

Early Bird Menu

available every evening till 7pm

1. Savouries

Poppadom

served with a selection of chutneys and relish

2. Choice of Appetizer

Sheekh Kebab

The traditional skewer of finely minced lamb.

Lamb Tikka

Cubes of succulent lamb barbecued in the Tandoor.

Aloo Mattar Tikki (v)

Potato cakes filled with peas and fresh herbs and spices.

Chicken Tikka

Tender piece of chicken marinated with yoghurt and roasted in the tandoor.

Vegetable Samosa (v)

Triangular savoury pastries with a mixed vegetable filling.

Fish Amritsari

Chunks of Cod delicately spiced and deep-fried to a rich golden colour.

Chicken Pakora

Pieces of chicken coated in spiced gram flour batter and then deep fried.

Paneer Tikka (v)

Cubes of Indian cottage cheese glazed in the tandoor.

Onion Bhaji (v)

Famous snack of crisp onions deep-fried in a coating of gram flour batter.

Chicken Wrap

Chicken tikka cooked with onions, peppers and tomatoes then wrapped.

3. Choice of Main Course

the following dishes are available with
Chicken, Lamb, Prawns or Mixed Vegetable

Jalfrezi

Prepared in a spicy sauce of onions, capsicum, fresh ginger and green chillies.

Balti

Dish prepared with tomatoes, peppers and fresh spices.

Rogan Josh

Braised in a broth and finished in a rich tomato gravy.

Korma

Coconut enriched sauce with nuts, cardamom and cream.

Saagwala

Delightfully prepared with simple green masala of spinach.

Karahi

A spicy masala of garlic, ginger, onions, tomatoes, corinader seeds and chillies.

Madras

Relatively hot dish cooked in a fresh chilli sauce.

Bhuna

Moist offering prepared with peppers and fresh tomatoes.

Garlic Chilli

Garlic and chilli sauce with crisp red chillies, hot and spicy.

Pathia

Sweet and sour serving, slightly hot, cooked using fresh tomatoes and rich gravy.

accompanied with

Pilau Rice

Basmati rice cooked with saffron and cardamom.

or

Traditional Naan

Indian bread freshly baked in the Tandoor.

3 courses **£11.95** per person