

## - Starters -


<b>Bombay Grill</b> <i>Small combination of chicken, lamb, minced lamb patty and king prawn marinated overnight in yogurt and spices and grilled in a clay oven</i>	<b>8.5</b>
<b>Chicken Tikka</b> <i>Chicken pieces marinated overnight in yogurt and spices and grilled in a clay oven</i>	<b>5.5</b>
<b>Sheek Kebab</b> <i>Minced lamb with spices shaped into long patties grilled on skewers</i>	<b>6</b>
<b>Keema Shimla Mirch</b> <i>Bell pepper delicately stuffed with spiced minced lamb topped with cheese</i>	<b>7.5</b>
<b>Salmon Grill</b> <i>Salmon pieces marinated overnight in yogurt and spices and grilled in a clay oven</i>	<b>8.5</b>
<b>Chicken Tikka on Puri</b> <i>Diced marinated chicken cooked with onions and spices served on a fried Indian bread</i>	<b>7.5</b>
<b>King Prawn on Puri</b> <i>Diced king prawns cooked with onions and spices served on a fried Indian bread</i>	<b>9</b>
<b>King Prawn Butterfly</b> <i>Large king prawn flattened out then coated in mildly spiced breadcrumbs and deep fried</i>	<b>8</b>
<b>Lamb Samosa or Vegetable Samosa</b>  <i>Pastry parcels stuffed with spiced minced lamb or mixed vegetables</i>	<b>5</b>
<b>Paneer Tikka</b>  <i>Indian cheese marinated overnight in yogurt and spices and grilled in a clay oven</i>	<b>7</b>
<b>Sambhaji</b>  <i>One piece each of Vegetable Samosa and Onion Bhaji</i>	<b>5</b>
<b>Malaidar Mushroom on Naan</b>  <i>Mushrooms cooked in a rich creamy sauce with cheddar cheese served on a mini naan</i>	<b>7</b>
<b>Aloo Chaat on Puri</b>  <i>Seasoned potatoes cooked with chaat masala, which is a blend of hot and tangy spices, served on a deep fried Indian bread</i>	<b>6.5</b>

## - From the Tandoori Oven -

*All dishes served with side salad and mint sauce*

<b>Chicken Tikka</b>	<b>10</b>	<b>Tandoori King Prawns</b>	<b>17</b>
<b>Lamb Tikka</b>	<b>11</b>	<b>Tandoori Salmon</b>	<b>16.5</b>
<b>Tandoori Chicken</b> <i>Half</i>	<b>11</b>	<b>Tandoori Lamb Chops</b>	<b>16.5</b>

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

<b>Chicken Shashlik</b>	<b>12</b>	<b>King Prawn Shashlik</b>	<b>19</b>
<b>Lamb Shashlik</b>	<b>13</b>	<b>Paneer Tikka Shashlik</b> 	<b>13</b>
<b>Duck Shashlik</b>	<b>16</b>		

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

<b>Tandoori Mixed Grill</b> <i>Combination of chicken cubes, quarter chicken, lamb pieces and minced lamb patty marinated overnight in yogurt and spices and grilled in a clay oven</i>	<b>15.5</b>
<b>Seafood Mixed Grill</b> <i>Combination of king prawn, salmon and sea bass marinated in yogurt and spices and lightly grilled</i>	<b>18</b>
<b>Bengali Murgh</b> <i>Chicken pieces coated in a special blend of spices, garlic and ginger and grilled in a clay oven</i>	<b>10</b>

