

# STARTERS

All starters are served with green salad and mint sauce.

## (VEGETABLE)

### MIXED VEG PAKORA 5.25

Crispy nuggets of mixed vegetable and spices, coated with spiced batter then deep fried

### ONION BHAJEE 4.95

### SAMOSA (veg or lamb) 4.50

### PANEER TIKKA 6.25

Indian cheese spiced, slightly with herbs and spices and laced with cardamom and roasted gently in the tandoor

### SPICY POTATO WITH GARLIC MUSHROOMS 5.25

Mashed potato nuggets in aromatic spice, coated with spiced batter and deep fried. Served on a bed of fried garlic and mushrooms

### AFGAN CHATT 4.95

Chick peas cooked to medium strength in a condensed sauce then wrapped in soft, flat thin bread

## (NON-VEGETABLE)

### SHEEK KEBAB 5.95

Skewered mince lamb distinctively flavoured with coriander, garlic and ginger creating an abundance of taste

### SHAMI KEBAB 5.95

Spicy minced lamb shallow fried flat

### TANDOORI LAMB CHOP 6.95

Marinated and grilled in the tandoor

### CHICKEN PAKORA 5.95

Marinated pieces of chicken in spices and herbs, roasted in the tandoor then coated in gram flour and deep fried

### CHICKEN OR LAMB TIKKA 6.25

Marinated in spices and herbs, roasted in the tandoor and laced with kashmiri royal cumin

### PERI PERI CHICKEN TIKKA 6.95

Marinated in a slightly hot peri peri sauce, fresh herbs and spices and grilled

### TANDOORI CHICKEN 5.95

Chicken breast or leg marinated in various tandoori spices and herbs then roasted in the tandoor

### NARGIS KEBAB 6.25

Boiled egg dressed with mince lamb then deep fried and garnished with an omelette

### TANDOORI MIX KEBAB 6.95

Mix of chicken tikka, lamb tikka and sheek kebab

### SHASHLIK (chicken or lamb) 6.50

Chicken tikka, crispy onions and capsicum marinated in subtle spices

### CHICKEN TIKKA CHATT 6.25

Chicken tikka pieces, medium spiced with delicate use of chatt massala sauce on a bed of soft flat thin bread

### STUFFED PEPPER 5.95

Whole pepper barbecued in clay oven served with chicken, lamb or veg filing

### TETUL MIX 6.25

Lamb and chicken tikka, button mushrooms, crunchy onion and capsicum. Pan fried in tangy tamarind and served with a paratha

## (SEAFOOD)

(may contain small traced of bones)

### BENGAL FISH BIRAN 6.95

Tilapia fish marinated in turmeric, cumin, garlic, ginger and lemon juice, then pan fried

### PRAWN COCKTAIL 5.25

Prawns coated with cocktail sauce over bed of English lettuce

### PRAWN BHUNA ON PUREE 6.50

Cooked with garlic, onions, herbs and spices in a very condensed sauce then wrapped in a soft, flat thin bread

### FISH PAKORA 6.50

Bangladeshi freshwater fish lightly spice and covered in batter then deep fried until golden brown

### SPECIAL KING PRAWN 7.95

Large king prawns cooked on the shell, in a homemade sauce with garlic and ginger

### KING PRAWN BUTTERFLY 6.95

Large king prawn coated in bread crumbs and deep fried until golden and crispy

### KING PRAWN BHUNA ON PUREE 7.95

Cooked with garlic, onion, herbs and spices in a very condensed sauce then wrapped in a soft, flat, thin bread

### TANDOORI KING PRAWN 7.95

Marinated king prawns cooked with herbs and spices in a clay oven

### SALMON TIKKA 7.55

Salmon marinated in tandoori sauce and cooked in the clay oven

### VEG PLATTER STARTER 10.95

(for two) Vegetable pakora, onion bhajee and vegetable samosa

### TIKKA PLATTER (for two) 11.95

Tandoori chicken, lamb tikka, chicken tikka and sheek kebab

## ALLERGIES

We cannot guarantee our dishes nut and dairy free. Please let us know of any allergies or dietary requirements you may have and we will try our best to accommodate.

