

NUTRITIONAL KEY

SUBTLY SPICED	🌶️	NUT TRACES	🥚
SPICY	🌶️🌶️	VEGETARIAN	🌿
HOT	🌶️🌶️🌶️		
VERY HOT	🌶️🌶️🌶️🌶️		

Please inform staff of any allergies before placing your order.

SHARING STARTERS

Vegetarian Platter 🌿🌿 £8.95

Combination of starters including: samosa, aloo chop and onion bhaji

Non-Vegetarian Platter 🌶️🌶️ £10.50

Combination of starters including: Zinga 65, sheek kebab and chicken tikka

STARTER PLATES

Chargrilled Chicken Tikka 🌶️ £7.95

Boneless pieces of chicken marinated in mild spices and yoghurt and finished in the clay oven

Sheek Kebab Kabuli 🌶️🌶️ £7.95

Mildly spiced minced lamb flavoured with ginger, garlic, coriander and ground spice

Balsaeri Baby Squid 🌶️🌶️ £7.95

Fresh squid marinated in herbs and spices, stir fried with green chillies, onions and curry leaves

Zinga 65 🌶️🌶️ £6.95

Spicy butter fried jumbo prawn topped with onions, peppers and curry leaves

Prawn Purée 🌶️🌶️ £8.25

King prawns cooked with chopped onions, peppers, fenugreeks and other herbs, served on deep fried purée bread

Lamb Samosa 🌶️🌶️ £5.95

Folded parcels freshly made and filled with minced lamb and spices

Onion Pakora 🌶️ 🌿 £5.95

Sliced onion ball mixed with Bengal gram flours, spices and deep fried

Papdi Chat 🌶️ 🌿 £5.95

Crunchy wheat crisps, potato, chickpeas, yogurt and hot and sweet chutney

Vegetable Samosa 🌶️🌶️ 🌿 £5.50

Filo pastry filled with seasonal vegetables

Achari Paneer Tikka 🌶️🌶️ 🌿 £7.50

Indian home-made cheese marinated in tamarind and exotic spices and herbs then grilled in the tandoor for perfection

Hara Kebab (new) 🌶️ 🌿 £7.25

Spinach and fenugreek patties lightly filled with cheddar, onion and coriander

ACCOMPANIMENTS

Poppadum Basket with Chutneys	£1.65/pp
Zeera Raitha	£2.75
Pomegranate and Cucumber Raitha	£2.75
Hara Bara Salad	£2.50
Kachumber	£1.75

SIMPLY INDIAN

Chicken and Lamb

Chicken Tikka Massala 🌶️ 🥚 £10.50

Marinated chicken cooked in almonds, cream and massala sauce

Chicken Korma 🌶️ 🥚 £10.50

A famous Mughal emperor dish cooked with roasted cashew nuts, cardamom, cinnamon and a touch of rose water, garnished with fresh cream

Chicken Tikki Makhani 🌶️ 🥚 £10.50

Chicken tikka simmered in tomato, butter, almond and a slightly sweet creamy sauce

Chicken Jalfrezi 🌶️🌶️🌶️ £10.50

Chicken marinated with fenugreek, garlic and ginger, cooked in a fairly hot sauce with onions, green chillies and peppers

Chicken or Lamb Rogan Josh 🌶️🌶️ £10.50 / £11.95

Our most popular dish: tender chicken or lamb cooked in Kashmiri style in a rich onion and tomato based sauce

Chicken or Lamb Dansak 🌶️🌶️🌶️ £10.50 / £11.95

Dansak is a Parsee dish from Western India cooked with coarsely crushed spices and lentils in a sweet and sour sauce

Chicken or Lamb Karahi 🌶️🌶️ £10.50 / £11.95

A northwest frontier style of cooking using sliced peppers, tomatoes, ginger, chilli and coarsely crushed spices

Kid Goat Methi Keema 🥚 NEW £11.95

Goat mince cooked with fresh potato and flavoured with fenugreek

Rajasthani Gosht 🌶️🌶️ £11.95

Tender lamb cooked slowly in a sauce of fresh tomatoes, garlic, ginger and coriander

Palak Gosht 🌶️ £11.95

Tender lamb cooked with spinach, herbs and spices

Lamb Badami 🌶️ NEW £11.95

Tender slices of lamb cooked in a sweet, creamy sauce with ground cashew nuts (Recommended for mild dish lovers)

Lamb Hara Masala 🌶️🌶️ £11.95

Tender lamb cooked in fresh, fragrant green masala with fresh coriander, mint, green chillies, flavoured with fenugreek and lime

Chicken or Lamb Biryani 🌶️🌶️ £11.95 / £12.95

Prepared with rice and served with a separate sauce



We only use Red Tractor meat which means the chicken and lamb we serve have been reared in Britain

THALI'S

Vegetarian Thali £14.25

Dall makani, paneer chilli, aloo gobi, plain rice, naan, raitha

Non-Vegetarian Thali 🥚 £17.50

Chicken tikka massala, lamb rogan josh, chicken tikka, pulao rice, naan, raitha

Fish Thali £18.25

Mumbai fish curry, bengal jumbo prawn bhuna, prawn curry, plain rice, chapati, raitha

