



Tapas Menu

BIRYANI

- VEGETABLE BIRYANI** £ 7.95
Aromatic rice dish made with basmati rice, spices & mixed veggies
- CHICKEN BIRYANI** £ 8.95
Savoury chicken and rice dish that includes layers of chicken, rice, and aromatics that are steamed together
- DUM GOSHT BIRYANI** £ 9.60
Savoury Mutton and rice dish that includes layers of mutton, rice, and aromatics that are steamed together
- SEAFOOD BIRYANI** £ 10.60
Savoury seafood and rice dish that includes layers of seafood, rice, and aromatics that are steamed together

MEAT KE TAPAS

- LAGAN KI CHOPS** £ 9.95
Lamb chops cooked in clay oven with Indian exotic spices OLD DELHI STYLE CHICKEN TIKKA 5
- OLD DELHI STYLE CHICKEN TIKKA** £ 8.95
Boneless chicken leg marinated then barbequed
- OLD DELHI STYLE CHICKEN TIKKA** £ 8.95
Chicken Breast marinated barbequed served with, mint dip
- CHICKEN PAKORA** £ 7.45
Crisp fried appetizer chicken, gram flour, ginger garlic, spice powders & herbs
- MIXED GRILL** £ 14.95
Lamb chops, Fish, King prawns, chicken tikka cooked in clay oven
- CHICKEN CURRY** £ 8.90
Traditional chicken curry made with Indian tadka
- BUTTER CHICKEN** £ 8.95
Chicken mildly sweet flavor resulting from the butter-base, which cuts the intensity of the curry spices used in its making
- CHICKEN CHILLI GARLIC** £ 8.95
Chicken mildly sweet flavor resulting from the butter-base, which cuts the intensity of the curry spices used in its making
- CHICKEN TIKKA MASALA** £ 8.95
Diced chicken tikka cooked creamy sauce with Indian spices
- LAMB SAAG** £ 9.45
Pieces of lamb or mutton braised with a gravy flavoured with Spinach, garlic, ginger, and aromatic spices
- HADIWALA GOSHT** £ 9.95
Mutton cooked with bones in desi style
- LAMB RARA** £ 9.95
Unique lamb recipe as it combines the mutton pieces along with the mutton keema or Gosht mince in it
- LAMB KADHAI** £ 9.95
Punjabi style lamb cooked in rich onion Tomato masala
- LAMB BHUNA** £ 8.95
Spiced lamb mince cooked in a rich onion and tomato masala
- CHICKEN TIKKA CHASNI** £ 9.95
Chicken breast cooked in sweet and sour sauce
- CHICKEN KORMA** £ 9.95
Chicken cooked with coconut based curry
- MANGO CHICKEN TIKKA** £ 9.95
Chicken breast marinated with fresh mango and exotic spices
- CHICKEN 65** £ 7.95
Chicken 65 is a spicy, deep fried mango and exotic spicy sauce
- CHICKEN CHAAT** £ 7.95
Cooked in clay oven

MACHI KE TAPAS

- CHILLI GARLIC FISH PAKORA** £ 7.65
Fish deep fried with spices/garlic/gram flour
- SPICED HADDOCK** £ 9.95
Haddock oven baked with a variety of Punjabi Spices
- TANDOORI KING PRAWN** £ 9.95
King Prawn cooked in tandoor(3PCS)
- TAWA JHINGA** £ 9.95
King prawns cooked on the griddle served with mint dip(3PCS)
- SALMON TIKKA** £ 9.95
One piece of salmon marinated and cooked in tandoor
- PRAWNS GOAN STYLE CURRY** £ 9.95
Three pieces of King Prawn cooked with coconut
- MUSSELS PAPRIKA** £ 9.95
Mussels cooked in paprika sauce
- FISH TIKKA** £ 9.95
Fish marinated with Indian spices and cooked in clay oven

