

Pappadum

pappadum are served as a snack before the starters or main courses,
accompanied with chopped onions, mango chutney, lime pickle & mint sauce

Plain Pappadum	£1.00
Spicy Pappadum	£1.00
Pickles (per person)	£1.00

Appetisers

served with salad and mint sauce

Chicken/Lamb Chat	£6.95	Mixed Starter	£6.95
<i>Spicy chicken/lamb pieces in a tasty chat sauce</i>		<i>Onion Bhaji, Pakora and samosa</i>	
Chicken/Lamb Tikka	£6.95	Mix Kebab	£7.95
<i>chicken/lamb pieces marinated in spices then cooked in the tandoori oven</i>		<i>A combination of chicken tikka, lamb tikka and seek Kebab</i>	
Tandoori Chicken	£6.95	Masala Fish	£6.95
<i>chicken on the bone marinated in spices then cooked in the tandoori oven</i>		<i>marinated haddock cooked with spices</i>	
Chicken Pakora	£6.95	Massala Chicken	£6.95
<i>chicken pieces flavoured with herbs and spices, dipped in Indian batter then deep fried</i>		<i>marinated chicken cooked with spices</i>	
Shami Kebab	£6.95	Sizzling Mix (for one)	£7.95
<i>Succulent minced lamb blended with special herbs and spices made into a burger then cooked on a thowa and wrapped in an omelette</i>		<i>chicken tikka, lamb tikka, sheek kebab and masala fish</i>	
Seek Kebab	£6.95	Sizziling Mix (for two)	£13.95
<i>skewered spiced mince lamb cooked in the tandoori oven</i>		<i>chicken tikka, lamb tikka, sheek kebab and masala fish</i>	
Keema Balls	£6.95	Bihari Tikka Shashlik	£7.95
<i>lamb mince made into balls, dipped in Indian batter then deep fried</i>		<i>marinated with Bihari spices. A very delicious famous tikka dish in Bihaar India, with capsicum & onion</i>	
Prawn Pakora	£6.95	Stuffed Peppers Chicken/Lamb	£6.95
<i>prawns flavoured with herbs and spices, dipped in Indian batter then deep fried</i>		<i>minced chicken/lamb stuffed in a bell pepper and cooked in a clay oven</i>	
King Prawn Butterfly	£7.95	Nanbali Chicken	£6.95
<i>king prawn with exotic spices in batter then deep fried</i>		<i>tandoori chicken breast cooked with cheese, crushed garlic and olive oil, served with fried onions, peppers and baby potatoes</i>	
Bengal Special King Prawn	£7.95	Peshwari Chapli Kebab	£6.95
<i>king prawn marinated in our secret spices and delicately grilled</i>		<i>Deep fried minced lamb mixed with chopped onions and peshwari spices</i>	
Prawn Cocktail	£6.95	Chilli Paneer	£6.95
Vegetable Pakora	£6.95	<i>made with original paneer cooked in spicy chilli sauce with lots of herbs. A very tasty, spicy dish</i>	
<i>vegetables flavoured with herbs and spices, dipped in Indian batter then deep fried</i>		Cheese Sheek Kebab	£6.95
Aloo Pakora	£6.95	<i>Minced sheek kebab with soft melting cheese</i>	
<i>potatoes flavoured with herbs and spices, dipped in Indian batter then deep fried.</i>		Chutt Putti	£6.95
Garlic Mushrooms	£6.95	<i>potatoes and chick peas cooked with medium spices and fresh herbs served with boiled eggs</i>	
<i>mushrooms cooked with garlic, Indian style</i>		Chicken Channa	£6.95
Onion Bhaji	£6.95	<i>chick peas and chicken cooked in a rich masala sauce, garnished with coriander</i>	
<i>shredded onions mixed with gram flour and deep fried</i>		Chilli Soya Chunks	£6.95
Meat / Vegetable Samosa	£6.95	<i>with sweet chilli sauce or spicy chilli sauce</i>	
<i>spiced mince meat / vegetables flavoured with garam masala and cumin wrapped in a crispy fried pastry</i>		Soya Meat Chat	£6.95
		Paneer Nambali	£7.95
		<i>made with the original paneer, crushed garlic served with fried onions, peppers and baby potatoes</i>	

Filled Pury Bread Starters

A variety of freshly marinated fillings, served in a traditional light crispy fluffy bread.

