Wine List

House Wines	Glass 175ml	250ml	Bottle
1. Louis Eschenauer Sauvignon Blanc	£5.95	£7.95	£24.95
France: A round and pleasing fine balance	e with notes of len	non and grapef	ruit.
2. Douglas Green Chardonna South Africa: Bright gold of colour, gentle bouquet, while the palate unwinds the tig melon. The wine disappears off into the su zesty lime on the finish.	e vanilla oak and c ht core of lemon li	me bergamot c	itrus and
3. Louis Eschenauer Merlot France: A very intense garnet colour with	£5.95 red fruit and velve	£7.95 et tannins.	£24.95
4. The Brand Malbec Argentina: A fresh and fruity nose with hi An intensely red, juicy Malbec. Incredibly e food and conversation.			
White Wines			
5. Willowglen Semillon/Chard Australia: Stylish and elegant with an ab flavours – Selected by Buckingham Palace	undance of citrus o		£24.95
6. William Fevre Chablis France: This is classic Chablis, with oyster beautifully weighted citrus fruit on the mi			
7. Folonari Pinot Grigio Italy: A quite impressive blend – fresh, sce	£5.95 nted rounded and	£8.25 I remarkably dr	£24.95 inkable.
8. The Crossing Sauvignon Bl	anc		£26.95
New Zealand: An elegant and fresh style flavours with hints of citrus and fresh here	wine, with genero	us tropical fruit	
New Zealand: An elegant and fresh style	wine, with genero os. Glass		Bottle
New Zealand: An elegant and fresh style flavours with hints of citrus and fresh herb	wine, with genero os. Glass 175ml	250ml	Bottle
New Zealand: An elegant and fresh style flavours with hints of citrus and fresh herb	wine, with genero os. Glass 175ml £5.95	250ml £8.25	Bottle £24.95
New Zealand: An elegant and fresh style flavours with hints of citrus and fresh here Rosé Wines 9. Folonari Pinot Grigio Pink Italy: Light pink colour. Fragrant nose of fr with a nice pop of sweetness.	wine, with genero os. Glass 175ml £5.95	250ml £8.25	Bottle £24.95
New Zealand: An elegant and fresh style flavours with hints of citrus and fresh herb Rosé Wines 9. Folonari Pinot Grigio Pink Italy: Light pink colour. Fragrant nose of f	wine, with genero os. Glass 175ml £5.95 lowers and fresh fr	250ml £8.25 uit. Soft on the	Bottle £24.95 palate, £25.95
New Zealand: An elegant and fresh style flavours with hints of citrus and fresh here Rosé Wines 9. Folonari Pinot Grigio Pink Italy: Light pink colour. Fragrant nose of f with a nice pop of sweetness. Red Wines 10. Sonsierra Rioja	wine, with genero S. Glass 175ml £5.95 Nowers and fresh fr e nose leading to ju	250ml £8.25 wit. Soft on the	Bottle £24.95 palate, £25.95
New Zealand: An elegant and fresh style flavours with hints of citrus and fresh herb Rosé Wines 9. Folonari Pinot Grigio Pink Italy: Light pink colour. Fragrant nose of f with a nice pop of sweetness. Red Wines 10. Sonsierra Rioja Spain: Deep colour. Ripe blackberries on th 11. McGuigan Black Label Me	wine, with genero os. Glass 175ml £5.95 Nowers and fresh fr e nose leading to ju erlot ch flavours and a l paling to purple g	250ml £8.25 wit. Soft on the icy sweet fruit of nint of spice.	Bottle £24.95 palate, £25.95 n the palate. £25.95 £26.95
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Drinks

DRAUGHT BEER

Cobra

<u>Pint</u> £5.50 1/2 Pint £3.10

BOTTLE BEERS (330ml)

Cider (440ml can)	£5.75
Budweiser	£4.20
Cobra (Indian Lager)	£4.20
King Fisher (Indian Lager)	£4.20
Cobra (Alcohol free)	£4.20