## HOUSE SPECIALITIES

### TIKKA MASSALA 11.95

Chicken or lamb marinated then grilled in the tandoori and cooked in a thick, mild sauce

### BUTTER CHICKEN 11.95

Chicken tikka cooked in a very mild sauce with almond, cream and a special butter sauce, slightly sweet and mild dish

### TANDOORI MAKHNAI MASSALA 11.95

Boneless tandoori chicken cooked in a very mild, creamy sauce

### PASSANDA (chicken or lamb) 11.95

Tender pieces of chicken or lamb marinated with spices, cooked with ground almonds, fresh cream and herbs. Mild sweet dish

### ACHARI (chicken or lamb) 11.95

Chicken cooked with pickle, herbs and spices. Slightly hot

### JALFREZI (chicken or lamb) 11.95

Strip of peppers and onions cooked with fresh green chillies in a medium hot sauce

### NORTHERN INDIAN GARLIC CHILLI 11.95

(chicken or lamb) Steam cooked in a hot chilli and garlic sauce. Garnished with coriander

### KORAI (chicken or lamb) 11.95

Prepared in a cast iron korai (wok). Fresh ginger, garlic, green peppers, onions and coriander. Ask for green chillies for that extra bite!

### JEERA CHICKEN 11.95

Tender pieces of chicken marinated in garlic and ginger. Cooked with fresh fried cumin seeds and spices

### LAMB MINT YOGHURT 11.95

Tender lamb cooked in a delicious mild mint yoghurt sauce

### SAAGWALA 11.95

(chicken or lamb) Lightly spiced and cooked with fresh spinach in bhuna style

### AFGHAN CHANA 11.95

(chicken or lamb)  
A famous dish from Afghanistan. Tender lamb or chicken stewed with Afghan chick peas. Medium spiced with fresh ginger and lemon juice, garnished with fresh coriander.

### JAIPURI 11.95

(chicken or lamb)  
A very popular dish from Jaipur with chicken or lamb marinated and grilled in the tandoori then cooked with fried mushrooms, fried onions, fried capsicum and Punjabi massala in a thick sauce

### SHATKORA TENGA 11.95

(chicken or lamb)  
A very popular dish from Bengal, cooked with Sylhet's most treasured citrus fruit which gives a sour twist to the flavour of this wonderful dish. Recommended

### ALOO DAAN (medium) 11.95

Chicken tikka cooked with minced meat, roasted capsicum and potatoes in Bhuna style sauce

### CHOT POTI KHANA 11.95

Chicken tikka cooked with brinjal, chick peas, green pepper and gram masala. Slightly hot, garnished with fenugreek and served in a wok

### ACHARI MASSALA 11.95

(chicken or lamb tikka)  
Cooked in a masala sauce with ground almonds, coconut and tamarind sauce

### HAASH-R-ANANSH 14.95

Duck breast in a slightly spicy sauce with fresh pineapple, coconut and ground almonds

### TANDOORI KING PRAWN SHORISHA 15.95

A hot dish with mustard seeds, cinnamon, elychee and ginger in a bhuna style sauce

All dishes prepared with chicken can also be prepared with :  
Veg £9.95 | Lamb £12.25 | King Prawns £15.95 | Fish £12.95

## FISH SPECIALITIES

(may contain small traces of bones)

### SALMON TIKKA MASSALA 15.95

Marinated and grilled in the tandoori oven then cooked in a thick, mild massala sauce

### KING PRAWN JALFREZI 16.95

King prawn grilled over charcoal and then cooked with tomatoes, onions, green peppers and green chillies

### LIME & GINGER SEABASS 15.95

Pan fried fillet of sea bass served on a bed of spiced sautéed spinach and potatoes

### MACHLI TIKKA 15.95

Salmon marinated in herbs and spices then barbecued in a clay oven. Served on a bed of spiced potatoes, cauliflower and salad

## CHEFS SPECIAL

### ANARKALI 13.95

Whole breast of chicken stuffed with minced lamb, cooked in a special medium spiced sauce

### MURGHI MANCHURIAN 13.95

Tender chicken strips cooked with peppers, onions, fresh coriander and numerous spices in a tandoori massala sauce

### GOA GARLIC CHICKEN 12.95

Thoroughly seasoned with fine onions, capsicums, tomatoes, garlic fresh coriander and selected herbs and spices, sprinkled with roasted garlic to give a most appetising taste

### TANDOORI CHICKEN NAGA 12.95

Tandoori chicken (of the bone) cooked with garlic, cumin, bay leaf, peppers and naga pickle Madras hot dish

### CHILLI KHYBARI 12.95

Seasoned chicken tikka simmered in their own juices with fresh green chillies, coriander and fresh spice