Paneer	£7.95	Lamb	£6.95
King Prawn	£7.95	Chicken	£6.95
Prawn	£6.95	Keema	£6.95
Chana	£6.95	Mix Veg	£6.95
Soya Meat	£6.95		

Newly Introduced Dishes

Shashlic Karahi Chicken/Lamb/King Prawn	£15.95
<i>Cubed pieces of chicken or lamb marinated in shashlic spices and skewered in the tandoori oven, topped and cooked with a koria curry sauce. bursting full of flavours with greater use of tomatoes, onions, green peppers and relish with fresh garlic. A superb combination of two traditional dishes.</i>	
Chingri Tamarind	£15.95
<i>King Prawn Cooked with onion, peppers, mixed spices, fresh coriander and tamarind sauce</i>	
Karahi Zal Zala Chicken/Lamb/King Prawn	£15.95
<i>A beautiful blend of the naga chilli and the jalapeno chilli both cooked together to create a mouth watering, fairly hot, thick curry sauced dish</i>	
Chilli Chicken Massala	£15.95
<i>tandoori chicken on/off the bone, freshly cooked in a tandoori oven, and minced lamb spiced with green chillies</i>	
Bengali Jheenga	£15.95
<i>barbecued king prawn delicately spiced with herbs, chopped tomatoes, capsicum and cashew nuts cooked in a very thick sauce</i>	
Tandoori Butter Chicken	£15.95
<i>marinated chicken tikka cooked with almonds, coconut flakes & sultanas in a rich creamy butter sauce</i>	
Mustard Mix	£15.95
<i>lamb chicken and prawn cooked with channa, peas and a touch of mustard seeds. A fairly hot dish</i>	
Lemony Daan Tikka Mix	£15.95
<i>Lamb, chicken and prawns cooked with minced meat, touch of fresh lemon and garlic. A medium spiced dish</i>	
Shatkoro Bhuna Lamb Karahi	£15.95
<i>Shatkora and lamb cooked with exotic spices, finely chopped onions, chopped tomatoes and green herbs. A fairy hot dish (Shatkora is a round green citrus from south Bangladesh, it adds a lovely fragrant sour taste to the dish)</i>	
Shatkoro Bhuna King Prawn Karahi	£15.95
<i>Shatkora and king prawn cooked with exotic spices, finely chopped onions, chopped tomatoes and green herbs. A fairy hot dish (Shatkora is a round green citrus from south Bangladesh, it adds a lovely fragrant sour taste to the dish)</i>	
Chicken Jaflong Special	£15.95
<i>chicken tikka cooked with chick peas, spinach and bengal special mix spices served in a medium sauce with coriander garnish</i>	
Bihaari Shashlik Karahi Lamb	£15.95
<i>This is a special karahi with bihaari spice, peppers, onions, yoghurt, lemon juice and garlic. A very tasty dish (spicy madras)</i>	
Tawah Chicken or Lamb	£15.95
<i>Chef's special recipe with fresh tomatoes, chopped capsicum, fresh green chillies, garlic & ginger. The distinct combination of ingredients provides a mouth watering dish for spice lovers. (madras vindaloo)</i>	
Lamb Motor Paneer	£15.95
<i>marinated lamb cooked with green peas and a choice of melted cheese or diced paneer, very tasty</i>	
Jeera Chicken/Lamb/King Prawn	£15.95
<i>This delicate Jeera dish is cooked using medium spice flavouring with cumin seeds, ground chef spices and fragrant herbs, served on a sizzler.</i>	
Shashlik Balti Chicken/Lamb/King Prawn	£15.95
<i>This dish is marinated in a light blend of yoghurt sauce, grilled capsicum, grilled onion and tomatoes with balti sauce served on a sizzler.</i>	
Karahi Chicken/Lamb/King Prawn Palak Handi Bhuna	£15.95
<i>Chef's special recipe with diced peppers, onion and tomatoes fried with garlic, ginger, chefs handi spices and a bit of spinach</i>	
Shashlik Balti Paneer (vegetarian)	£15.95
<i>paneer cubes cooked with shashlik onion & peppers with home made spice in a thick sauce. Very Tasty.</i>	

