

# EXPRESS LUNCH

1 COURSE: £11.95

2 COURSE: £13.95

all main course served with rice & naan

Please note:  
**Maximum of 10  
Express Lunch  
for large tables**

## starter

### SHEEK KEBAB

Char grilled sheek of minced kebab with a delicate sprinkling of fresh herbs and aromatic spices mix

### CHICKEN TIKKA

Bite-sized chicken tikka marinated with yoghurt, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce

### LAMB TIKKA

Bite-sized lamb tikka marinated with yoghurt, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce

### CHICKEN NAZAKAT

Chicken supreme marinated in mixed herbs & spices, grilled in the tandoori oven

### SAMOSA

Flaky pastry stuffed with mixed vegetable

### ONION BHAJEE

World famous snack of onion deep-fried in a coating of gram flour batter

### PANEER TIKKA

Chunks of cottage cheese soaked overnight in sweet and sour vinegar, then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori.

### ALOO CHAT PUREE

Cooked in Chat Masala (tangy) and wrapped in a puree bread

## main courses

### TIKKA MASALA CHICKEN

We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy!

### CHICKEN JALFREZY

Strips of chicken cooked with a masala of peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander (Our own recipe)

### BHUNA LAMB

Lamb cooked in a fairly dry medium sauce. Traditional Bengali dish !

### SAG CHICKEN

Tender pieces of chicken cooked with spinach

### DANSAK LAMB

Lamb cooked with lentils, sweet sour and hot



### MADRAS CHICKEN

Boneless chicken cooked in hot curry sauce, fairly hot !

### SAG ALOO

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix

### MIXED VEGETABLES CURRY

Mixed vegetables cooked in a traditional curry sauce

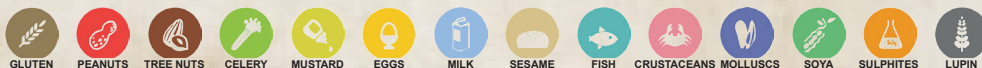
### KARAHI PANEER

Cubes on Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices

### VEGETABLE BRYANI

Basmati rice cooked with vegetables & a blend of spices

all main course served with pilaou rice & naan



**Please Note: If you have a food allergy or intolerance please speak to a member of staff about the ingredients in your food and drink before you order**

**A suggested gratuity of 12.5% will be added to your bill**

**\*Express lunch menu it is not include on any promotion**



**Please note:**

**Maximum of 10 Thali set for large tables**

**Not available from**

**November 15th - December 31st**

## **Lunch Special Thali set**

A thali is a selection of different dishes, served in small bowls on a round tray.

All Thali served with choices of steamed rice or traditional Naan bread.

### **MADRAS XPRESS THALI £11.95**

#### **Chicken or Lamb Madras**

Chicken or Lamb cooked in hot curry sauce

#### **Sag Aloo**

Potatoes & spinach in home-made spice sauce

### **TIKKA XPRESS THALI £11.95**

#### **Chicken or Lamb Tikka** 🍴 🌱

Cube of Chicken or Lamb tikka delicately grilled over charcoal

#### **Bombay Aloo**

Potatoes cooked with tomato, onion and a home-made spice mix



### **KORMA XPRESS THALI £11.95**

#### **Chicken or Lamb Korma** 🍴 🌱

Chicken or Lamb pieces slow cooked in smooth creamy gravy

#### **Bombay Aloo**

Potatoes cooked with tomato, onion and a home-made spice mix

### **VEGETARIAN THALI £11.95**

#### **Onion Bhajee** 🍴

Crisp onions deep-fried in a coating of gram flour batter

#### **Vegetarian Tikka Masala Curry** 🍴 🌱

Vegetable in a smooth sauce, mild & creamy

#### **Sag Aloo**

Potatoes & spinach in home-made spice sauce



**Additional £1 will be charged for special request on different rice or Naan.**

**Please note:**

**Maximum of 10 Thali set for large tables**

**Not available from**

**November 15th - December 31st**




## Lunch Special Thali Set

### THE INDIA SPECIAL £15.95

**Garlic Chilli Chicken**  

Chilli and garlic tikka in a sauce of caramelised onions

**Chicken Nazakat** 


Chicken supreme marinated in mixed herbs & spices, grilled in the tandoori oven

**Sag Aloo**

Potatoes & spinach in home-made spice sauce

**Raitha** 

### SEAFOOD DELIGHT THALI £17.95

**King Prawn Sag** 

Jumbo King Prawns cooked with spinach

**Salmon Tikka**  



Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.

