



Chicken Biryani : 12.95

Served with curry sauce, poppadums, relish and mint sauce

Starters /Appetisers

- Poppadums with Mango Chutney 2.75
- Onion Bhajis x 3 with chutney 4.95
- Tikka Grill Platter (Chicken) (6) 13.50
- Spiced Chicken Wings (6) 6.50
- Veggie Samosas x 3 7.00




Curry Combos
Curry & Basmati Rice
or Indian Paratha Breads

Chicken Tikka Masala
Chicken cooked in lightly spiced rich creamy tomato curry sauce, cashew & fenugreek

Chicken Korma
Coconut Milk & Cream based chicken curry sauce with South Indian flavours

Chicken Lababdar
Lababdar literally means something tremendously rich a dish created by the Mughals

Chicken Chettinad
The true Chicken Madras medium spicy with Chettinad blend of spices

Kadai Chicken
WOK tossed chicken in a thick curry sauce with onions, tomatoes and green pepper

Saag Chicken
Tender chicken cooked in a spinach and herb curry sauce

Dhaba Chicken Curry
Country style Indian highway eatary chicken curry.

12.95

12.65




Tandoori Grills
Combos w/Rice & Tikka Masala Sauce

Chicken Tikka
Boneless chicken marinated in yoghurt, spices ginger, garlic and lemon juice and grilled

Lasuni Tikka
Boneless chicken marinated in garlic yoghurt, spices, ginger & garlic and grilled

Malai Tikka
Chicken marinated in cheese and yoghurt, ginger garlic, spiced with cardamom

Tandoori Chicken
Full chicken leg on the bone marinated in yoghurt ginger garlic, blend of tandoori spiced.


Lamb Seekh
Mince lamb with garam masala, paprika ginger garlic grilled on skewers

Tandoori Sampler
A mixed grill of 2 of each of the tikka grills and lamb seekh

14.25

15.50

16.95

Curry Combos
Curry & Basmati Rice
or Indian Paratha Breads

Lamb / Beef Rogan Josh
A rich tomato based & browned onion curry sauce with freshly ground garam masala

Kadai Lamb / Beef
WOK tossed Lamb in a thick curry sauce with onions, tomatoes and green pepper

Punjabi Rara Ghosht (Lamb)
A meaty curry with mince lamb curry sauce with lamb cubes

Lamb Keema
Mince lamb cooked in an onion and tomato gravy

14.75

Indian Breads

- Plain Naan 2.95
- Butter Naan 3.25
- Garlic Naan 3.50
- Laccha Paratha 2.15
- Garlic Paratha 2.35





Vegan Curry
Combos
Curry & Basmati Rice
or Parathas

Veggie Kofta Curry
Vegetable Balls slow cooked in a rich nutty coconut curry sauce

Aloo Palak
A hearty spiced spinach and potato curry

Masala Channa
A North Indian Chickpea Curry flavoured with Garam Masala

Aloo Mutter
A light curry of peas and potatoes flavoured with cumin

Mixed Vegetable Curry
Seasonal Vegetables cooked in a rich tomato & curry sauce.

Vegetable Korma
Vegetables cooked in a coconut milk, curry leaves.

Vegan Dal (Lentils)
The ultimate healthy comfort food. Lentil Curry slow cooked

11.50




Vegetarian Curry
Combos
Curry & Basmati Rice
or Parathas

Paneer Tikka Masala
Cottage cheese cubes cooked in our tikka masala sauce

Kadai Paneer
WOK tossed cottage cheese cubes with tomatoes, onion and green peppers

Palak Paneer
Cottage cheese cubes simmered in a spinach spiced sauce

Dal Makhani
Black lentils slow cooked to give it an ultimate creamy texture

12.25

Beverages

- Coke, Coke Zero, Fanta, Sprite 2.10
- Ice Tea Lemon/Peach 2.25
- Orange/Apple Juice 2.25
- Sparkling Water 1.90 Still Water. 1.60