Suitable for Vegetarians  Mild  Medium   
Hot  Very Hot 

**Please note:** If you have a food allergy, intolerance or special dietary requirement, please inform us when ordering










## - Bombay's Finest -

<b>Murgh Mirch Masala</b>  <i>Cooked with marinated chicken and naga chili paste to give it a distinctive taste and flavour. Garnished with pan fried mixed peppers. Hot</i>	<b>11.5</b>
<b>Shahi Karai Chicken</b>  <i>Marinated chicken and minced lamb cooked in an onion and tomato based sauce with potatoes, green peppers and fried onions. Hot</i>	<b>12.5</b>
<b>Nawabi Lamb Chops</b>  <i>Tender lamb chops cooked in a reduced sauce with fresh garlic, ginger, ground cumin and spring onions. Medium</i>	<b>17.5</b>
<b>Murgh Musallam</b>  <i>Grilled half chicken coated in a special blend of spices, garlic and ginger, then added to a rich sauce with yogurt, garam masala and spring onions. Garnished with egg. Medium</i>	<b>13.5</b>
<b>Achari Gosht</b>  <i>Tender lamb and spiced minced lamb cooked in a rich zesty sauce with potatoes, pickling spices and crushed mango pickle to give the dish a slightly spicy and tangy flavour. Hot</i>	<b>12.5</b>
<b>Chicken Saagwala</b>  <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</i>	<b>11.5</b>
<b>Mango Chili Chicken</b>  <i>Spicy flavoured dish cooked with garlic and ginger coated chicken, mango pulp and fresh green chili to give the dish a hot and sweet taste. Hot</i>	<b>11.5</b>
<b>Kerela Duck Curry</b>  <i>Pieces of marinated duck breast cooked in a thick coconut milk gravy with black pepper, crushed garlic and ginger and fresh green chillies. Hot</i>	<b>17.5</b>
<b>Nouka Ghat Chicken or Lamb</b>  <i>Marinated strips of chicken or tender lamb cooked in a rich sauce with selected blended spices, fresh garlic and ginger. Medium</i>	<b>11.5</b>


## - Our Chef's Choices -

<b>Chicken Shashlik Bhuna</b>  <i>Marinated and grilled chicken pieces, onions, green pepper and tomato drizzled with a coating of thick onion based sauce. Medium</i>	<b>14.5</b>
<b>Chili Chicken Saag Sambar</b>  <i>Marinated chicken cooked with spicy lentils, spinach leaves and green chillies which gives the dish a sharp and distinctive flavour. Hot</i>	<b>11.5</b>
<b>Chicken Shahjahani</b>  <i>Marinated off the bone chicken cooked in a rich spicy sauce with fresh garlic and hints of citrus fruit. Topped off with a layer of crispy fried onions and fresh green chillies. Medium</i>	<b>11.5</b>
<b>Goan Chicken Curry</b>  <i>Garlic and ginger coated chicken cooked in a thick creamy sauce made from coconut cream, butter, mango chilli sauce and aromatic spices. Hot</i>	<b>11.5</b>
<b>Shatkora Gosht</b>  <i>Tender pieces of lamb cooked using fresh garlic and extracts of the Bangladeshi citrus fruit which gives the dish a unique tart taste and aroma. Medium</i>	<b>11.5</b>
<b>Shahi Murgh Masala</b>  <i>Marinated chicken cooked in a rich aromatic sauce with minced lamb, fresh cream, and tomato puree. Garnished with egg. Medium</i>	<b>12.5</b>
<b>Sali Chicken Tikka</b>  <i>Marinated chicken cooked in a rich sauce with green pepper, onions and tomato. Topped off with a layer of crispy potato straws. Medium</i>	<b>11.5</b>
<b>Tarka Duck Bhuna</b>  <i>Pieces of marinated duck breast cooked in a fairly dry onion based sauce with fresh tomato and fried garlic. Medium</i>	<b>17.5</b>
<b>Mughal Mixed Balti</b>  <i>Combination of marinated chicken, tender lamb, prawns and king prawn cooked in a rich sauce made of balti paste which is made from a blend of selected herbs and spices, tomato puree and lemon juice. Garnished with egg. Medium</i>	<b>16.5</b>