**Bombay Aloo**

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix



### MADRAS THALI £13.95

**Sheek Kebab**  

Char grilled sheek of minced lamb with a delicate sprinkling of fresh herbs and aromatic spices mix.

**Chicken or Lamb Madras**

Boneless chicken or lamb cooked in hot gravy fairly hot!

**Bombay Aloo**

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix



### DANSAK THALI £13.95

**Tandoori Chicken Wing**  

Tender chicken wings marinated in herbs & spices

**Chicken or Lamb Dansak**

Chicken or Lamb cooked with lentils, sweet sour and hot

**Sag Aloo**

### TIKKA MASALA THALI £13.95

**Samosa** 

Pastry filled with mixed vegetable, served with yoghurt sauce

**Chicken or Lamb Tikka Masala**   

Chicken or Lamb tikka in a smooth sauce, mild & creamy

**Bombay Aloo**

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix

**Additional £1 will be charged for special request on different rice or Naan.**

**Please note:**  
Each person is required to order  
at least one main course each



# SET MENU 1




**£23.95 PER PERSON (Minimum 2 Persons)**

## STARTERS

   **Mixed Platter of Starters**  
Onion Bhajee, Paneer Tikka and Chicken Tikka

## MAIN COURSE



Please select a main dish from the following or  
let the chef decide (One main dish per person)

   **Chicken or Lamb Tikka Masala**  
We present our exclusive recipe of  
succulent chicken or Lamb tikka in a  
smooth sauce, mild & creamy!


**OR**

**Chicken or Lamb Madras**  
Boneless Chicken or Lamb cooked  
in hot gravy fairly hot!

**OR**

  **Chicken or Lamb Korma**  
Chicken or Lamb pieces slow cooked  
in smooth creamy gravy.

**OR**

**Karahi Paneer (Vegetable)**   
Cube of Indian cheese cooked with  
mixed peppers in a light delicate blend  
of herbs & spices.

## VEGETABLE 1 Between 2




### Bombay Aloo

A delicacy of cumin tempered potatoes  
cooked with tomato, onion and a home-made  
spice mix.

**OR**

### Sag Aloo

A delicacy of cumin tempered potatoes  
cooked with spinach, tomato, onion  
and a home-made spice mix.

**ALL SERVED WITH ONE PILAU RICE**   
**AND ONE NAAN BREAD BETWEEN**  
**TWO PERSONS**   

Additional dishes can be added  
as normal menu price.



**Please note:**  
Each person is required to order  
at least one main course each

The India

Best of the City

# SET MENU 2

£26.95 PER PERSON (Minimum 2 Persons)

## STARTERS

### **Mixed Platter of Starters**

Onion Bhajee, Paneer Tikka, Chicken Tikka,  
Sheek Kebab & Salmon Tikka.

## MAIN COURSE

Please select a main dish from the following or  
let the chef decide (One main dish per person)

### **Chicken Tikka Masala**

We present our exclusive recipe of succulent  
chicken tikka in a smooth sauce, mild & creamy!

## OR

### **Chicken Jalfrezy**

Strips of Chicken cooked with a  
masala of peppers and tomatoes,  
garnished with fresh green chillies,  
lime leaf and coriander.  
(Our own recipe)

## OR

### **Chicken or Lamb Bhuna**

Chicken or Lamb cooked in a fairly  
dry medium sauce.  
Traditional Bengal dish!

## OR

### **King Prawn Sag**

Jumbo King Prawns Karahi cooked with spinach

## OR

### **Chicken or Lamb Tikka**

Bite-sized Chicken or Lamb Tikka marinated  
with cream, cheese, royal cumin and  
cardamom, delicately grilled over charcoal,  
served with mint yoghurt sauce.

## OR

### **Karahi Paneer (Vegetable)**

Cube of Indian cheese cooked with  
mixed peppers in a light delicate blend  
of herbs & spices.

## VEGETABLE 1 Between 2

### **Sag Aloo**

A delicacy of cumin tempered potatoes  
cooked with spinach, tomato, onion and  
a home-made spice mix.

## OR

### **Tarka Dall**

A channa and red lentil preparation made  
into an exotic dish with garlic, cumin seeds  
and wholered chillies

## ALL SERVED WITH ONE PILAU RICE AND ONE NAAN BREAD BETWEEN TWO PERSONS

Additional dishes can be added  
as normal menu price.



