

# APPETISERS

<i>Mixed Platter</i>	£6.95	
Barbecued Garlic Chicken Tikka, Lamb Seek Kebab, Veg Pakoras, Veg Samosa		
<i>Seafood Platter</i>	£8.95	
Grilled King Prawn, Crab Cake , Salmon Tikka And Squid		
<i>Pakorras (Onion Bhaji) (V)</i>	£3.50	
Crispy Nuggets Of Spinach, Potato, Onion And Crushed Coriander Seeds Shallow Fried And Served With A Cool Cucumber Chutney		
<i>Papdi Chat (V)</i>	£3.50	
Spicy Mashed Chickpeas With Crushed Flaky Pastry, Sweetened Yogurt, Mint And Tamarind Chutney		
<i>Punjabi Samosa (V)</i>	£3.95	
Home Made Veg Samosa With Green Peas ,Corn,Potatoes& Crushed Chiles		
<i>Paneer Tikka Anardana (V)</i>	£4.50	
Cottage Cheese, Coated And Char Grilled , And Pomegranate Chat		
<i>Momo (Chicken) (N)</i>	£4.50	
Dumpling Served With Tomato Chutney, Most Popular Appetiser in Nepal (Please Allow Us 15-20 Minutes)		
<i>Boti Kabab (Lamb) (N)</i>	£5.50	
Grilled lamb rump with crushed avocado.		
<i>Lamb Chops (N)</i>	£6.95	
Marinated In Herbs & Spices. Cooked Over A Blazing Chargrill And Served With Garnish. Our Signature Dish		
<i>Goan Style Beef</i>	£6.55	
Cuts Of Beef Fillet Soaked Overnight In A Yoghurt And Marinade, Spiced With Crushed Ginger, Chillies and Cloves Then Char Grilled To Perfection		
<i>Citrusy Duck Tikka</i>	£6.95	
In A Melangé of Tandoori Spices And Spicy Yohurt		
<i>Prawn Puri</i>	£4.95	
Prawns Cooked With Nepalese Spice Served With Puri Bread		
<i>Orissa Style Chilli Fried Squid</i>	£5.95	
Tossed In Hot, Sweet And Sour Spices, Cucumber Yoghurt.		
<i>Poached Black Tiger Prawns</i>		
Toss With Mustered Seed, Garlic, Chiles ,Coriander And Finished With Coconut		£6.95
<i>Crab and Cod Cake</i>		
Spiced With Roasted Coconut, Chilli and Dill Flavourings with Spiced Yoghurt		£5.95
<i>Lasooni King Prawns</i>		
King Prawns With Spice Red Pepper Chutney ,Grilled In Tandoor		£7.50
<i>Salmon Tikka</i>		
Infused With Crush Coriander Seeds, Chilli Flakes Grilled In Wood Fired Tandoor Served With Spicy Yoghurt		£7.50
<i>Monk Fish Tikka</i>		
Marinated Monk Fish Cooked With Crusted Mustard , Touch Of Garlic, Ginger Grilled In Wood Fired Tandoor Served With Spicy Yoghurt		£7.50
<i>Papadums: Plain Or Spicy (Each)</i>	£0.85	
<i>Home Made Chutny Tray: (Per Person)</i>	£0.85	

