



**Please note we might have restricted take away service on Friday & Saturday between 7pm to 9 pm. Please call Restaurant to find out take away availability during these hours.*

To Begin

Crab Thoran	£5.50
Fresh crab meat tempered and sautéed with mustard seed, curry leaf and fresh grated coconut.	
Saffron Jhinga	£4.95
King prawn marinated with creamy saffron and chargrilled	
Chicken Pakora	£3.95
Chicken supreme batter fried in a spiced chickpea batter	
Lamb Samosa	£4.50
Minced lamb and vegetable sautéed with spices and filled in a triangle shaped pastry and deep fried.	
Murg malai lasooni tikka	£3.95
Garlic and cardamom flavoured creamy chicken kebab.	
Spice Crusted Boti Kebab	£4.50
Honey and Lemon marinated Lamb, crusted with crushed cumin and pepper and broiled in Tandoor oven.	
Gilafi Sheek	£3.95
Skewered ground lamb kebab with cheese, mint, coriander and chilly; finished with chopped peppers and red onion.	
Onion Bhaji	£2.95
Crispy spice coated onion fritters.	
Vegetable Samosa	£2.95
Minced vegetable sautéed with spices and filled in a triangle shaped pastry and deep fried.	

To Follow

Chettinadu Kozhi Varutha Kulambu

£7.50

Chicken cooked in roasted Chettinadu spices. One of the spiciest and most aromatic in India, a distinctive culinary style with judicious blend of spices is known as Chettinadu cooking.

Telugana Garlic Chilly Chicken

£7.50

Chicken cooked in garlic and chilly flavoured sauce.

Kadai Chicken

£7.50

Chicken tossed with green peppers in a traditional iron wok with medium spiced masala of garlic, onion, tomato and tempering of coarsely crushed red chilly and coriander seeds.

Murgh Makanwala

£7.50

The immensely popular butter chicken. Boneless pieces of tandoori chicken simmered in a rich tomato butter flavoured gravy. Accented with dry fenugreek leaves.

Murgh Kurma

£7.50

Chicken in cashew and almond base creamy sauce.

Saag Gosht

£7.95

Lamb cooked with silky spinach sauce.

Lamb Shank Roganjosh

£10.95

Lamb shank slow cooked with ginger, browned onion, tomatoes, spices and Kashmiri chillies.

Peppery Lamb

£7.95

Cubes of boneless lamb cooked in a lovely hot pepper masala made from garlic, mustard seeds, curry leaves, green chillies and ginger.

Malabar Lamb curry

£7.95

Lamb cooked in a combination of crushed spices, mint and red chilly flavoured coconut sauce.

Thalasseri Biryani

veg £6.50/meat £7.50/seafood £7.95

Veg/Chicken/lamb/prawn cooked with traditional Malabar spices in a sealed pot with basmati rice. Served with raita.

Seafood Moilee £10.95

Monkfish and jumbo Prawn gently poached in a moilee sauce. A Moilee is a coconut based sauce from Kerala.

Coastal Prawn Masala £9.95

Prawn marinated with spices and cooked with onion, tomato, mustard and curry leaf.

Chicken Tikka £7.50

Chicken supreme skewered and cooked in clay oven.

Kebab Selection £11.95

Assortment of kebabs-chicken supreme ,lamb&chicken

Vegetarian Dishes

Side/Main

Pachakari Stew £3.95/£5.95

Medley of vegetable and potato cooked with whole spices flavoured coconut sauce.

Bombay Jeera Aloo £3.50/£5.50

Cubed potato spiced and tempered with crushed cumin seed.

Aloo Gobi £3.50/£5.50

Potato and cauliflower cooked in home-made spice mix.

Sag Lasooni £3.50/£5.50

Spinach tossed with garlic.

Mutter Paneer £3.95/£5.95

Fresh Indian cheese and peas in spiced cream sauce.

Palak Sabji £3.95/£5.95

Spinach and vegetable cooked in fenugreek leaf flavoured aromatic sauce.

Paneer Tikka Makhanwala £3.95/£5.95

Fresh Indian cheese cooked in a cream and butter tomato sauce.

Hydrabadi Dal £3.95//£5.95

Masoor-toor lentil preparation with garlic, cumin seeds and red chilli

Accompaniments

Plain Naan	£1.95
Peshwari/Garlic/Chilly& Coriander Naan	£2.25
Malabar paratha	£2.50
Soft refined flour dough beaten to thin sheet and folded to form layered bread.	
Boiled basmati rice	£1.95
Saffron Pulao rice	£2.25
Coconut rice	£2.25
Mushroom rice	£2.25
Masala chips	£1.75
Poppadum	£0.50
Spicy poppadum	£0.55
Selection of chutney	£1.50
Raita	£1.50