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



EGGS



MILK



SESAME



FISH



CRUSTACEANS



MOLLUSCS



SOYA



SULPHITES



LUPIN

**Please note:**  
Each person is required to order  
at least one main course each

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# SET MENU 3

£32.95 PER PERSON (Minimum 2 Persons)

## STARTERS

### Mixed Platter of Starters

Onion Bhajee, Chicken Tikka, Sheek Kebab,  
Salmon Tikka, Tandoori King Prawn.

## MAIN COURSE

Please select a main dish from the following or  
let the chef decide (One main dish per person)

### Chicken Tikka Masala

We present our exclusive recipe of succulent  
chicken tikka in a smooth sauce, mild & creamy!

## OR

### King Prawn Malabar

King Prawn cooked with fresh green chillies,  
curry leaves, mustard seeds, mixed spices  
and coconut cream.

## OR

### Nawabi Lamb Shank

Slow pot roast Lamb shank, spiced and  
seasoned with an aromatic herbs and spices.  
A magnificent dish truly fit for Kings

## OR

### Xacutie Chicken

Chicken cooked with aromatic herbs and spices  
with coconut and red chillies.

## OR

### Chicken or Lamb Jalfrezy or Paneer (Vegetable)

Strips of Chicken or Lamb cooked with  
a masala of peppers and tomatoes,  
garnished with fresh green chillies, lime leaf  
and coriander. (Our own recipe)

## OR

### Garlic Chilli Chicken




Barbecued Chicken Tikka cooked in fresh  
green chilli and garlic in a sauce of  
caramelised onions fairly hot dish!

## VEGETABLE 1 Between 2

Choice from the menu  
or let us choose for you.

## DESSERTS

A Choice of desserts  
from the menu

ALL SERVED WITH ONE PILAU RICE   
AND ONE NAAN BREAD BETWEEN  
TWO PERSONS   

Additional dishes can be added  
as normal menu price.



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



EGGS



MILK



SESAME



FISH



CRUSTACEANS



MOLLUSCS



SOYA



SULPHITES



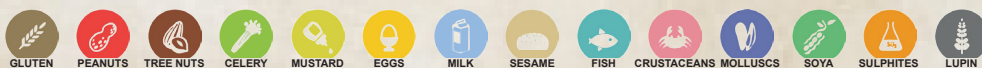
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# Starters

The India

Best of the City

- Tandoori Platter (minimum 2 persons)**  **£10.95**  
Chicken Tikka, Lamb Tikka, Tandoori King Prawn, Sheek Kebab and Fish Tikka.  
All served on a platter to share. (per person)
- Mixed Platter (minimum 2 persons)**  **£8.95**  
Vegetable Samosa, Paneer Tikka, Onion Bhajee, Sheek Kebab and Chicken Tikka.  
All served on a platter to share. (per person)
- Vegetarian Platter (minimum 2 persons)**  **£8.95**  
Vegetable Samosa, Paneer Tikka, Onion Bhajee and Aloo Chat. All served on a platter to share. (per person)
- Chicken Nazakat**  **£6.45**  
Chicken supreme marinated in mixed herbs & spices, grilled in the tandoori oven.
- Garlic King Prawn**  **£8.45**  
Jumbo King Prawns marinated in garlic & herbs, roasted in the tandoori oven.
- King Prawn Suka**  **£8.45**  
King Prawn cooked in a rich tangy tamarind sauce.
- Kebab Anwari**  **£7.95**  
Tender melt in the mouth lamb kebab wrapped in a puree bread.
- Samosa (Vegetarian)**  **£4.95**  
Flaky pastry stuffed with mixed vegetable.
- Onion Bhajee (Vegetarian)**  **£4.95**  
World famous snack of crisp onions deep-fried in a coating of gram flour batter.
- Tandoori Lamb Chops**  **£7.95**  
Tandoori grilled Lamb chops with a traditional recipe.
- Paneer Tikka (Vegetarian)**  **£6.45**  
Chunks of cottage cheese soaked overnight in sweet and sour vinaigrette, then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori.
- Aloo Chat Puree (Vegetarian)**  **£6.95**  
Cooked in Chat Masala (tangy) and wrapped in a puree bread.
- Tandoori Chicken**  **£6.45**  
India's foremost offering to the world cuisine scene needs no introduction.
- Salmon Tikka**  **£7.95**  
Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.
- Sheek Kebab**  **£6.45**  
Char grilled sheek of minced kebab with a delicate sprinkling of fresh herbs and aromatic spices mix.
- Duck Tikka**  **£7.50**  
Breast of duck marinated in mixed herbs and spices with yoghurt and mustard grilled in the tandoori.
- Tandoori King Prawn**  **£8.45**  
Jumbo King Prawns marinated in a rich blend of saffron, caraway seeds and yoghurt.
- King Prawn Puree**  **£8.95**  
King prawns cooked in a light curry sauce and wrapped in a puree.
- King Prawn Butterfly**  **£8.45**  
Breast crumb coated King prawn, dipped in ginger, garlic, lime.
- Chicken or Lamb Tikka**  **£6.45**  
Bire-sized chicken or lamb tikka marinated with cream, cheese, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce.



