

Please note: We do not accept card payments. We only accept cash payment or bank transfer.

## STARTERS

Served with mint sauce & green salad

Papadom (Plain or Spicy).....	0.60
Chutney / Pickles Mango chutney, mint sauce, onion, salad or mixed pickle.....	0.60
All Dips Mango chutney, mint sauce, onion, salad & mixed pickle.....	2.40
Large Mint Sauce.....	2.60
Fresh Salad.....	1.50

	Starter	Main		Starter	Main
Samosa (Meat or Veg).....	3.50	6.80	Naga Kebab.....	4.50	8.50
Onion Bhaji.....	3.50	6.80	(Hot & spicy)		
Chicken Tikka.....	3.90	7.90	Reshmi Kebab.....	4.50	8.50
Tawa Tikka.....	3.90	7.90	Nargis Kebab.....	4.50	8.50
Sheek Kebab.....	4.20	7.90	Naga Tikka (Spicy).....	4.50	8.50
Shami Kebab.....	4.20	7.90	Lamb Tikka.....	4.90	8.90
Tandoori Chicken.....	4.20	8.50	Tand. Lamb Chops.....	4.90	8.90
Paneer Tikka.....	4.20	7.90	Mix Platter Special.....	4.90	9.50
(Indian cheese)			Veg Mix Platter.....	4.90	9.50
Chat (Chicken or Aloo).....	4.20	7.90	Chilli Fry.....	4.90	9.50
Stuffed Pepper.....	4.20	7.90	(Chicken or Paneer) Hot & spicy		
(Chicken, Veg or Keema)			Duck Tikka.....	6.90	13.90
Pakura.....	4.20	8.50	Chicken Shashlick.....	8.90	
(Chicken, Paneer or Veg)			Tandoori Mix Grill.....	11.50	
Tikka on Puri.....	4.50	8.50	(Free Nan)		

## FISH SPECIALITIES

Served with mint sauce & green salad

	Starter	Main		Starter	Main
Prawn Cocktail.....	3.90	7.20	Prawn on Puri.....	4.90	9.50
King Prawn Butterfly.....	4.90	10.50	Tikka Salmon Fish.....	5.90	11.50
Fish Pakura.....	4.90	9.50	Tand. King Prawn.....	5.90	11.50

## FISH DISHES

May contain small bones

Salmon Tikka Curry.....	13.90
Fresh salmon cooked with tandoori mossalla sauce, fried & cooked with onions, tomatoes & capsicum.	
Salmon Tikka Mossalla.....	13.90
Fresh salmon marinated in herbs and spices then cooked in a sauce with almond, coconut, sugar & cream.	
Salmon Tikka Jalfrezi.....	13.90
Fresh salmon cooked with onion, green chilli, coriander and capsicum to give a fairly hot taste.	
Salmon Sag (Spinach).....	13.90
Salmon fillet cooked with fresh spinach. A touch of garlic and spice. A medium strength dish.	
Fish Bhuna (Tilapia Fish).....	13.90
Bangladeshi boneless fish cooked with onions, tomatoes & chef's special recipe.	
Fish Naga (Tilapia Fish) (Hot & Spicy).....	13.90
Cooked with naga chilli pickle (hottest of all chillies) to create a lovely, tasty dish.	
Salmon Tikka Shatkora.....	13.90
Cooked with mossalla sauce, garlic, onions, capsicum & shatkora	
Tandoori King Prawn Stir Fry.....	13.90
Tandoori king prawn cooked with onion, pepper, ginger, garlic & tomato ketchup.	
Jhinga Mossalla (Tandoori King Prawn).....	13.90
King size prawns marinated with freshly ground spices and barbecued over flaming charcoal, then cooked with spices, cream and butter to Mishu's own recipe.	
Tandoori King Prawn Jalfrezi.....	13.90
Cooked with onion, green chilli, coriander and capsicum to give a fairly hot taste.	

## NAGA CHILLI WONDER DISHES

Exotic, spicy, tasty and hot dishes, specially garnished with the naga chilli.

Chicken Tikka 9.40 • Lamb Tikka 10.40

King Prawn 12.50 • Duck Tikka 14.40

Naga Garlic	Naga Sagwala	Naga Dupiazza
Naga Pathia	Naga Jalfrezi	Naga Dansak
Mishu Mix Naga Special.....	13.90	
Chicken tikka, lamb tikka & tandoori king prawn		

