



# RESTAURANT MENU

## PRE-STARTER

Poppadoms £ 0.75

Spicy Poppadoms £1.25

Chutney & Condiment Selections £1.00 p.p.

## APPETISERS

*Garnished with Organic salad leaves and chilli oil dressing~*

### Onion Bhajee (v) £4.75

Deep fried onion Pattie with battered herbs and spices.

### Spring Roll (v) ~ £4.75

Filled with Indian feta, Veg & fresh kale

### Murg 65 £5.45

Hyderabad style spicy battered Chicken Gujons

### Tiger Prawn Puree £6.95

Succulent Tiger Prawns sautéed in medium spices, served on a crispy puree bread.

### Chicken Nazakat £5.95

Tender soft Chicken escallops in 'Malai' (Curde) marinade, a hint of garlic, cashew nut and delicate spices.

### Honey Garlic Jinga (King Prawns) £7.95

Mouth-watering King Prawns with a hint of garlic, delicate spices with a tamarind honey glaze.

### Veg Samosa (v) ~ £4.75

Locally sourced seasonal Vegetables, lightly spiced, wrapped in a traditional triangular pastry.

### Chicken Tikka OR Lamb Tikka £5.50/6.95

Marinated and 'Tandoor' grilled with medium spices and homemade 'Tikka' paste.

### Tandoori Chicken £5.50

Quarter spring chicken with our speciality Tandoori spices.

### Nilgiri Lamb Chops £7.95

From the hill tops of Tamil Nadu, tender Lamb Chops flavoured with crushed fresh herbs, sundried chillies and Jaggery. Slow roasted in Tandoor oven.

## TANDOORI GRILL BOARDS

*Garnished with Organic salad leaves and chilli oil dressing~*

### Chicken Tikka/Lamb Tikka £9.95/£11.95

Marinated and 'Tandoor' grilled with medium spices and homemade 'Tikka' paste.

### Chicken Nazakat £11.95

Tender soft Chicken escallops in 'Malai' (Curde) marinade, a hint of garlic, cashew nut and delicate spices.

### Tandoori Chicken £9.95

Half spring chicken with our speciality Tandoori spices, slow roasted in the clay oven.

### Mixed Grill Platter £16.95

The 'Ultimate' Grill board, Consists of Chicken Tikka, Lamb Tikka, Tandoori Chicken, Lamb Chops and Handmade Naan Bread

### Nilgiri Lamb Chops £14.95

From the hill tops of Tamil Nadu, tender Lamb Chops flavoured with crushed, fresh herbs, sundried chillies and Jaggery. Slow roasted in Tandoor oven.

### Chicken Shashlick £10.95

Marinated in 'shashlick' spices, skewered with chunks of capsicum, tomatoes and onions, barbecued in our Clay Tandoor.

### Shashlick Platter (Chicken & Lamb) £13.95

Marinated in 'shashlick' spices, skewered with chunks of capsicum, tomatoes and onions, barbecued in a Clay Tandoor, Served with Naan Bread

### Honey Garlic Jinga (King Prawns) £15.95

Mouth-watering King Prawns with a hint of garlic and delicate spices with a tamarind honey glaze.

### Royal Bengal Bream £16.95

Wholes Sea Bream, marinated in Bengali hand ground spices, hung yoghurt, Tandoor roasted. Served with Cabbage & Kale Bhajee

~ We endeavour to use organic and locally grown produce where possible.



# CUMIN KITCHEN GOURMET

## Kerala Murg

£11.95

Escalopes of marinated chicken breast, chargrilled, cooked with toasted South Indian spices, fresh curry leaves in a spicy coconut sauce.

## Kasundi Chicken \*

£11.95

A mango forager's favourite in the monsoon season from Bengal. A truly original, mango, mustard and chilli combination.

## Chicken Chettinad \*\*

£11.95

A Tamil Nadu favourite, the birthplace of pepper corn. Chicken Escalopes cooked with rare hand-ground spices, tamarind, fennel, coarse pepper corn, and grated coconut.

## Chicken Naga Special \*\*\*

£11.95

Escalopes of fiercely hot grilled chicken, rich in spices with 'Naga', the famous Bangladeshi chilli, cumin seeds and selected aromatic spices.