SALADS

- GREEN SALAD** £ 3.95
- SIRKA ONION** £ 2.45
- RED ONION SALAD** £ 1.95

ADD - ON'S

- PAPPAD TOKRI (Variety of Papadum)** £ 1.50
- MANGO CHUTNEY** £ 1.95
- MIXED PICKLE** £ 1.95
- SPICED ONION** £ 1.95
- CHILLI PAPPADUM** £ 1.95

ACCOMPANIMENTS

- TANDOORI ROTI** £ 1.95
- GARLIC NAAN** £ 4.25
- LACHCHA PARANTHA** £ 3.95
- PESHAWRI NAAN** £ 4.50
- PLAIN NAAN** £ 3.25
- KEEMA NAAN** £ 4.75
- STEAMED RICE** £ 3.50
- FRIED RICE** £ 3.50
- MUSHROOM RICE** £ 4.50

KIDS SPECIAL

- CHICKEN NUGGETS WITH CHIPS** £ 5.80
- FISH FINGER WITH CHIPS** £ 5.80
- CHICKEN KORMA WITH RICE** £ 5.80
- CHICKEN CHASNI WITH RICE** £ 5.80
- CHICKEN TIKKA WITH RICE** £ 5.80

VEGETARIAN TAPAS

- PANEER TIKKA** £ 7.95
Chunky cubes of fresh paneer, marinated with exotic Indian spices
- MUSHROOM TIKKA** £ 7.50
Full fresh mushroom, marinated with exotic Indian spices
- VEGETABLE PAKORA** £ 6.95
Deep fried mixture of vegetables in Gram flour
- ALOO TIKKI CHAAT** £ 6.95
Spiced potato patties with Indian herbs & spices
- PANEER TIKKA** £ 4.95
Chunky cubes of fresh paneer, marinated with exotic Indian spices
- MUMBAI PANI PURI** £ 6.95
Hallow deep fried crisp filled with mixture of flavoured water
- SAMOSAS CHAAT** £ 6.95
Deep fried filo pastry stuffed with potatoes, herbs & spices
- KURKURI BHINDI** £ 7.45
Super crispy fried made with tender Okra/Lady Finger
- DAL MAKHNI** £ 7.95
Black lentils are cooked with lot of butter and cream making it a special dish
- BOMBAY ALOO** £ 7.45
North Indian side dish made with potatoes, spices, and herbs
- PANEER BUTTER MASALA** £ 8.95
Diced cottage cheese cooked in garlic rich sauce with garlic & chilli
- HONEY CHILLI POTATO** £ 6.95
Crispy super addictive snack - fried potato fingers are tossed in a sesame honey chilli sauce
- ALOO CHAAT** £ 6.95
Potato in pingy, tangy, and salty flavour
- TANDOORI BROCCOLI** £ 7.95
Broccoli marinated with Indian herbs, spices in charcoal clay oven
- CHILLI MUSHROOM** £ 6.95
Mushroom mixed with mix peppers and spices
- PAPRI CHAAT** £ 6.95
Crispy fried flour crackers with spicy, tangy, or salty flavour
- ALOO SAAG** £ 5.20
Variety of greens, including mustard greens, potatoes and spices
- MALAI/TANDOORISOYA CHAAP** £ 8.95
Soya cooked with spices creamy touch in tandoor
- CHANNA MASALA** £ 7.95
Chickpeas cooked in an Indian spices
- HALLOUMI PAKORA** £ 7.50
Halloumi is a cheese mixed with Indian Spices
- PANEER DO PYAZA** £ 8.45
Paneer cooked with onions and exotic Indian spices
- DHAI KE KEBAB** £ 7.95
Kebab made with Indian cheese with yogurt and seasoned with exotic Indian spices
- KATHAL TIKKA** £ 7.95
Jackfruit marinated and cooked in exotic Indian spices
- KURKURI BHINDI** £ 7.45
Super crispy fried made with tender Okra/lady finger
- HOMEMADE SHAKES**
- VANILLA SHAKE** £ 4.95
- TABLET MILKSHAKE** £ 4.95
- RASPBERRY MILKSHAKE** £ 4.95
- STRAWBERRY MILKSHAKE** £ 4.95
- CHOCOLATE MILKSHAKE** £ 4.95
- COLD COFFEE** £ 4.95