Tandoori Dishes

All dishes are marinated with a variety of spices and paste, cooked in a flaming tandoori oven. served with salad and curry or mint sauce

Special Tandoori Chicken	£14.95	Bihaari Lamb Tikka	£14.95
<i>tandoori chicken served with a minced meat sauce, fried onions, garlic, ginger and tomato using our special spices and garnished with coriander. choice of medium or madras hot</i>		<i>this is a special new tikka introduced in our restaurant. Lamb tikka marinated in special bihaari spices, golden fried onion, ginger paste and yoghurt, cooked in a clay oven for a unique taste. served on a sizzler with onions</i>	
Tandoori Chicken (½)	£14.95	Bihaari Lamb Tikka Shashlik	£14.95
<i>half marinated chicken on the bone with medium spices, cooked in a clay oven and served on a sizzler with onions</i>		<i>this dish is similar to the bihaari tikka but shashlik, cooked with green peppers and onions, served on a sizzler</i>	
Tandoori King Prawn	£15.95	Tandoori Mixed Grill	£15.95
<i>marinated king prawn with tandoori spices cooked in a clay oven and served on a sizzler with onions</i>		<i>lamb tikka, chicken tikka, tandoori chicken and sheek kebab cooked in a clay oven and served on a sizzler with onions</i>	
Chicken/Lamb Tikka	£14.95	Mixed Shashlik	£15.95
<i>marinated chicken/lamb with tikka spices cooked in a clay oven and served on a sizzler with onions</i>		<i>king prawn, chicken tikka and lamb tikka cooked with peppers and onions in a clay oven and served on a sizzler with onions</i>	
Chicken Shashlik	£14.95	Lamb Shashlik	£14.95
<i>same as chicken tikka but shashlik, cooked with peppers and onions in a clay oven and served on a sizzler with onions</i>		<i>marinated lamb with tikka spices cooked in a clay oven and served on a sizzler with onions</i>	
King Prawn Shashlik	£15.95	Massala Chicken Shashlik	£14.95
<i>same as king prawn tikka but is also cooked with peppers and onions in a clay oven and served on a sizzler with onions</i>		<i>marinated chicken cooked with spices, served on a sizzler with shashlic onion & pepper</i>	
Stir Fry Chicken Shashlik	£15.95		
<i>marinated chicken cooked with harbonara peppers, mushroom and served on a sizzler with onions</i>			

Chef Special Dishes

Tikka Sheem Chicken/Lamb/King Prawn	£13.95 / £14.95 / £15.95
<i>marinated chicken breast, prawns or lamb fried with beans, homemade spices, garlic, ginger, green chilli and cooked in a curry sauce (chose from medium or hot) garnished with coriander</i>	
Murgh Nabibi	£14.95
<i>tandoori chicken off the bone, minced meat and egg cooked with green peppers, onions, tomatoes and coriander</i>	
Razella Chicken/Lamb/King Prawn	£13.95 / £14.95 / £15.95
<i>chicken tikka fried with onions adding cream, almonds, coconut and Bengal Lancer special spices cooked with curry sauce, garnished with coriander. A hot dish</i>	
Chilli Chicken/Lamb/King Prawn	£13.95 / £14.95 / £15.95
<i>chicken/lamb tikka fried with green chilli, finely chopped onions, garlic and ginger, cooked with special curry sauce. A hot dish</i>	
Garlic Delight Chicken/Lamb/King Prawn	£13.95 / £13.95 / £15.95
<i>marinated chicken tikka fried with chopped onions, green peppers and homemade spices, cooked with curry sauce, coconut powder and almond powder. A choice of mild or medium</i>	
Butter Chicken/Lamb/King Prawn	£13.95 / £14.95 / £15.95
<i>marinated chicken breast/lamb with aromatic spices, coconut powder, almond powder (badaam), cooked with cream, Indian ghee and chefs very own secret ingredients. A mild dish</i>	
Special Ali Chicken/Lamb/King Prawn	£13.95 / £14.95 / £15.95
<i>marinated chicken/lamb tikka with garlic, ginger and Ali's homemade spices, cooked with potatoes, peas and green chilli, A fairly hot dish</i>	
Nixon Special Chicken/Lamb/King Prawn	£13.95 / £14.95 / £15.95
<i>marinated chicken/lamb fried with almonds, coconut and chopped onion, cooked in a cream sauce with lime juice and Bengali spices. A mild dish</i>	
Keema Thurkaree	£14.95
<i>minced lamb and green peas cooked with spices, onions, coriander, tomato paste, garlic, ginger, kasuri methi and very little curry sauce. Choice of medium or spicy dish</i>	
Chicken & Vegetable Paneer	£15.95
<i>Chicken and vegetables cooked in a medium thick sauce topped with paneer cubes & melted paneer</i>	

