

VEGETARIAN

Tarka Dal Boiled lentils (chana dal & red lentil) tempered with onion, tomatoes, cumin, ginger, garlic and dried red chilli.	£9.95
Bombay Aloo Spiced baby potatoes sautéed with chef's special onion tomato gravy	£9.95
Desi Channa Masala Chickpea curry in a bhuna style rich gravy	£9.95
Saag Paneer/Aloo/Tofu Saag is a classic Indian dish of cooked spinach, green chilies, ginger garlic	£9.95
Channa Paneer/Tofu Chickpea cooked with Paneer or Tofu in a rich bhuna gravy	£9.95
Shahi Paneer paneer (Indian cottage cheese) in thick creamy gravy flavored with cashew nuts and almonds.	£9.95
Cauliflower Dhansac Cauliflower florets cooked with spiced lentils finished with fresh coriander.	£9.95
Aloo Channa Khumba Potatoes, chickpeas, and mushrooms cooked in onion tomato gravy, flavoured with Punjabi spices and fenugreek.	£9.95
Daal Makhani Black whole lentils cooked over night on tandoor with tomatoes and aromatic, spices with delicacies of butter, a must try highly recommended.	£9.95
Paneer Makhani Indian cottage cheese cooked in a creamy makhani sauce.	£9.95
Malai Mutter Mushroom Mushrooms and fresh garden peas cooked in a creamy sauce.	£9.95

VEGAN OPTION

Mix Veg Curry Potato, cauliflower & mushroom.	£9.95
Aloo Saag Potato & spinach.	£9.95
Mushroom Bhaji Mouth watering mushroom, sautéed in flavoursome curry sauce.	£9.95
Aloo Chana Khumba Potato chicken peas & mushroom cooked in traditional Punjabi style.	£9.95
Bhindi Dopiazza Okra cooked with onion & tossed with fresh ginger & garlic.	£9.95
Indian Veg Curry Okra, tinda & aubergine.	£9.95
ChickPeas Dhansac Chickpeas cooked with lentils.	£9.95
Tofu Bhuna A rich & flavoursome sauce with plenty of ginger, garlic & tomatoes.	£9.95

COMPLIMENTS

Egg Fried Rice	£3.50
Fried or Pilau Rice	£3.50
Boiled Rice	£2.95
Mushroom & Peas Rice	£3.50
Kashmiri Pilau Rice	£3.50
Naan	£2.95
Garlic Naan	£3.50
Peshwari Naan	£4.25
Cheese Naan	£4.25
Cheese Garlic Naan	£4.50
Keema Naan	£4.50
Haggis Naan	£4.50
Plain Paratha	£3.25
Vegetable Paratha	£4.50
Chapatti	£1.50
Garlic Chapatti	£1.99
Butter Chapatti	£1.99
Tandoori Rooti	£1.50
Chips	£3.50
Masala Chips	£3.95
Cheese Chips	£4.50
Cheese Masala Chips	£4.50
Poppadom's	£1.25
Spiced Onions	£1.50
Mango Chutney	£1.50
Mixed Pickle	£1.50
Mix Veg Raita	£3.50

POORIS

Flat fried bread in a tangy sweet n sour sauce garnished with fresh coriander.

Chicken Poori Light thin deep fried chapati with chicken	£4.50
Chana Poori Light thin deep fried chapati with chickpeas	£4.50
Prawn Poori Light thin deep fried chapati with prawn	£4.50
King Prawn Poori Light thin deep fried chapati with king prawn	£6.50

EUROPEAN DISHES

Breaded Haddock & Chips	£10.50
Boiled Chicken & Chips	£10.50
Omelette & Chips (Cheese or Mushroom)	£10.50
Chicken Goujons & Chips	£10.50

Gift Vouchers
also available 

WE ALSO CATER FOR WEDDINGS, BIRTHDAY'S, FUNERALS ETC
"Allergy Warning: Menu items may contain or come into contact with common allergens. Please ask our staff for more information".



INDIAN RESTAURANT BAR & GRILL

SIT-IN

APPETISERS

Poppadoms Basket

2 Poppadoms, complemented by aromatic spiced onions, mouth-watering mango chutney & raita.

£4.00

STARTERS

Veg Pakora These are available in Vegetable & Spinach or Mushrooms or Tofu	£4.95
Chicken Pakora Classic Indian Starter Served with Mix Salad & Chutneys	£5.50
Amritsari Fish Pakora Fish Marinated in Punjabi Spices & Fried Until Golden	£6.50
Haggis Pakora Classic Indian Starter with Scottish Twist	£5.50
Drums Of Heaven Grilled chicken drumstick sautéed with sweet, sour & tangy sauce	£5.50
Honey Chicken Lightly battered paneer, Chicken or King prawn tossed with onion, peppers, spring onion and sweet and sour sauce.	£6.50
Spicy Chicken Wings	£5.50
Chicken Chatt Chicken drumstick cooked in a tangy sweet & sour sauce.	

