Starters

1. Punjabi Bhajji £2.99
A golden and crispy, fried, starter of onions and potatoes, spinach and mushrooms in a gram flour batter with a hint of fenugreek.

2. Aloo Tikki Channa Chaat £3.50
Crispy fried potato cakes served over tangy chick peas and drizzled with chutney.

3. Paneer Sandwich Pakora £3.50
Crispy fried, Indian cheese filled with tangy mint. Served on a colourful bed of salad leaves, with chutney.

4. Bread Pakora £3.50
Bread, dipped in a spicy gram flour batter, and deep fried.

5. Paneer Shaslik £3.50
Chunks of Paneer filled with tangy mint and green herbs, smeared with spiced yoghurt, cooked in the tandoor.

5a. Paneer Shaslik (Main Portion) £6.50

6. Samosa £2.99
The king of all snacks, and the best you'll ever have!

7. Paneer Spring Roll £2.99
Made with the perfect Indo-Chinese taste; a combination of spring vegetables and Paneer. Our chefs own recipe, loved by all.

8. Vegetable Puri £3.50
Vegetables cooked with onions, tomatoes, spices, dry and fresh herbs. Served in a puffed bread.

9. Chilli Paneer £4.50
An Indo-Chinese dish of spicy Paneer.

9a. Chilli Paneer (Main Portion) £6.50

10. Vegetable Platter £7.99
For 2 people. A mixture of Samosas, Pakoras, Aloo Tikkis and Paneer Pakoras with spicy yoghurt and tomato dip.

Main Dishes

11. Paneer Makhani £6.50
Cubes of Indian cheese, cooked in a rich and creamy tomato sauce, flavoured with dried fenugreek, ginger and honey.

12. Kadhai Paneer £6.25
Cubes of Paneer stir-fried with peppers in a thick sauce of onions and tomatoes.

13. Shahi Paneer £6.50
Cubes of Paneer cooked in a rich and creamy tomato sauce of cashews and raisins.

14. Soya Chunks and Palak £6.25
A stir-fried preparation of soya chunks and chopped spinach, with a hint of garlic. Finished with butter and cream.

15. Vegetable Jalfrezi £6.25
An assortment of seasonal mixed vegetables stir fried in a peppery onion and tomato masala.

16. Punjabi Chole £5.99
A Tangy chickpeas dish, with onions, tomatoes, ginger, mint and coriander with a squeeze of lemon.

17. Vegetable Korma £6.75
Exotic vegetables cooked in a rich almond sauce with saffron.

18. Saag Paneer £6.50
A traditional Punjabi dish, of spinach puree and chunks of Indian cottage cheese, cooked with butter, green chilli and ginger, flavoured with fenugreek leaves and finely blended with cream.

19. Gobi Aloo Adraki £6.50
Cauliflower and Baby potatoes cooked in a tangy sauce with ginger.

20. Daal Makhani £6.50
A preparation of black lentils slow cooked with butter and cream.

21. Daal Tadka £6.25
House speciality of lentils tempered with garlic, whole red chilies and cumin seeds.

22. Bhindhi Mushrooms £6.50
Bhindi Mushrooms is curried okra with mushrooms, stir fried with onions, tomatoes, herbs, and spices garnished with freshly chopped coriander leaves.

23. Bombay Potatoes £6.50
Bombay potatoes are a dish consisting of potatoes cooked with onions, spices and tomatoes.

24. Mattar Paneer £6.50
Homemade Indian cheese cooked in a traditional spicy sauce.

25. Vegetable Dhansak £6.50
A hot, sweet and sour dish, infused with lentils, fresh vegetables and garnished with pineapple.

26. Malai Kofta £6.75
A special creamy, buttery sauce with Paneer dumplings.

27. Paneer Tikka Masala £6.75
Marinated Paneer cooked in a Clay Oven with a tomato and onion sauce, flavoured with fragrant dried Fenugreek leaves.

28. Paneer Bhurji (Tava Style) £6.75
Grated paneer cooked in a special masala, slowly simmered on a fast iron tava, to give it a beautiful authentic taste.

