

STARTERS

Hara Kebab Spinach and new potatoes stuffed with cottage cheese, ripe melon seeds and served with a sprinkle of dried fenugreek.	£3.50
Cashew Nut Roll Mashed potatoes and vegetables rolled in cashew nuts and deep fried until golden.	£3.50
Paneer Tikka *Spicy cottage cheese cooked in the tandoor.	£3.50
Chot Poti Chickpeas, egg, potatoes, coriander and tamarind.	£3.50
Onion Bhaji A savoury mix of onions and lentils.	£3.50
Samosa Vegetable or lamb.	£3.50
Aloo Tikka Spicy potatoes and lentil patties served with tamarind sauce.	£3.50
Soup Dhal or Mulligatawry.	£3.50
Pakoraa Chicken or vegetable. Savoury fritters cooked with a batter made of besan flour.	£3.75
Chicken Tikka or Lamb Tikka Chicken or lamb marinated overnight and cooked in the tandoor.	£3.75
Tandoori Chicken Quarter of a spring chicken marinated in traditional spices and cooked in the tandoor.	£3.75
Sheek Kebab Minced lamb mixed with various herbs and spices, skewered, then grilled in the tandoor.	£3.75
Shami Kebab Minced lamb mixed with herbs and spices, then shallow fried.	£3.75
Gulabi Sheek Kebab Minced chicken with blend of mace, nutmeg, cardamom, then skewered and gently char-grilled in the tandoor.	£3.75
Duck Tikka Duck marinated and cooked in the tandoor.	£4.50
Lamb Chops Tender lamb chops marinated overnight. Cooked in a classical way.	£4.50
Chicken Tikka Jal Puri Small diced chicken tikka cooked in a fiery chilli sauce and served on a puri bread.	£4.50
Prawn Pathia Puri Small prawns cooked in a sweet and sour sauce and served on a puri bread.	£4.50
Badami Bater Whole quail rubbed with lemon juice, in a marinade of almond, pistachio and cashew nuts paste, then cooked in the tandoor.	£4.95
King Prawn Pathia Puri King prawn cooked in sweet and sour sauce and served on a puri bread.	£5.50
King Prawn Butterfly Spiced king prawn battered and covered with bread crumbs and deep fried.	£5.50
Ajwani Salmon Fresh Scottish salmon, char-grilled in the tandoor with lemon juice, ginger and coriander seeds.	£5.50
Mussels A Goan dish of mussels cooked in a mild creamy sauce with fresh herbs.	£5.50
Mixed Starters Chicken tikka, lamb tikka, sheek kebab and onion bhaji.	£5.50

PAPADOMS & CONDIMENTS

Papadom (plain)	£0.50
Masala Papadom (spicy)	£0.70
Raitha (cucumber or onion)	£2.50
Chutneys (each) (mango chutney, mint sauce, lime pickle, garlic sauce & onion salad)	£0.50