FROM THE STREET OF INDIA

Samosa Chatt Homemade filo pastry filled with potatoes and dry fruits topped with tangy homemade sweet/mint chutney.	£5.50
Dilli Ki Pani Puri Bite sized crispy puffs, stuffed with spiced potatoes, chickpeas, served with sweet, tangy & spicy water on side.	£4.50
Papdi Chatt Crunchy wheat crisps topped with potatoes, onions, chickpeas, yoghurt, taramind & chutneys	£4.50
Mumbai Bhel Famous snack at mumbai beaches made with puffed rice, potatoes, chopped onions & tomatoes with tangy sauces.	£4.50
Aloo Tikki Chatt Famous street food of delhi made with potatoes & served with swattering of various chutneys.	£5.50
Vegetable Samosa Spiced vegetable filled in a crunchy pastry.	£4.50

Zaiika

PLATTER TO SHARE

Combination Platter This selection of famous Indian starters consists of 2 vegetable pakora, 2 chicken pakora, 2 Fish pakora, 2 Chicken wings, 1 Veg samosa and 1 Onion bhaji	£9.99
Meat Feast Platter A mouth-watering medley of 2 Chicken tikka, 2 Drums of Heaven, 1 Bhatti Murgh (on the bone), 2 Lamb Chop, and 2 Tandoori Salmon.	£12.95
Vegan Platter 4 Vegetable Pakoras, 4 Tofu Pakoras, 4 Mushroom Pakora, & 2 Vegetable Samosa.	£11.95

Onion Rings A popular dish featuring cross-sectional rings of onion that are dipped in a seasoned batter or breading and then deep-fried until they are crispy and golden brown	£4.50
Onion Bhaji Deep-fried fritters made from thinly sliced onions coated in a spicy, savory gram (chickpea) flour batter, resulting in a crispy exterior and tender interior	£4.50
Garlic Mushroom Mushroom cooked in single cream and a hint of fresh garlic and herb.	£5.50
Chilli Paneer Fresh Indian cottage cheese cooked with red onions, pepper and green chillies to give a spicy touch.	£5.95
Chilli Chicken Crispy fried chicken, cooked with red onions, peppers and green chillies to give a spicy touch.	£5.95

FROM THE GRILL

Available as a Starter served with Mint Sauce and Main Course served with salad, curry, sauce, fried rice or boiled rice. Upgrade to special sauce for a surcharge of £2.95

Chicken Tikka King of the grill, Chicken tikka is cubed chicken that is marinated in spiced yoghurt mixture & then grilled to perfection	Starter - £6.50 Mains - £12.95
Chicken or Lamb Shaslik Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper and tomato	Starter - £6.50 Mains - £13.95
Lamb Chops Lamb chops marinated in assertive tandoori marinade of hung yoghurt, garam masala, roasted gram flour and spices	Starter - £7.95 Mains - £16.95
Tandoori King prawns King prawn marinated in spiced yoghurt mixture & then grilled to perfection	Starter - £7.50 Mains - £16.95
Kick Ass Chicken Tikka Chicken tikka in hot and spicy sauce, skewered with onion, mushroom & chunks of bell pepper.	Starter - £6.90 Mains - £13.95
Lamb Tikka Lamb tikka is a lamb variation on the famous chicken tikka	Starter - £6.95 Mains - £13.95
Salmon Tikka Succulent pieces of salmon marinated in spiced yoghurt mixture & then grilled to perfection	Starter - £7.95 Mains - £16.95

Tandoori Murgh (on the bone) Raw baby chicken on the bone is marinated in spiced yoghurt mixture & then grilled to perfection	Starter - £6.95 Mains - £13.95
Tandoori Mix Grill Served with plain naan, A mouth-watering medley of 2 Chicken tikka, 2 Lamb chops, 1 Tandoori murgh (on the bone), 2 Lahori grilled salmon & Tandoori king prawn.	Mains - £18.95

KORMAS AND OLD FAVOURITE

These dishes can be ordered as:

Chicken Tikka Breast	£10.95	Prawn	£10.50
Pan-Fried Chicken Breast	£10.95	Pacific King Prawn	£13.95
Tender Lamb	£11.95	Mixed Vegetable	£9.95
Kashmiri Korma Prepared in cream, delicately mild & fruity.		Bhoona Medium tomato-based sauce.	
Ceylonese Korma Prepared with creamed coconut generally mild.		Dopiazza Medium sliced onion sauce.	
Punjabi Korma Slightly hot with cream & lemon.		Patia Sweet & sour sauce.	
Mango Korma Prepared in cream & mango.		Dansac Medium lentil-based sauce.	
Chicken Tikka Masala Korma (GF) Prepared in cream, delicately mild & fruity.		Korma Mild creamy coconut sauce.	
Curry Medium sauce.		Madras Hot & spicy chilli sauce.	
		Rogan Josh A subtle blend of spices, including fresh ginger, sliced onions, cashew nuts, pureed tomatoes, freshly ground herbs & spices.	

HOUSE SPECIALITIES

All dishes are available with

Vegetable £9.95 - Paneer £9.95 - Tofu £9.95 - Chicken Breast £11.95 - Chicken Tikka £11.95 - Lamb £12.95 - Fish & King Prawn £14.95

Dhaba Curry A north Indian Rustic homemade curry	Railway Lamb Curry Colonial-era dish that was served on long- distance trains in India. Truly rustic dish
Punjabi Karahi A Punjabi Chicken Karahi is an onion and tomato-based dish with plenty of garlic, ginger, peppers & onions added as well.	Saag Spinach leaves stewed with mustard leaves in Punjabi spices & pot cooked
Kali Mirch It is an irresistible aromatic Indian black pepper curry simmered with lots of black pepper in yoghurt gravy	Desi Jalfrezi Mixed peppers, onion, tomatoes, and fresh green chillies simmered to a thick sauce blended with host of Indian herbs and spices
Jalandhri Slightly spicy curry infused with ginger, garlic, and green chillies and finished with coconut cream and mixed pickle	Satrangi A rich Bhuna style spicy dish with sliced mixed peppers, mixed pickle, tomatoes, onions, coriander and spring onions
Malwa This medium spiced dish is made up of spinach, mix peppers, onion and green chillies.	Chilli Garlic Chicken Masala A truly home-style pot cooking where marinated chunks of chicken cooked with pickled garlic and fresh green chillies
Patiala Chicken/Lamb Cooked in garlic & ginger, sliced peppers, onion, green chilli & red wine	Butter Chicken Rich Classic Indian Gravy made of tomato single cream and host of Indian Spices
Murgh Lababdaar Extremely rich Classic Indian Gravy made of tomato, single cream, and host of Indian Spices.	Malabari Fish/ King Prawns Curry with coconut milk and loads of south Indian spices, finished with a temper of fried curry leaves, mustard seeds.
RaRa Gosht Chunk of lamb and lamb minced cooked together in a rich bhuna style gravy	Goan Curry Fish/King Prawns Meat cooked with coconut milk and loads of south Indian spices
Maharaja's Malaidar (GF) Succulent creamy spinach simmered in a garlic, ginger & onion masala.	Chicken Tikka Masala & Peppers (GF) As above but medium strenght with chopped peppers.
Caribbean Korma A delicious blend of coconut cream & a hint of malibu & pineapple.	Mangalore Goat Kari Journey to the heart of tradition where bone-in-goat and potatoes are lovingly crafted into a rustic and soulful dish, preserving the essence of age-old culinary heritage.
Lamb Daroo Brandy Cooked with fresh ginger, garlic, mushrooms & a touch of brandy, a great deal of expertise goes into preparing this dish. For an extra bite, ask for green chillies to be added.	Chettinad Chicken Chicken cooked in peppery mix of spices and shallot
Rajasthani Laal Maas Spicy lamb hails from Rajasthan cooked with yoghurt and hot spices such as red chillies, coriander & whole masala	Chicken Kolhapuree Chicken pieces cooked with garlic, ginger, tomato and variety of different masalas to give that authentic taste.

BIRYANI DISHES

This dish is a famous mogulbanquet dish often steam-cooked with pilau rilce and served with a medium curry sauce. The sauce can be cooked to your desired strenght for an additional £1.

Chicken Breast	£11.95	Prawn	£12.95
Chicken Tikka	£11.95	King Prawn	£13.95
Lamb	£12.95	Vegetable	£10.50

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