APERITIFS

Cinzano (Bianco)	£4.00
Martinin (Sweet or Dry)	£4.00
Dubonnet	£4.00

SPIRITS		
Whisky	£4.00	
Gin	£4.00	
Rum	£4.00	
Vodka	£4.00	
Pernod	£4.00	
Bacardi	£4.00	
Brandy	£4.00	
Remi Martin V.S.O.P	£5.95	
Southern Comfort	£4.00	
Glenfiddich	£6.50	
Jack Daniels	£4.20	
Any Soft Mixer	£2.20	

SOFT DRINKS

Coca Cola Diet Cola	£3.50 £3.50
Lemonade	£3.15
Soda Water	£3.15
Tonic Water	£3.15
Ginger Ale	£3.15
Orange Juice	£3.15
Orange Squash	£1.50
Mineral Water	£3.50
(sparkling or still) 330ml	
J20	£3.50

LIQUEURS Tequila £4.20 Tia Maria £4.20 Amaretto £4.20 Malibu £4.20 Sambucca £4.20 Drambuie £4.20 Cointreau £4.20 Baileys £4.20 **Any Soft Mixer** £2.20

Savouries

Plain Pappadum£1.00	Spiced Pappadum
Chutney Tray 💿£3.50	

Starters

Banquet Starters (for 2) £	14.95
Mixed Kebab 💿 🖾	.£6.95
Tandoori Chicken 💿 🚳	.£5.95
Lamb Tikka 💿 🕲	
Chicken Tikka 🗩 🕲	.£5.95
Sheek Kebab	.£5.50
Shami Kebab	.£5.50
Lamb Chop 🗩 🕲	.£7.50
Lamb Garlic Chilli Chop 🗩 🕼	.£8.30
Paneer Chilli 🛛 🕲 🕜	.£7.25

Chicken Chilli 🔘 🕲 🕜£7.95 Chicken Chat @ @.....£6.95 Paneer Tikka 🖸 🕲.....£6.95 Sag Paneer Pakora 🕞 🖸 🕝 £6.95 Vegetable Pakora 🕞 @...£5.95 Chicken Pakora 3 6.....£6.95 Samosa (Meat or Veg) 3 Comparison (Meat or Veg) Onion Bhaji 3 🛛£5.50 Garlic Mushroom @£6.50

.£1.50

Fish Starters

Fish Chilli	() ()	£8.25
Fish Tikka	00.	£8.25
Tandoori Ki	ng Prawn 🛯 🕻	.£8.95

Prawn Puri 🔇	90	£6.	95
King Prawn (Chilli 🤇) 🖲£8.	95
King Prawn F	Puri G	🖲£8.	95

Tandoori Specialities OOC Marinated in special blended delicate herbs and special spices, then cooked in a

Tandoori clay oven. Served with salad and mint sauce. Any curry sauce, extra £1.50

Tandoori Lamb Chop £13.95	Tandoori Chicken £11.95
Chicken Tikka £11.95	Lamb Tikka £12.95
Lamb Garlic Chilli Chop D 🛈	£15.95
Chicken Tikka & Mushrooms	£13.95
Tandoori King Prawn O	£17.95
Tandoori King Prawn Shashlic G	
Tandoori ShashlicC	hicken £13.95 Lamb £14.95

Tandoori Mossalla Dishes 🦯 $\mathbf{N}\mathbf{D}\mathbf{M}$

Most popular dish cooked in mind sauce with delicate herbs, fresh cream. These dishes do not include Rice, Nan or Chips.

Chicken Tikka Mossalla	£12.95
Lamb Tikka Mossalla	£13.95
Tandoori King Prawn Mossalla 🔘	£19.95

Balti Specials *II* The following dishes do not include Rice, Nan or Chips. Balti dishes are prepared with special Balti sauce, which consists of more than 20 different herbs & spices. These are traditionally cooked with mostly fresh herbs and spices and served in a Balti dish.