Bengal Special Flavoured Dishes

Bengal Special Mass	£15.95
<i>pangash fish, king prawn & prawn battered with masala spice and deep fried, cooked with chopped tomatoes and a special curry sauce garnished with coriander</i>	
Tandoori Mix Garlic Jalfrazi	£15.95
<i>marinated lamb, chicken and sheek kebab cooked with green peppers, onions, green chilli and mixed spices. A real mouth watering dish.</i>	
Tandoori Mixed Grill Kerry Naga	£15.95
<i>a real bangladeshi treat for those who like spicy food. made by using naga chilli grown in Bangladesh, it has a very unique taste and scent, this is cooked with chicken, lamb, sheek kebab and tandoori chicken</i>	
Chicken Mawchak	£13.95
<i>marinated chicken cooked in a clay oven then pan fried with coconut and almond powder with a mild sauce and honey</i>	
Tandoori Sag Mix	£15.95
<i>full house meat cooked in spinach then mixed with our own variety of ground spices. A medium spicy dish</i>	
Lemon Chilli Chicken	£13.95
<i>marinated chicken cooked with chopped fresh lemon and our own medium spices, garnished with coriander</i>	
Karachi Flavour	£14.95
<i>an amazing mixture of tender lamb, curried with spinach and tomatoes. This dish is spiced with garlic, ginger and garnished with fried egg - medium strength</i>	
Chicken Zahangir	£13.95
<i>marinated chicken tikka cooked with diced green peppers and onions in a medium sauce with our own bengal special spices</i>	
Chicken Malaye	£13.95
<i>chicken cooked with pulped mango, almond powder, coconut powder and a mild creamy sauce. This is a creamy dish with rich mango flavour</i>	
Akbari Lamb	£14.95
<i>lamb, onions, green peppers and our home made spices cooked in a medium curry sauce one of our customers most recommended dish</i>	
Muglaye	£14.95
<i>spicy mince meat and chicken tikka cooked in a medium sauce with methi leaf then garnished with coriander.</i>	
Gulbark Kofta Chicken or Lamb	£15.95
<i>minced lamb balls or minced chicken balls cooked in a thick medium sauce with Bengal Lancer special spices and chopped tomatoes garnished with coriander. A medium spicy dish</i>	
Naga Chicken Mix	£15.95
<i>marinated lamb, chicken and prawns cooked in naga spices imported from Bangladesh and Begal Lancer special spices, garlic and ginger, garnished with coriander. A fairly hot dish</i>	
Newabi Khana Chicken / Lamb / King Prawn	£15.95
<i>(the most complex of all great curries) comprising of 21 ingredients, each roasted individually prior to been grained, this lends a deep rich brown colour to this mouth watering dish.</i>	

