

APPETIZERS

Onion Bhaji	2.10
Onions coated with gram flour batter deep fried to a crispy texture.	
Samosa (Vegetable or Meat)	2.25
Deep fried savoury pastries. Generally eaten as a snack in India, makes excellent appetizers.	
Seekh Kebab	2.75
The traditional seekh of lamb mince with the distinct flavours of coriander, tomatoes and mint creating an extraordinary play of tastes.	
Tandoori Chicken	2.95
Spring chicken (on the bone) marinated with delicious herbs and spices, then grilled in the tandoori oven.	
Shami Kebab	2.65
Minced lamb picatta culled from the fillet, flavoured with shahi jeera, then cooked on a griddle plate, resulting in a very succulent kebab	
Chicken/Lamb Tikka	2.95
The fire and spice of India – marinated breast chicken or lamb fillets cooked in its own juices in the tandoori oven.	
Chicken Tikka Pakora	3.25
Chicken tikka battered in egg and coated with bread crumbs and deep fried.	
Gurka Kebab	3.50
Marinated chicken fried with green peppers, onions, coriander and a touch of spice.	
Mixed Platter	3.75
A mixed platter of chicken tikka, lamb tikka and seekh kebab.	
King Prawn Butterfly	4.50
Spiced king prawn battered and covered with bread crumbs and fried.	
Garlic Mushrooms	2.95
Mushrooms battered in garlic and coated with bread crumbs.	
Prawn Patia Puri	3.45
Prawns cooked in a sweet and sour sauce and served with deep fried puri bread.	
King Prawn Patia Puri	4.50
King prawns cooked in a sweet and sour sauce and served with deep fried puri bread.	
Prawn Cocktail	3.45
Prawns on a bed of lettuce, topped with cocktail sauce.	

TANDOORI SPECIALS

An ancient style of cooking, which originated in the rugged North West Frontier of India. The natural, healthy and earthy tones of our tandoori dishes is achieved by the use of only fresh herbs and spices in the marinade resulting in the most delicious and succulent kebabs!

Tandoori Chicken	(half) 5.50
Spring chicken (on the bone) marinated with delicious herbs and spices, then grilled in the tandoori oven.	
Chicken Sashlik or Lamb Sashlik	7.25
Marinated pieces of breast chicken fillets or lamb grilled in the tandoori oven with green peppers, tomatoes and onions.	
Chicken Tikka or Lamb Tikka	6.50
Chicken or lamb marinated in a special yogurt sauce & then slowly cooked on a skewer in the tandoori oven.	
Tandoori Mixed Grill	8.95
A platter of tandoori chicken, chicken tikka, lamb tikka and seekh kebab.	
Tandoori King Prawn	9.95
King prawns marinated in a special yoghurt sauce and skewered in the tandoori oven.	

EASTERN CUISINE SPECIALS

Muktaj	6.25
Chicken or lamb cooked in a spicy sauce with fresh ginger, onions and green peppers.	
Makhani	6.25
Chicken or lamb lightly spiced & grilled in the tandoori, then finished with a very mild buttery sauce.	
Achari	6.25
Chicken or lamb cooked with lime & coriander to give a tangy flavour.	
King Prawn Jalfrezi	9.95
Bite-sized pieces of king prawns prepared in a spicy sauce with fresh green chillies, onions, mixed peppers, ginger and a sprinkle of fresh coriander to give a rich spicy flavour. Hot and Spicy	
Garlic Gujrat	7.50
Tandoori chicken stripped off-the-bone cooked with red chillies, green peppers, cumin, methi leaves & crushed fresh garlic. Fairly Hot.	
Mughlai	6.25
Tender pieces of spring chicken or lamb flavoured with egg, ginger and garlic. Shallow fried and then added to special yoghurt sauce with ground almonds, coconut and sultanas.	
Sarga	6.25
Chicken or lamb cooked in very spicy but medium sauce, with garlic, fried onions and green peppers.	
Jalapeno Moricha	6.25
Chicken or lamb prepared with a blend of whole spices, fresh herbs, coriander sauce, jalapeno peppers and green peppers.	

