

CHEF'S SEAFOOD RECOMMENDATIONS



Fish is supplied by local fishmonger Walter Ewing.

GARLIC CHILLI KING PRAWNS*** GF 🌿 🍴

King prawns cooked in fresh garlic, peppers & green chillies in a hot sauce

KING PRAWNS JALFREZI 🌿 GF 🍴

(Creamy * 🍴 or Hot ***)

King prawns cooked in green peppers, mushrooms, onions & fresh chillies in a creamy or hot tangy sauce.

PRAWN JAL JAL*** GF 🌿 🍴

Prawns cooked in ginger, garlic & peppers in an onion and tomato gravy.

MONK FISH BALTI*** GF 🌿 🍴

Monkfish marinated in mild Indian spices cooked with onion, peppers, tomatoes & green chillies in a thick sauce.

SPECIAL SEAFOOD BALTI*** GF 🌿 🍴

Prawns, Cod & Monkfish cooked with onion, peppers, tomatoes & green chillies in a thick sauce.

VEGAN STARTERS

VEGAN ONION BHAJI* GF

Sliced onions gently spiced deep fried in gram flour batter.

VEGETABLE PAKARA* GF

A selection of fresh vegetables flavoured with herbs & spices dipped in light lentil flour & crispy fried.

VEGAN CHANA PURI** 🌿

Chickpeas cooked with onion and tomatoes in a sweet and sour sauce served on top of a soft puri bread.

VEGAN POTATO & PEA SAMOSA** 🌿

Lightly spiced potatoes and peas in a triangle shaped filo pastry & deep fried.

ALLERGEN INFORMATION



VEGAN MAIN

VEGAN MIXED VEGETABLE BHUNA** GF

Cooked with a blend of spices, tomato, onions & fresh coriander.

VEGAN MIXED VEGETABLE PATIA*** GF

Cooked with lots of onions, dash of lemon juice in a special sweet & sour thick sauce.

VEGAN TADKA DAL* GF

Yellow lentils tempered with onion and garlic.

VEGAN ALOO GOBHI* GF

Potato and cauliflower lightly spiced cooked with onions.

VEGAN SAAG ALOO* GF

Spinach purée and potatoes cooked in a mild sauce.

VEGAN CHANA SAAG* GF

Chickpeas and Spinach cooked in mild spices.



VEGETARIAN DISHES

TADKA DAL** GF

Yellow lentils tempered with garlic.

DAL MAKHANI** GF 🌿

Black lentils simmered with a cream gravy of tomato, ginger, garlic and mild spices.

KARAHI PANEER* GF 🌿 🍴

Indian Cheese cooked with green peppers, and tomatoes smothered in a rich creamy sauce.

PANEER KHURCHAN*** GF 🌿

Indian Cheese cooked with fresh ginger, garlic, onion, peppers, green chillies, tomato & coriander.

PANEER BUTTER MASALA** GF 🌿 🍴

A rich and creamy dish made with Indian cheese & smooth tomato gravy.

DHABA PANEER*** GF 🌿

Spicy paneer in onion tomato gravy dhaba style.

SAAG ALOO** GF 🌿

Spinach with potatoes cooked in a mild sauce.

BOMBAY POTATOES** GF 🌿

Potatoes lightly spiced in a medium sauce flavoured with cumin seeds.

ALOO GOBI* GF 🌿

Potatoes & cauliflower lightly spiced.

CHANA MASALA* GF 🌿

Chickpeas cooked in a mild sauce.