Special Balti Dishes

Makraani Jingha Balti	£15.95
<i>Large king prawns cooked in a tandoori oven, then brought to the pan and combined with balti spices, herbs, aubergine and potatoes, served either medium or hot</i>	
Ohmari Kashi Balti	£14.95
<i>lamb cooked with cardamon pods & bay leaf, with roasted Indian potatoes in our very own balti style. This is a spicy but mouth watering dish</i>	
Shabuzz Murgh Balti	£13.95
<i>marinated chicken cooked in balti spices with fresh lemon, ginger and spinach, giving this dish its name shabuzz murghi for its distinctive colour</i>	
Prawn & King Prawn Madras Chilli Balti	£15.95
<i>prawns and king prawns cooked in balti spices with green chilli, green peppers and spring onion</i>	
Rajasthani Chicken Balti	£13.95
<i>Chicken Tikka cooked with chefs unique creamy balti barbecue sauce</i>	
Balti King Prawn Rogan	£15.95
<i>king prawns cooked in balti spices with onions, green peppers and rogan tomatoes</i>	
Balti Chicken	£13.95
<i>Chicken cooked in balti spices with onions, green peppers and rogan tomatoes</i>	
Pathan Balti	£14.95
<i>lamb cooked with fresh spinach, capsicum and onion with unique balti spices</i>	
Balti Chicken Tikka Korma	£13.95
<i>marinated chicken cooked with coconut, almond,, green peppers, onion and cream with special balti spices. A mild dish</i>	
Mix Balti (king prawn, lamb, chicken)	£15.95
Balti Chicken Tikka Massala	£13.95
<i>marinated chicken cooked with coconut, almond, mango chutney, fresh yoghurt and special balti spices in a masala sauce, a very nice dish</i>	
Shanshah Balti	£13.95
<i>tandoori chicken breast on/off the bone, cooked with chick peas, garlic and ginger with balti spices</i>	
Nabarthan Korma Balti	£13.95
<i>mixed vegetables cooked with lentils, balti spices and cream. A mild dish</i>	
Chicken Garlic Chilli Korai Balti	£14.95
<i>marinated chicken cooked with green peppers, green chilli, a mixture of karahi balti spices and bengal special spice. A vindaloo hot dish</i>	
Bali Paneer	£15.95
<i>paneer cooked with balti spice in a rich sauce with a combination of other spices , chunky peppers and onions</i>	

Speacial Karahi Dishes

Karahi Mass	£15.95
<i>Pangash fish battered with massala spice then deep fried then cooked with capsicum & chunky onion in karahi spice</i>	
Karahi Palak Chicken/Lamb/ King Prawn	£13.95 / £14.95 / £15.95
<i>marinated chicken/lamb/king prawn fried with ginger, garlic, delicate karahi spices and spinach, garnished with coriander. A medium spicy dish</i>	
Karahi Chicken/Lamb/ King Prawn Tikka Massala	£13.95 / £14.95 / £15.95
<i>marinated chicken/lamb/king prawn cooked in a massala sauce with coconut, almonds, mango chutney, green peppers and onion, garnished with coriander. A medium or mild dish</i>	
Karahi Chicken/Lamb/ King/Prawn Palak Potato	£13.95 / £14.95 / £15.95
<i>marinated chicken fried with ginger, garlic and karahi spices and cooked with potatoes, garnished with coriander. A medium dish</i>	
Karahi Chicken/Lamb/King Prawn	£13.95 / £14.95 / £15.95
<i>marinated chicken/lamb/king prawn with ginger, garlic, delicate karahi spices and cooked with extra tomatoes, garnished with coriander. A medium spicy dish</i>	
Karahi Mixed Grill	£15.95
<i>a variety of different meat cooked with green pepper in a complex medium sauce comprising of all karahi spices each roasted individually prior to been grained, this lends a deep rich brown colour to this mouth watering dish</i>	
Karahi Chicken Keema Mix	£15.95
<i>marinated chicken/lamb/king prawn fried with ginger, garlic and karahi spices, cooked with minced meat and garnished with coriander. A medium spicy dish</i>	
Karahi Keema	£14.95
<i>minced lamb cooked with onions, peppers, tomatoes, garlic, ginger and green chillies with special karahi spices</i>	
Karahi Bhindi Chicken/Lamb/King Prawn	£13.95 / £14.95 / £15.95
<i>marinated chicken/lamb fried with ginger, garlic and karahi spices cooked with bhindi (okra) and garnished with coriander. A medium spicy dish</i>	
Chicken/Lamb/ King Prawn Garlic Chilli Karahi (Upna-Desi Style)	£13.95 / £14.95 / £15.95
<i>marinated chicken/lamb/king prawn fried with finely chopped onion, green peppers, fresh lemon juice and karahi spices, cooked with curry sauce, tarka with garlic and ginger, garnished with coriander. A hot dish</i>	
Karahi Paneer	£15.95
<i>paneer cooked with karahi spice, peppers, onions and tomatoes in a homemade spice</i>	

Biryani Dishes

cooked with basmati rice and served with vegetable curry. medium

Chicken Tikka / Chicken Biryani	£13.95
Lamb Biryani	£14.95
Vegetable Biryani	£12.95
Mushroom Biryani	£12.95
Prawn Biryani	£14.95
King Prawn Biryani	£15.95
Bengal Special Biryani	£15.95
<i>chicken tikka, lamb tikka, prawn, king prawn</i>	
Soya Chunks Biryani	£12.95
Paneer Biryani	£15.95

Special Classic Dishes

Curry Dishes

Popular dish which is known throughout the entire nation

Madras Dishes (hot)

These dishes originate from Southern India where hot and spicy food is enjoyed, hence these dishes are fairly hot & spicy.

