

## VEGETARIAN SPECIALISTS

<b>Tandoori Paneer Tikka Shaslick</b>	£8.95
Cubes of Indian cheese cooked in a charcoal oven, served with salad and mint sauce, with chunks of onion and pepper	
<b>Dali Sabzi</b> - medium	£8.95
Mixed Vegetables cooked with lentils, lemon juice and coriander	
<b>Paneer Jalfrezi</b> - medium or hot	£8.95
Indian cheese cooked with onions, peppers and garlic	
<b>Veg Kari</b> - medium	£8.95
With garlic, ginger, fresh coriander and our own blend of special spices	
<b>Mator Paneer Balti Korma Mild</b>	£9.50
Indian cheese cooked with green peas with coconut powder, single cream and milk creating a unique flavour	
<b>Chana Aloo Sag</b> - medium	£9.50
Cooked with spices with potatoes, chick peas and spinach	
<b>Bindi Aloo Mirch Baigon</b> - medium	£9.50
Aubergine, potato, okra and green pepper cooked in a medium special sauce with green chilli	
<b>Veg Chilli Garlic Mossala</b> - hot	£9.50
With fresh garlic paste and ginger paste, green chillies, mixture of spices and chunks of fresh garlic flakes	
<b>Sag Dall</b> - medium	£8.95
Lentils cooked with spinach	
<b>Sabzi Roshun</b> - medium	£8.95
Mixed vegetables with lots of garlic, ginger and fresh coriander	
<b>Sag Paneer</b> - medium	£8.95
Indian cheese with spinach	

## SEAFOOD

<b>Bengal Fish Tilapia or Pangas Hot</b>	£14.95
Cooked with medium to hot spices in a traditional Bengali style	
<b>Boro Chingri Kaliya</b> - hot	£15.95
King Prawns cooked with onions, tomatoes, capsicum and green chillis then stir fried on a high flame to thicken the sauce	
<b>Ahar Special Chingri (King Prawn)</b> - medium	£15.95
Cooked in a medium hot spices with garlic, tomatoes, spring onion and red onions in a special sauce	
<b>Salmon Balti Jal</b> - medium hot	£15.95
Salmon is a special sauce cooked with onions, green peppers and tomatoes	
<b>Uri Salmon</b> - medium	£15.95
Salmon cooked with fresh roasted ground spices with ginger, garlic and sliced green beans	
<b>King Prawn Jal Jull</b> - hot	£15.95
King prawns cooked with onions, tomato, capsicum and dried roasted chilli	
<b>Special King Prawn Khazna</b> - medium	£15.95
Cooked with king prawns in a blend of medium spices, garlic, ginger, onions, spinach and butter beans	
<b>King Prawn Garlic</b>	£15.95
Cooked with fresh garlic flakes	

## BIRYANIS

A Biryani is made by gently cooling with special basmati rice, together with a mixture of mild spices, served with a special vegetable curry	
*All biryani dish served with fried omelette except vegetable biryani*	
<b>King Prawn Biryani</b>	£13.95
<b>House Special Biryani</b> (mixed lamb, chicken & Prawn)	£12.95
<b>Chicken Tikka Biryani</b>	£11.95
<b>Vegetable Biryani</b>	£8.45
<b>Prawn Biryani</b>	£10.95
<b>Chicken Biryani</b>	£10.95
<b>Lamb Biryani</b>	£11.95

## ZAL FRY DISHES (HOT)

Another classic and famous dish, cooked with garlic, green chilli, onions, green peppers, fresh coriander and freshly ground spices	
<b>Salmon Fish Zal Fry</b>	£14.75
<b>Chilli Chicken Zal Fry</b>	£10.45
<b>Chilli Lamb Zal Fry</b>	£10.95
<b>Chilli Prawn Zal Fry</b>	£9.95
<b>Tandoori King Prawn Zal Fry</b>	£15.95
<b>Vegetable Zal Fry</b>	£7.95
<b>Chicken Tikka Zal Fry</b>	£10.95