*If you are new to our restaurant, or you like the starters so much you can't decide, then don't - our chefs have made three new platters, perfect for everyone! Each platter is made up of four to five of our most popular starters, so you get the best of everything share and enjoy!*

**Please Note: If you have a food allergy or intolerance please speak to a member of staff about the ingredients in your food and drink before you order**  
**A suggested gratuity of 12.5% will be added to your bill**

**Please note:**  
Each person is required to order at  
least one main course each

*The India*  
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# Main Courses

## Tandoori Selection

Our healthy and exciting dishes are all served with a fresh green salad and cooling mint yoghurt dip. The meats are marinated and seasoned with fresh herbs before and whilst cooking in the Tandoori oven for an exquisite fragrance.

- Tandoori Chicken (Chicken on the bone)**   **£12.95**  
Baby chicken marinated in ginger & garlic paste with chef's selection of herbs and spices with yoghurt and mustard oil.
- Chicken Tikka**   **£11.95**  
Tender pieces of chicken marinated in special selection of spices unique to The India. Served with a Indian salsa salad.
- Lamb Tikka**   **£12.45**  
Cubed pieces of lamb, marinated in selection of herbs & spices. Served with a salad.
- Tandoori King Prawn**   **£16.95**  
Jumbo prawns delicately marinated in mixed herb & spices, with black pepper and dill, served with papaya salsa.
- Chicken Shashlik**   **£12.95**  
Breast of chicken marinated in special selection of spices: together with tomatoes, peppers and onion. Served with a Indian salsa salad.
- Lamb Shashlik**   **£12.95**  
Tender pieces of lamb, marinated in special selection of spices: together with tomatoes, peppers and onion. Served with a Indian salsa salad.
- Tandoori Mixed Grill**    **£18.95**  
The ultimate Tandoori experience, treat yourself to the entire platter of delicious meats. Includes: Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori King Prawn and Tandoori Chicken.
- Sizzling Lamb Chops**    **£14.95**  
Tandoori grilled chops in a traditional recipe.
- Salmon Tikka**   **£14.95**  
Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.
- Duck Shashlik**   **£16.95**  
Breast of duck marinated in mixed herbs and spices with yoghurt and mustard grilled in the tandoori over with peppers onions and tomatoes.
- Paneer Tikka (Vegetable)**   **£11.95**  
Chunks of cottage cheese soaked overnight in sweet and sour vinaigrette ,then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori.



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**A suggested gratuity of 12.5% will be added to your bill**



# Chefs Specials

**Please note:**

**Each person is required to order at least one main course each**

These delightful speciality dishes are the fruition of the labours of our chefs. Their specialist touch is born from years of experience and each dish bears the signature taste of our master chef.

