

House Specialities

(All entrees served with Vegetable Samosa, Pilaf Rice, Naan Bread & Salad)

Eggplant Bharta ❷

Fire roasted eggplant with caramelized onions, tomatoes & green peas
8.95

Palak Paneer ❷

Baby spinach sautéed and braised with homemade cottage cheese
9.95

Gobhi Kaju Masala ❷

Curried florets of cauliflower and potatoes garnished with cashews
9.95

Chicken Curry ❷

Tender chicken breast in the original classic, which conquered the world
10.95

Butter Chicken ❶

Tender chicken breast marinated & cooked in a rich tomato curry sauce
10.95

Chicken Tikka Masala ❷

Now a British national dish, chicken tikka added in masala sauce
10.95

Chicken Vindaloo ❹❹❹

Tender chicken breast cooked in a Goan style pickle curry, hot & sour combination with selected Goan spices
10.95

Lamb Rogan Josh ❷

Boneless lamb in a base of bhoona tarka with cream & fresh ground tomatoes
11.95

Lamb Vindaloo ❹❹❹

Boneless lamb cooked in a Goan style pickle curry, hot & sour combination with selected Goan spices
11.95

Veal Mughlai Korma ❶

Boneless veal in a rich creamy sauce with ground almonds and cashews.
11.95

Veal Rogan Josh ❷

Boneless veal in a base of bhoona tarka with a flourish of cream & fresh tomatoes
11.95

Fish Curry ❷

Fillet of fish in the original classic, which conquered the world
11.95

Shrimp Masala ❷

Shrimp sautéed in exotic blend of garlic, cumin, pepper & onions, in a creamy homemade yogurt
12.95

Shrimp Shakuti ❶

Shrimp sautéed in a rich & creamy sauce with a cool coconut flavour.
12.95

Salads

Chicken Tikka Salad ❷

Chicken Tikka in our chef's specially prepared garden salad
9.95

Seekh Kebab Salad ❷

Minced Lamb Kebab in our chef's specially prepared garden salad
9.95

Paneer Tikka Salad ❷

Cubes of Indian Cottage Cheese in our chef's specially prepared garden salad
8.95

Side Orders

Soup of the Day	2.25	Mango Chutney	2.25
Cucumber Raita	2.95	Popadums	1.95

❶ - mild ❷ - medium ❸❸❸ - hot ❹❹❹ - extra hot

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