MASSALLA DISHES

Invented by the world famous – "unknown" – British curry house chef c1980 as a way of exploiting his already popular Chicken Tikka. We present our own exclusive recipe for Massalla.

Chicken Tikka Massalla	6.50
Lamb Tikka Massalla	6.50
Tandoori King Prawn Massalla	10.95
Prawn Massalla	7.95
Vegetable Massalla	5.95

BALTI DISHES

Medium hot, with garlic, ginger, fresh coriander, tomatoes & the finest herbs & spices all cooked in a wok that gives you the exotic taste.

Chicken or Lamb Balti	6.50
Chicken Balti Sag	6.95
Lamb Balti Sag	6.95
King Prawn Balti	9.95
King Prawn Balti Sag	10.95
Prawn Balti	6.95
Prawn Balti Sag	7.50
Vegetable Balti	5.25
Vegetable Balti Sag	5.95

CHEF'S CHOICE

Garlic Chilli Chicken	7.95
This superb dish is from Cochin. Boneless pieces of chicken cooked in a hot curry sauce flavoured with chunks of garlic and green chillies. (King prawn £9.95)	
Jalfrezi	6.25
Tender pieces of chicken or lamb prepared in a spicy sauce with fresh green chillies, onions, mixed peppers, ginger and a sprinkle of fresh coriander to give a rich spicy flavour. Hot and Spicy	
Karahi	6.25
Exquisite Punjabi country fayre of tender chicken or lamb braised in a spicy masala of garlic, ginger, onions, tomatoes, peppers and fresh coriander. (King prawn £9.95)	
Mango Delight	7.50
Chicken or lamb cooked with mango, almonds, cream, yoghurt and chef's special sauce. Mild looking dish fairly hot in taste.	
Passanda	6.25
Diced tender pieces of chicken or lamb cooked in a yoghurt sauce with fresh cream, ground almonds, coconut and sultanas.	
Jaipuri Massalla	6.25
Chicken or lamb cooked in a hot and spicy sauce with fried onions, peppers, fresh green chillies and yoghurt to give a thick gravy sauce.	
Slay The Dragon	7.95
Honey glazed chicken cooked with spicy mango chutney, cherry tomatoes and shallots. A Mysore delicacy (South Indian Dish).	
Chicken Sashlik Massalla	7.95
Chicken cooked with tandoori grilled green peppers, tomatoes and onions in a hot spicy sauce.	
Tiger By The River	9.95
Succulent whole king prawns cooked in a variety of spices in a medium thick sauce with aromatic flavours.	
Joytun Chicken	6.25
Chicken cooked in a spicy sauce with green olives.	
Shahi Bhuna	6.25
A fairly spicy curry cooked with mushrooms and cocktail sauce (chicken or lamb).	
Eastern Special (Stir Fry)	7.95
Chicken, Lamb or Prawn stir fried with seasonal vegetables. Spicy with fresh green chillies, Indian style. (King prawn £9.95)	

BIRIANY DISHES

A blend with Basmati rice and spices, served with a vegetable curry sauce.

Chicken or Lamb	6.95
Chicken or Lamb Tikka	7.50
King Prawn	9.95
Prawn	7.50
Vegetable	5.95
Mushrooms	5.95
Eastern Special Mix (Chicken, Lamb & Prawns)	8.95

NUT ALERT!!

Some of our dishes may contain traces of nuts. Please enquire within for more information.