<b>Nawabi Lamb Shank (Signature Dish)</b>	<b>£18.95</b>
Slow pot roast lamb shank, spiced and seasoned with an aromatic herbs and spices. A magnificent dish truly fit for Kings.	
<b>Shashlik Bhuna Chicken or Lamb</b>  	<b>£16.95</b>
Tender pieces of marinated chicken or lamb, skewered with pieces of capsicum & onion grilled in the tandoor.	
<b>Bombay Blast Chicken or Lamb</b>	<b>£16.95</b>
Tender pieces of chicken or lamb cooked with hot naaga chilli in a medium dry sauce.	
<b>Chicken Jaipuri</b>  	<b>£16.95</b>
Tender Chicken tikka strips cooked with mushroom & peppers in a fairly hot tamarind sauce.	
<b>Bengal Fish Bhuna</b> 	<b>£17.95</b>
A great tilapia river fish from Bangladesh cooked in a very delectable sauce with tomatoes and curry leave.	
<b>Xacutie Chicken or Lamb</b> 	<b>£16.95</b>
Chicken or Lamb cooked with aromatic herbs and spices with coconut and red chillies.	
<b>King Prawn Badshahbag</b> 	<b>£18.95</b>
Roasted king prawns cooked in a reduced sauce of mustard seeds, fennel, bay-leaf and cinnamon with green peppers and onion.	
<b>Dum Gost</b> 	<b>£16.95</b>
(Hot and spicy) lamb of the bone cooked in handi oven over a slow fire with yogurt, sun-dry red chillies rich spices and fresh herbs. A very spicy dish.	
<b>South Indian Garlic Chilli Chicken</b>  	<b>£16.95</b>
Barbecued pieces of chicken cooked in a fresh garlic and chilli sauce with coriander and crisp green chilli.	
<b>King Prawn Malabar</b>  	<b>£18.95</b>
King Prawn cooked with fresh green chillies, curry leaves, mustard seeds, mixed spices and coconut cream.	
<b>Mixed Grill Mirchi Masala</b>   	<b>£17.95</b>
Tandoori chicken, chicken tikka, lamb tikka, and Sheek kebab cooked in a thick masala sauce with red and green chillies.	
<b>Duck Towa-ashili</b>  	<b>£17.95</b>
Breast of duck marinated with mixed herbs and spices ; roasted in tandoori oven. Sliced in to thin strips cooked with chef's own special tamarind masala sauce. Fairly hot!	
<b>Goa Garlic Lamb</b>  	<b>£16.95</b>
Lamb cooked with fresh garlic and mint in a spicy thick sauce.	
<b>Gosht Kata Massala</b>	<b>£16.95</b>
Diced deboned meat cooked to golden brown in sliced onions, ginger and garlic in a thick sauce.	
<b>Chicken Nawabi</b>  	<b>£16.45</b>
A superb eastern majestic dish of tender pieces of chicken highly flavoured	
<b>Achari Chicken or Lamb</b>	<b>£16.45</b>
Diced pieces of chicken or lamb cooked in a slightly hot and sour pickle sauce	
<b>Duck Mango Delight</b>  	<b>£17.95</b>
Duck cooked in a special masala sauce with mango.	
<b>Chicken or Lamb Mango Delight</b>  	<b>£16.95</b>
Chicken or Lamb cooked in a special masala sauce with mango.	



**Our chef's secret recipe, a truly magnificent dish. Have one as a starter or two or three as a main.**

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A suggested gratuity of 12.5% will be added to your bill

# Old Favourites

Please note:

Each person is required to order at least one main course each

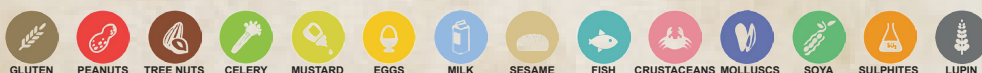
If you're after a traditional bite, then try one of our best sellers.

These timeless classics are prepared

with recipes unique to The India. Should you wish for our chef to create a dish

that is not listed please allow plenty of time!

