

- Starters -		
Bombay grill	7.75	
Small combination of chicken, lamb, minced lamb and king prawn marinated overnight in yogurt and spices and grilled in a clay oven		
Bengali murgh	4.95	
Chicken pieces coated in a special blend of spices, garlic and ginger and grilled in a clay oven		
Chicken tikka	4.95	
Chicken pieces marinated overnight in yogurt and spices and grilled in a clay oven		
Sheek kebab	5.50	
Minced lamb with spices grilled on skewers		
Salmon grill	7.95	
Salmon pieces marinated overnight in yogurt and spices and grilled in a clay oven		
Boti kebab on puri	6.95	
Marinated minced lamb cooked with onions and spices served on a deep fried Indian bread		
Chicken tikka on puri	6.75	
Diced marinated chicken cooked with onions and spices served on a deep fried Indian bread		
King prawn on puri	8.50	
Diced king prawns cooked with onions and spices served on a deep fried Indian bread		
King prawn butterfly	7.50	
Large king prawn flattened out then coated in mildly spiced breadcrumbs and deep fried		
Paneer tikka (V)	6.75	
Indian curd cheese marinated overnight in yogurt and spices and grilled in a clay oven. Accompanied with grilled pepper and onions		
Lamb samosa or Vegetable samosa (V)	4.50	
Pastry parcels stuffed with spiced minced lamb or spiced vegetables		
Onion bhaji (V)	4.50	
Deep fried balls of chopped onions made from gram flour, spices and herbs		
Aloo chaat on puri (V)	6.25	
Seasoned potatoes cooked with chaat masala, which is a blend of hot and tangy spices, served on a deep fried Indian bread		
Please note: If you have a food allergy or special dietary requirements, please inform us when ordering.		
- Bombay’s Finest -		
Murgh mirch masala	10.50	
Fairly hot dish cooked with chicken and naga chili flavour to give it a distinctive taste and flavour. Garnished with pan fried mixed peppers		
Shahi karai chicken	11.25	
Chicken and minced lamb cooked in an onion and tomato based sauce with potatoes, green peppers and fried onions. Fairly hot strength		
Sukha bengali murgh	10.50	
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		
Mango chili chicken	10.50	
Spicy flavoured dish cooked with chicken, mango pulp and fresh green chili to give the dish a hot and sweet taste		
Rajah haash	15.50	
Pieces of marinated duck cooked in a sauce with pan fried mushrooms, aubergine, green pepper and onions. Medium strength		
- The Bay of Bombay -		
Chicken tikka saagwala	10.50	
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		
Nouka ghat chicken or lamb	10.50	
Marinated strips of chicken or lamb, cooked in a medium strength sauce with selected blended spices, fresh garlic and fresh coriander		
Goan chicken curry	10.50	
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		
Paneer tikka makhani (V)	9.95	
Cubes of marinated Indian curd cheese cooked in a rich creamy sauce made of butter, plum tomato, light spices and fresh cream. Medium strength		
- 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	9.50	Tandoori lamb chops 14.95
Half		
The produces 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 produces in the above dishes have been marinated overnight in yogurt and spices and grilled on skewers with onions, green pepper and tomato		
Bengali murgh	8.95	
Chicken pieces coated in a special blend of spices, garlic and ginger and grilled in a clay oven		
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		
- Our Chef’s Choices -		
Chili chicken saag sambar	10.50	
Fairly hot dish with a sharp and distinctive flavour, cooked with spicy lentils, spinach leaves and green chilies		
Shahi murgh masala	11.25	
Marinated chicken cooked in a rich creamy medium sauce with spiced minced lamb, garnished with egg		
Chicken tikka balti masala	10.50	
Marinated chicken cooked in a rich sauce made of balti paste, fresh cream, tomato puree and mild spices		
Chicken shahjahani	10.50	
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		
Mughal mixed balti	14.95	
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		
Shatkora gosht	10.50	
Tender pieces of lamb cooked using extracts of the Bangladeshi citrus fruit which gives the dish a unique taste and aroma. Medium strength		
Sali chicken tikka	10.50	
Marinated chicken cooked in a rich medium sauce with green pepper, onions and tomato. Topped off with a layer of crispy potato straws		
Kerala haash curry	15.50	
Pieces of marinated duck cooked in a rich sauce with garlic, ginger and fresh green chilies. Fairly hot strength		
Taza vegetable masala (V)	9.50	
Selection of seasoned vegetables cooked in a rich aromatic sauce of fresh cream, tomato puree and mild spices. Garnished with pan fried aubergine		
- Biryani Rice Dishes -		
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		
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	