CHEF'S RECOMMENDATIONS

Chicken Handi Lazeez Boneless pieces of chicken sauteed and simmered in their own juice with aromatic chillies, cardamom and saffron. Created by the personal Chefs of Nawab Asaf-ud-Daulat, father of Dum Pukht cuisine.	£8.95
Satkora Chicken or Lamb Chicken or lamb cooked with the satkora fruit (Bengali lemon) and our own blends of spices. From the Sylhet region in Bangladesh.	£7.95
Chicken Lemon Diced chicken pieces cooked with lemon, ground spices and herbs.	£7.95
Chicken or Lamb Noorjahani Pieces of chicken or lamb marinated, then garnished with roasted onions, capsicums and tomatoes.	£7.95
Chicken or Lamb Garlic Marinated chicken tikka or lamb tikka cooked with fresh garlic, coriander and onions.	£7.95
Makhon Chicken Marinated chicken cooked in a rich and creamy buttery sauce.	£7.95
Shah Jahan's Last Stew Boneless lamb marinated in yoghurt with mace, cardamom and apricot cooked to a medium hot taste. Another dish inspired by the Parsees, whose Persian influence is instantly identified by the use of dried fruit.	£7.95
Chicken or Lamb Passanda A rich creamy dish of small pieces of boneless chicken or lamb flattened as thinly as possible. A legacy from the glorious days of the Moghul courts, when Indian cooking reached a refined peak.	£7.95
Badami Chicken or Lamb The name of this dish comes from the combined use of saffron, cashew nuts, pistachio and almonds. A rich, almost sweet sauce that is flavoursome but not hot. A good introduction to Indian food.	£8.95
Roop Chanda The Bengali pomfret fish extravagantly spiced with whole red chillies, lemon juice, fresh herbs and spices.	£9.95
House Special Chicken Chicken tikka or tandoori chicken cooked with minced lamb and served with pilau rice. A medium spiced dish.	£11.95
King Prawn Dhania Masala Coriander is used in quantity in this bright green curry paste. Native to Kerala, on India's south-west coast.	£11.95
King Prawn Garlic Rubbed with spices, baked in the tandoor, cooked with fresh garlic, onions and coriander.	£11.95
Jhinga Gulnahaar King prawns pickled in mustard and fenugreek, ginger, yoghurt and lemon juice.	£11.95
Suka Jhinga King prawns cooked in an exotically spiced sauce and finished with tamarind.	£11.95

POPULAR DISHES

First, choose the main ingredient ...	
Chicken Tikka or Lamb Tikka	£7.95
Duck Tikka	£9.95
Tandoori King Prawn	£11.95
Prawn	£8.95
Boal (Bangladeshi fresh water white fish)	£8.95
Vegetable	£5.95
... then choose the style.	
MASALA A rich tomato and fresh herb sauce transforms this dish into one of today's most popular curries. Even if it is a recent restaurateur's invention!	
JEERA Medium spicy dish cooked with dried cumin seeds.	
JALFREZI Using fresh herbs and spices, then cooked with chopped onions, peppers, tomatoes and green chillies.	
KORAI Popular north Indian province dish, cooked with spices, tomatoes, peppers, onions, served in traditional iron korai pot.	
BALTI Based on cuisine from the north-west Indian frontier. Cooked with fresh coriander, garlic, green chillies, tomatoes and tamarind sauce.	

CLASSIC CURRY DISHES

First, choose the main ingredient ...	
Chicken	£6.50
Lamb	£7.50
Prawn	£8.50
King Prawn	£10.95
Boal (Bangladeshi fresh water white fish)	£8.95
Vegetable	£5.95
... then choose the style.	
CURRY (medium spicy). MADRAS (hot). VINDALOO (very hot, cooked with potatoes)	
KORMA Very mild dish cooked in rich sauce of almonds, coconuts and fresh cream. (with banana, lychees or pineapple - £0.50 extra)	
DHANSAK Medium hot, cooked with lentils and instantly identifiable by its stew-like texture. A north Indian speciality.	
DUPIAZA / BHUNA Bhuna dishes are spicy, medium hot and dupiaza dishes cooked with extra onions and green peppers.	
SAG Medium spiced cooked with spinach.	
ROGAN Medium hot, well spiced, cooked in butter and garnished with tomatoes and green peppers.	
PATHIA A dish with a hot, sweet and sour sauce, cooked with onions, chillies, garlic, lime juice and coconut powder.	
METHI A medium spicy dish cooked with dry fenugreek leaves.	
PODINA Medium hot and cooked with dried mint.	
KODU Butternut squash cooked in a medium hot sauce.	

