

Starters

Poppodoms

Crispy Indian wafers made from urad daal and rice flour. Served with Spiced Onions.
1.30 per person

Pakorras

Cooked in aromatic pakora batter and served with a yoghurt dip.

Vegetable V 2.95

Mushroom V 3.25

Gobi (cauliflower) V 3.25

Haggis 3.95

Chicken (breast) 3.95

Mix 3.95

King Prawn 6.50

Onion Bhaji (Rings or Original) V 3.25

Aloo Tikki (spiced potato cakes) V 3.25

Stuffed Samosa V 3.50

Chef's Platter for 2

Combo of of chicken chatt, chicken wings, mixed pakora, onion bhaji rings & veg samosa. 7.50

Puris

Pan fried indian bread smothered in tangy sauce with your choice of topping.

Channa (chickpeas) V 3.95

Prawn 4.95

Chicken 4.95

Tandoori Starters

Chicken Chatt 3.95

Tandoori Wings 3.25

Seekh Kebab 3.95

Chicken/Lamb Tikka 5.50

Tandoori Chicken 5.50

Tandoori Grills

All these dishes are marinated in low fat yoghurt & spices and grilled over charcoal in a Tandoori oven. Served with saffron rice, salad and a medium gravy sauce.
Sauce can be changed (50p extra).

Tandoori Chicken 9.50

Half chicken marinated in a yoghurt sauce and cooked in the clay oven.

Chicken Tikka 9.50

Pieces of chunky chicken off the bone marinated in yoghurt sauce.

Shashlik Tandoori 9.75

Chunky pieces of chicken, capsicums grilled and served with mushrooms, tomatoes and onions.

Lamb Tikka 9.95

Lamb marinated in yoghurt and cooked in tandoor.

The Royal Grill 9.50

A combo of chicken and lamb tikka topped with fried mushrooms.

Shish Kebab Turkish 10.50

Pieces of lamb steak, capsicums, grilled and served with mushrooms and onions.

Tandoori Mix Grill 12.95

Quarter chicken, king prawn, lamb & chicken tikka, seekh kebab & nan bread.

Tandoori King Prawn 13.50

King prawns dipped in yoghurt and Punjabi spices.

The Specialities

Signature

Lahore Style Lamb

Tender pieces of lamb cooked in a thick sauce with channa daal.

Butter Chicken

Tikka in a smooth butter cream & tomato sauce with a garlic & ginger base.

Spicy Bhoona

A thick aromatic sauce with an authentic north indian flavour.

Kerela Chilli

Sweet chilli sauce , sliced peppers, onions & coconut cream.

Tava

Sauteed sliced onions, capsicums and mushrooms, stir fried in a dry masala and served on a sizzler.

Tikka Masala

Rich creamy dish with ground cashews & almonds.

Garlic Chillies

Spicy dish with rich garlic base blended with green chillies & punjabi masala.

Zalfrezi

Mild dish with subtle spices, fresh cream, sultanas, cashew & almond nuts.

Jaipuri

A thick sauce with punjabi masala cooked with onions, mushrooms & peppers.

Tikka Garam Masala

Cooked with garlic butter and a blend of north indian spices (garam masala).

Tikka Chasni

A sweet and sour dish cooked with ground cashew nuts & fresh cream, giving a smooth creamy taste.

Masaladaar

Slightly tangy sauce with onions and subtle punjabi herbs and spices.

Tandoori Masala

Cooked with smokey tandoori spices.

Pardesi

Spinach curry, shallow fried mushrooms & onions cooked with spicy garlic turka base.

Tikka Salsa

A beautiful fusion of Mexican and Indian flavours.

Pasanda

Fresh cream, yoghurt & coconut cream. Topped with flaked almonds.

Balti Gosht

Cooked with chopped peppers, onions, tomatoes, various herbs and ground spices.

Goanese

South Indian style creamed coconut sauce with green chillies. Spicy!

Makhani Masala

A mild tomato & butter cream sauce with ground cashews.

Chicken Tikka 8.95, Lamb 9.25, King Prawns 12.50, Vegetable V 7.50

The Classics

Traditional Curry

Bhoona

Dopiaza

Prepared with sliced onions.

Dansac

Prepared with lentils.

Rogan Josh

Indian classic spices.

Bombay

Prepared with egg.

Patia

Sweet and sour.

Karahi

Cooked in a Karahi and prepared with onions & peppers.

Chicken / Lamb Saag

Classic curried spinach.

Chicken 7.50, Lamb 7.95,

Prawns 7.95, King Prawn 11.50,

Mix Vegetable V 6.25

Biryanis

Choice of ingredients cooked tenderly in saffron rice and served with a medium strength sauce.

Chicken 8.50, Lamb 8.95, Prawn 8.95,

King Prawn 12.50, Mushroom V 7.25,

Vegetable V £7.25, Royale 9.95

Kormas

Muglai

Made famous by the Moghuls of India. This sauce is rich in cream and has a beautiful smooth taste.

Ceylonese

This style of Korma is from south india. It is prepared from coconut cream and fresh cream.

Kashmiri

Prepared with pineapple or mangoes for a rather fruity flavour.

Spicy

A hotter flavour with almonds and fresh cream.

Chicken 7.95, Lamb 8.25, Prawn 8.25,

King Prawns 11.95, Chicken Tikka 8.95,

Vegetable V 7.50

Vegetarian Dishes V

The Royal Daal (mix lentil) 7.50

Bindi Bhaji (okra) 6.25

Aloo Gobi (potato / cauliflower) 6.25

Turka Daal (lentils) 6.25

Aloo Saag (potato / spinach) 6.25

Mushroom Bhaji 6.25

Kabli Channa (chickpeas) 6.25

Saag Paneer 6.75

(spinach / indian cheese)

Mushroom Paneer Balti 7.50

All available as side dishes £1 less

Can't find your favourite dish?

Our chefs are happy to prepare any dish to your requirements. Please ask a member of staff.

European

Rice

Basmati Saffron Rice	1.90
Basmati Boiled Rice	1.70
Mushroom Pullao	2.95

Breads

Nan V	1.95
Pishwari Nan V	2.75
Garlic Nan V	2.75
Vegetable Nan V	2.95
Cheese Nan V	2.95
Keema Nan	2.95
Paratha V	1.95
Keema Paratha	2.95
Vegetable Paratha V	2.95
Chapati V	0.95
Garlic Chapati V	1.25

Other Sundries V

Mixed Pickle	1.50
Raita	1.50
Punjabi Salad	1.50

Sirloin Steak	£11.50
Chicken Maryland	£7.95
Fried Chicken	£7.95
Haddock & Chips	£7.95
Plain Omelette	£6.95
Chicken Omelette	£7.95
Chicken/Prawn Salad	£7.50

Kids dishes available, please ask a member of staff.

All dishes can be tailored to individual strength requirements. Extra 50p

Please note as some of our dishes contain nuts, there may be traces of nuts in all our dishes.