### ANARASH MURGHI 12.95

Tender chicken cooked with chunks of pineapple, creating a sweet but spicy mouth watering dish

### MURGHI MASSALA 12.95

Tandoori chicken (of the bone) cooked with mince meat and a boiled egg in a bhoona style sauce. Medium dish

### AKBARI PASSANDA 12.95

Chicken or lamb tikka cooked in a very mild and creamy sauce with ground almonds and fresh yoghurt. Slightly sweet dish (Onion free)

### METHI CHICKEN 12.95

Cooked with methi (fenugreek) in a medium bhuna style sauce

## TANDOORI SPECIALITIES

All tandoori dishes are grilled over charcoal clay oven know as the Tandoori. Individually garnished with spices and marinated overnight to give its own distinctive flavour to each dish. (Served with green salad and mint sauce)

### CHICKEN TIKKA 10.95

### LAMB TIKKA 11.95

### TANDOORI CHICKEN 11.25

(on the bone)

### CHICKEN TIKKA SHASLIK 11.95

### LAMB TIKKA SHASLIK 12.25

### PERI PERI CHICKEN TIKKA 11.95

### TANDOORI LAMB CHOP 12.95

Marinated lamb chops barbecued

### TANDOORI SPECIAL MIX 14.95

Mix of Chicken tikka, Lamb tikka, Tandoori chicken and sheek kebab. Served with a nan

### TANDOORI KING PRAWN 14.95

### SALMON TIKKA 13.95

Marinated with herbs and spices then cooked in the tandoor

### MALI SATTER 14.95

Combination of chicken and lamb tikka and garlic mushrooms, served with pathia sauce and a nan

### BENGAL FISH BIRAN 12.95

Tilapia fish marinated in tumeric, cumin, garlic, ginger and lemon juice, then pan fried

### FISH PLATTER 16.95

An assortment of King Prawn, Salmon, Fish Pakora and Bengal Fish

## BIRYANIS

Special preparation of saffron rice together with meat, prawn or chicken with delicate herbs and spices. Served with vegetable curry. Please ask for mild, medium or hot to suit to your taste

### CHICKEN 10.95

### LAMB 11.50

### PRAWN 11.25

### CHICKEN TIKKA 12.50

### LAMB TIKKA 12.95

### KING PRAWN 15.95

### MIX VEG 9.95

### SPECIAL BIRYANI 16.95

(chicken tikka, lamb tikka, prawn and tandoori king prawn)

## BALTI DISHES

Individually prepared with a combination of fresh ingredients to give unique taste. Please ask for mild, medium or hot to suit your taste

### CHICKEN 10.95

### PRAWN 11.50

### LAMB 11.25

### CHICKEN TIKKA 11.95

### LAMB TIKKA 12.25

### KING PRAWN 14.95

### FISH 12.95

### VEGETABLE 9.95

# TAWA DISHES

(Unique dishes which speaks for its self)

Cooked with capsicum, fresh herbs and tandoori masala sauce. Garnished with cheddar cheese and served on a sizzling tawa. A semi dry dish

CHICKEN TIKKA	11.95	MIX VEG	9.95
LAMB TIKKA	12.95	KING PRAWN	15.95

# TRADITIONAL DISHES

A selection of age old popular and favourite dishes, specially prepared for Basmati.  
All carefully prepared using fresh ingredients and finely ground spices and herbs

**MALAYAN** (Mild)  
Prepared with pineapple, fruit juices, coconut and cream, all beautifully balanced

**KORMA** (Mild)  
A delicate preparation of cream and selected spices, to provide a delicious, condensed

**BHUNA** (Medium)  
A thoroughly garnished dish with onion, garlic, tomato and spices

**ROGAN JOSH** (Medium)  
Specially prepared with pimento and garlic, garnished with tomato.

**PATHIA** (Hot, sweet and sour)  
Prepared with garlic, red chilli, onion, capsicum and tomato puree.

**DUPIAZA** (Medium)  
Cooked with onions, seasoned with fresh spices and herbs

**DHANSAK**  
(Hot, sweet and sour)  
Beautiful combination of spices with pineapple and lentils

**MADRAS** (Hot)  
A popular dish from the madras province, a rich, hot and sour dish to taste. Prepared extensively with chilli, lemon juice and tomato puree.

