

VEGETARIAN SPECIALISTS

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

SEAFOOD

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

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>	<b>£13.95</b>
<b>House Special Biryani</b> (mixed lamb, chicken & Prawn)	<b>£12.95</b>
<b>Chicken Tikka Biryani</b>	<b>£11.95</b>
<b>Vegetable Biryani</b>	<b>£8.45</b>
<b>Prawn Biryani</b>	<b>£10.95</b>
<b>Chicken Biryani</b>	<b>£10.95</b>
<b>Lamb Biryani</b>	<b>£11.95</b>

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>	<b>£14.75</b>
<b>Chilli Chicken Zal Fry</b>	<b>£10.45</b>
<b>Chilli Lamb Zal Fry</b>	<b>£10.95</b>
<b>Chilli Prawn Zal Fry</b>	<b>£9.95</b>
<b>Tandoori King Prawn Zal Fry</b>	<b>£15.95</b>
<b>Vegetable Zal Fry</b>	<b>£7.95</b>
<b>Chicken Tikka Zal Fry</b>	<b>£10.95</b>

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>	<b>£8.75</b>
<b>Chicken Tikka</b>	<b>£10.95</b>
<b>Lamb Tikka</b>	<b>£11.45</b>
<b>Chicken Shaslik</b>	<b>£12.95</b>
<b>Tandoori Mixed Grill</b> (chicken, lamb, king prawn, Sheek Kebab tandoori chicken)	<b>£14.95</b>
<b>Tandoori King Prawn</b>	<b>£15.95</b>
<b>Ahar Supreme Mix Grill</b> (chicken, lamb, chops, wings, tandoori chicken, sheek kebab, king prawn)	<b>£18.95</b>
<b>Salmon Tikka</b>	<b>£15.50</b>
<b>Tandoori Lamb Chop</b> sweet and sour sauce	<b>£14.95</b>
<b>Lamb Tikka Shaslik</b>	<b>£13.95</b>

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> Cubes of marinated chicken tikka	<b>£10.95</b>
<b>Lamb Jafrezi</b> Slow cooked tender lamb	<b>£10.95</b>
<b>Tandoori King Prawn Jalfrezi</b>	<b>£15.95</b>
<b>Charcoal Grilled Salmon Jalfrezi</b>	<b>£15.45</b>
<b>Tandoori Lamb Chop Jalfrezi</b>	<b>£15.95</b>
<b>Lamb Tikka Jalfrezi</b>	<b>£11.95</b>

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)	<b>£10.45</b>
<b>Chicken or Prawn Mossala</b>	<b>£9.95</b>
<b>Mixed Vegetable Mossala</b>	<b>£8.95</b>
<b>Tandoori Chicken Tikka Mossala</b>	<b>£10.95</b>
<b>Tandoori King Prawn Mossala</b>	<b>£15.95</b>
<b>Tandoori Chicken Tikka Chilli Mossala</b> - hot	<b>£11.95</b>

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	

BALTl

Balti Ahar is well known for this house speciality. The ingredients are cooked quickly in a manner reminiscent of stir - fry. A Balti 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.	
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BALTl PLAIN DISHES

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

BALTl SPECIAL DISHES

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

BALTl 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>	<b>£11.95</b>
<b>Balti Lamb Mossala</b>	<b>£12.50</b>
<b>Balti Prawn Mossala</b>	<b>£10.95</b>
<b>Balti Mixed Vegetable Mossala</b>	<b>£9.95</b>
<b>Balti Chicken Tikka Mossala</b>	<b>£12.95</b>
<b>Balti Tandoori King Prawn Mossala</b>	<b>£16.50</b>

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>	<b>£9.95</b>
<b>Lamb</b>	<b>£10.45</b>
<b>Chicken Tikka</b>	<b>£10.45</b>
<b>King Prawn</b>	<b>£14.45</b>
<b>Vegetables</b>	<b>£7.95</b>
<b>Paneer</b> (Indian cottage cheese)	<b>£8.25</b>

