# STARTERS & TANDOORI MAINS

Served with mint sauce & green salad

Papadom (Plain or Sp	icy)			0.60
Chutney/Pickles				0.60
Mango chutney, mint sau	ice, onic	n, salad o	or mixed pickle	
All Dips				2.40
Mango chutney, mint sau	ice, onic	n, salad 8	k mixed pickle	
Large Mint Sauce				2.60
Fresh Salad				1.50
	Starter	Main	Starter	Main
Samosa (meat or veg)	3.50	6.80	Stuffed Pepper 4.50	8.50
Onion Bhaji	3.50	6.80	Chicken, veg or keema	
Chicken Tikka	4.10	8.50	Pakura 4.50	8.50
Lamb Tikka	4.90	9.00	A choice of chicken, paneer or v	
Duck Tikka	5.90	11.50	Lamb Chops 5.20	9.50
Naga Tikka (Spicy)	4.90	9.00	Mix Platter Special 5.20	9.50
Tawa Tikka	4.50	8.50	Veg Mix Platter 5.20	9.50
Tikka on Puri	4.90	9.00	Chicken Chilli Fry 4.90	9.50
Paneer Tikka	4.50	7.90	Hot & spicy	
Tandoori Chicken	4.50		Paneer Chilli Fry 4.90	9.50
Sheek Kebab	5000000	100 100 100	Hot & spicy	
	4.50	8.50	Chicken Shashlick.	9.20
Shami Kebab	4.50	8.50	Tandoori Mix Grill	12.50
Naga Kebab (spicy)	4.90	8.50	Chicken tikka, lamb tikka,	
Reshmi Kebab	4.90	8.50	tandoori chicken, tandoori king	
Nargis Kebab	4.90	9.00	prawn & sheek kebab with a free naan bread.	
Chat (Chicken or Aloo)	4.50	7.90	naan oreau.	

# FISH SPECIALITIES

served with mint sauce & green saiad			
	Starter	Main	
Prawn Cocktail	4.50	7.20	
Prawn on Puri	5.20	9.50	
King Prawn Butterfly	4.90	10.50	
Tikka Salmon Fish	5.90	11.50	
Fish Pakura	5.20	9.50	
Tandoori King Prawn	5.90	11.50	

# **FISH DISHES**

May contain small bones	
Salmon Tikka Curry	13.90
Fresh salmon cooked with tandoori mossala 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 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.	
Tandoori King Prawn Stir Fry	13.90
Tandoori king prawn cooked with onion, pepper,	
ginger, garlic & tomato ketchup.	
King Prawn Mossalla	13.90
(Tandoori King Prawn) 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.	

# 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

Naga Garlic	Naga Sagwala	Naga Dupiaza
Naga Pathia	Naga Jalfrezi	Naga Dansak
Mishu Mix Naga	Special	13.90

# SIGNATURE DISHES

Chicken Tikka 9.90 Lamb Tikka 10.90 Duck Tikka 12.90 Vegetable 7.90 Prawn 9.10 Tandoori King Prawn 13.90

# Mishu Muli

Cooked with fresh garlic ginger, sugar and special sauce. (New)

### Mishu Special

Boneless tandoori chicken cooked with almond, sugar & cream with plum mango.

### Mishu Chilli Special

Marinated with garlic, tamaring and dried bullet chillies with a touch of naga pickle.

### Mishu Delight Cooked with almond, yoghurt, sugar and mango chutney.

### Mishu Jalpati Cooked with a combination of spicy jalfrezi and pathia sauce along with a

good handful of fresh green chillies. Mishu Honey Cooked with almond, sugar,

cream & honey.

### Mishu Paneer Special Cooked with onion, Indian cottage cheese & special sauce. Topped with cheese.

### Mishu Shashlick Bhuna Roasted with onions, tomatoes & capsicum in the clay oven then

### cooked in a special bhuna sauce. Mishu Garlic Chilli Cooked with fresh garlic, green chilli & chef's special recipe.

### Mishu Rezella Cooked with tamarind sauce & chef's special recipe.

# Mishu Mint Special

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 12.90 Vegetable 7.90 Prawn 9.10 Tandoori King Prawn 13.90

### Tikka/Tandoori Mossalla

Marinated with herbs and spices cooked with almond, coconut, sugar & cream

### Paneer Tikka Mossalla Marinated with herbs and spices cooked

with almond, coconut, sugar & cream. Karahi Mossalla

# Cooked with almond, coconut, cashew nuts, sugar & cream.

Murgi Mossalla Tikka with minced lamb cooked with spices & flavoured with green herbs

Badami Cooked with peanut butter. cream, sugar & almond.

