

# APPETISERS

<b>Mixed Platter</b>	£6.95
Barbecued Garlic Chicken Tikka, Lamb Seek Kebab, Veg Pakoras & Veg Samosa	
<b>Seafood Platter</b>	£8.95
Tandoori King Prawn, Crab Cake, Salmon Tikka & Chilly Squid	
<b>Pakoras (Onion Bhaji) (V)</b>	£3.50
Crispy Nuggets of Spinach, Onion & Crushed Coriander Seeds Shallow Fried	
<b>Papdi Chat (V)</b>	£3.50
Spicy, Sweet & Tangy Chaat with Mashed Chickpeas, Crushed Flaky Pastry, Sweetened Yogurt Finished With Mint & Tamarind Chutney	
<b>Punjabi Samosa (V)</b>	£3.95
Homemade Veg Samosa with Green peas, Corn, Potatoes & Crushed Chillies	
<b>Paneer Tikka (V)</b>	£4.50
Cottage Cheese, Coated & Char Grilled in tandoori & Served with mint sauce.	
<b>Momo (Chicken) (N)</b>	£5.10
A Traditional delicacy among Nepalese. 5 Steamed Dumplings Served with Homemade Tomato Chutney (Please Allow us 15-20 Minutes)	
<b>Malai Tikka (Chicken)</b>	£5.50
Grilled Chicken Rump with Hang Greek yogurt cream (Mild)	
<b>Lamb Chops</b>	£6.95
Marinated In Herbs & Spices, Cooked Over A Blazing Chargrill and Served With Garnish	
<b>Goan Style Beef</b>	£6.55
Beef Marinated in Chef's Special Spice to be Grilled to Perfection	
<b>Citrusy Duck Tikka</b>	£6.95
In a Melangé of Tandoori Spices & Spicy Yoghurt	
<b>Prawn Puri</b>	£4.95
Prawns Cooked With Nepalese Spice & Served With Puri Bread	
<b>Orissa Style Chilli Fried Squid</b>	£5.95
Tossed In Hot, Sweet and Sour Spices (Hot)	
<b>Poached Black Tiger Prawns</b>	£6.95
Tossed in Garlic, Chillies, Coriander & Finished with Coconut (Medium Hot)	
<b>Crab and Cod Cake</b>	£5.95
Spiced with Roasted Coconut, fenugreek leaves, Chillies & Dill Flavourings with Spiced Yoghurt	
<b>Lasooni king Prawns</b>	£7.50
King Prawns with Kashmiri Chilly, Mustard Cream, Roasted Cumin Spice, Grilled In Tandoor	
<b>Salmon Tikka</b>	£7.50
Infused with Crush Coriander Seeds, Mustard Cream & Grilled In Wood Fired Tandoor	
<b>Monk Fish Tikka</b>	£7.50
Marinated Monk Fish Cooked With Crusted Mustard, Touch of Garlic, Ginger & Grilled In Tandoor	
<b>Papadums; Plain or Spicy (Each)</b>	£0.85
<b>Home Made Chutney Tray; (Per Person)</b>	£0.85

