



INDIAN MENU

SNACKS

- MASALA PAPAD 1PC** **GV** £ 2.00
Fried poppadom with kachumber salad and glazed paprika on top
- BASKET OF POPPADUMS 3PCS** **GV** £ 5.00
Served with a selection of chutneys
- CHILLI CRISP MIX** **G** £ 5.00
Chilli crisps with fresh onions, chilli and coriander
- CHILLI PEANUT MIX** **N** £ 4.00
Peanuts flavoured with chilli, lemon, onion and coriander
Add cheese £2
- BOMBAY MIX** **ND** £ 6.00
Crisps, cheese and chilli peanuts mixed with diced onions, fresh chillies and lemon

VEG STARTERS

- PANEER TIKKA** **D** £ 10.00
Grilled skewers of cubed cottage cheese, fresh onion, green and red capsicum
- CHILLI MOGO** **VB** £ 8.50
Crispy cassava, flavoured with a chilli, lime and garlic chutney
- MARI GARLIC MOGO** **VB** £ 8.50
Crispy cassava, flavoured with black pepper and garlic
- BATETA VADA 6PCS** **VB** **POPULAR** £ 8.50
Homemade spicy mash potato and gram flour fritters
- METHI BHAJIA 7PCS** **VB** £ 8.00
Spicy fresh fenugreek and gram flour fritters
- CRISPY BHAJIA** **VB G** £ 8.00
Finely sliced potatoes and spicy gram flour fritters
- KACHORI 4PCS** **VB G** **POPULAR** £ 7.50
Homemade pastry stuffed with spiced mashed green peas
- SRI LANKAN VEG ROLL 4PCS** **VB G** £ 8.00
Crispy breaded spring rolls with potato pieces and, seasoned with freshly ground spices and herbs
- VEG SAMOSA 4PCS** **G** £ 7.00
Crispy homemade pastry filled with assorted spiced vegetables
- CHILLI PANEER** **D** £ 9.50
Spicy cottage cheese cooked with fresh spring onions and capsicum

- SOYA CHAAP** **N** £ 8.00
Tender pieces of baked soya in a spicy, creamy tomato and cashewnut gravy

- DEVILLED POTATO** **VB** £ 10.00
Parboiled potatoes tossed with crispy onions, potato and spices

NON - VEG STARTERS

- MIXED GRILL** **D** £ 24.00
Assortment of tandoori wings, chicken tikka, lamb tikka, lamb chops and lamb kebabs

- CHICKEN TIKKA 7PCS** **D** £ 10.00
Boneless chicken marinated in yogurt and spices, then roasted on skewers

- TANDOORI WINGS 7PCS** **D** £ 10.50
Spring chicken drumsticks marinated in yogurt and spices

- DRUMS OF HEAVEN 7 PCS** **POPULAR** £ 10.00
Chicken drumsticks cooked with spring onions and fresh garlic and coated in a very spicy homemade sauce

- JEERA MARI CHICKEN** **D** £ 10.00
Succulent marinated chicken cooked in a cumin and black pepper sauce

- CHICKEN PAKORA** **D** £ 8.00
Tender chicken marinated in a blend of fragrant spices, then coated in a chickpea flour-based batter and fried

- LAMB KEBAB** **D** £ 11.00
Spicy minced lamb with fresh garlic and spices cooked on skewers in the tandoor

- LAMB CHOPS 4 PCS** **D** **POPULAR** £ 14.00
Marinated lamb chops cooked in the tandoor

- LAMB TIKKA 7 PCS** **D** £ 11.00
Small cubes of lamb marinated in spices and yogurt

- LAMB SAMOSA 4 PCS** **G** £ 7.50
Crispy homemade pastry with spiced lamb mince filling

- CHILLI GARLIC FISH** **G** £ 11.00
Pieces of cod in a chilli and garlic sauce with spring onions

- SRI LANKAN LAMB ROLLS 3 PCS** **G** £ 8.50
Crispy breaded spring rolls with tender lamb chunks and potato, seasoned with freshly ground spices and herbs

- SRI LANKAN DEVILLED PRAWN** **G** **POPULAR** £ 16.00
Crispy stir-fried prawns with chunky onions, capsicum, and tomatoes coated in a spicy sauce

- SRI LANKAN DEVILLED CHICKEN** **G** £ 12.00
Crispy stir-fried chicken and capsicum coated in a spicy, tangy sauce