# Butter

Cooked with butter, cream almond, sugar & garlic.

# Pasanda

Cooked with cream, sugar,

### yoghurt & poppy seeds. Mustard

With roasted coconut, mustard seed, black pepper, red chilli & ginger. Tawa

### Cooked with onion, pepper, ginger in a medium's

Karahi Cooked with tomatoes & capsicum with chef's special recipe.

# Blended extensively with rich

Achari herbs & spices for a hot and spicy taste

# Garlic

Cooked with exotic herbs & spices, garnished with fresh garlic & coriander

# Jalfrezi

Cooked with onion, green chilli, coriander & capsicum to give

# a fairly hot taste.

Ginger
Fresh tikka cooked with fresh
ginger & chef's special recipe.

# Kerella

Cooked with fresh tikka, onion & capsicum. Fairly hot dish.

# Shatkora

Cooked with fresh tikka, onion capsicum & citrus fruit. Fairly hot dish.

Bombay Bahar Cooked with potatoes, egg, tomatoes & coriander. Medium hot.

# Stir Fry

Cooked with onion, peppers, garlic & tomato ketchup.

# Kulkarni

Cooked with mince meat and spinach in tamarind sauce with chef's special recipe. Shahi Chicken Chicken filled with spicy minced lamb

# & simmered in exotic oriental spicy sauce Tandoori Mix Massalla 12.50

Chicken tikka, lamb tikka & tandoori king prawn marinated in herbs & spices cooked with almond, coconut, sugar & cream

# Lamb Chops Bhuna 12.50

Tandoori Lamb chops marinated in a tandoori sauce, cooked with chefs special sauce.

# **BALTI DISHES**

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

garne	ind dozens	of fictos & spices.	
Vegetable / Mushroom	7.50	Garlic (Chicken / Lamb Tikka)	9.10
Paneer	7.90	Mishu Mixed	10.50
Chicken	8.20	Chicken & Prawn	10.50
Chicken Tikka	8.90	Chicken & King Prawn	11.50
Lamb Tikka	9.50	King Prawn	11.90
Lamb	9.10	Tandoori Mixed	12.50
Prawn	9.10	Chicken tikka, lamb tikka	
Sagwala (Chicken / Lamb)	9.10	& tandoori king prawn	
Chicken & Mushroom	9.10	Tandoori King Prawn	12.50
Keema Balti	9.50	Duck Tikka	12.90

# WE ARE NOT LICENSED. SOFT DRINKS SERVED AT THE BAR - ANY DISHES NOT ON THE MENU CAN BE MADE ON REQUEST

# FREE ONION BHAJI ON ORDERS OVER £15 (COLLECTION ONLY)

# TRADITIONAL DISHES

Vegetable / Mushroom	7.50	Lamb Tikka	9.20
Paneer	7.90	Keema (Minced meat)	9.20
Chicken	7.90	Prawn	9.20
Chicken Tikka	8.90	King Prawn	10.50
Lamb	8 90	8	

# Korma (Sweet)

A mild creamy dish cooked with coconut cream & coconut powder.

### Moglai (Mild) A mild dish cooked with mild

spices & pineapple. Bhuna Cooked with onions, tomatoes & a

### selection of spices. A little condensed but tasteful medium dish.

Malaya Medium spices with pineapple

### Ceylon Fairly hot dish cooked with

coconut & a slice of lemon. Rogan Josh

### A robustly spiced dish garnished with fried onions, tomatoes and cashew nuts.

### Dhansak Cooked with pineapple, lentils &

herbs for a sweet, sour & hot taste. Pathia

### A fairly hot, sweet and sour tasting dish. Madras/Vindaloo/Phall

Dupiaza

A maximum quantity of fresh onions, applied with dozens of spices for a

medium dish

Sagwala

Cooked with fresh spinach, spices and

herbs. A medium strength dish.

All these dishes are mainly hot with vindaloo being hotter than madras and phall being hotter than vindaloo.

Curry (Medium) Cooked with chef's special spices.