## TANDOORI OVEN

These dishes are cooked on charcoal in a specially designed clay oven, the meal having been previously marinated in our own special tandoori recipe roasted on skewers and garnished with salad. Tandoori dishes are among the outstanding delicacies of India	
<b>Tandoori Chicken (half)</b>	£8.75
<b>Chicken Tikka</b>	£10.95
<b>Lamb Tikka</b>	£11.45
<b>Chicken Shaslik</b>	£12.95
<b>Tandoori Mixed Grill</b> (chicken, lamb, king prawn, Sheek Kebab tandoori chicken)	£14.95
<b>Tandoori King Prawn</b>	£15.95
<b>Ahar Supreme Mix Grill</b> (chicken, lamb, chops, wings, tandoori chicken, sheek kebab, king prawn)	£18.95
<b>Salmon Tikka</b>	£15.50
<b>Tandoori Lamb Chop</b> sweet and sour sauce	£14.95
<b>Lamb Tikka Shaslik</b>	£13.95

## TANDOORI JALFREZI

These dishes can be cooked medium or hot cooked on a charcoal with green peppers in Punjabi herbs and spices with tomato and onion sauce. Distinctive flavours served in an iron karahi	
<b>Chicken Tikka Jalfrezi</b>	£10.95
<b>Lamb Jalfrezi</b>	£10.95
Slow cooked tender lamb	
<b>Tandoori King Prawn Jalfrezi</b>	£15.95
<b>Charcoal Grilled Salmon Jalfrezi</b>	£15.45
<b>Tandoori Lamb Chop Jalfrezi</b>	£15.95
<b>Lamb Tikka Jalfrezi</b>	£11.95

## MOSSALA DISHES

A delicious rich and exotic dish marinated and cooked in traditional creamy Mossala sauce with ground almonds and coconut cream contains nuts	
<b>Lamb Mossala</b> (contains nuts)	£10.45
<b>Chicken or Prawn Mossala</b>	£9.95
<b>Mixed Vegetable Mossala</b>	£8.95
<b>Tandoori Chicken Tikka Mossala</b>	£10.95
<b>Tandoori King Prawn Mossala</b>	£15.95
<b>Tandoori Chicken Tikka Chilli Mossala</b> - hot	£11.95

## CLASSIC MAIN COURSES

<b>Sag</b> - medium - with spinach	
<b>Malya</b> - mild - with banana, pineapple	
<b>Butter Chicken</b> - mild - butter sauce (contains nuts)	
<b>Madras</b> - hot - hot spices	
<b>Singapore</b> - hot - with okra (bindi)	
<b>Naga</b> - very hot chilli sauce	
<b>Pathia</b> - fairly hot sweet and sour	
<b>Dansak</b> with lentils hot sweet and pineapple	

## BALI

Bali Ahar is well known for this house speciality. The ingredients are cooked quickly in a manner reminiscent of stir - fry. A Bali curry is cooked in a two handled dish called a Karahi. A special blend of aromatic spices are added to give its unique taste, which is quite different from a traditionally prepared curry dish. A thoroughly garnished dish with onion, garlic, tomato, herbs and green peppers, fresh coriander and freshly ground spices, specially prepared to provide a delicious and flavoursome curry.

## BALI PLAIN DISHES

<b>Balti King Prawn</b>	£15.95
<b>Balti Chicken</b>	£10.50
<b>Chicken Tikka Balti</b>	£10.80
<b>Balti Lamb</b>	£10.95
<b>Balti Prawn</b>	£10.25
<b>Balti Mixed Vegetable</b>	£8.50
<b>Balti Tilapia or Pangas Fish</b> (Bangladeshi Fish)	£12.95
<b>Balti Keema Mator with Peas</b>	£9.95

## BALI SPECIAL DISHES

The following Bali dishes can be cooked with either chicken, lamb, prawn or vegetable. Chicken tikka and lamb will have an extra charge of £1.00