RICE DISHES

<b>Nut Pilau</b>	<b>£4.75</b>
<b>Garlic Pilau</b> with garlic	<b>£4.75</b>
<b>Kashmiri Pilau</b> cooked with cashew nuts, dried fruits, desiccated coconut & mixed nuts	<b>£4.95</b>
<b>Onion Pilau</b> with onion	<b>£4.25</b>
<b>Keema Pilau</b> with minced meat	<b>£4.25</b>
<b>Mushroom Pilau</b> with mushrooms	<b>£4.25</b>
<b>Vegetable Pilau</b> with mixed vegetables	<b>£4.25</b>
<b>Peas Pilau</b> with peas	<b>£4.25</b>
<b>Egg Fried Rice</b> with egg	<b>£4.25</b>
<b>Pilau Basmati Rice</b>	<b>£3.95</b>
<b>Boiled Rice</b>	<b>£3.45</b>

RAITA AND SIDE DISHES

<b>Cucumber Raita</b>	<b>£2.50</b>
<b>Plain Yoghurt</b>	<b>£1.75</b>
<b>Green Salad</b>	<b>£2.95</b>
<b>Pickle Tray</b> chilli, mango, onion salad & mint sauce	<b>£3.50</b>
<b>Plain Papadom</b>	<b>£0.90</b>
<b>Spicy Papadom</b>	<b>£0.95</b>

SABZI SIDE DISHES (VEGETABLES)

<b>Niramish</b> house special	<b>£4.95</b>
<b>Palak Aloo</b> potato & spinach	<b>£4.95</b>
<b>Palak Paneer</b> spinach & cheese	<b>£5.25</b>
<b>Palak Bhaji</b> spinach (dry)	<b>£4.95</b>
<b>Chana Bhaji</b> chickpea (dry)	<b>£4.95</b>
<b>Sag Bis</b> spinach & butterbeans	<b>£4.95</b>
<b>Paneer Bis</b> cheese & butterbeans	<b>£5.25</b>
<b>Brinjal Bhaji</b> aubergine (dry)	<b>£5.25</b>
<b>Bhindi Bhaji</b> okra (dry)	<b>£5.25</b>
<b>Mushroom Bhaji</b>	<b>£4.95</b>
<b>Aloo Gobi</b> potato & cauliflower	<b>£4.95</b>
<b>Bombay Aloo</b> spicy potatoes	<b>£4.95</b>
<b>Cauliflower Bhaji</b>	<b>£4.95</b>
<b>Tarka Dhall</b> flavoured liquid lentils	<b>£4.95</b>
<b>Motir Paneer</b> cheese & peas	<b>£5.25</b>
<b>Daal Masala</b> home style spicy lentils	<b>£5.25</b>

NAN & ROTl

<b>Plain Nan</b>	<b>£3.25</b>
<b>Keema Nan</b> spiced mince meat	<b>£4.25</b>
<b>Peshwari Nan</b> sweet dried fruits/nuts	<b>£4.25</b>
<b>Stuffed Nan</b> with mixed vegetables	<b>£4.25</b>
<b>Cheese Nan</b> with cheese	<b>£4.25</b>
<b>Garlic Nan</b>	<b>£4.25</b>
<b>Kachori Nan</b> with cheese & onions	<b>£4.25</b>
<b>House Special Nan</b> minced meat, garlic & coriander	<b>£4.50</b>
<b>Tandoori Roti</b>	<b>£2.95</b>
<b>Chapati</b>	<b>£1.60</b>
<b>Puri</b> deep fried puri	<b>£1.60</b>
<b>Paratha</b> famous chapati recipe, specially folded & deep fried with butter	<b>£3.50</b>
<b>Stuffed Paratha</b>	<b>£3.95</b>

ALLERGIES

If you have any food allergies please notify your server

Food prepared in our restaurant may contain the following ingredients: milk, egg, wheat, peanuts and tree nuts

