

- Starters -

Bombay grill <i>Small combination of chicken, lamb, minced lamb and king prawn marinated overnight in yogurt and spices and grilled in a clay oven</i>	7.75
Bengali murgh <i>Chicken pieces coated in a special blend of spices, garlic and ginger and grilled in a clay oven</i>	4.95
Chicken tikka <i>Chicken pieces marinated overnight in yogurt and spices and grilled in a clay oven</i>	4.95
Sheek kebab <i>Minced lamb with spices grilled on skewers</i>	5.50
Salmon grill <i>Salmon pieces marinated overnight in yogurt and spices and grilled in a clay oven</i>	7.95
Boti kebab on puri <i>Marinated minced lamb cooked with onions and spices served on a deep fried Indian bread</i>	6.95
Chicken tikka on puri <i>Diced marinated chicken cooked with onions and spices served on a deep fried Indian bread</i>	6.75
King prawn on puri <i>Diced king prawns cooked with onions and spices served on a deep fried Indian bread</i>	8.50
king prawn butterfly <i>Large king prawn flattened out then coated in mildly spiced breadcrumbs and deep fried</i>	7.50
Paneer tikka (V) <i>Indian curd cheese marinated overnight in yogurt and spices and grilled in a clay oven. Accompanied with grilled pepper and onions</i>	6.75
Lamb samosa or Vegetable samosa (V) <i>Pastry parcels stuffed with spiced minced lamb or spiced vegetables</i>	4.50
Onion bhaji (V) <i>Deep fried balls of chopped onions made from gram flour, spices and herbs</i>	4.50
Aloo chaat on puri (V) <i>Seasoned potatoes cooked with chaat masala, which is a blend of hot and tangy spices, served on a deep fried Indian bread</i>	6.25

- From the Tandoori Oven -

<i>All dishes served with side salad and mint sauce</i>			
Chicken tikka	8.95	Tandoori king prawns	15.95
Lamb tikka	9.95	Tandoori salmon	15.50
Tandoori chicken <i>Half</i>	9.50	Tandoori lamb chops	14.95
<i>The produces in the above dishes have been marinated overnight in yogurt and spices and grilled in a clay oven</i>			
Chicken shashlik	10.95	King prawn shashlik	17.95
Lamb shashlik	11.95	Duck shashlik	14.95
<i>The produces in the above dishes have been marinated overnight in yogurt and spices and grilled on skewers with onions, green pepper and tomato</i>			
Bengali murgh <i>Chicken pieces coated in a special blend of spices, garlic and ginger and grilled in a clay oven</i>	8.95		
Tandoori mixed grill <i>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</i>	14.50		

 - Bombay's Finest - 	
Murgh mirch masala <i>Fairly hot dish cooked with chicken and naga chili flavour to give it a distinctive taste and flavour. Garnished with pan fried mixed peppers</i>	10.50
Shahi karai chicken <i>Chicken and minced lamb cooked in an onion and tomato based sauce with potatoes, green peppers and fried onions. Fairly hot strength</i>	11.25
Sukha bengali murgh <i>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</i>	10.50
Mango chili chicken <i>Spicy flavoured dish cooked with chicken, mango pulp and fresh green chili to give the dish a hot and sweet taste</i>	10.50
Rajah haash <i>Pieces of marinated duck cooked in a sauce with pan fried mushrooms, aubergine, green pepper and onions. Medium strength</i>	15.50
Chicken tikka saagwala <i>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</i>	10.50
Nouka ghat chicken or lamb <i>Marinated strips of chicken or lamb, cooked in a medium strength sauce with selected blended spices, fresh garlic and fresh coriander</i>	10.50
Goan chicken curry <i>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</i>	10.50
Paneer tikka makhani (V) <i>Cubes of marinated Indian curd cheese cooked in a rich creamy sauce made of butter, plum tomato, light spices and fresh cream. Medium strength</i>	9.95