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Balti Chicken£11.95	Balti Prawn£13.95
Balti Lamb £13.95	Balti King Prawn C £18.95
Balti Chicken Tikka D 🛈 £13.95	Balti Sag Prawn 🖸 £14.95
Balti Sag King Prawn 🖲 £19.95	
Balti Sag Gost (Spinach and Lamb)	£14.95
Balti Bendi Gost (Okra and Lamb)	£14.95
Balti Aloo Gost (Potato and Lamb)	£14.95

Balti Vegetable Dishes

Balti Mixed Vegetable £10.95	Balti Mushroom £10.95
Balti Sag Aloo £10.95	Balti Aloo Chana £10.95
Balti Saag Paneer D £11.95	

Shamoli Signature Dishes These dishes are not included on Thursday and Sunday offers

Tandoori Mixed Grill 🖸 🕲 £15.95
Lamb Tikka, Chicken Tikka, Tandoori Chicken, Sheek Kebab & Lamp Chop
Special Mixed Biryani (Chicken, Lamb & Prawn) 🛯 🖸 D £16.95
Hyderbadi Gosht 🦊 🖸 🕥 £15.95
Lamb chunks slowly braised in garlic & ginger, cracked coriander seed massala with cashew nut, cream & fresh mint.
Balti Exotica // D (D (E)£15.95
Tamarind Chicken Chilli III C O O£15.95 Chicken Strips stir-fried with peppers, onions & chilli flakes in tangy Nepalese spices, flavoured with imlee.
Shahi Murgh Massalla 🖊 🖸 🖻 🗈£15.95 Tandoori chicken cooked in spicy mince meat with garlic, ginger & garnished with boiled egg.
Dall Sag Karahi Gost <i>M</i> £15.95 Tender lamb pieces with whole lentil and spinach in karahi sauce.
Fish Narial PO Example 2 Example 2 Cod fillet cooked with green chillis, spring onions, prepared in coconut milk sauce.
Traditional Karahi MOD £15.95 Tender lamb chops on the bone marinated with herbs & spices. Cooked in a traditional karahi sauce with onion, pepper and tomatoes.
Gurkhali // DChicken £13.95Lamb £15.95 Chicken or lamb cooked with tomato based hot sauce with onion, capsicum, fresh ginger, garlic & black pepper.
King Prawn Harapyaz MDC £19.95 King prawn sauteed with ginger, black pepper, green chilli & spring onion, medium.
King prawn sauteed with ginger, black pepper, green chilli & spring onion, medium.King Prawn Bangali // D C MKing prawn cooked with lots of garlic, aromatic herbs & spices. Medium hot,
King prawn sauteed with ginger, black pepper, green chilli & spring onion, medium. King Prawn Bangali // O C M
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King prawn sauteed with ginger, black pepper, green chilli & spring onion, medium. King Prawn Bangali // O C Mf19.95 King prawn cooked with lots of garlic, aromatic herbs & spices. Medium hot, highly flavoured dish. King Prawn Jafrani /// O C Mf19.95 Fairly hot dish cooked with fresh garlic, ginger, red & green peppers, green chillies and spices. A highly flavoured dish. Fish Dishes
King prawn sauteed with ginger, black pepper, green chilli & spring onion, medium. King Prawn Bangali // O O M £19.95 King prawn cooked with lots of garlic, aromatic herbs & spices. Medium hot, highly flavoured dish. King Prawn Jafrani /// O O M £19.95 Fairly hot dish cooked with fresh garlic, ginger, red & green peppers, green chillies and spices. A highly flavoured dish. Fish Dishes Please note, these dishes may contain bones. Garlic Chilli Machli /// O M £13.95 Cod cooked in a fairly hot sauce with garlic, chilli, tomatoes and coriander. Fish Jalfrazi ///
King prawn sauteed with ginger, black pepper, green chilli & spring onion, medium. King Prawn Bangali // O O O flag King prawn cooked with lots of garlic, aromatic herbs & spices. Medium hot, highly flavoured dish. King Prawn Jafrani /// O O O flag Fairly hot dish cooked with fresh garlic, ginger, red & green peppers, green chillies and spices. A highly flavoured dish. Fish Dishes Please note, these dishes may contain bones. Garlic Chilli Machli /// O O flag King Prawn Jafrani /// O O flag King Prawn Jafrani /// O O flag King Prawn Jafrani /// O O flag Fish Jalfrazi /// I flag King Prawn Jafrani /// I flag
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Many of our dishes use dairy products, nuts products, gluten & mustards.

If you have a concern about allergies, please speak to one of our staff before placing your order.