## Achari Lamb \*

£11.95

Tender cubes of New Zealand Lamb cooked with a tantalising pickling spices, a touch hot & piquant

## Railway Lamb Curry

£12.95

Earthy, on-the-bone meat curry with potatoes, made famous with the Indian railway network by the hawker food traders. A truly rustic dish.

## Awadi Lamb Saffron

£12.95

The Regal slow cooked, on-the-bone lamb dish, rich saffron and rose scented curry, flavoured with whole spices. Fit for a king.

## Hyderabad 'Dum' Biryani

£15.95

Old style Hyderabadi biriyani, comes in a sealed jar to retain the aroma of Saffron and rare spices. Simply delightful.

## Sabji Panir (v)

£10.95

Seasonal vegetables, cooked with cubes of Indian feta cheese, medium spiced.

## SEAFOOD SPECIALS

### Mixed Seafood Bhuna

£15.95

An infusion of succulent seafood; Tiger Prawns, King Prawns, Asian White Fish fillet, cooked in our chefs speciality stock, a medium blend of 'Bhuna' spices and aromatic herbs.

### Tiger Prawn Saag-Mirchi \*

£14.95

Bay of Bengal Tiger Prawns, garlic tempered with medium spices, cooked with spinach, sundried red chillies and aromatic herbs.

### Goan Jinga (King Prawns) \*\*

£15.95

Whole Emperor King Prawns cooked in authentic 'Goan' Style, in a hot spice coconut sauce with toasted cumin, sundried chillies and curry leaves. Simply Fabulous.

## HOUSE SPECIALS

### 1. Choose a Produce:

Chicken	£9.95
Lamb	£10.95
King Prawns	£14.95
Vegetables	£9.95

### 2. Choose a cooking Style:

**Tikka Masala** Our famous British Bangladeshi creation, spicy mild  
**Korma** Creamy mild, ground coconut and almond  
**Korai** Rich spicy with chunky peppers, onion, in a sizzling skillet  
**Balti** Our own take on the famous Midland invention  
**Jalfrezy \*** Fresh chilli lover's delight, slightly hot

## ALL TIME FAVOURITES

### 1. Choose a Produce:

Chicken	£9.50	Lamb	£10.50
Tiger Prawns	£12.50	Vegetables	£9.50

### 2. Choose a cooking Style:

<b>Bhuna</b>	<b>Dopeaza</b> (Chunky Onions)	<b>Rogan</b> (Tomato)
<b>Madras **</b>	<b>Vindaloo ***</b>	<b>Dhansak *</b>

## BIRIYANI

*Speciality dish cooked with aromatic Basmati Rice. Served with house Veg Curry*

**Chicken Biryani** £11.95

**Lamb Biryani** £12.95

**Vegetable Biryani (v)** £10.95

**Cardamom Special Biryani** £14.95

*Cooked with a medley of Chicken, Lamb, and Tiger Prawns*

## SIDES (v)

£4.75

C.K. Bhajee (Cabbage and Kale)

Niramish Veg (House Veg.)

Bombay Aloo (Sautéed Potato)

Saag Aloo (Spinach & Potato)

Saag Ponir (Spinach & Feta Cheese)

Tarka Dall (Lentils, garlic tempered)

Bindi Bhajee (Okra)

Chana Massala (Chick Peas)

Mushroom Bhajee

Onion Bhajee

House Salad

### Allergy Requirement.

Please inform a member of staff for any allergy or special dietary requirements

## HAND MADE BREADS

Plain Naan/ Roti/Chapathi £2.95

Garlic Naan / Chilli Naan \* £3.50

Stuffed Naan: £3.95

Keema, Peshwari, or Cheese Naan

Saag/Olive & Chili Naan £4.95

## RICE

Plain Rice (Basmathi) £2.95

Pulau Rice (Aromatic Basmathi) £3.50

Mushroom Rice £3.95

House Special Rice (Egg & Peas) £3.95

### Spicy Rating

Slightly Hot = \*, Quite Hot = \*\*

Fiery Hot = \*\*\*

