

## **APPETISERS**

PAPADOM (PLAIN/SPICY) £0.75 CHUTNEY (PER PERSON) £0.75

## LETS START

ONION BHAJI (V) £3.50

LAMB/VEGETABLE SOMOSA £3.95

#### ALOO CHAAT (V) £4.50 Cubed potatoes and chickpeas, cooked in chat masala, tomato sauce. Garnished

chat masala, tomato sauce. Garnished with Indian crisp

#### CHICKEN CHAAT £4.95 Cubed pieces of chicken and cucumber, prepared in chaat masala sauce. Garnished in Indian crisp

**GARLIC CHICKEN TIKKA £5.95** Off the bone tandoori chicken tikka marinated with spice, flavoured with garlic, onion, pepper.

KING PRAWN BUTTERFLY £5.95 King prawn marinated in light spices, wrapped in breadcrumbs and deep fried. Served with salad

### SALMON GRILL £7.50

Salmon fillet lightly spiced, gently grilled over charcoal

### CHILLI PANEER TIKKA (V) £5.95

Indian home made cheese marinated in freshly beaten yoghurt and herbs

### HARIYALI CHICKEN TIKKA £5.50

Off the bone-tender cubes of chicken, marinated in tandoori masala and freshly beaten yoghurt

### KING PRAWN PURI £7.50

King prawn stir fried in a medium hot dry sauce, served with deep fried puffed thin bread

### PRAWN PURI £5.95

Small sea prawn stir fried in a spicy, medium hot dry sauce, served with deep fried puffed thin bread

### KASHMIRI LAMB CHOPS £6.95

Tender lamb chops matured in yoghurt, marinated and grilled over charcoal in tandoor

### CINNAMON TREE PLATTER £7.95

A combination of hariyali chicken tikka, kabuli shish kebab, onion bhaji and vegetable samosa, served with chef special sauce and salad

# **MAIN EVENT**

### CHICKEN TIKKA MASALA (N) £9.95

Tender cubes of chicken marinated and grilled over charcoal, cooked in spices with coconut and cream

#### **BUTTER CHICKEN (N) £9.95** Marinated in a blend of spices with yoghurt cream and nut, cooked in a low flame with butter

## MUMBAI FISH CURRY (TILAPIA) £11.95

Marinated in spices and gently cooked with mustard paste, fresh herbs, onions, garlic and tomatoes

## KING PRAWN METHI £12.95

King prawn cooked with fresh herbs, spices, onion, garlic, spring onion, fenugreek leaves and tomatoes

## GARLIC CHICKEN CHILLI £10.95

Cooked with fresh green chillies and garlic in a spicy dry sauce

## LAMB SHANK £13.95

Shank of lamb marinated with herbs and spices. Then roasted in the oven, creating a rich flavour

### BENGALI KING PRAWN £13.95

King prawn cooked with fresh garlic, tomato, onion, green pepper and bengali spices

### KING PRAWN MASALA (N) £13.95

Marinated with herbs and spices, grilled in the tandoor. Cooked in almond and coconut sauce

#### SALMON MAS BHAJA £13.95

Grilled salmon cooked with curry leaves, tomato, mustard seeds with cream, lemon juice and chillies

### LAMB REZALA £11.95

Boneless lamb marinated with herbs, cooked in fresh yoghurt, coriander and bay leaves

#### PANEER TIKKA BHUNA (V) £10.95

Home made cheese cottage cooked in a mixture of herbs and spices in the tandoor

### CHICKEN TIKKA LAZIZ £10.95

Cooked with onion, tomato and selected spice in chefs special sauce

# **OLD TIME FAVOURITES**

LAMB/CHICKEN £8.95 \*Korma, \*bhuna, \*madras, \*vindaloo

CHICKEN/LAMB £9.95 \*Dhansak, \*karahi, \*palak

### CHICKEN/LAMB ROGON JOSH £9.95

**CHICKEN TIKKA KARAHI £10.95** Diced chicken tikka cooked deep pan style with onions, peppers and tomatoes

**PRAWN PALAK £10.95** Fresh spinach, prawns, fresh herbs, spices, onions, garlic, and fresh tomatoes

### LAMB PASANDA £10.95

Marinated beaten lamb cooked in rich cream, coconut milk, cashew nuts, ginger and other spices

**CHICKEN/LAMB JALFREZI £10.95** Flavoured with red and green peppers, onions, gingers, spices and green chillies

# RICE

PILAU RICE £3.25 Cooked with butter, cardamom, clove and bay leaves

EGG RICE £3.95 Egg infused rice PLAIN BASMATI RICE £2.95 Freshly steamed and cooked rice