- Tikka Masala Chicken or Lamb**    **£13.95**  
We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy!
- Korma Chicken or Lamb**   **£13.95**  
Chicken or Lamb pieces slow cooked in smooth creamy gravy.
- Lamb Pasanda**    **£13.95**  
Sliced Lamb cooked with fresh cream ground cashew nuts and mild spices.
- Karahi Chicken or lamb**   **£13.95**  
Chicken or lamb cooked in a semi-dry sauce with red, green & yellow peppers and shallots.
- Rogan Josh Lamb or Chicken** **£13.95**  
A very special old mogul recipe, tomato flavoured; sauce rich & spicy.
- Bhuna Chicken or Lamb** **£13.95**  
Chicken or Lamb cooked in a fairly dry medium sauce. Traditional Bengali dish!
- Dupiza Chicken or Lamb** **£13.95**  
Chicken or lamb cooked with onions in a dry medium spicy sauce. Lots of onions!
- Sag Chicken or Lamb** **£13.95**  
Tender pieces of Chicken or lamb cooked with spinach.
- Dansak Chicken or Lamb** **£13.95**  
Chicken or Lamb cooked with lentils, sweet sour and hot.
- Madras Chicken or Lamb** **£13.95**  
Boneless chicken or Lamb cooked in hot curry sauce, fairly hot!
- Vindaloo Chicken or Lamb** **£13.95**  
Time less classic for those of you who are looking for the hot bite!
- Chicken or Lamb Jalfrezy**   **£13.95**  
Strips of chicken or Lamb cooked with a masala of peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe)
- Duck Jalfrezy**   **£16.95**  
Strips duck cooked with peppers & tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe)
- Butter Chicken**    **£13.95**  
Tandoori-grilled tikka of chicken simmered in smooth gravy, with honey, cream, powered almond and coconut, mild and creamy.
- Balti Masala Chicken or Lamb**   **£13.95**  
We present our very own Balti recipe due to frequent request.
- Garlic Chilli Chicken**   **£13.95**  
Barbecued chicken tikka cooked in fresh green chilli and garlic in a sauce of caramelized onions fairly hot dish!
- King Prawn Sag**  **£18.95**  
Jumbo King Prawns cooked with spinach.
- King Prawn Pathia**  **£18.95**  
Traditional festive dish of prawns in an unusual blend of chilli and tamarind sauce, India's answer to sweet and sour.



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A suggested gratuity of 12.5% will be added to your bill

**Please note:**

**Each person is required to order  
at least one main course each**

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# Vegetarian Selection

Indian vegetables are prepared to enhance aromas and freshness. Light and healthy, these dishes are perfect as an accompaniment to a main course or ideal as a full vegetarian option.

**Side Order £ 6.95**

**Main Course £ 11.95**

## Sag or Mater Paneer

Indian cheese cooked with spinach or peas.

## Bombay Aloo or Sag Aloo

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix (or spinach).

## Mushroom Bhajee

A semi-dry dish of diced mushroom cooked with mixed spices.

## Aloo Gobhi

Florets of cauliflower and potatoes cooked in a tomato and ginger flavoured masala.

## Tarka Daal

A Channa and red lentil preparation made into an exotic dish with garlic, cumin seeds and whole red chillies.

## Brenjal Bhajee

Aubergines, cooked with tomatoes and onions.

## Bhindi Bhajee

Okra laced with a tangy mélange of cumin seeds and lime, cooked with onion and tomato masala.

## Sag Bhajee

Spinach, cooked with aromatic spice.

## Cauliflower Bhajee

Cauliflower, cooked with aromatic spice.

## Mixed Vegetable Curry

Mixed vegetables cooked in a traditional curry sauce.

## Channa Masala

Chick peas cooked with special spice mix.

## Karahi Paneer

Cubes of Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices.

## Paneer Jalfrezy

Cubes of Indian cheese cooked with mixed peppers & tomatoes, garnished with fresh green chillies, lime leaf and coriander. (our own recipe)

## Sag Channa

Spinach with chickpeas








**Please Note: If you have a food allergy or intolerance please speak to a member of staff about the ingredients in your food and drink before you order**  
A suggested gratuity of 12.5% will be added to your bill

**Please note:**  
**Each person is required to order  
 at least one main course each**

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## BIRYANI

Vegetable Biryani	£13.95
Chicken Biryani	£15.95
Lamb Biryani	£16.95
Chicken or Lamb Tikka Biryani 	£17.95
King Prawn Biryani 	£19.95
The India Special Biryani   	£21.95

## RICE & BREADS

Pilaou Rice 	£3.95
Steamed Rice	£3.75
Mushroom Rice	£4.95
Special Rice 	£4.95
Coconut Rice	£4.50
Garlic Rice	£4.50
Chilli Rice	£4.50
Lemon Rice	£4.50
Jeera Rice	£4.50
Keema Rice	£4.95
Traditional Nan   	£3.75
Peshawari Nan   	£3.95
Garlic Nan   	£3.95
Cheese Nan   	£3.95
Keema Nan   	£3.95
Chilli Nan   	£3.95
Stuff Paratha 	£3.95
Paratha 	£3.50
Tandoori Roti 	£2.75
Chapatti 	£2.75

## SIDE ORDERS

Poppadom & Chutney  	£1.45 (per portion)
Raitha 	£2.95



Please Note: If you have a food allergy or intolerance please speak to a member of staff about the ingredients in your food and drink before you order  
 A suggested gratuity of 12.5% will be added to your bill