<b>Balti Amm</b> cooked with mango pulp cream almonds & mixed nuts	£10.95
<b>Balti Dansak</b> fairly hot with oriental spices, pineapple, lentil & lemon juice	£10.95
<b>Balti Pathia</b> sweet, sour & hot	£10.95
<b>Balti Dupiaza</b> with onions & peppers	£10.95
<b>Balti Badonia</b> with butter beans	£10.95
<b>Balti Dall</b> with lentils	£10.95
<b>Balti Sag</b> with spinach	£10.95
<b>Balti Rogan</b> with tomato & onion	£10.95
<b>Balti Jalfrezi</b> with onion & green pepper	£10.95
<b>Balti Garlic</b> with garlic & fresh coriander	£10.95
<b>Balti Zal</b> with hot green chillies	£10.95
<b>Balti Suka Meta</b> sweet & sour	£10.95
<b>Balti Kurma</b> very mild with coconut cream (contains nuts)	£10.95
<b>Balti Badami</b> very mild with cashew & almonds	£10.95
<b>Balti House Special</b> with lamb, chicken & prawn	£13.95
<b>Balti Tandoori King Prawn</b>	£15.95

## BALI MOSSALA DISHES

Mossala means sauce, its unique flavour is achieved with fresh cream, yoghurt, almonds, onions, herbs and freshly ground spices.	
A delicious thick and tasty curry, (contains nuts)	
<b>Balti Chicken Mossala</b>	£11.95
<b>Balti Lamb Mossala</b>	£12.50
<b>Balti Prawn Mossala</b>	£10.95
<b>Balti Mixed Vegetable Mossala</b>	£9.95
<b>Balti Chicken Tikka Mossala</b>	£12.95
<b>Balti Tandoori King Prawn Mossala</b>	£16.50

## CLASSIC MAIN COURSES

<b>Kurma</b> - mild cream with coconut	
<b>Rogan</b> - garnished in fresh tomato, onion sauce with garlic & ginger	
<b>Bhuna</b> - medium special blend of spices	
<b>Dupiaza</b> - similar to Bhuna where onions & spices are fried briskly together	
<b>Chicken or Prawn</b>	£9.95
<b>Lamb</b>	£10.45
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## DRINKS MENU

### Gin Menu

**Gordon's Gin** - complemented by a sparkle of citrus and a gentle black pepper. The spirit is rounded out by a luxuriously smooth texture and touch of sweetness. Paired with Elderflower Tonic

**Bombay Sapphire Gin** - smooth citrus & juniper, complex & elegant with a spicy finish. Paired with Classic Tonic

**Whitley Neil Rhubarb & Ginger Gin** - essence of rhubarb adds a tart crisp edge whilst the real ginger warms the palate. Exceptional quality with a full - bodied complex finish. Paired with Classic Tonic

### White Wine

#### 1. Ahar House White

Immediately expressive aromatics, zesty and invigorating, the flavour is equally fresh and zingy. France

125ml £3.95 175ml £5.50 250ml £6.95

#### 2. Pinot Grigio Provincia di Pavia IGT Ancora

A classic Pinot Grigio with delicate pear and citrus notes. Italy

£20.95

#### 3. Sauvignon Blanc (Organic) D.O. Valle de Casablanca Adobe

A complex nose of citrus notes, grapefruit and lime with a subtle touch of bay leaf. Smooth palate bursts with citrus freshness and good volume. Chile

£25.95

#### 4. Picpoul de Pinet AOP

A fine and pleasant nose with aromas of acacia and hawthorn flowers. France

£24.95

#### 5. Sauvignon Blanc Marlborough Esk Valley

Rich and full-bodied in style, a mix of ripe tropical flavours and subtle herbaceousness. New Zealand

£26.95

#### 6. Chenin Blanc Slow False Bay W.O. Coastal Region

Bready aromas and dried herbaceous notes, including fennel and aniseed dominate the nose, followed by a creamy lemon character. South Africa

£22.95

#### 7. Chardonnay The Accomplice De Bortoli

Medium bodied dry wine with lively peach and nectarine flavours finishing with a rich creamy texture and long, fresh citrus zest.