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.			£6.95
	Paired with Elderflower Tonic			
Bombay Sapphire Gin	- smooth citrus & juniper, complex & elegant with a spicy finish. Paired with Classic Tonic			£6.95
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			£6.95
White Wine				
1.	Ahar House White			£19.95
	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			£20.95
	A classic Pinot Grigio with delicate pear and citrus notes. Italy			
3.	Sauvignon Blanc (Organic) D.O. Valle de Casablanca Adobe			£25.95
	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			
4.	Picpoul de Pinet AOP			£24.95
	A fine and pleasant nose with aromas of acacia and hawthorn flowers. France			
5.	Sauvignon Blanc Marlborough Esk Valley			£26.95
	Rich and full-bodied in style, a mix of ripe tropical flavours and subtle herbaceousness. New Zeland			
6.	Chenin Blanc Slow False Bay W.O. Coastal Region			£22.95
	Bready aromas and dried herbaceous notes, including fennel and aniseed dominate the nose, followed by a creamy lemon character. South Africa			
7.	Chardonnay The Accomplice De Bortoli			£22.95
	Medium bodied dry wine with lively peach and nectarine flavours finishing with a rich creamy texture and long, fresh citrus zest. Australia			
Rose Wine				
8.	Pinot Grigio ROSE Provincia di Pavia IGT Ancora			£20.95
	This fresh dry rose is crammed with summer fruit flavours. Italy			
		125ml £3.95	175ml £5.80	250ml £6.95
9.	Zinfandel Rose Wildwood			£20.95
	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			£19.95
Cherry red with a nose of stone fruit. <b>France</b>				
		125ml £3.95	175ml £5.50	250ml £6.95
11.	Merlot D.O. Valle del Rapel Emiliana Organic			
Adobe Reserva				£25.95
Bright ruby-red in colour with plum and red cherry aromas together with subtle black pepper notes. <b>Chile</b>				
12.	Malbec Tribu Mendoza Trivento			£23.95
Aromas of forest fruits and plum with fresh red fruit and berry flavours on the tongue. <b>Argentina</b>				
13.	Rioja Tempranillo DDOC Artesa			£24.95
A youthful, fruity red with a deep ruby Colour and ripe red berry aromas. <b>Spain</b>				
14.	Shiraz the Accomplice De Bortoli			£22.95
Ripe red berries, cherry, spice and rounded off with a hint of vanillin oak. <b>Australia</b>				
15.	Pinot Noir Marlborough Moko Black			£26.95
Classic cranberry and red currant aromas. <b>New Zealand</b>				
16.	Pinotage Bush Vine False Bay Coastal Region			£23.95
A heady mix of fruit, rich chocolate and plums. <b>South Africa</b>				
Champagne & Sparkling				
17.	Moet et Chandon N.V. Brut			£65.00
Soft, biscuity and not too dry with a well balanced, mellow finish.				
18.	Prosecco DOC Extra Dry Terredirai			£26.95
Attractively intense, very fruity and aromatic, with hints of wisteria flowers and rennet apples. <b>Italy</b>				
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	£6.95
Diced roast lamb, stir fried with onion, capsicum and spring onion.	
Slightly spiced. Served in a fried Chapati	
Paneer Ur Kumbi	£5.75
Cheese tikka and button mushrooms, served with stir -	
fried onions, capsicum and fresh coriander	
Amm Ur Jhunga Milan	£7.95
King Prawns pan fried in garlic butter, served on a bed of	
mango pulp with the use of sliced mango and pistachio nuts	
Dhai Begun	£5.45
Grilled aubergines, stuffed with vegetables and topped with yoghurt	
Bulathi Mirchi	£5.45
Grilled capsicum, stuffed with mildly spiced prawn or chicken	
Pakora Supreme	£6.95
Selection of chicken, prawn and vegetable dipped in garum flour	
and fried in butter. Served with salad and special sauce	
Tandoori Dhakna	£4.95
Chicken wings marinated in fresh herbs and spices, served	
with minted yoghurt sauce	
Chicken Nembali	£7.95
Breast of chicken, marinated, grilled and finely garnished	
with melting cheese. Served with fried onions, tomatoes	
and peppers	
Chicken and Prawn Roti	£6.95
Diced pieces of chicken cooked in a Bhuna sauce with prawns,	
special spices and herbs, served on a fried Chapati	
Salmon Tikka	£7.95
Salmon marinated in chefs special spices	

MANKSHO - LAMB & CHICKEN

Chicken Pakura	Chicken fritters	£5.45
Chicken Chat	Bhuna Tikka chicken on puri	£5.45
Chicken Tikka	cubes of chicken	£5.45
Lamb Tikka	cubes of lamb	£6.25
Sheek Kebab		£4.95
Tandoori Mix Kebab		£7.25
Meat Samosa	stuffed pastries	£4.50
Tandoori Lamb Chop	sweet & sour tamarind Sauce	£6.95