**VINDALOO** (Very hot!)  
A fabulously rich, fiery hot taste. Potatoes, ginger and red chilli are a few spices to add quality to this dish, as it is the most extravagantly hot.

CHICKEN	10.95	TANDOORI CHICKEN	11.95
PRAWN	10.95	HASH (duck)	13.95
LAMB	11.25	KING PRAWN	14.95
CHICKEN TIKKA	11.95	FISH (Bangladeshi freshwater fish)	12.95
LAMB TIKKA	12.25	VEGETABLES	9.95

Add extras vegetable to your dish, i.e ; potatoes, mushroom, chick peas, spinach etc... for £1.50 extra (each)

# VEG SIDE DISHES

A perfect compliment any dish. Can be prepares as a main dish (please ask)

MIXED VEG BHAJEE	4.95	SAAG ALOO	5.95
MUSHROOM BHAJEE	4.95	SAAG BHAJEE	4.95
CAULIFLOWER BHAJEE	4.95	TARKA DHAL	4.95
BHINDI BHAJEE	4.95	MOTTOR PANEER	5.95
BRINGAL BHAJEE	4.95	SAAG PANEER	5.95
BOMBAY POTATO	4.95	CURRY SAUCE	4.25
ALOO GOBI	5.95		

# EUROPEAN DISHES

Served with green salad and chips

OMELETTE (chicken or prawn)	9.95	FRIED CHICKEN (1/2 chicken)	10.95
SCAMPI & CHIPS	9.95	SIRLOIN STEAK	14.95
CHICKEN NUGGETS	9.95	T-BONE STEAK	19.95

## FRESH BREAD

NAN	3.20
KEEMA NAN	3.95
GARLIC NAN	3.95
CHEESE NAN	3.95
ONION NAN	3.95
PESHWARI NAN	3.95
VEG NAN	3.95
GARLIC & CHEESE NAN	4.25
KEEMA & CHEESE NAN	4.25
CHEESE & CHILLI NAN	4.25
TIKKA NAN	3.95
CHAPATTI	1.75
PURI	1.75
TANDOORI ROTI	2.95
PARATHA (plain)	2.95
PARATHA (stuffed-veg)	3.50

## RICE

BOILED RICE	3.20
PILAU RICE	3.50
FRIED RICE	3.50
MUSHROOM PILAU RICE	3.95
EGG FRIED RICE	3.95
VEG PILAU RICE	3.95
LEMON RICE	3.95
SAAG RICE	3.95
EGG & PEAS PILAU RICE	4.25
GARLIC RICE	3.75
KEEMA PILAU RICE	4.50
COCONUT PILAU RICE	3.95
KASHMIRI RICE (fruity)	3.95
BASMATI SPECIAL RICE (veg & egg)	4.50
KABULI ALOO RICE (chick peas & potato)	3.95

## EXTRAS

PAPADOM (Plain)	1.00
PAPADOM (Spiced)	1.10
CHUTNEYS	(each) 1.00
CHUTNEY TRAY	3.00
CHIPS	3.00
SPICY CHIPS	3.50
RAITHA (cucumber/tomato)	1.50
GREEN SALAD	2.50

# BANQUET NIGHT\*

Poppadum & Chutney

## CHOICE OF ANY 1 STARTER

Meat or Veg Samosa | Onion Bhaji

Sheek Kebab | Shami Kebab

Veg Pakora | Fish Pakora

Chicken Tikka | Lamb Tikka

Chicken Pakora | Prawn Cocktail

## CHOICE OF ANY 1 MAIN

Following dishes can be prepared with choice of :

Chicken | Prawn | Lamb | Vegetables

Jaipuri | Balti | Chicken Tikka Massala

Lamb Tikka Massala | Butter Chicken

Anarash Murghi | Jalfrezi | Dansak

Afghan Chana | Jeera Chicken

Korai | Lamb Mint Yogurt | Chicken Tikka

Chicken Passanda | Malayan | Korma

Bhuna | Rogan Josh | Dupiaza

Pathia | Madras | Vindaloo

- Add extra vegetable/s to your dish (£1.50 each) -

## SUNDRIES

Choice of any Rice or Nan

## DESSERT

Ice Cream or Coffee

**£17.95**

Sunday to Thursday

**£19.95**

Friday to Saturday

(Dining in only)

*(Charges will apply on any alterations. Usual terms & conditions apply)  
Except on all Bank Holidays, last two weeks of December, Mother's Day,  
Valentines Day £19.95*