MUSHROOM RICE £3.95 Stir fried with mushrooms, ghee and light spices

**COCONUT RICE** (N) £3.95 Basmati rice stir fried with coconut powder and spring onions

**KEEMA RICE £4.50** Fresh rice cooked with mince meat and light spice

**SPECIAL FRIED RICE £4.50** Fresh Basmati rice, stir fried with peas and egg



# **KEBAB & GRILL**

**TANDOORI CHICKEN (HALF) £9.95** Tender chicken on the bone, marinated with yogurt and tandoori spices

TANDOORI CHICKEN (FULL) £15.95 Tender chicken on the bone, marinated with yogurt and tandoori spices

HARIYALI CHICKEN TIKKA £9.95 Tender pieces of cubed boneless chicken marinated in light spices and yogurt, skewered and grilled

CHICKEN/LAMB SHASHLIK £11.95 Marinated chicken or lamb, barbequed peppers, onions and tomatoes, cooked in tandoor

MIXED SHASHLIK £12.95 Combination of chicken and lamb

MIXED GRILL £14.95 Combination of chicken tandoori, kabuli shish kebab, hariyali chicken tikka, kashmiri lamb chop and king prawn

**KASHMIRI LAMB CHOPS £13.95** Tender lamb chops matured in yoghurt, marinated and grilled over charcoal in tandoor

TANDOORI SEA BASS £13.95 Marinated whole sea bass with ginger, garlic, crushed spices and grilled in the tandoor

TANDOORI KING PRAWN £13.95 King prawn (king) prawns marinated in light tandoori masala sauce and cooked in the tandoor **DELUXE SET MEAL FOR TWO** 

Our sharing platters feature a variety of our most popular dishes. A well-balanced meal, parallel to what is served in indian homes

#### STARTERS

Papadom, chutneys, tandoori chicken, hariyali chicken tikka, kabuli shish kebab, lamb tikka and King Prawn prawn

MAIN COURSE & SIDE DISH (N) Chicken tikka masala, rogon josh, vegetable curry, pilau rice and naan

**DESSERT** Kulfi

BIRYANIS

**CHICKEN £10.95** 

tikka and fried egg

**BALTI'S** 

LAMB £11.95

(SERVED WITH TARKA DHALL)

MIX VEGETABLE (V) £8.95

CHICKEN TIKKA £11.95

HOUSE SPECIAL £13.95

VEGETABLE (V) £8.95

CHICKEN/LAMB £9.95

CHICKEN TIKKA £10.95

KING PRAWN £12.95

A combination of king prawn, chicken

(COOKED IN SPECIAL BALTI SAUCE)

SIDE KICKS (V) (ANY SIDE DISH AS MAIN COURSE £6.95)

PALAK BHAJI £4.50 Spinach cooked in light spices

PALAK PANEER (N) £4.50 Fresh spinach and cud cheese cooked with cream and mild sweet sauce

**BRINJAL BHAJI £4.50** Fresh aubergines cooked with onions, garlic and herbs

**KABULI CHANA (CHICK PEAS) £4.50** Cooked with garlic, zinger and onions

TARKA DAAL £4.50 Lentils cooked with fresh garlic, cumin and master seeds

**BHINDI BHAJI (FINGERS) £4.50** Stir-fry in light spices with onions and capsicums

ALOO GOBI £4.50 Steamed potatoes and cauliflower florets

**MUSHROOM BHAJI £4.50** Cooked in goan style recipe which result in tasty mushroom with a gorgeous bite & flavour.

MIX VEGETABLE £4.50 Mixed vegetables cooked with herbs and spices

ALOO PALAK £4.50 Spinach and potatoes stir fried with onions and light spices

MUMBAI ALOO £4.50 Cooked with garlic, onion, fresh herbs and lemon juice

### CUCUMBER RAITHA £2.95

INDIAN BREAD (ALL NAAN CONTAINS GLUTEN)

BUTTER NAAN £2.50

**KEEMA NAAN £3.25** Stuffed with mince meat

**PESHWARI NAAN (N) £3.25** Filling is a mixture of cream, desiccated almond, coconut, nigella seeds, brushed with butter

GARLIC NAAN £3.25 Sprinkled with mince garlic, coriander and brushed with butter CHEESE NAAN £3.25 Stuffed and sprinkled with cheese

PLAIN PARATHA £3.25 Indian pancake made from wheat flour brushed with butter

CHAPATI £2.25 A dry disc of wheat flour bread, soft and light to eat

CHIPS £2.25