Tandoori Butter Chicken // ◎ ◎	Chef's Recommendations The following dishes do not include Rice, Nan or Chips.
Chicken a cooked in honey and greek style yoghurt mild sauce, garnished with almonds and cashew nuts. Rezala (Chicken or Lamb) /// ① ①f13.95 / f14.95 Marinated chicken or lamb cooked in yoghurt based sauce with herbs and spice, garnished with drie onion and fresh coriander. Lamb Sylhety /// ① ①f14.95 Special lamb with mince meat, potato, green pepper, green chilli, tomatoes and coriander. A very hot and spicy dish. Tandoori Chicken Saagwala // ① ① (Highly recommended)f13.95 Chicken cooked with spinach, garlic and ginger. North Indian Garlic Chilli /// ① ①f13.95 / f14.95 (Highly recommended) Marinated chicken or lamb cooked in a fairly hot sauce with garlic, chilli, onion, peppers, tomatoes and coriander. Akbari Cham Cham (Highly recommended) // ① ①f13.95 / f14.95 Spring boneless chicken in a creamy and spicy sauce Kashmir (Chicken or Lamb) ① ① ①f13.95 / f14.95 Cooked in a special mild creamy sauce with adsh of red wine. Chicken Tikka Chom Chom // ① ①f13.95 / f14.95 Sliced chicken tikka infused with garlic, onions, peppers, almonds and mosalla sauce. Karahi Shashlic (Chicken or Lamb) // ② ①f13.95 / f14.95 Marinated chicken or lamb)// ③ ①f13.95 / f14.95 Marinated chicken or lamb)// ③ ①f13.95 / f14.95 Sliced chicken tikka infused with garlic, onions, peppers, almonds and mosalla sauce. Karahi Shashlic (Chicken or Lamb) // ③ ①f13.95 / f14.95 Marinated chicken or lamb)// ③ ①f13.95 / f14.95 Marinated chicken or lamb)// ④ ①f13.95 / f14.95 Marinated chicken or lamb // ④ ①f13.95 / f14.95 Marinated chicken or lamb bit or special karahi sauce. Mint Zeera (Chicken or Lamb) // ④ ①f13.95 / f14.95 Marinated chicken or lamb bit or special karahi sauce. Mint Zeera (Chicken or Lamb) // ④ ①f13.95 / f14.95 Marinated chicken or lamb cooked in the tandoor, with onion, tomato, green pepper transferred to a pan & cooked in a special karahi sauce. Mint Zeera (Chicken or Lamb) // ④ ①f13.95 / f14.95 Diced Chicken tikka cooked in us prevation at the sauce w	
Marinated chicken or lamb cooked in yoghurt based sauce with herbs and spice, garnished with drie onion and fresh coriander. Lamb Sylhety /// @ 0f14.95 Special lamb with mince meat, potato, green pepper, green chilli, tomatoes and coriander. A very hot and spicy dish. Tandoori Chicken Saagwala // @ 0 (Highly recommended)f13.95 Chicken cooked with spinach, garlic and ginger. North Indian Garlic Chilli /// @ 0f13.95 / f14.95 (Highly recommended) Marinated chicken or lamb cooked in a fairly hot sauce with garlic, chilli, onion, peppers, tomatoes and coriander. Akbari Cham Cham (Highly recommended) // @ 0f13.95 / f14.95 Boneless chicken in a creamy and spicy sauce Kashmir (Chicken or Lamb) @ @ 0f13.95 / f14.95 Cooked in a special mild creamy sauce with a preparation of cocnut, mango & cream. Pasanda (Chicken or Lamb) @ @ 0f13.95 / f14.95 Slied chicken tikka infused with garlic, onions, peppers, almonds and mosalla sauce. Karahi Shashlic (Chicken or Lamb) // @ 0f13.95 / f14.95 Marinated chicken or lamb blended in the tandoor, with onion, tomato, green pepper transferred to a pan & cooked in a special karahi sauce. Handi (Chicken or Lamb) // @ 0f13.95 / f14.95 A traditional blend of house style involving the use of fresh coriander, tomato & a blend of authentic spices to give a rich & flavourful taste. Chicken Tikka Nagpuri /// @ 0f13.95 / f14.95 Lamb or chicken tikka with peppers, onions, lots of fresh garlic, stir fried and cooked in a thick sauce. Mint Zeera (Chicken or Lamb) // @ 0f13.95 / f14.95 Lamb or chicken tikka with peppers, onions, lots of fresh garlic, stir fried and cooked in a thick sauce. Mint Zeera (Chicken or Lamb) // @ 0f13.95 / f14.95 Lamb or chicken tikka cooked in our special balti sauce with whole cumin seeds and fresh garden mints. Karahi Nepali /// @ 0f13.95 / f14.95 Chicken tikka cooked in our special balti sauce with whole cumin seeds and fresh garden mints. Karahi Nepali /// @ 0f13.95 / f14.95 Chicken tikka cooked in our special balti sauce	Chicken a cooked in honey and greek style yoghurt mild sauce, garnished with