## - All Time Favourites -

<b>Chicken Tikka Masala</b>  <i>Creamy dish cooked with marinated chicken added to a rich aromatic sauce of fresh cream, tomato puree and mild spices. Medium</i>	<b>11</b>
<b>Butter Chicken Tikka</b>  <i>Marinated chicken cooked in a rich creamy sauce made of butter, peeled tomato, light spices and fresh cream. Mild</i>	<b>11</b>
<b>Chicken or Lamb Pasanda</b>  <i>Chicken or tender lamb cooked in a rich creamy sauce made of coconut cream, yogurt and light spices. Mild</i>	<b>11</b>
<b>Paneer Tikka Makhani</b>   <i>Cubes of marinated Indian curd cheese cooked in a rich creamy sauce made of butter, plum tomato, light spices and fresh cream. Mild</i>	<b>10.5</b>
<b>Chili Chicken Tikka Masala</b>  <i>Marinated chicken cooked in a sauce of fresh cream, tomato puree, light spices and fresh green chillies. Hot</i>	<b>11.5</b>
<b>Karai Chicken or Lamb</b>  <i>Chicken or tender lamb cooked in an onion based sauce with tomato, green peppers and fresh ginger. Medium</i>	<b>11</b>
<b>Garlic Chili Chicken</b>  <i>Marinated chicken pieces cooked in a rich savoury sauce made of onions fresh garlic and green chillies. Hot</i>	<b>11.5</b>
<b>Chicken Tikka Balti Masala</b>  <i>Marinated chicken cooked in a rich sauce made of tangy balti paste, fresh cream, tomato puree and fragrant spices. Medium</i>	<b>11.5</b>


## - Classic Indian Dishes -


<b>Chicken</b>	<b>10</b>	<b>Prawn</b>	<b>12</b>	<b>Paneer Tikka</b> 	<b>10</b>
<b>Chicken Tikka</b>	<b>10.5</b>	<b>King Prawn</b>	<b>15.5</b>	<b>Vegetable</b> 	<b>9</b>
<b>Lamb</b>	<b>10.5</b>				

**Madras**   
*Spicy curry sauce. Hot*

**Vindaloo**   
*Very spicy curry sauce with potatoes. Very hot*

**Rogan Josh**   
*Thick sauce with aromatic spices and fresh garlic, topped off with a layer of sauteed tomatoes. Medium*


**Dhansak**   
*Thick spicy lentil and garlic sauce with sugar and lemon juice giving the dish a sweet and sour taste. Hot*

**Jalfrezi**   
*Thick sauce with green peppers and fresh green chillies. Hot*







**Korma**   
*Sweet and creamy sauce with coconut cream. Mild*

**Balti**   
*Rich sauce with balti paste made from herbs and spices, tomato puree and lemon juice, giving the dish a pleasant tangy taste. Hot*

**Bhuna**   
*Fairly dry onion based sauce with fresh tomato and garlic. Medium*

**Pathia**   
*Savoury sauce with hot spices, onions, green pepper, sugar and lemon juice giving the dish a sweet and sour taste. Hot*

## - The Bay of Bombay -

<b>Tandoori King Prawn Masala</b>  <i>Creamy dish cooked with marinated king prawns added to a rich aromatic sauce of fresh cream, tomato puree and mild spices. Medium</i>	<b>18.5</b>
<b>King Prawn Bahar</b>  <i>Four whole shelled king prawns marinated and cooked in a rich onion based sauce with naga chili paste and fresh garlic. Hot</i>	<b>18.5</b>
<b>Tandoori Salmon Masala</b>  <i>Creamy dish cooked with marinated pieces of salmon added to a rich aromatic sauce of fresh cream, tomato puree and mild spices. Medium</i>	<b>18</b>
<b>Shahi Salmon Bhuna</b>  <i>Marinated pieces of salmon cooked in a fairly dry onion based sauce, medium spiced with fresh tomato and garlic. Medium</i>	<b>18</b>
<b>Malabar Machhi</b>  <i>Delicately spiced pan fried sea bass fillet in a lightly spiced creamy sauce made from coconut cream and butter. Mild</i>	<b>15</b>
<b>Imli Machhi</b>  <i>Delicately spiced pan fried sea bass fillet cooked in a tamarind sauce which gives the dish a nice sweet and sour taste. Medium</i>	<b>15</b>