

- 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

Please note:
If you have a food allergy or special dietary requirements, please inform us when ordering.

- 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 flavourful 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

- 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	9.50	Tandoori lamb chops	14.95
<i>The produce 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 produce 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	8.95		
<i>Chicken pieces coated in a special blend of spices, garlic and ginger and grilled in a clay oven</i>			
Tandoori mixed grill	14.50		
<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>			

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

- Our Chef's Choices -

Chili chicken saag sambal 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
- Biryani Rice Dishes -	
<i>Cooked with the main ingredient of your choice, fragrant basmati rice and light spices. All the biryani dishes are served with vegetable curry of medium strength</i>	
Chicken tikka biryani	11.00
Chicken biryani	10.45
Lamb biryani	11.00
Bombay mixed biryani	15.95
King prawn biryani	16.45
Vegetable biryani (V)	9.45