

# Restaurant Menu

## Allergy Advice

We do not cater for those with nut allergies. Please specify any allergies when ordering.

## SUNDRIES

Popadoms £0.60 each      Lime/Mango Pickle £1.00  
Various Sauces £0.60 per person      Mixed Raita £1.50

## STARTERS

**Gilafi Sheesh Kebab** ● North India £4.95  
Minced lamb, onion and capsicum kebabs.

**Spicy Lamb Chops** ● New Delhi £6.50  
Marinated in ginger, chilli flakes & homemade garam masala.

**Chicken Tikka** ● Punjab £4.50  
Grilled boneless chicken marinated in a homemade masala.

**Samosa (2 pieces)** ● Vegetable (V) £3.25  
Chicken & Coriander £3.75      Lamb & Mint £3.75

**Onion Bhajji (V)** ● Karnataka £3.50  
3 pieces lightly spiced Onion Bhajji's

**Paneer Tikka (V)** ● North India £5.25  
Paneer cheese stuffed with pickled lime & sultanas.

## AUTHENTIC MAINS

**Traditional Pasanda** ● North India £11.75  
Traditional North Indian Pasanda. Chicken breast stuffed with spinach & sultanas in a mild, thick almond & coconut sauce.

**Hyderabadi Biryani** ● Hyderabad, Telangana  
Chicken £13.95      Lamb £14.25      Vegetable (V) £11.25  
A homes-style fragrant biryani with fried onions, basmati rice, mint & natural yoghurt. **Served with a vegetable sauce & raita.**

**Malabar Prawn Biryani** ● Thalesary, South India £14.95  
An aromatic south Indian prawn biryani. Lightly spiced prawns tossed in basmati rice with coconut, cashews & sultanas.

**Prawn Hara Pyaz** ●● North India £10.95  
Prawns tossed with spring onions and cumin in a medium sauce.

## VEGETABLE MAINS

**Khumb Mukay Hara Pyaz (V)** ●● Punjab £7.95  
Mushroom & sweetcorn with spring onions & medium spices.

**Paneer Lababdar (V)** ● Punjab £7.95  
Paneer cheese in a tomato & onion masala.

**Subz Miloni (V)** ● Punjab £7.95  
Vegetables in a mild, medium or hot sauce.

● Mild    ●● Medium    ●●● Hot    ●●●● Very Hot

## TRADITIONAL FAVOURITES

The traditional versions of classic well-known curries

**Raj Railway Lamb** ● East Indian Railways £12.95

A dish served in train refreshment rooms during British Raj colonial-era (1858—1947). This dish was first created on the Allahabad to Jabalpur branch line of the East Indian Railway that opened in June 1867.

Succulent lamb & baby potatoes in a tomato & onion sauce infused with homemade garam masala & coconut milk.

**Served with a Laccha Paratha** (Layered flatbread)

**Makhani Masala** ● North India £9.95

Chicken Tikka cooked in a tomato, cream, coconut & almond sauce infused with kasuri methi & mild homemade garam masala.

**Bhuna Adruki** ● Telangana **Chicken** £8.75 **Lamb** £8.95

Mild chicken or lamb curry in a thick sauce with hints of ginger.

**Butter Chicken, Moti Mahal style** ● £9.95

Chicken Tikka in a rich medium tomato sauce enriched with butter, cream and cardamom. **Moti Mahal Indian Restaurant, New Dheli**

**Shai Chicken Korma** ● £8.75

A mild, almond, coconut & cashew sauce infused with cardamom.

**Chicken Kadhai** ●● North India £8.75

An authentic medium spiced curry with onions & peppers.

**Chicken Coriander** ●● North India £8.75

Chicken in a medium spiced sauce infused with coriander.

**Chicken Saag Methi** ●● Hyderabad, Telangana £9.25

Chicken in a thick spinach and fenugreek sauce.

**i** 'Fenugreek' - Annual herb with a sweet & nutty flavour.

**Kabuli Lamb** ●● North India & Afghanistan £9.95

Afghani-Indian dish. Lamb in a cumin spiced sauce with chick peas.

**Murgh Tikka Jalfrezi** ●●● Hyderabad, Telangana £9.75

Chicken Tikka in a hot sauce with fresh chillies & peppers

**Chicken Chettinad** ●●● Chettinad, Tamil Nadu £9.95

A south Indian hot, thick sauce curry with coconut and a blend of aromatic home-ground spices.

**Persian Patia** ●●● **Chicken** £9.75 **Lamb** £9.95

A hot sweet & sour sauce infused with tamarind & jaggery.

**Mirchi ka Salaam** ●●●● North India £9.95

Tender lamb in a hot sauce with fresh chillies tempered with panch phoran (Indian five spice)

**Hot & Spicy** ●●●● **Chicken** £8.75 **Lamb** £8.95

Spicy, hot sauce infused with scotch bonnet chillies

**Chicken Shashlick** £9.25

Grilled chicken in a mild marinade with onions & peppers.

**Chicken Tikka** (Main, boneless, mild, no sauce) £8.50

Grilled chicken in a homemade marinade on a bed onions.

Turn over for Rice, Sides & Bread

## VEGETABLE SIDES (V)

Saag Paneer	<i>Spinach &amp; Paneer cheese</i>	£3.95
Saag Aloo	<i>Spinach &amp; Potato</i>	£3.75
Saag Khumb	<i>Spinach &amp; Mushroom</i>	£3.85
Bombay Aloo	<i>Potatoes</i>	£3.50
Aloo Gobi	<i>Potato &amp; Cauliflower</i>	£3.95
Mattar Paneer	<i>Paneer Cheese &amp; Peas</i>	£3.75
Mushroom Bhaji	<i>Medium spiced</i>	£3.75
Chana Masala	<i>Chick peas</i>	£3.50
Tarka Dall	<i>Lentils</i>	£3.50

All vegetable side dishes also available as a main (+£3.00)

## RICE

Pilau Rice	£3.25
Plain Basmati Rice	£3.00
Egg fried rice	£3.50
Special fried rice	<i>Tossed with soy &amp; spring onions</i> £3.75
Mushroom fried rice	£3.75

## BREAD

Plain Naan	£2.50
Garlic & Coriander Naan	£2.80
Chilli Cheese Naan	£2.80
Keema Naan	<i>with lamb mince</i> £3.25
Peshwari Naan	<i>with coconut &amp; sultanas</i> £3.95
Chapatti	£1.65

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