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Boneless chicken in a creamy and spicy sauce Kashmir (Chicken or Lamb) ● ● ●£13.95 / £14.95 Spring boneless chicken or lamb blended with a preparation of coconut, mango & cream. Pasanda (Chicken or Lamb) ● ● ● ●£13.95 / £14.95 Cooked in a special mild creamy sauce with a dash of red wine. Chicken Tikka Chom Chom // ● ● ●£13.95 / £14.95 Sliced chicken tikka infused with garlic, onions, peppers, almonds and mosalla sauce. Karahi Shashlic (Chicken or Lamb) // ● ●£13.95 / £14.95 Marinated chicken or lamb cooked in the tandoor, with onion, tomato, green pepper transferred to a pan & cooked in a special karahi sauce. Handi (Chicken or Lamb) // ● ●£13.95 / £14.95 A traditional blend of house style involving the use of fresh coriander, tomato & a blend of authentic spices to give a rich & flavourful taste. Chicken Tikka Nagpuri /// ● ●£13.95 / £14.95 Diced Chicken tikka with peppers, onions, lots of fresh garlic, stir fried and cooked in a thick sauce. Mint Zeera (Chicken or Lamb) // ● ●£13.95 / £14.95 Lamb or chicken tikka cooked in our special balti sauce with whole cumin seeds and fresh garden mints. Karahi Nepali /// ● ●£13.95 / £14.95 Chicken tikka cooked in a spicy karahi sauce & hot Indian style chilli sauce. Special Balti Thawa // ● ●£13.95 / £14.95 Chicken tikka cooked with peppers, onion & tomatoes in medium sauce, served sizzling. Balti Bangla Sizzler // ● ●£13.95 / £14.95 Chicken tikka or lamb tikka cooked with our chefs secret recipe served	(Highly recommended) Marinated chicken or lamb cooked in a fairly hot sauce
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A traditional blend of house style involving the use of fresh coriander, tomato & a blend of authentic spices to give a rich & flavourful taste. Chicken Tikka Nagpuri /// I I I I I I I I I I I I I I I I I	Marinated chicken or lamb cooked in the tandoor, with onion, tomato, green
Diced Chicken tikka with peppers, onions, lots of fresh garlic, stir fried and cooked in a thick sauce. Mint Zeera (Chicken or Lamb) // O O£13.95 / £14.95 Lamb or chicken tikka cooked in our special balti sauce with whole cumin seeds and fresh garden mints. Karahi Nepali /// O O £13.95 Chicken tikka cooked in a spicy karahi sauce & hot Indian style chilli sauce. Special Balti Thawa // O O £14.95 Chicken tikka & lamb tikka cooked with peppers, onion & tomatoes in medium sauce, served sizzling. Balti Bangla Sizzler // O O £13.95 / £14.95 Chicken tikka or lamb tikka cooked with our chefs secret recipe served	A traditional blend of house style involving the use of fresh coriander, tomato
Lamb or chicken tikka cooked in our special balti sauce with whole cumin seeds and fresh garden mints. Karahi Nepali /// © Df13.95 Chicken tikka cooked in a spicy karahi sauce & hot Indian style chilli sauce. Special Balti Thawa // © Df14.95 Chicken tikka & lamb tikka cooked with peppers, onion & tomatoes in medium sauce, served sizzling. Balti Bangla Sizzler // © Df13.95 / £14.95 Chicken tikka or lamb tikka cooked with our chefs secret recipe served	Diced Chicken tikka with peppers, onions, lots of fresh garlic, stir fried and
Chicken tikka cooked in a spicy karahi sauce & hot Indian style chilli sauce. Special Balti Thawa // O D £14.95 Chicken tikka & lamb tikka cooked with peppers, onion & tomatoes in medium sauce, served sizzling. Balti Bangla Sizzler // O D£13.95 / £14.95 Chicken tikka or lamb tikka cooked with our chefs secret recipe served	Lamb or chicken tikka cooked in our special balti sauce with whole cumin
Chicken tikka & lamb tikka cooked with peppers, onion & tomatoes in medium sauce, served sizzling. Balti Bangla Sizzler // 🕲 D£13.95 / £14.95 Chicken tikka or lamb tikka cooked with our chefs secret recipe served	Karahi Nepali /// 🕲 D £13.95 Chicken tikka cooked in a spicy karahi sauce & hot Indian style chilli sauce.
Chicken tikka or lamb tikka cooked with our chefs secret recipe served	Chicken tikka & lamb tikka cooked with peppers, onion & tomatoes in medium
	Chicken tikka or lamb tikka cooked with our chefs secret recipe served

