

- Starters -

Bombay grill
Small combination of chicken, lamb, minced lamb and king prawn marinated overnight in yogurt and spices and grilled in a clay oven

7.75

Bengali murgh
Chicken pieces coated in a special blend of spices, garlic and ginger and grilled in a clay oven

4.95

Chicken tikka
Chicken pieces marinated overnight in yogurt and spices and grilled in a clay oven

4.95

Sheek kebab
Minced lamb with spices grilled on skewers

5.50

Salmon grill
Salmon pieces marinated overnight in yogurt and spices and grilled in a clay oven

7.95

Boti kebab on puri
Marinated minced lamb cooked with onions and spices served on a deep fried Indian bread

6.95

Chicken tikka on puri
Diced marinated chicken cooked with onions and spices served on a deep fried Indian bread

6.75

King prawn on puri
Diced king prawns cooked with onions and spices served on a deep fried Indian bread

8.50

King prawn butterfly
Large king prawn flattened out then coated in mildly spiced breadcrumbs and deep fried

7.50

Paneer tikka (V)
Indian curd cheese marinated overnight in yogurt and spices and grilled in a clay oven. Accompanied with grilled pepper and onions

6.75

Lamb samosa or Vegetable samosa (V)
Pastry parcels stuffed with spiced minced lamb or spiced vegetables

4.50

Onion bhaji (V)
Deep fried balls of chopped onions made from gram flour, spices and herbs

4.50

Aloo chaat on puri (V)
Seasoned potatoes cooked with chaat masala, which is a blend of hot and tangy spices, served on a deep fried Indian bread

6.25

- From the Tandoori Oven -

All dishes served with side salad and mint sauce

Chicken tikka 8.95 **Tandoori king prawns** 15.95

Lamb tikka 9.95 **Tandoori salmon** 15.50

Tandoori chicken Half 9.50 **Tandoori lamb chops** 14.95

The produce in the above dishes have been marinated overnight in yogurt and spices and grilled in a clay oven

Chicken shashlik 10.95 **King prawn shashlik** 17.95

Lamb shashlik 11.95 **Duck shashlik** 14.95

The produce in the above dishes have been marinated overnight in yogurt and spices and grilled on skewers with onions, green pepper and tomato

Bengali murgh
Chicken pieces coated in a special blend of spices, garlic and ginger and grilled in a clay oven

8.95

Tandoori mixed grill 14.50
Combination of breast of chicken cubes, quarter chicken, lamb pieces and minced lamb marinated overnight in yogurt and spices and grilled in a clay oven

- Bombay's Finest -

Murgh mirch masala
Fairly hot dish cooked with chicken and naga chili flavour to give it a distinctive taste and flavour. Garnished with pan fried mixed peppers

10.50

Shahi karai chicken
Chicken and minced lamb cooked in an onion and tomato based sauce with potatoes, green peppers and fried onions. Fairly hot strength

11.25

Sukha bengali murgh
Grilled chicken pieces coated in a special blend of spices, garlic and ginger cooked in a flavorful sauce of selected spices and herbs. Medium strength

10.50

Mango chili chicken
Spicy flavoured dish cooked with chicken, mango pulp and fresh green chili to give the dish a hot and sweet taste

10.50

Rajah haash
Pieces of marinated duck cooked in a sauce with pan fried mushrooms, aubergine, green pepper and onions. Medium strength

15.50

Chicken tikka saagwala
Marinated chicken cooked in a rich creamy sauce with spinach leaves, plain yogurt and light spices, topped off with a layer of cheddar cheese. Medium strength

10.50

Nouka ghat chicken or lamb
Marinated strips of chicken or lamb, cooked in a medium strength sauce with selected blended spices, fresh garlic and fresh coriander

10.50

Goan chicken curry
Pieces of chicken cooked in a thick creamy sauce made from coconut cream, tomato puree and aromatic spices including turmeric and paprika. Slightly hot strength

10.50

Paneer tikka makhani (V)
Cubes of marinated Indian curd cheese cooked in a rich creamy sauce made of butter, plum tomato, light spices and fresh cream. Medium strength

9.95

- The Bay of Bombay -

Tandoori king prawn masala
Medium creamy dish cooked with marinated king prawns added to a rich aromatic sauce of fresh cream, tomato puree and mild spices

