempura batter deep fried & tossed in homemade special Indo-Chinese Sauce

PLATTERS TO SHARE

VEGETARIAN £10.95
Paneer Tikka, Punjabi Samosa, Sabudana Wada & Kothimbir Vadi

MEAT £11.95
Pistachio Chicken Tikka, Achari Chicken Wings, Seekh Kebab & Oat Lamb Cutlets

SEAFOOD £12.95
Schezwan Tempura Prawns, Salmon Tikka & Fish Amritsari

MAINS

GHOTALA £10.95
If adventure is what you like it's a must try. Ask a member of staff for more info

SUBZI / VEGETARIAN

PANEER BHURJI £8.95
Popular North Indian dish where scrambled Indian cottage cheese is cooked in desi herbs and spices

PANEER MUSALLAM £9.95
Indian cottage cheese cooked in a spicy tomato sauce

PANEER LAZEEZ £8.95
A delectable vegetarian dish made with Indian cheese cooked in a creamy onion & tomato sauce

KADAI PANEER £8.95
Colourful medley of bell peppers with paneer & spices in a rich onion tomato gravy

CHANNA MASALA £6.95
This is a wonderful comfort food, fairly dry & spicy with a sour creamy sauce

ALOO GOBI MASALA £6.95
Gobi masala is a flavourful Indian vegetarian dish made with cauliflower & spices which makes it fragrant & mouth-watering

BAINGAN BHARTHA £7.95
Mashed eggplant cooked in a spiced onion tomato gravy, very flavourful dish

BHINDI BHAJI £7.95
Lady fingers with cumin seeds, whole red chilli with onion tomato & fresh coriander

BOMBAY ALOO £6.95
Rich onion tomato gravy & spices combined with potatoes & fried onions make this a firm favourite

JEERA ALOO £6.95
Deep fried diced potatoes cooked with cumin & spices in a onion tomato masala

METHI MUTTER MALAI £7.95
Fenugreek leaves and green peas cooked with mild spices in a rich creamy gravy

HARI MAKKAI £7.95
Traditional spinach and sweet corn Sabjee

VEG KOLHAPURI £7.95
Mixed Vegetables cooked in spicy Kolhapuri masala

DAL MAKHINI £6.50
A delicacy of curried black gram beans in a medium hot butter sauce

DAL TARKA £5.95
Yellow lentils tempered with herbs and spices

DAL PALAK £6.50
Lentils and spinach mix tempered with herbs and spices

MURGH / CHICKEN

- CHICKEN TIKKA MASALA £8.95
A delicious dish in which pre-marinated pieces of chicken are grilled and added to thick creamy gravy
- MAKHNI CHICKEN £8.95
The very famous chicken preparation with silky butter, aromatic spices & makhni sauce
- CHICKEN SAAGWALA £8.95
A delicious chicken curry made with spinach infused with spices
- METHI MURGH £8.95
Spicy chicken curry cooked with fenugreek leaves & spices
- SAFFRON CHICKEN KORMA £8.95
Saffron flavoured diced chicken cooked with ground almonds, coconut & thick cream
- CHICKEN CHETTINAD £9.95
One of the spiciest & most aromatic in India, a distinctive culinary style with a judicious blend of spices is known as Chettinad cooking
- CHICKEN METHI MALIA KOFTA £9.95
Chicken dumplings cooked in fenugreek leaves and light creamy gravy
- CHICKEN KOLHAPURI £9.95
Chicken cooked in spicy Kolhapuri masala

ALL TIME FAVOURITES

- CHICKEN JALFREZI £8.95
Delicious hot curry with fresh green chillies added with onion, tomatoes & green bell peppers
- CHICKEN MADRAS £8.95
A rich hot sauce flavoured with aromatic spices & a hint of coconut from the land of Tamil Nadu
- CHICKEN KADAI £8.95
Kadai chicken is cooked in tomato gravy, dish noted for its spicy taste & addition of capsicum
- EGG CURRY £7.95
Hard boiled eggs cooked in aromatic Indian spices

