






## - Starters -

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


**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> 	11	<b>Chicken Saagwala</b> 	11
<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>		<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>Shahi Karai Chicken</b> 	12	<b>Mango Chili Chicken</b> 	11
<i>Marinated chicken and minced lamb cooked in an onion and tomato based sauce with potatoes, green peppers and fried onions. Hot</i>		<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>Nawabi Lamb Chops</b> 	17	<b>Kerela Duck Curry</b> 	17
<i>Tender lamb chops cooked in a reduced sauce with fresh garlic, ginger, ground cumin and spring onions. Medium</i>		<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>Murgh Musallam</b> 	13	<b>Nouka Ghat Chicken or Lamb</b> 	11
<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>		<i>Marinated strips of chicken or tender lamb cooked in a rich sauce with selected blended spices, fresh garlic and ginger. Medium</i>	
<b>Achari Gosht</b> 	12		
<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>			

## - From the Tandoori Oven -

*All dishes served with side salad and mint sauce*

<b>Chicken Tikka</b>	9.5	<b>Tandoori King Prawns</b>	16.5
<b>Lamb Tikka</b>	10.5	<b>Tandoori Salmon</b>	16
<b>Tandoori Chicken</b>	10.5	<b>Tandoori Lamb Chops</b>	16
<i>Half</i>			
<i>The proteins in the above dishes have been marinated overnight in yogurt and spices and grilled in a clay oven</i>			
<b>Chicken Shashlik</b>	11.5	<b>King Prawn Shashlik</b>	18.5
<b>Lamb Shashlik</b>	12.5	<b>Paneer Tikka Shashlik</b> 	12.5
<b>Duck Shashlik</b>	15.5		
<i>The proteins in the above dishes have been marinated overnight in yogurt and spices and grilled on skewers with onions, green pepper and tomato</i>			
<b>Tandoori Mixed Grill</b>			15
<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>Bengali Murgh</b>			9.5
<i>Chicken pieces coated in a special blend of spices, garlic and ginger and grilled in a clay oven</i>			


## - The Bay of Bombay -

<b>Tandoori King Prawn Masala</b> 	18
<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>King Prawn Bahar</b> 	18
<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>Tandoori Salmon Masala</b> 	17.5
<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>Shahi Salmon Bhuna</b> 	17.5
<i>Marinated pieces of salmon cooked in a fairly dry onion based sauce, medium spiced with fresh tomato and garlic. Medium</i>	
<b>Malabar Machhi</b> 	14.5
<i>Delicately spiced pan fried sea bass fillet in a lightly spiced creamy sauce made from coconut cream and butter. Mild</i>	
<b>Imli Machhi</b> 	14.5
<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>	

## - Our Chef's Choices -

<b>Chicken Shashlik Bhuna</b> 	14
<i>Marinated and grilled chicken pieces, onions, green pepper and tomato drizzled with a coating of thick onion based sauce. Medium</i>	
<b>Chili Chicken Saag Sambar</b> 	11
<i>Marinated chicken cooked with spicy lentils, spinach leaves and green chillies which gives the dish a sharp and distinctive flavour. Hot</i>	
<b>Chicken Shahjahani</b> 	11
<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>Goan Chicken Curry</b> 	11
<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>Shatkora Gosht</b> 	11
<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>Shahi Murgh Masala</b> 	12
<i>Marinated chicken cooked in a rich aromatic sauce with minced lamb, fresh cream, and tomato puree. Garnished with egg. Medium</i>	
<b>Sali Chicken Tikka</b> 	11
<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>Tarka Duck Bhuna</b> 	17
<i>Pieces of marinated duck breast cooked in a fairly dry onion based sauce with fresh tomato and fried garlic. Medium</i>	
<b>Mughal Mixed Balti</b> 	16
<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>	

Suitable for Vegetarians 

Mild  Medium   
Hot  Very Hot 