# CHEF SIGNATURE DISHES

<i>Pork Cheek Vindaloo</i>	£9.95
Curry Dish Popular In The Region Of Goa, Cooked With Garlic, Ginger, Cloves, Turmeric And A Whole Array Of Other Spices (Very Hot)	
<i>Modu Murg</i>	£9.95
Strips Of Chicken Breast Cooked With Honey And Coconut In A Creamy Korma Sauce, Served With Pulao Rice. A Wonderful Dish (Very Mild)	
<i>Chilli Chicken (N)</i>	£9.95
Barbecued Chicken Cooked In Nepalese Spices Touched With Fresh Green Chillies, Spring Onions And Peppers (Fairly Hot)	
<i>Piyaza Chicken</i>	£9.95
Strips Of Corn Fed Chicken Breast Cooked In A Jalfra Style Sauce With Onions And Green Chillies, (Fairly Hot)	
<i>Curry Lazeez (Lamb/Chicken)</i>	£9.95
A South Indian Home Style Curry With Fresh Coconut, Ginger And Sweet Chilli; Served With Steam Rice. (Medium Spice)	
<i>Butter Chicken Mosala</i>	£9.95
Honey And Orange Glazed Chicken Curry In Rich Tomato Gravy With Cream Of Coconut And Fenugreek Leaves Served With Saffron Pulao Rice (Mild)	
<i>Tandoori Chicken Breast</i>	£11.95
Served with Punjabi Dhall And Saffron Pilao Rice Served With Rocket And Mango Salad (Medium Spice)	
<i>Hyderabadi Style Lamb Shank</i>	£12.95
6 Hours Slow Cooked Hind-Shank With Caramelised Onion, Cardamom And Fennel (Medium Spice)	
<i>Wood Fire Tandoori Steak</i>	£13.95
Sirloin Steak Of Beef Marinated With Tandoori Spice, Grill In Wood Fire Tandoor Served With Sauce, Sag Aloo And Salad (Medium Spice)	
<i>Tandoori Lamb Chops</i>	£13.95
Chops Of Lamb, Tandoori Spice Served With Salad (Medium Spice)	
<i>Nepalese Hansh Bhutuwa (N)</i>	£12.95
Woodfired Breast Of Duck Cooked With Green Herbs, Nepalese Spices And Spring Onions (Medium Spice)	
<i>Hariyali Lamb (N)</i>	£10.95
Lamb Cooked With Fresh Mints, Spring Onion & Nepalese Spices (Medium Spice)	
<i>Gurkhal Chicken Or Lamb (N)</i>	£10.95
Boneless Chicken Or Lamb Cooked With Nepalese Herbs, Yoghurt And Green Chilli (Medium-Fairly Hot)	
<i>Lamb Handy Gosht</i>	£10.95
Bhuna Lamb Cooked In Typical Punjabi Style With Onions, Tomatoes, Green Pepper, Minced Lamb And Garam Masala (Medium Spice)	

NOTE (V)= VEGETARIAN , (N)=NEPALESE

# FRESH SEAFOOD DISHES

*Nepalese Machha Special (N)* £13.95

Marinated Monk Fish Cooked With Crusted Mustard , Touch Of Garlic, Ginger And Fresh Coriander (Medium-Fairly Hot)

*Roasted Whole Sea Bass* £13.95

Served On A Bed Of Lightly Spiced Pine Nuts, Peppers And Yoghurt Sauce; Served With Garlic Spice Spinach And Salad.

*Roasted Salmon* £13.95

With Dill, Mustard, Honey & Green Chilli Served With Salad.

*Kerella Style Black Tiger Prawns* £13.95

In A Traditional South Indian Sauce With Dijon, Curry Leaves, Garlic And Coconut Cream. Served With Saffron Rice. (Medium-Fairly Hot)

## Wood Fired Tandoor Dishes

*Paneer Shaslik (V)* £9.95

Cubes Of Cottage Cheese With A Spiced Coating And Char Grilled With Peppers Then Drizzled With A Cashew Nut And Basil Sauce

*Tandoori Mix Grill* £13.95

Lamb Chops, Tandoori Chicken, Sheek Kebab, Chicken Tikka, Tandoori King Prawn

*Tandoori King Prawn* £13.95

King Prawn With Various Spices Cooked In Clay Oven

*Chicken/Lamb Tikka (Boneless)* £8.95/9.95

*Chicken/ Lamb Shaslik* £9.95/10.95

*Tandoori Chicken (On The Bone)* £10.95

## Biryani Dishes

Biryani Dishes Are Cooked With Basmati Rice Complemented With Mixed Vegetable Curry Sauce

*Vegetable* £8.95

*Chicken /Chicken Tikka* £8.95/£9.95

*Lamb* £9.95

*Prawn* £9.95

*King Prawn* £12.95

# TRADITIONAL DISHES

VEGETABLE	£6.95
CHICKEN	£7.95
LAMB	£8.25
PRAWN	£8.50
KING PRAWN	£11.25
DUCK	£10.95

## TIKKA MASALA

MARINATED & GRILLED IN A YOGURT FRESH CREAM AND TANDOORI SAUCE (MILD)

## KORMA

COOKED WITH COCONUT CREAMY SAUCE (VERY MILD)

## PASSANDA

DELICATELY FLAVOURED SAUCE IN YOGHURT ALMONDS & RED WINE (MILD)

## KASHMIRI

COOKED WITH MIXED FRUIT COCKTAIL (MILD)

## CURRY

CURRY (MED) MADRAS (HOT) VINDALOO (VERY HOT)

## BALTI

MEDIUM SPICE, COOKED WITH A SPECIAL BALTI SAUCE (MEDIUM SPICE)

## BHUNA

COOKED WITH, ONION, TOMATOES & FRESH HERB (MEDIUM SPICE)