Ceylon Dishes (fairly hot)

A fairly hot dish cooked with coconut

Dhansak Dishes (fairly hot)

These dishes are well spiced, sweet, sour and hot in taste. These dishes are cooked with lentils.

Korma Dishes

A mild beginners delight cooked with fresh cream, sultanas and creamed coconut.

Pathia Dishes (fairly hot)

A fairly hot, but sweet & sour dish rich in onions and freshly ground spices.

Massala Dishes (Mild)

These dishes are mild and cooked with a special massalla sauce with herbs, spices and almonds

Vindaloo Dishes (very hot)

These dishes originate from Southern India where hot and spicy food is enjoyed. These dishes are challengingly hot dishes

Bhuna Dishes

A special blend of herbs and spices to provide a medium strength dish. These dishes are made with freshly cut tomatoes and coriander leaves to enhance the flavour

Dopiaza Dishes

These are medium strength dishes, and are made with freshly cut onions & green peppers and fried briskly with spices.

Samber Dishes

A fairly hot & spicy dish based upon the use of lentils and lemon juice to obtain a sharp and distinctive flavour

Rogan Josh Dishes

These dishes are cooked in herbs, spices and a delicately flavoured sauce, with a greater use of tomato puree and fresh tomatoes to create a succulent flavour.

Phall Dishes (extremely hot)

DANGER!!!
Very Very Hot!

Passanda Dishes (Mild)

Prepared with freshly ground herbs and spices in a mild thick creamy sauce with almonds.

Choose From:

Chicken	£13.95
Lamb	£14.95
Mixed Tikka (<i>chicken & lamb</i>)	£14.95
Soya Chunks	£12.95
Paneer	£15.95

Prawn	£14.95
King Prawn	£15.95
Special (<i>chicken, lamb & prawn</i>)	£15.95
Soya Chunks	£12.95

Vegetable Special Dishes

Vegetable Delight	£12.95
<i>Vegetables prepared in a traditional Indian way and cooked in a highly spiced sauce</i>	
Dhall Balti Aloo Palak	£12.95
<i>Spinach, potato and channa dhall cooked to a traditional balti recipe</i>	
Shahi Vegetable Masala	£12.95
<i>Potato, chickpeas and cooked in a tandoori sauce</i>	
Bengal Special Nawabi	£12.95
<i>Spinach, cauliflower and aubergine cooked with special herbs and fresh green chillies</i>	
Soya Meat Chunk Palak Bhuna	£12.95
Aloo Gobhi Motor Paneer	£12.95
<i>A combination of potato, cauliflower, green peas, cheese & paneer cubes. Very tasty</i>	
Vegetable Paneer	£12.95
<i>a variety of vegetables cooked in a medium thick sauce with paneer cubes, melted paneer and garnished with coriander</i>	

Supporting Side Dishes side Dish £7.95

Palak Paneer	<i>a combination of spinach and paneer with medium spice or spicier customer choice</i>
Sag Panir	<i>cheese cooked with spinach</i>
Mushroom Bhaji	<i>a semi-dry dish of chopped mushrooms cooked with spices</i>
Chana Bhaji	<i>chickpeas cooked with spices</i>
Aloo Gobi	<i>florets of cauliflower and potatoes cooked in a tomato and ginger flavoured masala</i>
Bombay Aloo	<i>a delicacy of cumin tempered potatoes cooked with tomato, onion and homemade spice mix</i>
Bhindi Bhaji	<i>okra laced with a tangy melange of cumin seeds and lime, cooked with onion and tomato sauce</i>
Broccoli Bhaji	<i>Broccoli cooked with blended sauce and spices</i>
Paneer Tomato Bhaji	<i>Paneer cooked with tomatoes in a thick sauce with some secret spice</i>