# CHEF SIGNATURE DISHES

<b>Pork Cheek Vindaloo</b>	£9.95
Popular In the Region of Goa. Cooked With Garlic & Ginger Spices (Very Hot)	
<b>Modu Murg</b>	£10.90
Strips Of Chicken Breast Cooked With Honey And Coconut In Creamy Korma Sauce. Served With Pilao Rice (Very Mild)	
<b>Chilly Chicken (N)</b>	£9.95
Barbecued Chicken Cooked In Nepalese Spices Touched With Fresh Green Chills, Spring Onion and Peppers (Fairly Hot)	
<b>Piyaza Chicken</b>	£9.95
Strips Of Corn Fed Chicken Breast Cooked In a Jalfriez Style Sauce (Fairly Hot)	
<b>Curry Lazeez (Lamb/Chicken)</b>	£11.95/ £10.95
A South Indian Home Style Curry With Fresh Coconut and Ginger. Served With Steamed Basmati Rice (Medium Spice)	
<b>Butter Chicken Mosala</b>	£10.95
Honey & Orange Glazed Chicken in Rich Tomato Gravy with Cream of Coconut and Fenugreek Leaves. Served With Saffron Pilao Rice (Mild)	
<b>Tandoori Chicken Breast</b>	£11.95
Tandoori Cooked Chicken. Served with Punjabi Dal, Saffron Pilao Rice and fresh Mango Salad (Medium Spice)	
<b>Hayderabadi Style Lamb Shank</b>	£12.95
6 Hours Slow Cooked Hind-Shank With Caramelized Onion and Fennel With A Unique flavor (Medium Spice)	
<b>Wood Fire Tandoori Steak</b>	£13.95
Sirloin Steak Of Beef Marinated With Tandoori Spice and Grill In Wood Fire Tandoor. Served With Saag Aloo and Salad (Medium Spice)	
<b>Tandoori Lamb Chops</b>	£13.95
Chops Of Lamb With Ginger, Garlic & Anise Paprika. Served With Fresh Salad (Medium Spice)	
<b>Nepalese Hansh Bhutuwa</b>	£12.95
Wood fired Breast of Duck Cooked with Green Herbs, Nepalese Spices and Spring Onion (Medium Spice)	
<b>Hariyali Lamb</b>	£10.95
Lamb Cooked With Fresh Mints, Spring Onion & Nepalese Spices (Medium Spice)	
<b>Gurkhali Chicken/Lamb</b>	£10.95/£11.95
Boneless Chicken or Lamb Cooked with Nepalese Herbs, Yoghurt And Green Chilly (Medium-Fairly Hot)	
<b>Lamb Handy Gosht</b>	£10.95
Bhuna Lamb Cooked In Typical Punjabi Style with Onions, Tomatoes, Green Pepper and Garam Masala (Medium Spice)	

## FRESH SEAFOOD DISHES

<b>Nepalese Machha Special</b>	£13.95
Marinated Monk Fish Cooked With Crusted Mustard, Touch Of Garlic, Ginger And Fresh Coriander (Medium-Fairly Hot)	
<b>Roasted Whole Sea Bass</b>	£13.95
A Whole Sea Bass Served On A Bed Of Lightly Spiced Pine Nuts, Peppers And Yoghurt Sauce and Served With Garlic Spice Spinach & Salad.	
<b>Roasted Salmon</b>	£13.95
With Dill, Mustard, Honey, Cream Cheese & Green Chilli And Served With Salad.	
<b>Kerella Style Black Tiger Prawns</b>	£13.95
In A Traditional South Indian Sauce With Dijon, Curry Leaves, Garlic And Coconut Cream. Served With Saffron Pilau Rice. (Medium-Fairly Hot)	

## WOOD FIRED TANDOOR DISHES

<b>Paneer Shaslik (V)</b>	£9.95
Cubes of Cottage Cheese with a Spiced Coating and Char Grilled With Peppers, Drizzled With A Cashew Nut And Basil Sauce	
<b>Tandoori Mix Grill</b>	£13.95
Lamb Chops, Tandoori Chicken, Sheek Kebab, Chicken Tikka and Tandoori King Prawn	
<b>Tandoori King Prawn</b>	£13.95
King Prawn With Various Spices Cooked In Clay Oven	
<b>Chicken/ Lamb Tikka (Boneless)</b>	£8.95/ £9.95
<b>Chicken/Lamb (Shaslik)</b>	£9.95/ £10.95
<b>Tandoori Chicken On The Bone (2 Pieces)</b>	£10.90

## BIRYANI DISHES

**BIRYANI DISHES ARE COOKED WITH BASMATI RICE AND COMPLEMENTED WITH MIXED VEGETABLE CURRY SAUCE**

<b>Vegetable</b>	£8.95
<b>Chicken /Chicken Tikka</b>	£8.95/£9.95
<b>Lamb</b>	£10.95
<b>Prawn</b>	£10.95
<b>King Prawn</b>	£12.95