## JALFRAIZI

COOKED WITH ONION & PEPPERS WITH GREEN CHILLIES (FAIRLY HOT)

## SAAG

COOKED WITH SPINACH, GARLIC & HERBS (MEDIUM SPICE)

## KARAI

COOKED WITH ONION & PEPPER (MEDIUM SPICE)

## PATHIA

COOKED WITH ONION, GARLIC & FRESH LEMON JUICE, FAIRLY HOT SWEET & SOUR (FAIRLY HOT)

## DANSAK

COOKED WITH LENTILS SWEET, SOUR (FAIRLY HOT)

## DUPIAZA

COOKED WITH ONIONS, (MEDIUM SPICE)

## ROGHANJOSH

COOKED WITH TOMATOES (MEDIUM SPICE)

# Vegetarian Dishes

Main/Side

## *Fresh vegetable Medley*

£7.50/£3.95

Stir Fried Vegetable In Roasted Cumin, Kashmiri Chilli  
And A Hint Of Garlic

## *Chickpeas, Aubergine And Spinach*

£7.50/£3.95

Curry In Gujrati Spices, With A Touch Of Lemon Juices And Coconut.

## *Garlic Spiced Spinach*

£7.50/£3.95

Fresh Spinach Cooked With Roasted Garlic And Onion

## *Potato, Paneer And Green Pea*

£7.50/£3.95

Potatoes Cooked With Paneer And Greenpeas With Garlic & Onion

## *Kadhai Paneer*

£7.95/£4.25

Home Cooked Paneer Cooked With Kadhai Masala With Onion  
And Peppers

## *Yellow Lentils*

£7.50/£3.95

Yellow Lentils Simmered With Ginger, Garlic, Tomato, Green  
Chilies And Finished With Fresh Coriander

## *Jaipur Crispy Okra*

£7.50/£3.95

Cooked With Chorm Seed, Tomatoes And Garlic

## *Mumbai Style Potatoes*

£7.50/£3.95

Babay Potoes Cooked With Tomato And Gravy

## *Mushrooms, spinach and sweet corn*

£7.50/£3.95

Mushrooms Cooked With Spinach& Sweetcorn

## *Channa Masala*

£7.50/£3.95

Chickpeas Gently Cooked & Simmered In Curry Sauce And Mango Powder

## *Mushroom Bhaji*

£7.50/£ 3.95

Button Mushroom Cooked With Tomato And Onion

## *Aloo Gobi*

£7.50/£3.95

Cauliflower Florets and Potatoes Tossed with Cumin and Turmeric

## *Saag Aloo*

£7.50/£3.95

Spinach & Potato Cooked With Tomato And Gravy

## *Punjabi Dall*

£7.50/£ 3.95

Over Night Slow Cook Black Lentils with Fenugreek, Garlic,  
Ginger And Finished With Butter And Cream

# Accompaniments

Steamed Basmati Rice	£2.25
Saffron Flavoured Pilau Rice	£2.95
Darjeeling Style Egg Fried Rice	£3.25
Mushroom Rice	£3.25
Garlic Fried Rice	£3.25
Coconut Rice	£3.25
Special Fried Rice	£3.25
Keema Rice	£3.25
Chips	£1.95
Raita; Cucumber, Tomato And Mint Yoghurt	£1.95
Green Salad	£2.95

# Breads

Plain Naan	£2.25
Garlic And Coriander Naan	£2.95
Peshawar Naan With Mango And Coconuts	£3.25
Cheese And Olive Naan	£3.25
Keema Naan	£3.25
Vegetable And Shallots Filled Naan	£3.25
Tandoori Roti (Wholemeal Bread)	£2.25
Chapati (Wholemeal Bread)	£2.25
Paratha	£2.95
Vegetable Stuffed Paratha	£3.25

SET MEAL IS ONLY FOR TAKE AWAY (NO DISCOUNT ON SET MEALS)

SET MEAL FOR 2 - £26.00

2 Papadom, Pickle Tray,

(starter)

Onion Bhaji, Chicken Tikka,

(main course)

Chicken Rogan Josh, Chicken Tikka Masala,

Sag Aloo,

2 Saffron Pilau Rice, Plain Nan

SET MEAL FOR 4 - £48.00

4 Papadom & Pickle

starter

2 Onion Bhaji, Chicken Tikka, Lamb Tikka

main course

Chicken Tikka Masala, Nepalese Lamb Curry

Prawn Bhuna, Chicken Karai

Bombay Aloo, Tarka Dal

4 Saffron Pilau Rice, 2 Plain Nan