

STARTERS: VEGETARIAN

- GAJAR BADHA - Carrot, raisin and walnut patties spiced with turmeric, chilli and asafoetida. (N)
CHOK KI TIKKI - Traditional potato cakes lightly spiced with chilli flakes and ground pomegranate seeds. (G)
TIKHE CHAWAL VADA - Spicy rice and roasted peanut patties. (N)
SABJE GILOUTI - Potato, cauliflower and spinach kebabs flavoured with ginger, ground coriander and turmeric.
PANEER SHASLICK - Indian cheese with pineapple, bell peppers and onion cooked in tandoor.
PATTHAR KA PANEER - Cubed Indian cottage cheese dipped in light corn flour batter, flavoured with masala chat.
HARIYALI PANEER TIKKA - Cubed Indian Cottage cheese marinated in yoghurt and fresh spices & herbs, cooked in tandoor.
SABJE SOMOSA - Lightly spiced mixed vegetables wrapped in a crisp pastry parcel. (N)
ASSORTED PAKORA - Seasoned assorted vegetables dipped in light crispy batter.

STARTERS: CHICKEN

- MURGH MALAI TIKKA - Char roasted Chicken breast tikka mildly marinated with cheese and hung yoghurt.
THANGRI TIKKA - Chicken thigh fillets in a spicy marinade and roasted in the tandoor.
MURGH KI SHAMI KEBAB - Spiced minced chicken patties flavoured with roasted cumin and whole coriander and green chilli.
TANDOORI MURGH - Marinated chicken drumsticks intensely spiced and slow roasted.
HARIYALI MURGH TIKKA - Chicken breast marinated in green herbs and roasted in the tandoor.

STARTERS: MEAT

- MANS KE SOOLEY - Cardamom and clove Smoked fillets of lamb marinated in raw papaya, garlic, ginger spiced with kashmiri chilli.
AFGHANI CHAMPEN - Lamb scented with mace and nutmeg marinated in caramelised onion and cashew nut cream. (N)
GULAFI SHEEK - Mince lamb spiced with freshly ground masala of cumin, coriander, green cardamom roasted on a skewer in the tandoor.
MALAI MUTTON CHOPS - Mutton chops marinated in garlic and ginger, papaya paste, curd cheese and yoghurt flavoured with ground green cardamom and cumin.
BUZITH MAHTS - Minced lamb patties spiced with black elephant cardamom, saunf, asafoetida and ground ginger.

STARTERS: SEAFOOD

- AJWAINI SALMON TIKKA - Delicious caraway flavoured Salmon cooked in tandoori.
CHATPATI TIL MACHLI - Fish marinated in mildly spiced yoghurt and sesame seeds.
MACHLI TIKKI - Flaked salmon and smoked mackerel patties flavoured with spring onion, green chilli, garlic and turmeric.
AMRITSARI MACHLI PAKORA - Cod cheek coated in spicy dill scented batter.
SARSON KA JINGHA - Large freshwater prawns marinated in wholegrain mustard with turmeric and kashmiri chilli roasted in the tandoor.

If you require an item which is not listed above please let us know we may be able to provide it for you. If a particular fresh produce is unavailable on the day, a suitable alternative will be offered.
Minimum order – 3 Starters & 3 Main course. Menu selection and or price may change without notice, please ask for current list at the time of order.

(V) Denotes Vegetarian (N) Contains Nuts (G) Contains Gluten
Other items may also contain gluten, traces of nuts and shell/fish bones.