SEA FOOD

- Goan Seafood Curry** 🍛🍛 **£14.95**
Skinless salmon and prawns cooked in a creamy coconut milk, curry leaves and mustard seeds
- Mumbai Fish Curry** 🍛🍛 **£11.95**
Sea bass marinated in spices and gently cooked with mustard seeds and curry leaves
- Bengal Jambo Prawn Bhuna** 🍛🍛🍛 **£13.50**
King prawns cooked in Bengal style, with peppers, tomato, onions and coarsely crushed spices
- Zinger Methi** 🍛🍛 **£14.95**
Hyderabadi style king prawns with spring onion and fresh fenugreek leaves

ADVENTUROUS SHOW BITES

- Shank of Lamb** 🍛🍛 **£15.50**
Lamb on the bone cooked with a hint of mint and aromatic spice (subject to availability)
- Jumbo King Prawns Chot Pota** 🍛🍛🍛🍛 **£15.25**
Pan fried king prawns marinated with very spicy peri peri massala, topped with flamed onions, chillies and curry leaves (served with rice)
- Spring Chicken Lavabdar** 🍛🍛🍛 **£13.95**
Breast of chicken on the bone marinated and left overnight to absorb the flavours, then gently simmered in tomatoes, cheese, fenugreek and a creamy sauce (served with rice)



We never use artificial colouring. The colour in our food comes from Saffron, Turmeric, Tomato & Pepper

GRILLS & KEBABS (HEALTHY OPTIONS)

- Chicken Shashlik** 🍛🍛 **£12.95**
Flame-grilled marinated chicken with grilled tomatoes, onions and peppers
- Tandoori Chicken** 🍛🍛 **£12.95**
Tender chicken on the bone marinated with yoghurt and spices and then grilled in the Tandoor
- Tandoori King Prawns** 🍛🍛 **£15.25**
Mildly spiced, succulent king prawns grilled in the Tandoor and then served on a sizzler
- Kasmiri Lamb Chops** 🍛🍛 **£16.25**
Lamb chops marinated with milk, saffron and aromatic spices and grilled in tandoor to perfection, served with chutney
- Mixed Platters** 🍛🍛 **£16.95**
All your favourites together
- Salmon Shashlik** **NEW** **£15.50**
Spiced salmon cooked along with onions and bell peppers in the tandoor

ALL TIME FAVOURITES

- Chicken / Lamb Vindaloo** 🍛🍛🍛🍛 **£10.50 / £11.50**
- Chicken / Lamb Madras** 🍛🍛🍛 **£10.50 / £11.50**
- Chicken / Lamb Patia** 🍛🍛🍛 **£10.50 / £11.50**

Our vegetables are fresh and our spices are freshly ground in our kitchens

VEGETARIAN SELECTION

- Palak Aloo** 🍛 **£5.25**
Fresh potato and spinach cooked in exotic spices
- Shahi Beigun** 🍛🍛🍛 **£5.25**
Aubergine freshly cooked with onion and herbs
- Chana Kabuli** 🍛 **£5.25**
Chickpeas cooked in butter with a kiss of spices
- Bindi** 🍛 **£5.25**
Fresh okra cooked to our own spices
- Motter Paneer** 🍛 **£5.25**
Cheese and peas cooked in a creamy sauce
- Palak Paneer** 🍛 **£5.25**
Spinach and Indian home-made cheese
- Dall Sag** 🍛 **£5.25**
Spinach and lentils cooked with a kiss of spices
- Dall Tarka** 🍛 **£5.25**
Lentils cooked with roasted garlic
- Aloo Gobi** 🍛 **£5.25**
Potatoes and cauliflower cooked in exotic spices
- Ginger Cauliflower and Broccoli** 🍛 **£7.95**
Florets of cauliflower and broccoli with onion, tomatoes and ginger crowned with yoghurt and honey
- Bengal Pumpkin** 🍛🍛 **£7.50**
Fresh pumpkin with tomatoes, chopped onions, peppers and fenugreek
- Kalidall Makahni** 🍛🍛 **£7.50**
Black lentils simmered in tomato sauce and butter with a kiss of spices
- Paneer Makani** 🍛🍛🍛 **£7.50**
Indian home-made cheese cooked in special tomato based sauce with roasted spices, butter and fenugreek
- Paneer Chana Sag** 🍛🍛🍛 **NEW** **£7.50**
Healthy option with Indian home-made cheese, fresh baby spinach and a hint of spice

PLEASE NOTE that a Vegetarian main option is available on most dishes. If you don't see a dish you require please ask a member of staff for assistance.

RICE AND BREAD

- Plain Rice** **£3.75**
- Saffron Pulao Rice** **£3.95**
- Mushroom Rice** **£3.95**
- Lemon Rice with Cashew Nuts** 🍛 **£3.95**
- Plain Naan** **£3.50**
- Garlic and Coriander Naan** **£3.50**
- Peshwari Naan** **£3.50**
- Cheese Naan** **£3.95**
- Keema Naan** **£3.95**
- Lacha Paratha** **£3.75**