🌿 Vegan ● Vegetarian Option Available 🍷 Gluten Free 🥛 Dairy ⚡ Gluten

PLEASE INFORM YOUR SERVER OF ANY ALLERGY OR DIETARY REQUIREMENTS PRIOR TO ORDERING



Tandoor Menu



	Starters	Mains
Lagan ki chops 🍷 🌱	£13.95	£13.95
Lamb chops cooked in clay oven with Indian exotic spices		
Tawa Jhinga 🍷 🌱	£13.95	£13.95
Jumbo king prawn cooked on the griddle served with mint dip		
Spiced Haddock 🍷	£13.95	£13.95
Haddock oven baked with a variety of Punjabi Spices		
Old-style delhi chicken tikka 🍷 🌱	£13.95	£13.95
Boneless chicken leg marinated then barbequed and served with, mint dip		
Tandoori Broccoli 🍷 ●	£13.95	£13.95
Broccoli marinated with aromatic spices then cooked in tandoor		
Malai / Mushroom Tikka 🍷 🌱 ●	£13.95	£16.95
Fresh mushroom marinated with exotic Indian Spices cooked in tandoor (Cream Optional)		
Malai / Tandoori Soya Chap 🍷 🌱 ●	£13.95	£16.95
Made from enriched protein and is often pegged as a vegan or vegetarian alternative to meat (Cream Optional)		
Bharwa Aloo 🍷 ●	£13.95	£16.95
Bell pepper stuffed with potato and spices		
Tandoori Chicken 🍷 🌱	£13.95	£16.95
Baby chicken marinated with Indian spices and cooked in charcoal clay oven		
Salmon Tikka 🍷 🌱	£13.95	£16.95
Boneless Salmon marinated with Indian spices and cooked in charcoal clay oven		
Chicken Tikka 🍷	£13.95	£16.95
Boneless chicken breast marinated with Indian spices and cooked in charcoal clay oven		
Tandoori King Prawn 🍷 🌱	£13.95	£16.95
This tandoori dish consists of beautifully marinated king prawns that have been barbequed inside our tandoori oven		
Tandoori Mix Grill 🍷 🌱	£13.95	£16.95
Lamb chops, Fish, King Prawn, Chicken tikka cooked in Clay Oven		
Kathal Tikka / Kebab 🍷 🌱 ●	£13.95	£16.95
Jackfruit marinated and cooked in exotic Indian spices		
Fish Tikka 🍷 🌱	£13.95	£16.95
Fish marinated with Indian Spices and cooked in clay oven		
Mango Chicken Tikka 🍷	£13.95	£13.95
Chicken breast marinaded with fresh mango and exotic Indian spices		
Paneer Tikka 🍷 ●	£13.95	£13.95
Jumbo king prawn cooked on the griddle served with mint dip		

🌱 Vegan ● Vegetarian Option Available 🍷 Gluten Free 🍷 Dairy ⚡ Gluten

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Dine In Menu

Street Food (Starters)