Classic Dishes

The following dishes do not include Rice, Nan, or Chips

Karahi 🖊

Cooked with capsicum, onion, tomatoes & coriander, delicately spiced. Served in a sizzling dish.

Chicken	£11.95
Lamb	
Chicken Tikka D 🛯	£13.95
Prawn	£13.95
King Prawn [©]	£16.95
Vegetable	£10.95

Korma 🦯 🛇 🖸

Fresh cream, coconut, raisins and mild spices. Tasty dish.

Chicken	£11.50
Lamb	
Chicken Tikka D 🛽	£13.95
Prawn	£13.95
King Prawn O	£16.95
Vegetable	£10.50

Dansak D

These dishes are highly flavoured, cooked with garlic, pineapple, lentils and lemon juice giving a very mild delicious taste.

Chicken	£11.50
Lamb	
Chicken Tikka D 🛽	£13.95
Prawn	£13.95
King Prawn O	£16.95
Vegetable	£10.50

Bhuna 🖊

Consists of tomatoes stir fried with onions and spices.

Chicken	£11.50
Lamb	
Chicken Tikka D 🛽	£13.95
Prawn	£13.95
King Prawn 🖲	£16.95
Vegetable	£10.50

Rogon Josh 🖊

Specially containing capsicum, tomatoes, pimentos & onion blended to perfection with a selection of imported spices.

Chicken	£11.50
Lamb	
Chicken Tikka D 🕅	. £13.95
Prawn	£13.95
King Prawn 🕒	£16.95
Vegetable	£10.50

Jalfrazi ///

Prepared with herbs, spices, onion, tomatoes, capsicum & green chilli.

Chicken	£11.95
Lamb	
Chicken Tikka D 🛽	£13.95
Prawn	£13.95
King Prawn O	£16.95
Vegetable	£10.95

Madras ///

Dupiaza //

An onion based stir fry spicy dish cooked with fresh bay leaves, cinnamon & capsicum.

Chicken	£11.50
Lamb	
Chicken Tikka D 🛯	£13.95
Prawn	£13.95
King Prawn O	£16.95
Vegetable	£10.50

Samber ///

Hot and spicy dish cooked in spices and other ingredients with lemon juice & lentils.

-	· ·
Chicken	£11.50
Lamb	
Chicken Tikka D 🛽	£13.95
Prawn	£13.95
King Prawn 🖲	£16.95
Vegetable	£10.50

Vindaloo ////

An extra hot traditional Indian dish cooked with garlic, tomato puree, ginger & black pepper to give a fresh spicy taste.

	• •
Chicken	£11.50
Lamb	£13.95
Chicken Tikka D 🛽	£13.95
Prawn	£13.95
King Prawn 🖲	£16.95
Vegetable	

Biryani Dishes // An excellent dish, rice fried together with either chicken, meat, prawn or vegetable, cooked in spiced oil with a light omelette and served with medium vegetable curry sauce.