SUNDRIES

PILAU RICE GF 🌿

£3.25

BOILED RICE GF

£3.25

MUSHROOM PILAU RICE GF 🌿

£3.75

VEGETABLE RICE GF 🌿

£3.75

FRIED RICE GF 🌿

£3.75

SPECIAL FRIED RICE GF 🌿 🍴

£3.95

CHIPS GF

£3.75

PLAIN NAAN 🌿 🍴

£3.50

GARLIC NAAN 🌿 🍴

£3.75

PESHWARI NAAN 🌿 🍴

£3.95

KEEMA NAAN 🌿 🍴

£4.25

GARLIC & CORIANDER NAAN 🌿 🍴

£3.95

CHEESE NAAN 🌿 🍴

£3.95

CHILLI NAAN 🌿 🍴

£3.95

TANDOORI ROTI (WHOLE WHEAT) 🌿 🍴

£3.50

VEGAN TANDOORI ROTI 🌿

£3.50

VEGAN CHAPATI 🌿

£3.25

POPPADOMS GF

£1.25

DIPS GF

£1.50

SAUCES

MASALA 🍴 / KORMA 🍴 / CURRY / MADRAS 🌿 GF £6.50

KIDS MENU

CHICKEN NUGGETS & CHIPS 🌿

£5.95

CHICKEN GOUJONS & CHIPS 🌿 🍴

£5.95

FISH GOUJONS & CHIPS 🌿 🍴

£5.95

CHICKEN TIKKA MASALA WITH RICE OR CHIPS GF 🍴

£9.95

CHICKEN KORMA WITH RICE OR CHIPS GF 🍴

£9.95

CHICKEN CURRY WITH RICE OR CHIPS GF

£9.95

SOFT DRINKS

COKE/DIET COKE/FANTA/SPRITE (CAN).....£1.75

COKE/DIET COKE/FANTA/SPRITE (1LTR).....£3.25



TAKE AWAY MENU

DELIVERY SERVICE AVAILABLE TUESDAY TO SUNDAY

COMPLIMENTARY POPPADOMS WITH ALL MAIN COURSES
ALL MAIN COURSES INCLUDES PILAU OR BOILED RICE OR CHIPS
(except Biryani Dishes)



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STARTERS



ONION BHAGEE* £5.50
Sliced onions gently spiced deep fried in gram flour batter.



VEGETABLE PAKORA* £5.50
A selection of fresh seasonal vegetables flavoured with herbs & spices dipped in light lentil flour & crispy fried.



TOS MIXED VEGETABLE STARTER*  £7.50
A selection of vegetable samosa, onion bhajee , aloo tikki & vegetable pakora.



VEG OR MEAT SAMOSA*  £5.50 / £5.75
Mix vegetable or meat samosa, wrapped in a triangle shape filo pastry & deep fried.

DUCK SPRING ROLLS*    £6.50
Succulent duck lightly spiced & wrapped in a crispy pancake.

CHICKEN / PRAWN PURI*  £6.95 / £7.95
Chicken or Prawn cooked with onions, tomatoes and Indian spices wrapped in a soft pancake type bread called puri.



CHICKEN PAKORA*  £6.50
Lightly spiced strips of chicken breast battered in lentil flour and deep fried until crisp & golden.

HOUSE STARTER*  £7.95
Selection of Onion Bhajee, Vegetable Pakora, Chicken Pakora and Chicken Tikka.


TANDOORI CHICKEN**  £6.95
Chicken on the bone marinated overnight freshly, cooking in a tandoor oven.


CHICKEN TIKKA**  £6.95
Cubed chicken marinated in spicy yoghurt sauce & cooked in tandoor for an authentic char-grill taste.

LAMB SHEEKH KEBAB**  £6.95
Minced lamb delicately spiced, cooked with fresh garlic, ginger, mint, coriander & green chillies grilled in tandoor.

TANDOORI MIX**  £8.50
A selection of barbecued chicken tikka, lamb tikka, tandoori chicken & sheekh kebab all freshly cooked in tandoor.

SHARING STARTER FOR 2

VEGETARIAN £11.95
Onion Bhajee, veg pakora, samosa, spring roll & Aloo tikki.

MEAT £12.95
Chicken Tikka, Chicken pakora, Lamb Sheekh kebab, Lamb Samosa & Duck spring rolls.






FAVOURITE DISHES



All following dishes are available in



VEGETABLE £12.50
TENDER CHICKEN £12.95
CHICKEN TIKKA £13.50
TENDER LAMB £14.50
KING PRAWN £14.95
MIX MEAT (Chicken Tikka & Lamb) £14.95



KORMA*   
Cooked in creamy sauce with coconut, almond powder & sultanas.

ROGAN JOSH**   
Blend of Indian spices, tomatoes, onions & fresh herbs topped with creamy sauce.



CURRY**  
Cooked in medium curry sauce.



ACHARI***  
Bold and spicy curry made with pickling spices.



BHUNA**  
Cooked with a blend of spices, tomato, onions & fresh coriander.

DOPIAZA**  
Cooked with mixed Indian herbs & lots of sautéed cubed onions.

MADRAS****  
Hot curry cooked with mixed Indian spices.


VINDALOO*****  
Cooked in a very hot thick sauce.

PATIA***  
Cooked with lots of onions, dash of lemon juice in a special sweet & sour thick sauce.

DANSAK***  
A sweet & sour dish cooked with lentils & pineapple.




BIRYANI DISHES



Cooked with specially selected basmati rice, herbs, spices & sultanas. All Biryani dishes are accompanied with a curry sauce.