MAINS - VEGETARIAN

- PANEER MAKHANI** **D** **POPULAR** £ 11.00
Cubed cottage cheese in a rich creamy tomato-based gravy with aromatic spices

- SRI LANKAN AUBERGINE CURRY** **VB** **POPULAR** £ 11.00
Eggplant cooked in a coconut and tamarind gravy with fragrant spices

- KASOORI ALOO** **VB** £ 9.00
Potato curry cooked with fenugreek, fresh ginger and spices

- SAAG ALOO** **VB** £ 9.00
Spinach and potato curry in a spiced sauce

- KARAHI MIXED VEG** **VB** **POPULAR** £ 9.00
Baby potato and mixed vegetables cooked in a rich onion and tomato gravy with aromatic spices

- CHANA MASALA** **VB** £ 9.00
Chickpeas in a tomato and onion gravy seasoned with aromatic spices

- TARKA DAAL** **VB** £ 10.00
Lentil curry with chilli, cooked onions and spices

- SAAG DAAL** **VB** £ 10.00
Spinach based lentil curry flavoured with aromatic spices

- SRI LANKAN EGG CURRY** **D** £ 10.50
Tamil Style Egg Curry made with coconut milk and aromatic spices

NON - VEGETARIAN

- KASOORI CHICKEN CURRY** **D** £ 11.50
Boneless chicken made with dried fenugreek, ground cloves, cinnamon, fresh ginger and garlic

- CHICKEN TIKKA MASALA** **D** **POPULAR** £ 11.50
Roasted chicken cooked in a creamy tomato gravy, with hints of onion and fenugreek

- BUTTER CHICKEN** **D** £ 11.50
Chicken pieces cooked in a seasoned creamy tomato gravy

- HARIYALI CHICKEN** **D** £ 11.50
Chicken in a spinach based curry seasoned with fragrant spices

- KASOORI LAMB CURRY** **D** £ 12.50
Succulent lamb pieces cooked in spicy fresh tomato and onion curry with crushed dry fenugreek leaves

- LAMB BHUNA** **D** £ 12.50
Slow cooked lamb in a thick spiced sauce with flavours from whole and ground spices

- LAMB ROGAN JOSH** **D** **POPULAR** £ 12.50
A rich spicy lamb curry with Kashmiri chillies and a blend of fragrant spices

- SAAG GOSHT** **D** £ 12.50
Tender lamb stewed in a spinach sauce with tomato, onion, ginger and garlic

- SRI LANKAN LAMB CURRY** **D** £ 12.50
Tender meat simmered in a coconut gravy, seasoned with bold Sri Lankan spices

- SRI LANKAN PRAWN CURRY** **D** £ 16.00
Prawns in coconut milk seasoned with bold Sri Lankan spices

BIRYANI

- CHICKEN BIRYANI** **D** £ 14.00
A baked rice dish featuring tender chicken, basmati rice and a blend of fragrant spices

- LAMB BIRYANI** **D** £ 15.00
A baked rice dish featuring tender lamb, basmati rice, and a blend of fragrant spices

- VEG JALFREZI BIRYANI** **VB** £ 13.00
A baked rice dish featuring vegetables, basmati rice, and a blend of fragrant spices

SIDES

- CUCUMBER RAITA** **D V** £ 3.50
Creamy yogurt with cucumber, black pepper and coriander

- KACHUMBER SALAD** **VB** £ 3.50
Diced red onions, cucumber, tomatoes mixed with lemon and coriander

- MANGO CHUTNEY** **V** £ 1.00
Sweet and spicy condiment made from a blend of ripe mangoes and spices

RICE

- PLAIN RICE** **VB** £ 4.50
Boiled basmati rice

- PILAU RICE** **VB** £ 5.50
Fragrant coloured rice with peas

NAAN AND BREADS

- PLAIN NAAN** **D G** £ 3.50
Freshly baked kneaded flatbread

- ROTI** **VB G** £ 3.20
Freshly baked tortilla style wholewheat bread

- GARLIC NAAN** **D G** £ 4.00
Fresh flatbread with garlic

- CHILLI NAAN** **D G** £ 4.00
Fresh flatbread with green chilli

- TURBO NAAN** **D G** £ 4.50
Fresh flatbread with chilli and garlic

- CHILLI CHEESE NAAN** **D G** £ 5.00
Fresh flatbread stuffed with cheese, topped with fresh green chilli