

# STARTERS

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<b>Murgh Pakora</b>	7
Juliennes of chicken breast in a spiced crispy batter. Accompanied with a lightly spiced coriander mint chutney.	
<b>Tandoori Duo</b>	10
Hariali Chicken Tikka & Seekh kebab accompanied with our signature Haandi Lazeez curry dip.	
<b>Lamb Chops Adraki</b>	12.5
2 Prime succulent lamb chops marinated for 24hrs in tandoori spices.	
<b>Prawn Poori</b>	10
Prawns cooked in a tangy tomato base spiced curry served on a fried, flakey Indian tortilla.	
<b>Amritsari Cod Fish Pakora</b>	9
Juliennes of cod fish in a spiced, crispy batter. Accompanied with a lightly spiced coriander, mint chutney.	
<b>Himalayan Aloo Tikki Chaat v</b>	8
Pan fried seasoned mashed potato cakes with cheddar cheese melt center. Accompanied with a cool chickpea chaat salsa.	
<b>Chilli Paneer v</b>	8
Cubed cottage cheese, tossed in a fiery Indo-Chinese sauce with red chillies spring onions, green capsicum, ginger & garlic.	
<b>Samosa</b>	7.5
Triangular deep-fried pastry parcels, stuffed with your choice of: <ul style="list-style-type: none"><li>• Seasoned Potatoes and Vegetables v   Seasoned Keema Lamb mince</li></ul>	
<b>Onion Bhaji v</b>	6
Deep fired crispy onion fritters in a spiced batter.	

(Some dishes may contain nuts or traces of nuts. Please inform your server of any allergies)

# THE TANDOORI CLAY OVEN

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<b>Hariyali Chicken Tikka</b>	16
Succulent supreme of chicken breast marinated in coriander, mint, green chillies, garlic and ginger.	
<b>Seekh Kebab</b>	17
Seasoned minced lamb kebabs infused with onions, green chillies, ginger, and roasted ground coriander.	
<b>Lamb Chops Adraki</b>	24
4 Prime succulent lamb chops marinated overnight in tandoori spices.	
<b>Lahsooni Cod Fish Tikka</b>	17
Fresh cod fillet steaks marinated over night with ginger, garlic and tandoori Spices, baked in the clay oven then finished in a piping hot salamander grill.	
<b>Shahi Jhinga, King Prawns</b>	26
4 Jumbo tiger king prawns marinated with tandoori spices then barbecued in the clay oven.	
<b>Tandoori Paneer Tikka v</b>	15
Cottage cheese steaks, chunky peppers and onions marinated in traditional tandoori spices.	

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## MALA KEBAB PLATTER

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A hearty kebab feast consisting of a mouth watering variety of all our tandoori delights.

<b>Lamb Chops Adraki, Hariyali Chicken Tikka, Seekh Kebab, Shahi Jinga King Prawns, Lahsooni Cod Fish Tikka &amp; Tandoori Paneer Tikka.</b>	40
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Accompanied with naan bread, Mazrani curry sauce dip & salad.

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# FISH & SEAFOOD

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<b>Karahi Cod</b>	16
Cod fillets sizzled on a wrought iron griddle with onions, garlic, ginger, chopped green chillies in a spiced tomato curry.	
<b>Goan Cod Curry</b>	16
Cod fillets cooked in coconut curry with red chillies, coriander seeds, ginger & garlic.	
<b>King Prawn...   Madras</b> (Hot)   <b>Vindaloo</b> (Very Hot)   <b>Phaal</b> (Extremely hot)	18
King Prawns cooked with onions and garlic in a traditional tomato based fiery curry sauce. "As hot as you like."	
<b>King Prawn Jalfrezi</b>	18
King prawns sizzled and tossed in with chunky onions, capsicums, garlic, ginger, green chillies, in a spiced, sour tomato curry.	
<b>King Prawn Tawa Masala</b>	18
King Prawns seared on an iron griddle then blast cooked with onions, garlic, ginger, green chillies and crushed coriander seeds and simmered in spiced tomato curry.	
<b>Malabari King Prawn Curry</b>	18
King Prawns simmered in coconut cream and delicately flavored with hint of chilli, cinnamon, ginger, garlic & coriander.	