£22.95

Australia

### Rose Wine

#### 8. Pinot Grigio ROSE Provincia di Pavia IGT Ancora

This fresh dry rose is crammed with summer fruit flavours. Italy

125ml £3.95 175ml £5.80 250ml £6.95

£20.95

#### 9. Zinfandel Rose Wildwood

A youthful wine with aromas of fresh cherries and watermelon. On the palate, flavours of juicy ripe strawberries. California

### Red Wine

#### 10. Ahar House Red

Cherry red with a nose of stone fruit. France

£19.95

#### 11. Merlot D.O. Valle del Rapel Emiliana Organic Adobe Reserva

Bright ruby-red in colour with plum and red cherry aromas together with subtle black pepper notes. Chile

£25.95

#### 12. Malbec Tribu Mendoza Trivento

Aromas of forest fruits and plum with fresh red fruit and berry flavours on the tongue. Argentina

£23.95

#### 13. Rioja Tempranillo DDOC Artesa

A youthful, fruity red with a deep ruby Colour and ripe red berry aromas. Spain

£24.95

#### 14. Shiraz the Accomplice De Bortoli

Ripe red berries, cherry, spice and rounded off with a hint of vanillin oak. Australia

£22.95

#### 15. Pinot Noir Marlborough Moko Black

Classic cranberry and red currant aromas. New Zealand

£26.95

#### 16. Pinotage Bush Vine False Bay Coastal Region

A heady mix of fruit, rich chocolate and plums. South Africa

£23.95

### Champagne & Sparkling

#### 17. Moet et Chandon N.V. Brut

Soft, biscuity and not too dry with a well balanced, mellow finish.

£65.00

#### 18. Prosecco DOC Extra Dry Terredrai

Attractively intense, very fruity and aromatic, with hints of wisteria flowers and rennet apples. Italy

£26.95

#### 19. Prosecco DDOC Brut Lunetta 200ml Italy

£7.45

### Liqueurs

#### Peach Schnapps

£3.25

#### Grand Marnier

£3.95

#### Amaretto

£3.50

#### Malibu

£3.25

#### Benedictine

£3.60

#### Sambuca

£3.40

#### Baileys Irish Cream

£3.25

#### Tia Maria

£3.50

#### Drambuie

£3.60

#### Courvoisier

£4.25

### Spirits

#### Pernod

£3.25

#### Remy Martin

£4.25

#### Bells Whisky

£3.25

#### Vodka

£3.25

#### Southern Comfort

£3.50

#### Glenfiddich

£3.95

#### Hennessy

£3.85

#### Jack Daniels

£3.60

#### Jameson Whisky

£3.40

#### Martini Bianco

£2.90

#### Cinzano

£3.25

#### Bacardi

£3.25

#### Port

£3.25

#### 

#### Dubonnet

£3.25

#### 

#### + Mixer

£6.90

### Beers & Ciders

#### Kingfisher 1/2

£3.95

Pint £5.95

#### Cobra 330ml

£3.95

#### Cobra 660ml

£5.95

#### Peacock 450ml

£4.50

#### Bombay Bicycle Pale Ale 330ml

£3.95

### Soft Drinks

#### Coke

£2.95

#### Diet Coke

£2.95

#### Lemonade

£2.95

#### Fresh Orange

£2.95

#### Water

£2.95

#### Tonic Water

£2.50

#### Still/Sparkling Water 330ml

£2.95

### Lassi - Indian Soft Drink

#### Lassi (Indian Yoghurt Drink) Glass

£4.50

#### Flavours Salty, Sweet, Mango

### CHEF'S RECOMMENDED STARTERS

### Food Menu

#### Kathi Kebab

Diced roast lamb, stir fried with onion, capsicum and spring onion. Slightly spiced. Served in a fried Chapati

£6.95

#### Paneer Ur Kumbi

Cheese tikka and button mushrooms, served with stir-fried onions, capsicum and fresh coriander

£5.75

#### Amm Ur Jhunga Milan

King Prawns pan fried in garlic butter, served on a bed of mango pulp with the use of sliced mango and pistachio nuts

£7.95

#### Dhai Begun

Grilled aubergines, stuffed with vegetables and topped with yoghurt

£5.45

#### Bulathi Mirchi

Grilled capsicum, stuffed with mildly spiced prawn or chicken

£5.45

#### Pakora Supreme

Selection of chicken, prawn and vegetable dipped in garum flour and fried in butter. Served with salad and special sauce

£6.95

#### Tandoori Dhakna

Chicken wings marinated in fresh herbs and spices, served with minted yoghurt sauce

£4.95

#### Chicken Nembali