16.95

King prawn bahar
Four whole marinated king prawns cooked in a rich onion based sauce with garlic. Medium strength

16.95

King prawn jalfrezi
King prawns cooked in a thick sauce with green pepper and fresh green chilies. Fairly hot strength

15.95

Rajah king prawn
Marinated king prawns cooked with pan fried mushrooms, aubergine, green pepper and onions. Medium strength

16.95

Shahi salmon bhuna
Marinated pieces of salmon cooked in a fairly dry onion based sauce, medium spiced with fresh tomato and coriander

16.50

Sarisha machhi
Delicately spiced pan fried sea bass fillet in a rich mustard seed, garlic and onion sauce giving it a sharp flavour and fairly hot taste

13.50

Malabar machhi
Delicately spiced pan fried sea bass fillet in a lightly spiced creamy sauce made from coconut and fresh cream

13.50

Imli machhi
Delicately spiced pan fried sea bass fillet cooked in a tamarind sauce which gives the dish a nice sweet and sour taste

13.50

Some of our fish dishes may contain small bones

- Our Chef's Choices -

Chili chicken saag sambar
Fairly hot dish with a sharp and distinctive flavour, cooked with spicy lentils, spinach leaves and green chilies

10.50

Shahi murgh masala
Marinated chicken cooked in a rich creamy medium sauce with spiced minced lamb, garnished with egg

11.25

Chicken tikka balti masala
Marinated chicken cooked in a rich sauce made of balti paste, fresh cream, tomato puree and mild spices

10.50

Chicken shahjahani
Shredded marinated chicken cooked in a rich spicy sauce with garlic and hints of citrus fruit. Topped off with a layer of crispy fried onions and fresh green chilies. Medium strength

10.50

Mughal mixed balti
Combination of marinated chicken, lamb, king prawn and prawns cooked in a rich medium sauce made of balti paste which is made from a blend of selected herbs and spices, tomato puree and lemon juice

14.95

Shatkora gosht
Tender pieces of lamb cooked using extracts of the Bangladeshi citrus fruit which gives the dish a unique taste and aroma. Medium strength

10.50

Sali chicken tikka
Marinated chicken cooked in a rich medium sauce with green pepper, onions and tomato. Topped off with a layer of crispy potato straws

10.50

Kerala haash curry
Pieces of marinated duck cooked in a rich sauce with garlic, ginger and fresh green chilies. Fairly hot strength

15.50

Taza vegetable masala (V)
Selection of seasoned vegetables cooked in a rich aromatic sauce of fresh cream, tomato puree and mild spices. Garnished with pan fried aubergine

9.50

- All Time Favourites -

Karai chicken tikka / Karai lamb
Marinated chicken or tender lamb cooked in an onion and tomato based sauce with green peppers. Medium strength

9.95

Chicken tikka masala
Medium creamy dish cooked with marinated chicken added to a rich aromatic sauce of fresh cream, tomato puree and mild spices

9.95

Butter chicken tikka
Marinated chicken cooked in a rich creamy sauce made of butter, plum tomato, light spices and fresh cream. Medium strength

9.95

Chicken tikka pasanda
Marinated chicken cooked in a rich creamy sauce made of coconut cream, yogurt and light spices. Mild strength with a sweet flavour

9.95

Chili chicken tikka masala
Marinated chicken cooked in a sauce of fresh cream, tomato puree, spices and green chilies

10.50

Garlic chicken tikka
Marinated chicken cooked in an onion based sauce, medium spiced with finely sliced fresh garlic

9.95

Chicken tikka jalfrezi / Lamb jalfrezi
Marinated chicken or tender lamb cooked in a thick sauce with green pepper and fresh green chilies. Fairly hot strength

9.95

- Classic Indian Dishes -

Chicken 8.95 **Prawn** 10.95
Lamb 9.50 **King prawn** 14.95
Chicken tikka 9.50 **Vegetable (V)** 7.95

Madras fairly hot curry sauce
Vindaloo very hot curry sauce with potatoes

Korma mild, sweet and creamy sauce with coconut cream
Bhuna cooked in a fairly dry onion based sauce, medium spiced with fresh tomato

Rogan josh medium strength dish cooked with lots of fresh tomatoes and onions
Dhansak fairly hot dish with a sweet and sour taste, cooked in a spicy lentil sauce
Pathia fairly hot dish with a sweet and sour taste cooked with onions and green pepper