VEGETABLE BIRYANI*   £12.95
CHICKEN BIRYANI**   £13.95
LAMB BIRYANI**   £14.95
CHICKEN TIKKA BIRYANI**   £14.95
PRAWN BIRYANI**    £15.50
TALE OF SPICE MIX BIRYANI**    £15.95
(Chicken tikka, Lamb & Prawns)




HOUSE SPECIALS




TIKKA MASALA*   
CHICKEN OR LAMB.....£13.50 / £14.50
Chicken tikka or tender lamb gently spiced cooked with chefs special masala sauce made with more than 20 ingredients-ground almonds, cashew nut, coconut & cream to name a few.




TIKKA SAAG**  
CHICKEN OR LAMB.....£13.50 / £14.50
Chicken tikka or tender lamb cooked with spinach in chefs specially selected herbs & spices.




KHURCHAN***  
CHICKEN OR LAMB.....£13.50 / £14.50
Succulent chicken or tender lamb cooked with fresh garlic, ginger, onion green peppers, green chillies, tomato & coriander.

CREAMY JALFREZI*   
CHICKEN OR LAMB.....£13.50 / £14.50
Chicken tikka or tender lamb cooked with onions, mixed peppers, mushroom & fresh coriander in a rich creamy sauce of almonds & coconut.

GARLIC CHICKEN CHILLI***  £13.50
Chicken tikka cooked in fresh garlic, peppers & green chillies in a hot sauce.

CHICKEN CHETTINAD***   £13.50
A South Indian favourite, tender chicken cooked with red chilli paste, turmeric and dry coconut.


PASSANDA*   
CHICKEN OR LAMB.....£13.50 / £14.50
Chicken tikka or tender lamb in a creamy sauce of almonds, coconut, yoghurt & lemon juice.

KARAHI**   
CHICKEN OR LAMB.....£13.50 / £14.50
Tender chicken or tender lamb cooked in onion, green pepper, tomatoes & smothered in a rich creamy sauce with almonds & coconut.

PUNJABI MASALA*   
CHICKEN OR LAMB.....£13.50 / £14.50
Tender cubes of chicken or lamb cooked with onions and peppers in a creamy sauce with almonds & coconut.




BALTI EXOTICA***  
CHICKEN OR LAMB.....£13.50 / £14.50
Chicken or tender lamb barbecued & lightly spiced with green peppers, onions, green chillies & fresh coriander.



CHICKEN TIKKA CHILLI MASALA***  £13.50
Chicken tikka cooked with fresh green chillies, onions & tomatoes in a hot thick sauce.



BUTTER CHICKEN**   £13.50
Chicken tikka simmered in satin smooth tomato gravy flavoured with fenugreek leaves.




HOT JALFREZI***  
CHICKEN OR LAMB.....£13.50 / £14.50
Chicken tikka or tender lamb cooked with onions, mixed peppers, green peppers, mushroom & fresh coriander in a hot savoury sauce.

REZALA**   
CHICKEN OR LAMB.....£13.50 / £14.50
Chicken tikka or tender lamb cooked with green pepper, coconut, cream & cashew nut paste.



RARA GOSHT***  £14.50
Tender pieces of lamb & lamb mince cooked with ginger, garlic, green chillies & aromatic ground spices.

NAG PURI***  £14.95
Chicken tikka and lamb cooked with onion and peppers in a flavoursome thick hot sauce.



TALE OF SPICE TIKKA KHAZANA***   £15.50
Chicken tikka, tender lamb and king prawns cooked with onion and peppers spiced with chef's special blend of herbs & spices to produce a delicate mild flavour.

TANDOORI SPECIALITIES

All below are served with curry sauce



TANDOORI CHICKEN**  £13.50
Chicken on the bone marinated in ginger, garlic yoghurt & blend of spices, cooked in tandoori oven.

LAMB SHEEKH KEBAB**  £13.50
Finely minced lamb mixed with a special blend of herbs, spices, ginger & garlic barbecued on skewers in tandoor.

CHICKEN TIKKA**  £13.95
Succulent chicken pieces marinated overnight and cooked in a tandoor.

CHICKEN SHASHLIK**  £14.95
Succulent chicken pieces, onion & peppers marinated in yoghurt & spices, cooked in tandoor oven.

LAMB SHASHLIK**  £15.95
Succulent lamb pieces, onion & peppers marinated in yoghurt & spices, cooked in tandoor oven.

TANDOORI MIX**  £16.95
A special selection of barbecued chicken tikka, lamb tikka, tandoori chicken and lamb sheekh kebab



Star System to indicate strength of curries

*Mild **Medium **Fairly Hot ****Hot *****Very Hot

 - Gluten Free

Some dishes may contain nuts, If you have any allergy please inform a member of staff.