Chicken Tikka Biryani 🛛 🚺 🖸 💿	£14.95
Chicken or Prawn Biryani 🔃 🖸	£12.95
Lamb Biryani 🚺 📴 Ď	
King Prawn Biryani 🔃 🖸 🖸	£18.95
Vegetable Biryani 🔊 🖸	

Meat & Vegetable Dishes

Sag Gost (Spinach & Lamb)	£14.95
Sag Chicken (Spinach & Chicken)	£13.95
Chana Gost (Chick Peas & Lamb)	
Bendi Gost (Okra & Lamb)	£14.95
Aloo Gost (Potato & Lamb)	£14.95

Side Dishes

Sag Aloo (Spinach & Potato)	£5.95
Bombay Potato	£5.95
Vegetable Bhaji	£5.95
Sag Bhaji (Spinach)	£5.95
Sag Paneer (Spinach & Cheese) D	£6.95
Tarka Dhal (Lentils in garlic)	£5.95
Gobi Bhaji (Cauliflower)	£5.95
Chana Bhaji (Chick Peas)	£5.95
Bendi Bhaji (Okra)	£5.95
Mushroom Bhaji	£5.95
Muttor Paneer (Peas & Cheese) D	
Aloo Methi	£5.95

Sundries

Pilaw Rice D	.£3.75
Boiled Rice	.£3.50
Egg Pilau Rice D 🕞	.£4.75
Mushroom Pilau Rice D.	.£4.75
Lemon Pilau Rice D	.£4.75
Garlic Pilau Rice D	.£4.75
Vegetable Rice D	.£4.75
Keema Rice D	.£4.95
Coconut Pilau Rice D 🚺	.£4.75

Chips	.£4.25
Nan 🕝 💿 D	.£3.50
Garlic Nan 🕝 💿 D	
Cheese Nan G 🕞 D	
Peshwari Nan G 🔃 D	
Keema Nan 🕝 🕞 D	.£4.95
Chapati 🕝	.£2.50
Paratha G D	.£4.20
Stuffed Paratha 🛈 D	.£4.95
Tandoori Roti G	.£3.50

English Dishes

Served with Chips & Salad

Chicken Nug	ggets£14.95
Omelettes 🤇	Chicken or Mushroom or Prawn) £14.95

Set Meals

[A] Set Mea	al For Two People £41.95
Starters:	2 Papadoms & Chutney D
Main Dichoen	Chicken Tikka & Sheek Kebab D M Chicken Tikka Mossalla N D
Main Disnes:	Lamb Rogon Josh
Side Dishes:	Bombay Potato
	Pilau Rice & Nan D E G
[B] Vegeta	rian Set Meal For
Two Pe	ople £38.50
Starters:	2 Papadoms & Chutney D Vegetable Samosa & Onion Bhaji 🗈 G
Main Dishes:	Vegetable Rogan Josh
Side Diebeer	Vegetable Balti
Side Dishes:	Sag Aloo, Pilau Rice & Nan D G 🗈
[C] Set Mea	al For Two People £45.95
Starters:	2 Papadoms & Chutney D
Main Dishes:	Banquet Starter [for 2] D M G E Lamb Shashlic D M
	Chicken Karahi
Side Dishes:	Vegetable Bhaji Pilau Rice & Nan 🖻 D
	Pliau Rice & Nan 🕒 🕖
IDI Cot Mo	al Faux Decision 675.05
	al For Four People £75.95
Starters:	4 Papadoms & Chutney D 2 Chicken Tikka & 2 Onion Bhaji D 🗈 G
Main Dishes:	Chicken Tikka Mossalla D N
	Lamb Karahi, Chicken Korma D N
Side Dishes:	Lamb Bhuna Sag Bhaji, Bombay Potato
Side Distres.	2 Pilau Rice, D
	1 Garlic Nan, 1 Peshwari Nan 🧯 🏿 🕫 D
Egg Nuts	Dairy / Mild Gluten // Medium
Mustard	Hot
	Very Hot
	DD ALLERGIES & INTOLERANCES eak to our staff about the ingredients in your meal
when mai	king your order. Fish dishes may contain bones.