Sheem Bhaji	<i>Beans cooked with spices garlic and herbs</i>
Tarka Dall	<i>a red lentil preparation made into an exotic dish with garlic, bengals favourite side order</i>
Sag Aloo	<i>a delicacy of cumin tempered potatoes and spinach cooked with tomato, onion and home made spice mix</i>
Gobi Bhaji	<i>cauliflower</i>
Vegetable Bhaji	
Motor Panir	<i>cheese cooked with peas</i>
Garlic Chilli Sag Bhaji	<i>spinach cooked with garlic and mixed spices with green chillies</i>
Mixed Vegetable Curry	<i>mixed vegetables cooked in a traditional sauce</i>
Baigon Bhaji	<i>Aubergine cooked with Crush Garlic and spices by adding curry sauce</i>
Gobhi Paneer	<i>Cauliflower cooked with melted paneer and cream</i>

Rice & Sundries

Boiled Rice	£3.50
Pilau Rice	£4.25
Aloo Rice	£4.25
Special Rice	£4.25
<i>with egg and peas</i>	
Vegetable Rice	£4.25
Sag Rice	£4.25
Mushroom Rice	£4.25
Mixed Rice	£4.95
<i>minced meat & vegetables</i>	
Onion Fried Rice	£4.25
Lemon Rice	£4.25
Garlic Chilli Rice	£4.25
Coconut Rice	£4.25
Egg & Mushroom Rice	£4.95
Keema Rice	£4.25
Garlic Rice	£4.25
Soya Meat Chunk Rice	£4.25
Prawn Rice	£4.95
King Prawn Rice	£6.95
Bengal Special Rice	£6.95
<i>minced meat & egg</i>	
Mixed Tikka Rice	£6.95
<i>chicken & lamb</i>	
Green Salad	£3.50
Raita Cucumber Mix	£3.50
<i>plain, onion, cucumber</i>	
Portion of Chips	£3.25
Paneer Rice	£6.95
Onion Rings	£5.95

Tandoori Bread

Nan	£3.50
Garlic Nan	£3.95
Peshwari Nan	£3.95
<i>coconut & almonds</i>	
Keema Nan	£3.95
<i>minced meat</i>	
Cheese Nan	£3.95
Garlic Cheese Nan	£3.95
Vegetable Nan	£3.95
Garlic Chilli Nan	£3.95
Onion Nan	£3.95
Chicken Tikka Nan	£4.25
Paratha	£3.95
Stuffed Paratha	£3.95
<i>filled with vegetables</i>	
Chapatti	£1.50
Tandoori Roti	£3.50

English Dishes

Stir Fry Chicken & Chips	£12.95
Massala Chicken & Chips	£12.95
Scampi and Chips	£12.95
Chicken Nugget and Chips	£12.95
Omelettes and Chips	£12.95
<i>various</i>	
Fried Chicken and Chips	£12.95
Any Kids Portion	£8.95

Drinks List

No personal soft drinks allowed, Thank You

Alcohol Free Beers - Pint £6.50 each

Sparkling Soft Drinks - Bottles £5.95 each

Schloer Sparkling White Grape Juice
Schloer Sparkling Red Grape Juice
Ginger Beer
Ginger Ale

Water Selection - Bottles

Perrier Water (large bottle) £4.95
Soda Water £4.95
Tonic Water £4.95
Water - large £2.95

Soft Drinks - Pint £3.25 each

Coco Cola, Sprite, Diet Coca Cola
Pepsi, Ribena, Tango, 7up, Dr Pepper
Dandelion and Burdock, Vimto, Appletiser

Juice - Pint £3.25 each

Orange Juice
Apple Juice
Cranberry Juice

J2O - Pint £5.90 each

j20 Apple and Raspberry
j20 Orange and Passion Fruit

Lassi - Pint Traditional Yogurt Based Drinks £3.25 each

Mango Lassi
Sweet Lassi
Salted Lassi

Tea

Herbal Tea £2.95
Fruit Tea £2.95
Tea £2.50

Coffee

Cappuccino £3.50
Latte £3.50
Flat White £3.50
Americano £2.95
Espresso £2.95
Mocha £3.50
Hot Chocolate £3.50

ALLERGY WARNING:

Some of our dishes may contain nuts, gluten, wheat or dairy
Please ask a member of staff for more details.