

# 10% DISCOUNT ON COLLECTION

01455 371337

## 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	

**Monk Fish Tikka** £7.50  
Marinated Monk Fish Cooked With Crusted Mustard, Touch of Garlic, Ginger & Grilled In Tandoor

**Papadums;** Plain or Spicy (Each) £0.85

**Home Made Chutney Tray;** (Per Person) £0.85

## CHEF SIGNATURE DISHES

**Pork Cheek Vindaloo** £9.95  
Popular In the Region of Goa. Cooked With Garlic & Ginger Spices (Very Hot)

**Modu Murg** £10.90  
Strips Of Chicken Breast Cooked With Honey And Coconut In Creamy Korma Sauce.  
Served With Pilao Rice (Very Mild)

**Chilly Chicken (N)** £9.95  
Barbecued Chicken Cooked In Nepalese Spices Touched With Fresh Green Chills,  
Spring Onion and Peppers (Fairly Hot)

**Piyaza Chicken** £9.95  
Strips Of Corn Fed Chicken Breast Cooked In a Jalfriez Style Sauce (Fairly Hot)

**Curry Lazeez (Lamb/Chicken)** £11.95/ £10.95  
A South Indian Home Style Curry With Fresh Coconut and Ginger. Served With  
Steamed Basmati Rice (Medium Spice)

**Butter Chicken Mosala** £10.95  
Honey & Orange Glazed Chicken in Rich Tomato Gravy with Cream of Coconut and  
Fenugreek Leaves. Served With Saffron Pilao Rice (Mild)

**Tandoori Chicken Breast** £11.95  
Tandoori Cooked Chicken. Served with Punjabi Dal, Saffron Pilao Rice and fresh Mango  
Salad (Medium Spice)

**Hayderabadi Style Lamb Shank** £12.95  
6 Hours Slow Cooked Hind-Shank With Caramelized Onion and Fennel With A  
Unique flavor (Medium Spice)

**Wood Fire Tandoori Steak** £13.95  
Sirloin Steak Of Beef Marinated With Tandoori Spice and Grill In Wood Fire Tandoor.  
Served With Saag Aloo and Salad (Medium Spice)

**Tandoori Lamb Chops** £13.95  
Chops Of Lamb With Ginger, Garlic & Anise Paprika. Served With Fresh Salad (Medium Spice)

**Nepalese Hansh Bhutuwa** £12.95  
Wood fired Breast of Duck Cooked with Green Herbs, Nepalese Spices and Spring  
Onion (Medium Spice)

**Hariyali Lamb** £10.95  
Lamb Cooked With Fresh Mints, Spring Onion & Nepalese Spices (Medium Spice)

**Gurkhali Chicken/Lamb** £10.95/£11.95  
Boneless Chicken or Lamb Cooked with Nepalese Herbs, Yoghurt And Green Chilly  
(Medium-Fairly Hot)

**Lamb Handy Gosht** £10.95  
Bhuna Lamb Cooked In Typical Punjabi Style with Onions, Tomatoes, Green Pepper and Garam Masala (Medium Spice)

## FRESH SEAFOOD DISHES

**Nepalese Machha Special** £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  
A Whole Sea Bass Served On A Bed Of Lightly Spiced Pine Nuts, Peppers And Yoghurt Sauce and Served With Garlic Spice Spinach & Salad.

**Roasted Salmon** £13.95  
With Dill, Mustard, Honey, Cream Cheese & Green Chilli And 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 Pilau 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, Drizzled With A Cashew Nut And Basil Sauce

**Tandoori Mix Grill** £13.95  
Lamb Chops, Tandoori Chicken, Sheek Kebab, Chicken Tikka and 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 (2 Pieces)** £10.90

## BIRYANI DISHES

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

**Vegetable** £8.95

**Chicken /Chicken Tikka** £8.95/£9.95

**Lamb** £10.95

**Prawn** £10.95

**King Prawn** £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

# **SET MEALS**

**NO DISCOUNT ON SET MEALS**

## **SET MEAL FOR 2**

2 PAPADAM & 1 PICKLE TRAY

### **STARTER**

ONION BHAJI  
CHICKEN TIKKA

### **MAIN COURSE**

CHICKEN ROGAN JOSH  
CHICKEN TIKKA MASALA  
SAAG ALOO (SIDE)  
2 SAFFRON PILAU RICE  
PLAIN NAAN

## **SET MEAL FOR 4**

4 PAPADAM & 1 PICKLE TRAY

### **STARTER**

2 ONION BHAJI  
CHICKEN TIKKA  
LAMB TIKKA

### **MAIN COURSE**

CHICKEN TIKKA MASALA  
NEPALESE LAMB CURRY  
PRAWN BHUNA  
KARAI CHICKEN  
BOMBAY ALOO (SIDE)  
YELLOW LENTILS (SIDE)  
4 SAFFRON PILAU RICE  
2 PLAIN NAAN

### **FOOD ALLERGY NOTICE**

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