CLASSIC INDIAN DISHES

Korma	4.75
Cooked in a creamy sauce made with almond and coconut	
Kashmir	5.75
Mild dish cooked with bananas in a creamy sauce	
Malaya	5.75
Mild dish cooked with pineapple, cream & coconut	
Bhuna	8.50
Fairly dry dish, with chopped onions, & green peppers, very spicy but medium hot	
Rogon	4.25
Medium spicy, cooked in butter with peppers, onions, tomatoes, garlic	
Dopiaza	4.25
Medium spiced cooked with large pieces of fried onions, green peppers and coriander in chef's special recipe	
Khata	4.25
Slightly hot, with plum tomatoes, garlic, coriander and mint	
Sagwala	4.25
Cooked with spinach and ground spices	
Methi	4.25
Cooked with green peppers, onions and fenugreek leaf	
Dansak	4.25
A slightly hot, sweet and sour curry cooked with lentils, combining all three distinct tastes into one dish	
Patia	4.25
A fairly hot dish, infused with sweet and sour lime flavouring	
Ceylon	4.25
A fairly hot dish, with sweet and sour coconut flavouring	
Madras	4.25
Medium hot curry dish	
Vindaloo	4.25
Very hot dish, cooked with potatoes	
Curry	4.25
Medium lightly spiced	

These dishes can be prepared as:

Chicken / Lamb	4.75
Chicken / Lamb Tikka	5.75
Prawns	5.75
King Prawn	8.50
Vegetable	4.25

VEGETABLE SIDE DISHES

These are small supporting dishes intended to add variety and flavour to individual requirements. "Bhaji's" are Indian style fried dishes.

Mushroom Bhaji	2.60
Cauliflower Bhaji	2.60
Sag Bhaji (Spinach)	2.60
Mixed Vegetable Bhaji	2.60
Bhindi Bhaji (Okra)	2.60
Brinjal Bhaji (Aubergines)	2.60
Tarka Dall (Lentils)	2.60
Massalla Dall (Spicy lentils)	2.60
Bombay Aloo (Spiced Potato)	2.60
Aloo Gobi (Potatoes & Cauliflower)	2.60
Aloo Begun (Aubergines & Potatoes)	2.60
Sag Aloo (Spinach & Potatoes)	2.60
Sag Paneer (Spinach & Cheese)	2.60
Chana Massalla (Chickpeas)	2.60

SUNDRIES & EXTRAS

Boiled Rice	1.95
Pilau Rice	2.25
Special Fried Rice	2.50
Mushroom Fried Rice	2.50
Egg Fried Rice	2.50
Garlic Fried Rice	2.50
Keema Rice (mince lamb)	2.50
Lemon Rice	2.50
Coconut Rice	2.50
Nan	1.60
Keema Nan (stuffed with minced lamb)	1.75
Garlic Nan (stuffed with garlic)	1.75
Stuffed Nan (with vegetables)	1.75
Peshwari Nan (stuffed with almonds, coconut & sultana)	1.85
Garlic & Keema Nan (stuffed with garlic & minced lamb)	1.85
Garlic, Coriander, Keema & Green Chilli Nan	1.95
Chapatti	0.95
Puri	0.95
Paratha	1.75
Stuffed Paratha	1.95
Tandoori Roti	1.10
Chips	1.95
Poppadom	0.50
Spiced Poppadom	0.60
Mango Chutney	0.50
Onion Salad	0.50
Mixed Pickle	0.50
Mint Sauce	0.50
Raitha (Cucumber or Onion)	1.50

SET MENU

SET MEAL FOR ONE - 13.95

Onion Bhaji
Chicken Tikka Massalla
Sag Aloo
Pilau Rice
Nan Bread

SET MEAL FORTWO - 26.95

Onion Bhaji
Sheek Kebab
Chicken Balti
Lamb Karahi
Bombay Aloo
Mushroom Bhaji
Pilau Rice
Nan Bread
Poppadom

SET MEAL FOR FOUR - 47.95

2 Chicken Tikka
2 Onion Bhaji
Chicken Karahi
Chicken Tikka Massalla
Chicken Rogan
Lamb Bhuna
Sag Aloo
Mushroom Bhaji
4 Pilau Rice
2 Nan Bread
4 Poppadom