

Classic Curries

CHICKEN	9.75
CHICKEN TIKKA	9.95
LAMB TIKKA	10.95
MUSHROOM or VEGETABLE	8.95
PANEER	8.95
ORIENTAL Mixture of chicken, lamb & prawn	11.95
SALMON	13.45
KING PRAWN	14.45

All available in the styles below

KORMA (Mild & Creamy)

A delicate preparation of cream, ground coconut and gentle spices

DUPIZA (Medium)

Quartered onions and green pepper blended with a little gravy and fresh onions

BHUNA (Medium)

Onions are the key ingredients to this dish, rich and classically blended herbs loved by all

ROUGAN JOSH (Medium Hot)

Cooked with classic bhuna base, garnished with freshly made tomato paste

DHANSAK (Fairly Sweet & Sour)

A beautiful combination of spices and fresh lentils with a hint of lemon

PATHIA (Sweet & Sour)

Prepared with garlic, onion, fresh lemon and tomato puree

MADRAS (Hot)

A most popular dish with rich, hot sauce

VINDALOO (Very Hot)

Hot curry sauce with two pieces of potato

Chilli Garlic Dishes

Fairly hot dish, the beauty of the dish is the strength of the curry is not from the use of ground chilli powder, but from fresh chillies, chopped in the middle. The chillies give the dish a unique taste of the ingredients used rather than the hotness. Also contains crushed and finely chopped garlic and mild flavour.

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SALMON	13.45
KING PRAWN	14.45

Biryani Dishes

The classic and superb Biryani dish freshly prepared from soft, fluffy Basmati rice, mild spices and diced up pieces of the selected meat lightly fried and to complete this dish, a side order of mixed vegetable curry.

CHICKEN	11.95
CHICKEN or LAMB TIKKA	12.95
VEGETABLE	10.95
PRAWN	10.95
ORIENTAL	13.95
PANEER	10.95

Rice dishes

PLAIN RICE (steamed cooked white rice)	2.75
PILAU RICE (basmati rice cooked with ghee)	2.95
FRIED RICE (lightly fried with onions)	3.30
GARLIC RICE (lightly fried with onions and garlic)	3.50
MUSHROOM RICE	3.50
SPECIAL RICE (lightly fried with mushrooms, peas and egg)	3.75
KEEMA RICE (lightly fried with mince meat)	3.95
COCONUT RICE (lightly fried with coconut)	3.50
SPINACH & CASHEW NUT RICE	3.75

Accompaniments

NAN (Leavened bread made freshly in our clay oven)	2.95
COLCHA NAN (Onion, garlic and coriander stuffed in the nan)	3.25
GARLIC NAN	3.25
KEEMA NAN (Stuffed with minced meat)	3.25
PESHWARI NAN (Sweet almonds and ground coconut)	3.25
CHEESE NAN	3.25
GREEN CHILLI & CORIANDER NAN	3.25
CHAPATI (Thin unleavened whole wheat bread)	1.85
TANDOORI ROTI (Unleavened baked in our clay oven)	2.85

European Dishes

SCAMPI & CHIPS	8.95
CHICKEN & CHIPS (in batter)	8.95
CHIPS	2.45
MASSALA CHIPS (slightly spiced powdered chips)	2.65

Salmon may contain bones

Some dishes may contain traces of nuts

Minimum charge £9.95 per person

Spice Tandoori

*Spice
Tandoori*

menu

Starters

PAPADUM Plain or spicy	0.65
PICKLE TRAY – mint sauce, spiced onion and mango chutney (Per person)	0.65
VEGETABLE PAKURA Finely sliced onions and mixed vegetables in a butter consisting of Gram flour, ghee and a little spice	3.95
ONION BHAJI Finely chopped onions in light spices and mixed herb, deep fried	3.95
VEGETABLE SAMOSA Crispy pastries stuffed with fresh tasting mixed vegetables	3.95
BENGAL PANEER Traditional Indian cheese cooked with tandoori spices (mild and tangy)	4.25
CHICKEN PAKURA Tender selected chicken, deep fried in rich battered coating	4.75
MIX PAKURA Selected chicken, mushroom and vegetable pakura	4.75
CHICKEN or LAMB TIKKA Tandoori Chicken or lamb marinated in yoghurt for 12 hours then cooked in the tandoor	4.95
SHEEK KEBAB Cooked in the clay oven for the tandoor taste (minced meat)	4.75
MIX KEBAB Selected – chicken, lamb, onion bhaji and sheek kebab	6.95
TANDOORI CHICKEN on the bone, marinated in tandoori yoghurt	4.75
CHICKEN or LAMB CHAT Diced up pieces of selected meat, mildly spiced, selected fresh herbs and cooked with a little gravy	4.95
CHICKEN or LAMB or PRAWN PURI Fresh herbs, hint of lemon and lightly spiced to complete the dish served with soft fried bread	5.95
BENGAL SALMON Local salmon cooked with tandoori spices (mild and tangy)	6.95
KING PRAWN PURI	7.95

Tandoori Cuisine

Tandoori food is properly prepared in special clay ovens known as tandoors. The chicken takes on a brilliant tikka colour and a deep complex and fiery flavour. This dish benefits from an overnight marinate of at least 12 hours. Served with a red sauce.