- Kolkata Kathi Roll** 🍷 ●
Veg/Chicken/Paneer flat bread wrap made with different kinds of fillings
- Chandni Chowk Ki Aloo Tikki** 🍷 ●
Spiced Potato Patties
- Mumbai Pani Puri** 🍷 ●
Hallow deep fried crispy filled mixture of flavoured water
- Old Delhi Aloo Chaat** ●
Fried Diced Potato Cooked in Sour & Salty mixed Spices
- Chilli Garlic Fish Pakora** 🍷
Deep fried Indian Style Fish Fritters
- Chicken Pakora**
Chicken dipped in gram flour batter deep fried
- Veg Pakora** ●
Mix veg dipped in gram flour batter deep fried
- Veg Samosa** 🍷
Deep fried flie pastry stuffed with mashed potatoes, green peas & green chilli
- Honey Chilli Potato Fritters** 🍷 ●
Tossed fried potato fritters in honey & chill
- Chicken Tikka Potato Pakora** 🍷
Chicken & Potato dipped in gram flour batter deep fried
- Papri Chaat** 🍷 ●
Papdi are deep fried and crisp flour small pooris laced with either carom or cumin seeds
- Kurkari Bhindi** 🍷 ●
Tasty and super crispy fries made with tender okra pods or ladies finger, white flour deep fried
- Halloumi Pakora** 🍷 ●
Halloumi cheese cooked with Indian spices and grounded flour
- Onion Bhaji** 🍷 ●
Onion cooked with Indian spices and grounded flour
- Dahi Pani Puri** 🍷 ●
Hallow deep fried crispy filled mixture of flavoured water and yogurt
- Khathal Kebab** 🍷 🍷
Jackfruit minced with Indian spices and cooked in oven
- Dahi ke Kebab** 🍷 ●
Kebab cooked Yogurt and mixed with Indian spices
- Chilli Mushroom** 🍷 ●
Mushroom cooked with Indian spices and chillies
- Haggis Pakora**
Haggis dipped in gram flour and batter deep fried
- Chicken 65** 🍷
Chicken 65 is a popular Indian dish made with deep-fried chicken pieces that are coated in a spicy, flavorful batter
- Falafel**
Crispy, deep-fried (or baked) balls or patties made from ground chickpeas

Salads

- Green Salad** ●
- Sikra Onion Salad** ●
- Red Onion Salad** ●

Kids Special

- Chicken nuggets with chips**
- Fish finger with chips**
- Chicken korma with rice**
- Chicken chansi with rice**
- Chicken tikka with rice**

Extras

- £8.95 Home Made Mango Pickle £2.50
- £6.95 Masala Poppadum £2.50
- £6.95 Poppadum £1.50
- £6.95 Spiced Onion £1.95
- £5.95 Mango Chutney £1.95
- £6.95 Mixed Pickle £1.95

Vegetarian Curries

- £6.95 **Palak Paneer** ●
Cottage cheese cube slowly cooked with smooth spinach curry £12.95
- £6.95 **Dal Makhani** ●
Slow cooked black lentils with garlic, tomato butter & cream £11.95
- £6.95 **Bombay Aloo** ●
Boiled diced potatoes sautéed with freshly ground cumin £11.95
- £6.95 **Punjabi Chana Masala** ●
Chickpeas cooked with onion & tomato, special blend of Indian spices £11.95
- £7.95 **Kadahi Paneer** ●
Cottage cheese cooked with onion, bell pepper and Indian Spices £11.95
- £6.95 **Daal Tarka** ●
Indian style yellow lentil and a hint of oil and chilli £9.95
- £6.95 **Paneer Lababdar** ●
Indian cottage cheese in a creamy, mildly tangy and faintly sweet gravy. £12.95
- £7.95 **Bhindi Masala** ●
Okra cooked with Indian spices £12.95
- £6.95 **Muttar Paneer** ●
Green peas cooked with cottage cheese cube, onions, exotic Indian spices £12.95

Biryani

- £6.95 **Vegetable Biryani** ●
Aromatic rice dish made with basmati rice, spices & mixed veggies £12.95
- £6.95 **Chicken Biryani**
Savoury chicken and rice dish that includes layers of chicken, rice, and aromatics that are steamed together £12.95
- £6.95 **Dum Gosht Biryani**
Savoury Mutton and rice dish that includes layers of mutton, rice, and aromatics that are steamed together £14.95
- £6.95 **Seafood Biryani**
Savoury seafood and rice dish that includes layers of seafood, rice, and aromatics that are steamed together £16.95

