



Shuruwad - Starters

Soup of the Day	£4.90
Malai Chicken	£4.90
Creamy soft chicken kebabs flavoured with cardamom cream and coriander stem	
Salmon Kali Mirch	£5.90
Fresh salmon marinated in English mustard, honey, cream cheese and black pepper, pot roasted	
Grilled Scallop	£6.90
Spiced with mixed peppercorns, fennel and star anise, served on an orange and grape salad	
Lahori Seekh Kebab	£5.90
Char-grilled shoulder of lamb, finely ground with root spices, enveloped in red onion, sweet peppers and mint	
Kathi Kebab	£5.90
Diced tender roast lamb, tossed with onions and tomatoes, well spiced, served in butter chapatti	
Boro Chingri Bhuna	£7.90
Bay of Bengal fished tiger prawns, tossed in garlic, ginger and shallots, delicately spiced with lime zest	
Bhatti Ka Chooza	£7.90
"King of all kebabs" tandoor roasted spring chicken, marinated overnight in a chilli and clove spiked natural yoghurt	
Kebab- E- Bahar	£7.90
A choice chicken tikka, lamb chop, salmon tikka, prawn and onion bhaji	
Khattey Jheengey	£7.90
Tiger prawns, marinated in chilli, lemongrass, kaffir lime, garlic and honey batter-tandoor cooked	
Achari Paneer	£4.90
Cubes of Indian cheese, marinated with yoghurt and mixed pickle, slowly cooked in the tandoori oven	



Something Special

Duck Salan	£14.90
Seven spices flavoured barbary duck breast, marinated overnight in a clove scented citrus juice, oven-cooked and served with a sweet and sour apricot chutney	
Patrani Machhi	£15.90
Fillet of cod, marinated in ginger, garlic, coconut and fresh herbs, wrapped in banana leaf, pan-grilled, served with lemon rice	
Venison Jaipur Style	£15.90
Clove scented venison fillet, pan seared, served with a spicy tomato and chilli jam.	
Lamb Shank Rogan Josh	£16.90
Exotic Kashmiri speciality; lamb shank braised slowly in Kashmiri chilli-infused broth, flavoured with fennel and ginger powder, served with saffron pulao and caramelized shallots.	
Chilli Hot Sea Bass Goan Style	£14.90
Marinated in garlic, lemon rind and fresh herbs, pan cooked, served on garlic and pak choy.	
Malabari Salmon	£15.90
A speciality of Kerala, black pepper, sautéed onion, clove and lemon marinated salmon fillet, pan fried, served with a tangy Malabar coconut curry.	
Hyderabadi Gosth Biryani	£15.90
Tender lamb boti, marinated overnight in green cardamom, clove, rose-water and spiced yoghurt, which is slow (dum) cooked, with layered saffron-hued long grain rice, served with salan sauce.	
Malabari Salmon	£15.90
A speciality of Kerala, black pepper, sautéed onion, clove and lemon-marinated salmon fillet pan friend, served with a tangy Malabar coconut curry.	



Set Menu

Gourmet Dinner	£30
Set meal - (minimum of four persons)	
Chefs Recommendation	£30
Mixture of starters and a variety of main courses supported with rice, vegetable and nan bread. Desserts and coffee included.	
Khas Khana - Main Courses	
Samunder- Seafood Dishes	
Chinghri Bhoona	£9.90
Prawns cooked with tomato and capsicum, medium spiced, served in a special thick sauce	
Badshahi Jheenga	£15.90
King prawns mildly cooked with herbs and spices, in a specially blended creamy sauce	
Sallon-E-Mach	£15.90
Monk fish cooked with medium to hot flavoured spices, in Delhi style	
Tandoori Boro Chingris	£16.90
King prawns (lobster-like) marinated in yoghurt, fresh herbs and garlic flavour, grilled over charcoal and served with salad	
Khas Khana - Main Courses	
Sallan-E-Gosht - Meat Dishes	
Goshtaba Lamb	£10.90
Spring lamb cooked with freshly roasted ground spices with green chilli and fresh coriander, giving it an aromatic flavour	
Khazana Dal-E-Gosht	£10.90
Diced lamb cooked with lentils and medium spiced with sweet and sour: from the house of dhansak	
Zaal- Jholl Lamb	£9.90
Tender lamb cooked in a spicy sauce - very hot traditional Bengali style	

**Saag Gosht £11.90**

Spring lamb cooked with fresh spinach, herbs and spices, flavoured with fenugreek, ginger and fresh coriander.