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# CHICKEN & LAMB

<b>Murgh Korma</b> (Sweet & mild) 14 Succulent chicken breast diced and cooked with onions and garlic in a sweet, mild velvety cream of cardamom and almond curry.	<b>Lamb Rogan Josh</b> 16 Soft diced lamb cooked with the traditional ingredients of garlic, ginger onions and various spices in a brown tomato curry.
<b>Butter Chicken</b> 14 Chicken tikka simmered in a medium spiced, velvety cream and tomato curry.	<b>Lamb Korma</b> (sweet & mild) 16 Tender diced lamb cooked with onions and garlic in a sweet, mild velvety cream of cardamom and almond curry (contains nuts).
<b>Murgh Tikka Jalfrezi</b> 14 Diced tandoori chicken breast sizzled and tossed with onion, garlic, ginger, green chillies, and peppers in a spiced, sour tomato curry sauce.	<b>Lamb Jalfrezi</b> 16 Diced lamb sizzled and tossed in with chunky onions, capsicums, garlic, ginger, green chillies, in a spiced, sour tomato curry.
<b>Chicken Haandi Lazeez</b> 14 A medium spiced traditional home style chicken curry cooked with crushed almonds, red chillies, garlic, ginger, coriander and tomatoes (contains nuts).	<b>Banjara Gosht</b> 16 Diced boneless lamb's leg, slowly cooked to perfection in a spiced brown onion masala curry with garlic, ginger, chopped green and red chillies and crushed coriander seeds.
<b>Karahi Murgh</b> 14 Diced tender chicken breast sizzled in a wrought iron wok with onions, garlic, ginger, chopped green chillies in a semi dry spiced tomato masala curry.	<b>Hydrabadi Lamb Shank</b> 17 Braised lamb shank marinated with garlic, ginger, bay leaves cinnamon and authentic Indian spices, bathed in a rich medium spiced curry.
<b>Chicken...</b> 14   <b>Madras</b> (Hot)   <b>Vindaloo</b> (Very Hot)   <b>Phaal</b> (Extremely hot) Chicken cooked with onions and garlic in a traditional tomato based fiery curry sauce. "As hot as you like."	<b>Lamb...</b> 16   <b>Madras</b> (Hot)   <b>Vindaloo</b> (Very Hot)   <b>Phaal</b> (Extremely hot) Diced lamb cooked with onions and garlic in a traditional tomato based curry sauce. "As hot as you like."

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# VEGETARIAN

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<b>Paneer Makhani</b>	9.95
Chunky cottage cheese cubes cooked with onions, garlic, ginger and fenugreek in a rich velvet medium spiced creamy tomato curry.	
<b>Saag Paneer</b>	9.95
Diced cottage cheese cooked in seasoned spinach.	
<b>Mushroom Bhajia Tawa Masala</b>	9.95
Mushrooms tossed with onions, coriander, green chillies, garlic & tomatoes, sizzled & cooked in an iron wok.	
<b>Punjabi Bhindi</b>	9.95
Okra, lightly pan fried in garlic, ginger, onions, tomatoes & spices, The Punjabi way.	
<b>Karahi Channa</b>	9.95
Chickpeas sizzled & tossed in an iron wok, with onions, garlic, ginger, coriander, chopped green chillies & tomatoes.	
<b>Aloo...   Baingan</b> (Aubergine)   <b>Gobi</b> (Cauliflower)   <b>Saag</b> (Spinach)	9.95
Seasoned curried potatoes cooked with vegetables of your choice. (Choose one)	
<b>Dhal Makhani</b>	9.95
Specially prepared black lentils simmered in cream over charcoal overnight, Infused with garlic, onions and ginger. Smokey, rich and truly delightful.	
<b>Tarka Dhal</b>	8.95
Lentils simmered and tempered with curry leaves, garlic, onions and mustard seeds.	
<b>Bombay Aloo</b>	8.95
Seasoned potatoes, cooked with garlic, ginger and spices in a traditional Indian tomato and onion curry.	
<b>Saag Bhaji</b>	8.95
Spinach Cooked the traditional way with garlic & ginger.	

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# THE MALA THALI

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The traditional Indian Tapas platter

## NON VEG THALI

26pp

Choose between:

### Chicken Haandi Lazeez | Lamb Rogan Josh

Chicken Haandi Lazeez or Lamb Rogan Josh Accompanied with Saag aloo, Tarka Dhal, Pilau rice, Naan, Raitha, Salad & Gulab Jamun.