## SIGNATURE DISHES

Chicken Tikka 9.40 • Lamb Tikka 10.40 • Duck Tikka 14.40

<b>Mishu Muli</b> Cooked with fresh garlic, ginger, sugar and special sauce. (New)	<b>Mishu Lebu</b> Cooked with fresh garlic, ginger and lemon. Slightly Hot. (New)
<b>Mishu Special</b> Boneless tandoori chicken cooked with almond, sugar & cream with plum mango.	<b>Mishu Honey</b> Cooked with almond, sugar, cream & honey.
<b>Mishu Chilli Special</b> Marinated with garlic, tamarind and dried bullet chillies with a touch of naga pickle.	<b>Mishu Paneer Special</b> Cooked with onion, Indian cottage cheese & special sauce. Topped with cheese.
<b>Mishu Delight</b> Cooked with almond, yoghurt, sugar and mango chutney.	<b>Mishu Shashlick Bhuna</b> Roasted with onions, tomatoes & capsicum in the clay oven then cooked in a special bhuna sauce.
<b>Mishu Jalpati</b> Cooked with a combination of spicy jalfrezi and pathia sauce along with a good handful of fresh green chillies.	<b>Mishu Garlic Chilli</b> Cooked with fresh garlic, green chilli & chef's special recipe.
<b>Mishu Palpali</b> Cooked with onion, sugar, mix powder, coriander, fresh garlic, ginger. Sweet, sour & hot.	<b>Mishu Rezella</b> Cooked with tamarind sauce & chef's special recipe.
	<b>Mishu Mint Special</b> A special dish cooked with mint, onions, mixed powder, almond powder, masala sauce, mango chutney and lemon juice.

## CHEF'S RECOMMENDATIONS

Chicken Tikka 8.90 • Lamb Tikka 9.90 • Duck Tikka 13.90

<b>Tikka Mossalla</b> Marinated with herbs and spices cooked with almond, coconut, sugar & cream.	<b>Achari</b> Blended extensively with rich herbs & spices for a hot and spicy taste.
<b>Tandoori Chicken Mossalla</b> Marinated with herbs and spices cooked with almond, coconut, sugar & cream.	<b>Garlic</b> Cooked with exotic herbs & spices, garnished with fresh garlic & coriander.
<b>Veg/Paneer Tikka Mossalla</b> Marinated with herbs and spices cooked with almond, coconut, sugar & cream.	<b>Jalfrezi</b> Cooked with onion, green chilli, coriander & capsicum to give a fairly hot taste.
<b>Karahi Mossalla</b> Cooked with almond, coconut, cashew nuts, sugar & cream.	<b>Ginger</b> Fresh tikka cooked with fresh ginger & chef's special recipe.
<b>Murgi Mossalla</b> Tikka with minced lamb cooked with spices & flavoured with green herbs and egg.	<b>Kerella</b> Cooked with fresh tikka, onion & capsicum. Fairly hot dish.
<b>Chilli Mossalla</b> Cooked with blended green chilli, capsicum & coriander.	<b>Shatkora</b> Cooked with fresh tikka, onion, capsicum & citrus fruit. Fairly hot dish.
<b>Badami</b> Cooked with peanut butter, cream, sugar & almond.	<b>Bombay Bahar</b> Cooked with potatoes, egg, tomatoes & coriander. Medium hot.
<b>Butter</b> Cooked with butter, cream, almond, sugar & garlic.	<b>Stir Fry</b> Cooked with onion, peppers, garlic & tomato ketchup.
<b>Pasanda</b> Cooked with cream, sugar, yoghurt & poppy seeds.	<b>Kulkarni</b> Cooked with mince meat and spinach in tamarind sauce with chef's special recipe.
<b>Mustard</b> With roasted coconut, mustard seed, black pepper, red chilli & ginger.	<b>Shahi Chicken</b> ..... 9.90 Chicken filled with spicy minced lamb & simmered in exotic oriental spicy sauce.
<b>Tawa</b> Cooked with onion, pepper, ginger in a medium sauce.	<b>Tandoori Mix Massalla</b> 12.50 Chicken tikka, lamb tikka & tandoori king prawn marinated with herbs and spices cooked with almond, coconut, sugar & cream
<b>Karahi</b> Cooked with tomatoes & capsicum with chef's special recipe.	

## BALTI DISHES

Balti dishes are medium hot curries cooked with ginger, garlic and dozens of herbs & spices.

Veg / Mushroom.....	6.90	Keema Balti.....	9.50
Paneer.....	6.90	Mishu Mixed.....	10.50
Chicken.....	7.90	Chicken & Prawn.....	10.50
Chicken Tikka.....	8.90	Chicken & King Prawn.....	11.50
Lamb Tikka.....	9.50	King Prawn.....	11.90
Lamb.....	8.90	Tandoori Mixed.....	12.50
Prawn.....	8.90	Chicken tikka, lamb tikka & tandoori king prawn	
Sagwala (Chicken or Lamb).....	8.90	Tandoori King Prawn....	12.50
Chicken & Mushroom.....	8.90	Duck Tikka.....	14.40
Garlic (Chicken or Lamb Tikka).....	8.90		