29. Channa Panner £4.99
Indian cheese and chick pea curry.

30. Palak and Daal £4.99
Spinach and Tadka flavoured lentils.

31. Tadka Daal & Soya Chunks £5.99
Tadka flavoured lentils with soya chunks.

32. Palak Kofta £4.50
Spicy, fried spinach dumplings.

33. Paneer Pasanda £6.49
Paneer cooked with almonds in a rich fresh cream sauce.

34. Paneer Tikka Chilli Masala £6.49
Marinated Indian cheese cooked in a clay oven, with a tomato and onion sauce, green chillies flavoured with fragrant dried fenugreek leaves.

35. Vegetable Balti £4.99
A medium strength dish, cooked with fresh onions, tomatoes, peppers, coriander and a fine blend of aromatic spices.

36. Vegetable Pathia £4.99
A tomato based, fairly spicy hot, sweet and sour dish with hints of aromatic herbs.

37. Vegetable Malai £4.50
A curry with a twist! Cooked with pineapple in a spicy, smooth sauce.

38. Paneer Rogan Josh £5.99
A medium strength dish, cooked with onions, peppers and coriander, garnished with freshly chopped tomato and cashews.

39. Baingan Aloo £5.50
A medium strength dish made up of aubergines cooked with potatoes, infused with Herbs.

Biryanis

Biryanis are from the cuisine of Moghuls, these are rich, very aromatic but mild dishes. Consisting of Basmati rice, together with vegetables in a spicy oil with sultanas, coconut and saffron. Both dishes come with a sauce.

40. Vegetable and Mushroom Biryani £7.25
41. Shakahari Soya and Green Peas Biryani £7.25

Side Dishes

42. Bhindi Bhajji (Okra) £4.50
43. Gobi Bhajji (Cauliflower) £4.50
44. Saag Bhajji (Spinach) £4.50
45. Pepper Bhajji £4.50
46. Bombay Potatoes £4.50
47. Bhindi Aloo £4.50

Naans & Breads

48. Plain Naan £1.99
49. Garlic Naan £2.25
50. Peshawari Naan £2.50
51. Onion Kulcha Naan £2.25
52. Cheese and Garlic Naan £2.50
53. Chapati £1.50
54. Tandoori Roti £1.99
55. Plain Paratha £1.99
56. Pudina Paratha £1.99
Indian bread, layered with fresh mint leaves and baked in a clay oven
57. Stuffed Paratha £2.50
58. Chips £1.50

Rice

59. Pilau Rice £2.50
60. Vegetable Fried Rice £2.25
61. Jeera Fried Rice £2.25
62. Mushroom Fried Rice £2.50
63. Boiled Rice £2.25
64. Fruity Rice £2.50

Poppadums

65. Plain Poppadum £0.65
66. Spiced Poppadum £0.75

Accompaniments

67. Fresh Salad £2.00
68. Mixed Raita £1.75
69. Mango Chutney £0.65
70 Mixed Pickle £0.60

Beverages & Desserts

71. Mango Lassi (Cardamom Powder garnish, optional) £2.95
72. Rose Flavoured Lassi £1.99
73. Sweet Lassi or Salted Lassi £1.99
74. Mango Milkshake (Almond Powder garnish, optional) £2.95
75. Pineaplle Milkshake £2.95
76. Gulab Jamun £1.99
77. Gulab Jamun with Ice-Cream £2.95
78. Ice-Cream (Vanilla, Chocolate or Strawberry) £1.99
79. Kulfi £1.99
80. Ras Malai £1.99
81. Gajar Halwa (Warm Carrot Pudding with Almonds or Pistachios) £1.99
82. Coffee £1.50
83. Tea £1.30
84. Cappucino £1.99
85. Juices (Orange, Pineapple. Mango) £1.59
86. Carbonated Beverages £1.50
87. Bottled Still and Sparkling Water £1.90

You may bring your own alcohol but we will not provide corkage.