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## SEAFOOD THALI

28pp

Choose between:

### Karahi Cod | King Prawn Malabari

Accompanied with Saag aloo, Tarka Dhal, Pilau rice, Naan, Raitha, Salad & Gulab Jamun.

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## VEGETARIAN THALI

25pp

Choose between:

### Paneer Makhani | Aloo Baingan

Accompanied with Punjabi Bhindi, Dhal Makhani Pilau Rice, Naan Bread, Raitha, salad & Gulab Jamun.

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**THALIES ARE PER PERSON ONLY**

# BIRYANI

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Slow cooked Basmati rice infused with traditional aromatic Indian spices, individually baked in layers and flavoured from the steam of the ingredients' own moisture, with your choice of the following:

### Gosht Biryani

19

Tender diced lambs leg.

### Hydrabadi Murg Biryani

17

Aromatic diced chicken breast.

### Jingha Biryani

21

Suculent tiger king prawns.

### Subzi Haandi Biryani

16

Hearty assorted vegetables.

All Biryanis accompanied with a mix vegetable curry and raitha yoghurt

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# BREADS

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<b>Naan</b>	3.5
Wheat flour bread baked in a clay oven.	
<b>Garlic Naan</b>	4
Naan bread with garlic butter.	
<b>Cheese Naan</b>	4
Stuffed with cheddar cheese.	
<b>Garlic Cheese Naan</b>	4.5
Naan with garlic butter stuffed with cheddar cheese.	
<b>Chilli Cheese Naan</b>	4.5
Stuffed with cheddar cheese and chopped green chillies.	
<b>Peshawari Naan</b>	5
Naan with a sweet stuffing of crushed almonds & pistachio.	
<b>Onion Kulcha</b>	4.5
Naan bread stuffed with onions, coriander and shredded green chillies.	

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<b>Keema Naan</b>	5
Stuffed with seasoned lamb mince.	
<b>Tandoori Roti</b>	3
Whole wheat flour bread baked in clay oven.	
<b>Lachha Paratha</b>	4
Buttered crispy flaky layered whole wheat flat bread.	
<b>Missi Roti</b>	4
Bread made of chickpea flour with onion and spices.	
<b>Poori</b>	3.5
A soft flaky deep fried Indian tortilla.	

All breads are freshly made to order.

# RICE

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<b>Steamed Rice</b>	3
Fluffy steamed basmati rice.	
<b>Pilau Rice</b>	4
Basmati rice laced with saffron.	
<b>Peas Pilau Rice</b>	4.5
Basmati rice with fresh garden peas.	

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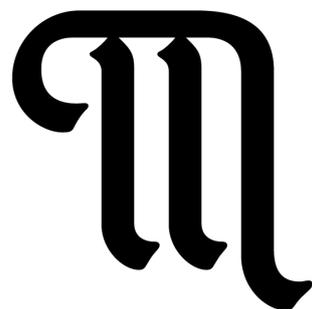
<b>Gucchi Pilau</b>	5
Basmati rice infused with mushrooms.	
<b>Keema Rice</b>	7
Basmati rice with seasoned mince lamb cooked to an aromatic finish.	

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# ACCOMPANIMENTS

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<b>Poppadom Bowl</b>	3	<b>Chilli Chips</b>	5
A bowl full of broken poppadoms, accompanied with a pickle tray.		Crisp potato chips tossed in red chilli flakes, peppers, red onion & coriander.	
<b>Pickle Tray</b>	2	<b>Chips</b>	3.5
A trio of dips consisting of mango pickle, spicy lime pickle and yogurt mint sauce.		Crisp salted potato chips.	
<b>Punjabi Salad</b>	3.5	<b>Sirf Piyaz</b>	2.5
Fresh salad of sliced tomatoes, cucumber, onions and whole green chillies with a sprinkle of chaat masala.		Raw onion rings & fresh green chillies with squeezed lemon and a sprinkle of chaat masala.	
<b>Kachumber Salad</b>	3	<b>Fried Green Chillies</b>	3
Finely chopped onion, tomatoes, cucumber & coriander leaf with fresh lemon. (Finely chopped fresh green chillies can be added if requested).		Deep fried green chillies. The traditional way for that extra kick.	
		<b>Raita</b>	3
		Home-made yoghurt with grated cucumber & cumin.	
		<b>Dhai</b>	2.5
		Plain yoghurt.	



VAT included.

A 12.5% discretionary service charge will be added to your final bill.

Prices and menu items can change at any time, without notice.

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