GOSHT / LAMB

- NARGISI KOFTA £9.95
Boiled Egg Covered With Lamb Mince Cooked In Mughlai Gravy
- DAL GOSHT £10.95
Traditional Nawabi dish where lamb is cooked in lentils
- RAHARA LAMB £10.95
A fabulous lamb dish where lamb chunks are cooked along with minced lamb with the wonderful array of aromatic spices
- ALOO GOSHT £10.95
Desi lamb curry cooked with potatoes
- SAAG LAMB £10.95
A delicious & nutritious Indian dish, lamb cooked with spinach & spices in a masala style
- METHI GOSHT £10.95
This aromatic lamb dish is a delicacy, fenugreek leaves gives this curry a lovely warming flavour with the spices that will warm you on a cold night
- LAMB KOLHAPURI £10.95
Lamb cooked in spicy Kolhapuri Masala
- LAMB SHANK ROGAN JOSH £12.95
Kashmiri style lamb shank braised in Indian spices, onion ginger & garlic. The curry is best enjoyed with naan bread or rice

ALL TIME FAVOURITES

- LAMB JALFREZI £10.95
Deliciously spicy with chopped tomatoes & succulent slow cooked lamb with fresh green chilles added with an onion & bell pepper medley
- LAMB KADAI £10.95
Kadai lamb is cooked in a red gravy, a dish noted for its spicy taste & addition of bell peppers
- LAMB MADRAS £10.95
A rich hot sauce flavoured with aromatic spices & a hint of coconut from the land of Tamil Nadu

MACHLI / FISH

GOAN FISH CURRY	£10.95
<i>Delicious blend of curry leaves, coconut, red chillies and mustard seeds</i>	
KALIMIRI MACHLI	£10.95
<i>Delicate fish cooked in light creamy sauce with black peppercorn pods</i>	
PRAWN CHETTINAD	£12.95
<i>One of the spiciest & most aromatic in India, a distinctive culinary style with a judicious blend of spices is known as Chettinad cooking</i>	
PRAWN TAWA MASALA	£12.95
<i>Prawn tossed in dry spiced paste with onion and pepper</i>	

GRILLED & STEAMED

BARWAN MURGH ACHARI	£11.95
<i>Chicken supreme stuffed with spiced chicken mince, steeped in a hot lemon marinade & finished on the grill served with tempered potatoes, salad and makhni sauce</i>	
SEARED LAMB	£12.95
<i>Lamb marinated overnight served with rice, salad and homemade balsamic drizzle</i>	
STUFFED MASALA SQUID	£12.95
<i>Squid stuffed with minced seafood served with tempered potatoes, salad and Chettinad sauce</i>	
PATRA NI MACCHI	£12.95
<i>Green herb marinated fish wrapped in banana leaf served with tempered potatoes, salad and Kothimbir Vadi</i>	

BIRYANI

Biryani is an Indian mixed rice dish with vegetables, chicken, meat or prawns. Highly flavoured & coloured with saffron, served with Raitha.

VEGETABLE BIRYANI	£7.95
EGG BIRYANI	£8.95
MURGH SAFFRON BIRYANI	£10.95
HYDRABADI LAMB BIRYANI	£11.95
PRAWN BIRYANI	£12.95
SALMON BIRYANI	£12.95

RICE

BASMATI RICE	£2.75
<i>Fluffy & fragrant, simmered in salted water</i>	
PULAO RICE	£2.95
<i>Basmati rice tempered with whole spices & onion</i>	
JEERA RICE	£3.25
<i>Basmati rice tempered with cumin & coriander</i>	
MUSHROOM PULAO RICE	£3.50
<i>Pulao rice with sautéed fresh mushrooms</i>	
EGG FRIED RICE	£3.75
<i>Basmati rice is fried with egg & soy sauce</i>	

NAAN

NAAN	£1.95
<i>Handmade leavened Indian flour bread, cooked in our tandoor</i>	
TANDOORI ROTI	£1.95
<i>Unleavened wheat flour bread, cooked in our tandoor</i>	
GARLIC NAAN	£2.75
<i>Rolled with finely chopped garlic & finished in our tandoor</i>	
CHILLI GARLIC NAAN	£2.75
<i>Rolled with finely chopped garlic & chillies cooked in our tandoor</i>	
PESHWARI NAAN	£3.25
<i>Stuffed with almond, coconut, cardamom, red cherry & sultans</i>	
CHEESE KULCHA	£3.25
<i>Leavened flour dough stuffed with mild cheddar cheese</i>	

LECCHA PARATHA	£2.75
<i>Layered wheat flour bread</i>	
KHEEMA NAAN	£3.50
<i>Naan stuffed with lamb mince</i>	

SIDES

FRIES	£1.95
MASALA CHIPS	£2.50
SCHEZWAN CHIPS	£2.95
RAITA	£2.50
MIXED SALAD	£2.50
CHUTNEY TRAY	£1.00