# **BIRYANI DISHES**

ati rice, s	erved with a vegetable curry.
7.80	Mishu Special

11.20

Vegetable / Mushroom	7.80	Mishu Special	11.20
Chicken	8.90	Kacchi Biryani	12.90
Lamb/Prawn	9.90	(Potato & egg)	
Chicken Tikka	9.90	Naga Biryani (Spicy)	12.90
Lamb Tikka	10.40	Chicken tikka, cooked with a	
Tandoori Chicken	9.90	pickle flavour, Naga chili	12.00
Malaya Chicken	9.20	Tandoori Mix Chicken tikka, lamb tikka &	12.90
		CHICKEH UKKA, Idilib UKKA X	

# ENGLISH DISHES

tandoori king prawn.

Served with salad & mint sauce.

Chicken Nuggets & Chips	8.50
Fried Scampi & Chips	8.50
Chicken Omelette & Chips	8.50
Prawn Omelette & Chips	8.50
Mushroom Omelette & Chips	8.50

# SET MEAL FOR 2

King Prawn

2 Papadoms Sheek Kebab & Onion Bhaii Chicken Tikka Massalla Lamb Jalfrezi Vegetable Curry Pilau Rice & Nan

£34.00

# **VEG MEAL FOR 1**

2 Papadoms Onion Bhaji Veg Curry & Tarka Dhal Mushroom Bhaji Pilau Rice

£17.00

# RICE SELECTION

Boiled Rice	2.90	Pineapple Rice	3.40
Pilau Rice	3.10	Lemon Rice	3.40
Fried Rice	3.10	Chilli Fried Rice	3.40
Egg Fried Rice	3.40	Saag Pilau Rice (Spinach	3.70
Peas Pilau Rice	3.40	Chicken Fried Rice	3.70
Garlic Fried Rice	3.40	Keema Pilau Rice	3.70
Special Fried Rice	3.40	Tandoori Pilau Rice	3.70
Vegetable Pilau Rice	3.40	Chicken &	
Mushroom Pilau Rice	3.40	Egg Fried Rice	3.70
Coconut Rice	3.40	Naga Rice (Hot & spicy)	3.70

# VEGETABLE MENU

Main 7.50 Side 4.20

Vegetable Curry Sag Bhaji (Spinach) Mushroom Curry Sag Paneer (Spinach & Cheese) Vegetable Bhaji Mottor Paneer (Peas & Cheese) Bhindi Bhaji (Okra) Sag Aloo (Spinach & Potato) Mushroom Bhaji Chana Bhaji (Chick Peas) Cauliflower Bhaji Dim Bhuna (Boiled egg and potatoes) Tarka Dhal (Lentils) Fried Mushroom

Aloo Gobi (Potato & Cauliflower) Bombay Aloo (Curried Potato) Naga Bombay Aloo (Spicy)

Any Extra Sauce Small 4.50 Large **5.50** 

# **BREAD SELECTION**

Plain Naan	2.80	Naga Naan (Hot & spicy)	3.70
Peshwari Naan	3.30	Keema & Cheese Naa	
Stuffed Naan	3.30	Mishu Special Naan	4.20
Garlic Naan	3.30	Mishu Special Naan Cheese, garlic, keema & chilli pa	aste
Onion Naan	3.30	Family Naan	5.50
Cheese Naan	3.30	Tandoori Roti	2.80
Keema Naan	3.70	Chapati	1.60
Chicken Tikka Naan	3.70	Paratha	2.90
Cheese & Onion Naa	n 3.70	Stuffed Paratha	3.50
Cheese & Garlic Naar	n 3.70	Chips	2.70
Garlic Chilli Naan	3.70	Mossalla Chips	3.70

# NIGHT SPECIAL £14.95

# **4 COURSE MEAL SUNDAY & THURSDAY**

(Fish Dishes add £1.50 Starter & add £2.50 Main Course) (Extra Rice, Nan or Chips will not be given with dishes that already included) (Any changes to this offer will be an additional charge) \*Offer is not valid on: Mothers Day, Fathers Day, Valentines Day, Christmas Eve, Christmas Day, New Years Eve, New Years Day or Bank Holidays.

# **ALLERGENS & INTOLERANCES**

Please note many of our dishes contain allergens such as dairy, gluten, nuts etc. Please ask about your meal when ordering and we will be happy to advise you.

The management reserves the right to refuse admission/ service without disclosing reasons

FREE BOTTLE OF WATER FOR EVERY MAIN MEAL. Please ask a member of staff for more details