Gosht Salli Jardaloo £11.90

Classic Parsee dish of tender spring lamb cooked with apricots, herbs and spices, topped with crisp straw potatoes

Lal Mans £12.90

For those with guts of steel, a Rajasthani speciality of spring lamb, cooked with hot red chillis and smoked with cloves

Bhuna Gosht Adraki £11.90

Boneless pieces of lamb tossed in an aromatic of browned onions with tomatoes, ginger and ground spices

Lucknowi Gosht Pasanda £12.90

From the house of Nawabs of Lucknow, spring lamb cooked in a satin smooth gravy of almond, cardamom and yoghurt, accentuated with saffron

Home Style Lamb Curry £10.90

House speciality of spring lamb cooked with potatoes and softened with coconut milk, tempered with curry leaves and black mustard seeds

Khas Khana - Main Courses**Murghi - Poultry Dishes****Zaal Jhool Murgh £9.90**

Breast of chicken cooked in a spicy sauce - very hot. A traditional Bengal curry

Murgh Palak Methi £11.90

Tender morsels of chicken fillets cooked with fenugreek and spinach

Chicken Chettinad £10.90

Cubed chicken breast with shallots, tomatoes, garlic, ginger and a special blend of chettinad spices

Chicken Tikka Masala £11.90

Special tikka chicken barbecued in tandoor, then cooked with fresh yoghurt and a mixture of medium spices giving a unique taste and rich flavour

Goshtaba Dhaniwala £10.90

Chicken supreme with green chillies, coriander, and fresh ground spices, giving an excellent aromatic flavour

Murgh Tikka Jalfrezi £11.90

Pieces of tikka spring chicken, cooked in a special sauce with capsicum, onion and tomatoes, medium to hot spiced, served on a sizzler

Shahi Murgh Pasanda £11.90

Chicken supreme, stuffed with spiced chicken mince, pistachio nut, raisins, simmered cardamom-scented almond and yoghurt gravy

Pheasant Tarkari £14.90

Boneless pheasants cooked with a mild, spicy sauce to give a delicate subtle taste. This dish originated from Pondicherry, a region of India influenced by French culinary

Vegetarian

Sambal £9.90

Fresh mixed vegetables, medium spiced Bhoona curry from Kashmir

Malai Kofta £10.90

Creamy panner kofta, stuffed with a delicate blend of clotted cream, pistachios, green chillies, simmered in flavoursome and full-bodied tomato gravy, brought to a pleasing pungency with fennel and fenugreek

Paneer Badal Jam £10.90

Cottage cheese and aubergine steak coated with spices and herbs, grilled and served with smooth tomato and cashew nut sauce

Rice & Bread - Chawal & Rooti

Pulao of the Day £4.50

Basmati rice cooked with fresh vegetables and herbs, cauliflower, mushroom, onions or beans

Sadechawal £2.90

Plain boiled long grain rice

Chawal Ekhas

Finest grown plain basmati rice £3.90

Finest Grown Brown Basmati Rice £3.90

Plain Nan £2.90

Garlic Nan £3.50

Keema Nan £3.90

Peshwari Nan £4.50

Roomali Roti £4.90

Thinnest bread in the world, a thin type of roti being prepared at a party. (Do listen to the background music)

Tandoori Roti £2.90

Wholemeal bread baked in the tandoor

Onion Kulcher £3.90

Nan filled with chopped and spiced onions with fresh coriander

Cheese Kulcher £3.90

Grated cheddar and coriander filled nan bread

Muglai Paratha £3.90

Leavened wholemeal bread stuffed with vegetables and topped with egg and coriander. Pan fried in butter

Papadoms Different flavours £1.00



Side Dishes

Chatrhi	£3.90
Fresh mushroom moistly cooked with medium spices and onions	
Aloo Gobi	£3.90
Stir fry of cauliflower florets and potatoes in medium spices	
Bombay Aloo	£3.50
Baby potatoes tossed in tangy onion and garlic masala	
Taja Bhindi	£3.90
Tender okra, stir fried with herbs and spices	
Saag Paneer	£4.90
Spinach and cottage cheese, cooked with spices and herbs	
Begun	£4.90
Aubergine cooked with special spices. Hot sweet and sour, a unique dish	
Subz Meloni	£4.90
Melange of seasonal vegetables tossed with crushed coriander and chillies	
Chana Tamatar Rasmissa	£3.90
Chick peas and tomato stir fried with cumin and black cardamom	
Dall of the Day	£3.50
Massor, Mung, Chuna or Khaser	
Cucumber Raita	£2.50
Garlic scented cucumber yoghurt	

Vijon

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