TANDOORI CHICKEN On the bone	9.95
CHICKEN TIKKA Tender pieces of selected meat off the bone topped with fried mushrooms & onions	10.95
LAMB TIKKA Tender pieces of selected lamb off the bone topped with fried mushrooms & onions	11.95
TANDOORI MIX GRILL Mix of sheek kebab, tandoori chicken, chicken and lamb tikka	13.95
CHICKEN TIKKA SHASHLIK Lightly fried with quartered onions and pepper	11.95
LAMB TIKKA SHASHLIK Lightly fried with quartered onions and pepper	12.95
SALMON SHASHLIK Delicious local salmon cooked in tandoori spices with capsicums and onion	13.95

Signature Dishes

CHICKEN TIKKA	9.95
LAMB TIKKA	10.95
MUSHROOM or VEGETABLE	8.95
PANEER (Indian Cheese)	8.95
ORIENTAL Mixture of chicken, lamb & small prawns	11.95
SALMON	13.45
KING PRAWN	14.45

All available in the styles below

PASSANDA (Mild & Creamy) Almonds, fresh cream, herbs and spice for a smooth, rich taste	
CHASNI (Mild) Preparation is similar to the classic massala but sweet & sour from the use of mango chutney	
MASSALA (Mild – Sweet) Classic dish for all curry lovers, cooked in yoghurt based sauce, with almond powder	
TIGER KHAN (Mild – Medium) Bhuna based curry with eastern orange chutney and garam massala, the taste of the curry is sweet, exotic and mildly spiced with cashew nuts	
GARLIC MASSALA (Medium) Bhuna based curry with medium spices, fresh chopped garlic and massala rich red sauce	
KORAI (Medium - Slightly Spicy) With Kashmiri spices, chopped onions, fresh coriander; cooked in tikka sauce	
MEATA CHILLI (Sweet & Spicy) Beloved dish of the south Indians, fresh chilli, coriander, garlic and light spices	
SHATKORA (Fairly Hot) Classic Bangladeshi dish, coriander, fresh chilli and shatkora. Recommended	
GREEN BENGAL (Fairly Hot) Selected fresh green herbs, fresh chilli and green pepper	
JALFREZIE (Fairly Hot) Freshly chopped chillies, onions, green peppers, coriander; cooked in a rich sauce	
NAGA MORRICH (Very Hot) Chopped onions, full of aromatic spices, pepper and fresh chillies in a rich curry sauce	

Vegetable Dishes

All the dishes are cooked and lightly spiced for the full flavours of the vegetables to come out.

VEGETABLE BHAJI (Mixed vegetables)	8.95
MUSHROOM BHAJI	8.95
BOMBAY ALOO	8.95
CAULIFLOWER BHAJI	8.95
ALOO GOBI (Potato & cauliflower)	8.95
SAG BHAJI (Spinach)	7.95
SAG ALOO (Spinach & Potato)	8.95
TAKHA DHALL (Lentils cooked with garlic with a smooth taste)	8.45
SAG PANIR (Spinach & Indian Cheese)	8.95
CHANA BHAJI	8.95
OKRA BHAJI	8.95
All of the above dishes available as a side dish	4.65

Balti

Probably the best curry in the world, this superb dish is cooked by using a unique selection of fresh spices and herbs, all gently blended in a thick sauce – highly recommended with a medium strength taste.

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MUSHROOM or VEGETABLE	8.95
PANEER	8.95
ORIENTAL Mixture of chicken, lamb & prawn	11.95
SALMON	13.45
KING PRAWN	14.45

Zabari

A superb dish cooked with a creamy base, freshly blended ginger and mixed spices. This dish is for the people who like a creamy and slightly spicy kick afterwards.

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LAMB TIKKA	10.95
MUSHROOM or VEGETABLE	8.95
ORIENTAL Mixture of chicken, lamb & prawn	11.95
SALMON	13.45
KING PRAWN	14.45

Palak

Palak is a superb dish from the heart of the Bengal, originally cooked using fresh growing sag 'spinach', whole ground spices, fresh mixture of aromatic spices and crushed garlic. We still carry on that original recipe in our kitchen for all our customers, medium strength retains the full flavour of the sag.

CHICKEN TIKKA	9.95
LAMB TIKKA	10.95
MUSHROOM or VEGETABLE	8.95
PRAWN	9.95
ORIENTAL Mixture of chicken, lamb & prawn	11.95
SALMON	13.95
KING PRAWN	14.95

Aam Achari

Aam Achari is a fairly hot dish. Cooked full of flavour with mango pickle, fresh coriander, garlic, ginger and tomato. This dish is highly recommended for curry lovers.

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SALMON	13.45
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