- The Bay of Bombay -

Tandoori king prawn masala <i>Medium creamy dish cooked with marinated king prawns added to a rich aromatic sauce of fresh cream, tomato puree and mild spices</i>	16.95
King prawn bahar <i>Four whole marinated king prawns cooked in a rich onion based sauce with garlic. Medium strength</i>	16.95
King prawn jalfrezi <i>King prawns cooked in a thick sauce with green pepper and fresh green chilies. Fairly hot strength</i>	15.95
Rajah king prawn <i>Marinated king prawns cooked with pan fried mushrooms, aubergine, green pepper and onions. Medium strength</i>	16.95
Shahi salmon bhuna <i>Marinated pieces of salmon cooked in a fairly dry onion based sauce, medium spiced with fresh tomato and coriander</i>	16.50
Sarisha machhi <i>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</i>	13.50
Malabar machhi <i>Delicately spiced pan fried sea bass fillet in a lightly spiced creamy sauce made from coconut and fresh cream</i>	13.50
Imli machhi <i>Delicately spiced pan fried sea bass fillet cooked in a tamarind sauce which gives the dish a nice sweet and sour taste</i>	13.50

Some of our fish dishes may contain small bones

- Our Chef's Choices -	
Chili chicken saag sambar <i>Fairly hot dish with a sharp and distinctive flavour, cooked with spicy lentils, spinach leaves and green chilies</i>	10.50
Shahi murgh masala <i>Marinated chicken cooked in a rich creamy medium sauce with spiced minced lamb, garnished with egg</i>	11.25
Chicken tikka balti masala <i>Marinated chicken cooked in a rich sauce made of balti paste, fresh cream, tomato puree and mild spices</i>	10.50
Chicken shahjahani <i>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</i>	10.50
Mughal mixed balti <i>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</i>	14.95
Shatkora gosht <i>Tender pieces of lamb cooked using extracts of the Bangladeshi citrus fruit which gives the dish a unique taste and aroma. Medium strength</i>	10.50
Sali chicken tikka <i>Marinated chicken cooked in a rich medium sauce with green pepper, onions and tomato. Topped off with a layer of crispy potato straws</i>	10.50
Kerala haash curry <i>Pieces of marinated duck cooked in a rich sauce with garlic, ginger and fresh green chilies Fairly hot strength</i>	15.50
Taza vegetable masala (V) <i>Selection of seasoned vegetables cooked in a rich aromatic sauce of fresh cream, tomato puree and mild spices. Garnished with pan fried aubergine</i>	9.50

- All Time Favourites -

Karai chicken tikka / Karai lamb <i>Marinated chicken or tender lamb cooked in an onion and tomato based sauce with green peppers. Medium strength</i>	9.95
Chicken tikka masala <i>Medium creamy dish cooked with marinated chicken added to a rich aromatic sauce of fresh cream, tomato puree and mild spices</i>	9.95
Butter chicken tikka <i>Marinated chicken cooked in a rich creamy sauce made of butter, plum tomato, light spices and fresh cream. Medium strength</i>	9.95
Chicken tikka pasanda <i>Marinated chicken cooked in a rich creamy sauce made of coconut cream, yogurt and light spices. Mild strength with a sweet flavour</i>	9.95
Chili chicken tikka masala <i>Marinated chicken cooked in a sauce of fresh cream, tomato puree, spices and green chilies</i>	10.50
Garlic chicken tikka <i>Marinated chicken cooked in an onion based sauce, medium spiced with finely sliced fresh garlic</i>	9.95
Chicken tikka jalfrezi / Lamb jalfrezi <i>Marinated chicken or tender lamb cooked in a thick sauce with green pepper and fresh green chilies. Fairly hot strength</i>	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
<hr/>			
Madras <i>fairly hot curry sauce</i>		Balti <i>cooked with a rich sauce made of balti paste which is made from a blend of selected herbs and spices, tomato puree and lemon juice, which gives the dish a pleasant tangy taste</i>	
Vindaloo <i>very hot curry sauce with potatoes</i>		Dhansak <i>fairly hot dish with a sweet and sour taste, cooked in a spicy lentil sauce</i>	
Korma <i>mild, sweet and creamy sauce with coconut cream</i>		Pathia <i>fairly hot dish with a sweet and sour taste cooked with onions and green pepper</i>	
Bhuna <i>cooked in a fairly dry onion based sauce, medium spiced with fresh tomato</i>			
Rogan josh <i>medium strength dish cooked with lots of fresh tomatoes and onions</i>			