# TRADITIONAL DISHES

<b>Vegetables</b>	£7.95
<b>Chicken</b>	£8.95
<b>Lamb</b>	£9.95
<b>Prawn</b>	£9.95
<b>King Prawn</b>	£11.95
<b>Duck</b>	£10.95
<b>Tikka Masala (Mild)</b> Marinated Tikka Cooked In Tandoor with Tomato Creamy Sauce	
<b>Korma (Mild)</b> Cooked in Coconut Creamy Sauce	
<b>Pasanda (Mild)</b> Delicately flavored Sauce with Red Wine	
<b>Kashmiri (Mild)</b> Cooked In Creamy Tomato Sauce with Mixed Fruit Cocktail	
<b>Curry (Very Hot)</b> Onion, Tomato Based Gravy. Medium Madras Hot Vindaloo	
<b>Balti (Medium Spice)</b> Cooked In Special Balti Sauce	
<b>Bhuna (Medium Spice)</b> Onion, Tomato and Fresh Herbs	
<b>Jalfrezy (Fairly Hot)</b> Cooked In Onion, Tomato, Peppers and green Chilly	
<b>Saag (Medium Spice)</b> Spinach, Garlic, Onion and Tomato	
<b>Karai (Medium Spice)</b> Diced Onion, Peppers, Ginger and Kadai Masala	
<b>Patia (Fairly Hot)</b> Cooked in a Sweet, Hot and Sour Sauce	
<b>Dansak (Medium Spice)</b> Cooked in Onion, Tomato and yellow lentil	
<b>Dupiaza (Medium Spice)</b> Onion, Ginger, Coriander with Vegetable Gravy	
<b>Rogan Josh (Medium Spice)</b> Tomato Based Curry with Various Nepalese Spices	

# VEGETARIAN DISHES

MAIN/SIDE

## **Fresh Vegetable Medley**

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

£7.95/£4.15

## **Chickpeas, Aubergine and Spinach**

Curry Cooked In Guajarati Spices, With Onion, Tomatoes and Ginger

£7.95/£4.15

## **Chickpeas and Aubergine**

Vegetable Gravy with Fenugreek, Onion, Tomatoes and Ginger

£7.95/£4.15

## **Garlic Spiced Spinach**

Fresh Spinach Cooked with Roasted Garlic, Tomato and Onion

£7.95/£4.15

## **Potato, Paneer and Green Pea**

Cooked with Vegetable Gravy, Garlic & Onion

£7.95/£4.15

## **Kadhai Paneer**

Home Cooked Paneer Cooked with Kadhai Masala, Onion and Pepper

£7.95/£4.25

## **Yellow Lentils**

Yellow Lentils Simmered with Ginger, Garlic, Tomato, Green Chillies and Finished with Fresh Coriander

£7.95/£4.15

## **Jaipur Crispy Okra**

Cooked with Carom Seed, Onion, Tomatoes and Garlic

£7.95/£4.15

## **Mumbai Style Potatoes**

Baby Potatoes Cooked with Tomato and Gravy

£7.95/£4.15

## **Mushrooms, Spinach and Sweet Corn**

Mushrooms Cooked With Spinach & Sweet corn with Various Special Nepalese Spices

£7.95/£4.15

## **Channa Masala**

Chickpeas Gently Cooked & Simmered In Curry Sauce and Finished with Coriander

£7.95/£4.15

## **Mushroom Bhaji**

Button Mushroom Cooked With Tomato and Onion

£7.95/£ 4.15

## **Aloo Gobi**

Cauliflower and Potatoes Tossed with Cumin and Turmeric

£7.95/£4.15

## **Saag Aloo**

Spinach & Potato Cooked With Tomato And Gravy

£7.95/£4.15

## **Punjabi Dal**

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

£7.95/£ 4.15

# 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
Vegetable Rice	£3.25
Chips	£1.95
Raita (Cucumber & 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
Cheese Naan	£3.25
Cheese and Chilly	£3.25
Keema Naan	£3.25
Vegetable and Shallots Filled Naan	£3.25
Tandoori Roti (Whole Wheat Bread)	£2.25
Chapati (Whole Wheat Bread)	£2.25
Paratha (Whole Wheat Layered Bread)	£2.95
Vegetable Stuffed Paratha	£3.25

## FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS; MILK, EGGS, WHEAT, SOYBEAN, TREE NUT, FISH & SHELLFISH