

GOURMET FROM THE REGIONS

Kerala Murg **£13.95**

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

Kasundi Chicken * **£13.95**

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

Chicken Chettinad (Hot**) **£13.95**

A Tamil Nadu Favourite, chicken Escalopes cooked with an array hand-ground spices, tamarind, fennel and grated coconut.

Chicken Naga Special (Very Hot***) **£13.95**

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

Achari Lamb* **£13.95**

Tender cubes of Spring Lamb cooked with tantalising and slightly piquant pickling spices, a touch hot.

Railway Lamb Curry **£14.95**

Earthy on-the-bone meat curry with potatoes, made famous with the Indian railway network by the hawker food traders. A meat-lover's delight,

Awadi Lamb Saffron **£14.95**

The Regal slow cooked lamb dish with whole made ghee, Saffron and rose water, flavoured with whole spices. Fit for a king. (On-the-bone)

Hyderabad 'Dum' Biryani **£16.95**

Old style Hyderabadi lamb biriyani, traditionally cooked in a sealed pot to retain the aroma of Saffron and rare spices. A must-try legendary Biryani.

Sabji Panir (v) **£12.95**

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

SEAFOOD GOURMET

Mixed Seafood Bhuna **£17.95**

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

Tiger Prawn Saag-Mirchi * **£15.95**

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

Goan Jinga ** **£17.95**

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.

Seabass Sensation **£21.95**

Kolkata style Seabass fillet with subtle spices, mango-mustard blend, garlic tempered spinach.

Pondicherry Fish Curry **£16.95**

A classic fisherman's staple from the old French Colony, East coast of Indian, Subtle spices, peppery curry with coconut gravy.

HOUSE SPECIALS

1. Choose a Produce:

Chicken £10.95	Lamb £11.95
King Prawns £15.95	Vegetables £10.95

2. Choose a Cooking Style:

Tikka Masalla	Korma (Mild)	Korai (Rich spice with Peppers)
Balti (Spicy, Piquant)	Jalfrezy* (Hot with fresh chillies)	

OLD CLASSICS

1. Choose a Produce:

Chicken £10.50	Lamb £11.50
Tiger Prawns £13.95	Vegetables £10.50

2. Choose a Cooking Style:

Bhuna (Medium Spiced)	Dopeaza (Medium Spiced)	Rogan
Josh (with Tomatoes)	Dansak* (with Lentil Gravy)	
Madras** (Classic Hot Curry)	Vindaloo *** (Very Hot)	

BIRIYANI

Aromatic Basmati rice cooked with following produce, comes with the house veg curry

Chicken £12.95
Lamb £14.95
Vegetables (v) £12.95
Elephant Special Biryani £15.95

Chicken, Lamb, and Tiger Prawns

Spicy Rating:	Slightly Hot = *
Quite Hot = **	Fiery Hot = ***

SIDES (v) **£5.50**

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

HAND MADE BREADS

Plain Naan/Chapati/Roti/Porota	£2.95
Garlic Naan, Chilli Naan*	£3.75
Keema/ Peshwari/ Cheese Naan	£4.50
Saag Naan/ Olive & Chilli Naan*	£4.95
RICE & SUNDRIES	
Plain Rice	£2.95
Pulau Rice	£3.75
Special Rice / Mushroom Rice	£4.50
Poppadoms	£0.95
Spicy Poppadoms	£1.50
Chutney & Condiment Selections	£3.00