SABZI - VEGETABLES

Onion Bhaji	fritters	£4.95
Samosa Vegetable	stuffed pastries	£3.95
Vegetable Pakura	fritters	£4.25
Chana Chat	spiced dried chick peas	£4.45
Aloo Chat	spiced dry potatoes	£4.45
Garlic Mushrooms on Puri		£4.95

SEAFOOD

King Prawn Bhaji on Puri	£7.25
Bhuna Prawn on Puri	£5.75
Prawn Cocktail	£4.95
Prawn Pakura	£5.25

SPECIAL STARTERS

Chicken, Lamb, Onion Bhaji, Wings, Samosa	
Special Platter for 2	House Special Mix
Special Platter for 4	House special Mix

CHEF'S RECOMMENDATIONS

POULTRY DISHES

Bengal Tikka Murgh - hot	£12.50
Chicken Tikka cooked with green pepper, fresh mint and coriander,	
green chillies, mixed spices and lime juice	
Badhonia Murgh - Medium	£12.50
Chicken cooked with butter beans and lots of fresh coriander,	
in a thick sauce and chefs own recipe	
Murgh Madrasi - hot	£12.50
Chicken cooked in specially made, fairly hot spices with garlic	
and green chilli	
Amm Murgh - mild	£12.50
Chicken cooked with mango pulp, ground almond mild spices.	
Finished with fresh cream and sliced mango	
Murgh Bihar - hot	£12.50
Cooked with garlic, ginger, lentils with green chillies	
Murgh Omudu - with mild spices	£12.50
Honey in a creamy ground almond and coconut cream sauce	
Chicken Adrak Mirch - hot	£12.50
Chicken cooked with ginger, garlic, green chilli, tomato,	
peppers in a hot sauce	
Special Egg Bhuna with chicken - medium	£12.50
Cooked with egg in a medium sauce with garlic, onions and peppers	
Special Khazna - medium	£12.50
Cooked with chicken Tikka spices, garlic, ginger, onions, spinach	
and butter beans	
Murgh Achari - medium	£12.50
Cooked with a sharp taste with citrus lime, fennel seeds, onion	
seed and mustard seeds in a medium sauce	
Black Pepper Chicken Spinach - medium hot	£12.50
Chargrilled chicken breast pieces cooked with spinach, onions, garlic	
and sun roasted chillis in a black pepper sauce drizzled with tangy lemon	
Goanese Chicken - mild	£12.50
Chicken cooked with fresh coriander, garlic, sauteed onions,	
roasted cashew nuts, spinach and a splash of fresh cream	

MEAT DISHES

Piaz Roshun Ghost - medium	£12.95
Lamb cooked with medium spices, garlic, onion and peppers	
garnished with fresh coriander	
Ghost Bindi - medium	£12.95
Spring lamb with garlic, okra, onions, green peppers	
and fresh coriander	
Ghost Kori - medium	£12.95
Lamb cooked in medium hot spices with onions,	
tomatoes and green peppers	
Ghost Uri - medium	£12.95
Lamb cooked with green bean, coriander, aromatic spices and herbs	
Ghost Roshan Mirch - hot	£12.95
Cooked spring lamb with garlic, green chillies and coriander,	
naga sauce	
Lamb Mustard Bhuna - medium hot	£12.95
Tender lamb cooked with garlic, onions, mixed spices	
& mustard	
Rawalpindi Lamb - medium hot	£12.95
Spiced dish of dried chilli flakes simmered in sweet vinegar	
sauce, garlic, ginger and a touch of spinach	
Gusht Meti - medium	£12.95
Slow cooked lamb cooked with fresh fenu Greek leaf in aromatic	
herbs and spices	
Sylheti Gust Aloo - egg - medium	£12.95
Lamb with potatoes and aromatic spices, egg, coriander	
and herbs, tasty sauce	
Shat Kora Ghost - medium	£12.95
Lamb cooked with special lemon pickles from Bangladesh	
aromatic spices, onion, garlic and coriander	
Gusht Spinach Aloo - medium	£12.95
Lamb cooked with spinach and potatoes, garlic, onion, peppers,	
Coriander, herbs aromatic spices and ginger	