VEGETARIAN SIDE DISHES

Gobi Gulistan (cauliflower and peas)	£3.50
Chana Masala (chickpeas)	£3.50
Mixed Vegetable Curry or Bhaji	£3.50
Baigon Bhaji (aubergine)	£3.50
Sag Bhaji (spinach)	£3.50
Bindi Bhaji (ladies fingers - okra)	£3.50
Bombay Potatoes	£3.50
Dhal Tarka (lentils with garlic)	£3.50
Dhal Masala (spicy lentils)	£3.50
Mushroom Bhaji	£3.50
Cauliflower Bhaji	£3.50
Sag Aloo (spinach and potatoes)	£3.50
Kodu Bhaji (butternut squash)	£3.50
Sag Dhal (spinach and lentils)	£3.50
Baigon Motor (aubergine and peas)	£3.50
Sag Paneer (spinach and cheese)	£3.50
Motor Paneer (peas and cheese)	£3.50

TANDOORI SELECTIONS

Paneer Shashlik Spicy cottage cheese cooked with onions, peppers and tomatoes.	£6.50
Chicken Tikka or Lamb Tikka Chicken or lamb marinated overnight and cooked in the tandoor.	£6.95
Tandoori Chicken Half of a spring chicken marinated in traditional spices and cooked in the tandoor.	£6.95
Lamb Chops Tender lamb chops marinated overnight and cooked to a very classical taste.	£7.95
Chicken or Lamb Shashlik Chicken or lamb marinated overnight and cooked with onions, peppers and tomatoes.	£7.95
Duck Tikka Duck marinated and cooked in the tandoor.	£8.95
Badami Bater Two whole quails rubbed with lemon juice and marinated with almond, pistachio and cashew nuts paste, then cooked in the tandoor.	£9.95
Duck Shashlik Duck marinated and cooked with onions, peppers and tomatoes.	£9.95
Roop Chanda The Bengali pomfret fish marinated overnight and cooked in the tandoor.	£9.95
Ajwani Salmon Classical Rajasthani smoked kebabs of fresh salmon.	£11.95
Tandoori King Prawn King prawns marinated and cooked in the tandoor.	£11.95
Tandoori Mixed Grill Mouth-watering tandoori specialities that include pieces of chicken tikka, lamb tikka, sheek kebab, tandoori chicken and served with garlic nan.	£11.95

BIRYANI DISHES

Cooked with basmati rice, medium spiced and served with mixed vegetable curry.	
Chicken or Lamb	£8.95
Chicken Tikka or Lamb Tikka	£9.95
Duck Tikka	£10.95
Prawn	£9.95
King Prawn	£11.95
Vegetable or Mushroom	£6.95
Dahi Baigon Aubergines cooked in a velvet smooth sauce of tamarind, peanuts, coconuts and yoghurt.	£5.95
Sabzi Jayanti An assortment of fresh vegetables and eggs, tossed with onions, garlic and coriander.	£5.95
Sarso Baigon Aubergine cooked with spices and mustard seeds.	£5.95
Vegetable Rejalla Fresh vegetables rolled in cottage cheese, roasted cashew nuts and raisins, then deep fried and served in a rich creamy sauce.	£5.95
Kodu Sag Spinach and butternut squash cooked in a medium spicy sauce.	£5.95
Paneer Korai Popular north Indian province dish, cooked with spices, tomatoes, peppers, onions, served in traditional iron korai pot.	£5.95
Paneer Tikka Masala Cottage cheese cooked in a mild to medium masala sauce.	£5.95
Paneer Makhon Cottage cheese cooked in a very creamy butter sauce.	£5.95

RICE DISHES

Boiled Rice	£1.95
Pilau Rice	£2.50
Peas Rice	£2.95
Mushroom Rice	£2.95
Coriander Rice	£2.95
Coconut Rice	£2.95
Keema Rice	£2.95
Vegetable Rice	£2.95
Egg Fried Rice	£2.95
Sag Rice	£2.95
Lemon Rice	£2.95

BREADS

Nan	£1.95
Keema Nan (mince lamb)	£2.50
Peshwari Nan (coconut and almond)	£2.50
Garlic Nan	£2.50
Cheese Nan	£2.50
Vegetable Nan	£2.50
Tandoori Roti	£2.25
Paratha	£2.25
Vegetable Paratha	£2.50
Chapatti / Puri	£1.50

- £10 minimum transaction on all credit/debit cards.
- 10% off on all collection orders over £10.
- Free home delivery on orders over £15 – within 3 miles radius.
- 10% service charge will be added on parties of 10 or more - eating in only.
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