

TAKEAWAY  
*Menu*

## STARTERS

### VEGETARIAN

- Achari Paneer Tikka Shaslik** **£9.00**  
 Our Home-Made cottage cheese marinated in sharp Mustard and Achar, Hung Yogurt cooked with Peppers and Red Onions on Skewers (D)
- Chutney Wale Aloo** **£6.00**  
 A delicate flavoured Baby Potato Kebab cooked in Charcoal Tandoor served in Mint flavoured chutney (M)



### NON-VEGETARIAN

- Gilafi Seekh Kebab** **£7.50**  
 Skewered fine minced Lamb Kebabs infused with hand pounded Spices, Fresh Coriander and Peppers
- Lamb Chops** **£12.50**  
 Lamb chops marinated with cumin, fennel, Hung Curd, fresh Ginger & Coriander (D) (M)
- Chicken Tikka** **£7.00**  
 A Classic Dish with Authentic Recipe Chicken Marinated in Thick Hung Curd Flavoured Overnight in Himalayan Pink Salt, Raw Mustard Oil and Kashmiri Chilli and Then Cooked In Tandoor For That Chargrilled Flavour (D)

- Samosa chana chat** **£7.00**  
 Special Indian triangle fried dumplings served with curried chickpeas and Indian chutneys (GL) (D)
- Hara Bara Kebab** **£5.00**  
 Fried patties made with a mix of Spinach, Cottage Cheese & Potato (GL) (D)



- Reshmi Kebab** **£7.00**  
 Skewered Fine Minced Chicken Kebabs Infused with Mild Exotic Spices, Marinated in Yogurt with A Hint of Nutmeg
- Tandoori Murgh- Half/ Full** **£9.50 / £ 16.00**  
 Half or Whole Chicken on the Bone, Marinated in Thick Hung Curd .... Flavoured with Himalayan Pink Salt, Raw Mustard Oil & Kashmiri Chilli and then Cooked in Tandoor for that Chargrilled Flavour (D)
- Amritsari Fish** **£10.00**  
 A Treat from Amritsar, Punjab. A Deep-Fried carom flavoured Fish with Crispy Batter Coating (F)



VEGETARIAN

- **Malai Kofta** **£9.50**  
Soft Cheese Dumplings cooked in a rich Onion, Saffron and Cashew nut Gravy (D) (N)
- **Benarsi Bhindi** **£9.00**  
Traditional Lady Finger recipe cooked in a Chop Masala and Indian Spices (M)
- **Hyderabadi Bagare Baingan** **£9.00**  
An authentic recipe made with deep fried Eggplants and simmered in a Gravy made with Peanut and Sesame (SS) (M)
- **Methi Mutter Malai** **£8.50**  
Delicious north Indian curry made with Fenugreek Leaves, Green Peas, Cashew nut and Cream (D) (N)

NON-VEGETARIAN

- **Murgh Makhani** **£ 12.00**  
Luscious Chicken Tikka pieces simmered in traditional rich Tomato & cashew nut gravy (D) (N)
- **Murgh Changezi** **£ 12.00**  
Chefs special chicken dish with an onion-based masala
- **Chicken Tikka Masala** **£ 12.00**  
Anglicised version of traditional butter chicken (D) (N)
- **Rara Lamb** **£ 15.00**  
Succulent lam chunks cooked in a mince-based gravy

MAIN COURSE



- **Palak Paneer** **£9.00**  
Home-made cottage cheese cooked with Spinach, tempered with whole Kashmiri Chilli, Butter and Roasted Garlic (D)
- **Paneer Makhani** **£9.00**  
A rich Tomato & Cashew nut gravy with Soft Paneer cooked on slow heat (D) (N)
- **Dal Makhani** **£ 8.00**  
Whole black lentils simmered overnight with tomatoes and spices and finished with homemade butter and cream (D)
- **Dal Tadka** **£ 6.00**  
A melange of various lentils cooked and tempered with whole red chillies, curry leaves and spices (M)

- **Lamb Rogan Josh** **£ 15.00**  
Traditional Kashmiri lamb curry
- **Lamb keema curry** **£ 10.00**  
Spicy and fragrant lamb mince
- **Kerela Fish curry** **£ 12.00**  
Firm cod chunks cooked with traditional coconut and whole Indian spices-based gravy (F) (M)

## SUNDRIES

### RICE/ PULAO

- **Pulao Rice** £ 6.00  
Basmati rice cooked on dum
- **Plain Rice** £ 5.00  
Boiled fragrant basmati



### BREAD/ ROTI

- **Plain Naan /Butter Naan/ Garlic Naan** £ 3.00  
Traditional Indian leavened bread (GL) (D)
- **Tandoori Roti/ Lachha Parantha** £ 3.00  
Wholewheat breads from Tandoor (D) (N)



### SALAD & RAITA

- **Cucumber Raita** £4.00  
Flavoured yogurt with grated cucumber (D)
- **Kachumber Salad** £ 4.00  
Diced onions, tomatoes, cucumber with lemon dressing

### DESSERTS

- **Gajar Halwa** £ 8.00  
A Traditional Carrot pudding (D) (N)
- **Kheer Maharani** £ 8.00  
Rice pudding with dry fruits (D) (N)
- **Gulab Jamun** £ 8.00  
Milk based dumplings deep fried and immersed in sugar syrup with pistachio (D) (N)

**Allergens: (D) DAIRY, (M) MUSTARD, (GL) GLUTEN,  
(F) FISH, (N) NUTS, (SS) SESAME SEEDS**