

# EXPRESS LUNCH

Available from 11:30am - 3pm

1 COURSE: £12.95

2 COURSE: £14.95

Please note:

Maximum of 10 Express Lunch for large tables.

Not available from

November 15th - December 31st

## starter

### SHEEK KEBAB

Char grilled sheek of minced kebab with a delicate sprinkling of fresh herbs and aromatic spices mix

### CHICKEN TIKKA

Bite-sized chicken tikka marinated with yoghurt, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce

### LAMB TIKKA

Bite-sized lamb tikka marinated with yoghurt, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce

### HARYALI TIKKA

Chicken fillet marinated overnight with green herbs, spices and yogurt grilled in tandoor.

### SAMOSA (Vegetarian or Meat)

Flaky pastry stuffed with mixed vegetable or meat

### ONION BHAJEE

World famous snack of onion deep-fried in a coating of gram flour batter

### PANEER TIKKA

Chunks of cottage cheese soaked overnight in sweet and sour vinegar, then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori.

### CHILLI PANEER

Cubes on fried crispy paneer tossed in spicy sauce made with soya sauce, vinegar & fresh green chillies

### ALOO CHAT PUREE

Cooked in Chat Masala (tangy) and wrapped in a puree bread



## main courses

### TIKKA MASALA CHICKEN

We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy!

### CHICKEN JALFREZY

Strips of chicken cooked with a masala of peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander (Our own recipe)

### SAG CHICKEN

Tender pieces of chicken cooked with spinach

### BHUNA LAMB

Lamb cooked in a fairly dry medium sauce. Traditional Bengali dish !

### DANSACK LAMB

Lamb cooked with lentils, sweet sour and hot

### MADRAS CHICKEN

Boneless chicken cooked in hot curry sauce, fairly hot!

### CHICKEN or LAMB BALTI

### BUTTER CHICKEN

Tandoori-grilled tikka of chicken simmered in smooth gravy, with honey, cream,

### CHICKEN or LAMB BRYANI

Basmati rice cooked with chicken or lamb & a blend of spices

### INDIA SPECIAL NAGA

Tender pieces of chicken or lamb cooked with Hot Naga Pickle. in a dry sauce (very hot dish)

### SAG ALOO

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix

### MIXED VEGETABLES CURRY

Mixed vegetables cooked in a traditional curry sauce

### KARAHI PANEER

Cubes on Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices

### VEGETABLE BIRYANI

Basmati rice cooked with vegetables & a blend of spices

all main course served with pilaou rice & naan



Please Note: If you have a food allergy or intolerance please speak to a member of staff about the ingredients in your food and drink before you order

A suggested gratuity of 12.5% will be added to your bill

\*Preset menu is not included in any promotion



Please note:

Maximum of 10 Thali set for large tables.

Not available from

November 15th - December 31st

## Lunch Special Thali set

A thali is a selection of different dishes, served in small bowls on a round tray.

All Thali served with choices of pilaou rice or traditional Naan bread.

**Available from 11:30am - 3pm**

### MADRAS XPRESS THALI £12.95

#### Chicken or Lamb Madras

Chicken or Lamb cooked in hot curry sauce

#### Sag Aloo

Potatoes & spinach in home-made spice sauce

### TIKKA XPRESS THALI £12.95

#### Chicken or Lamb Tikka

Cube of Chicken or Lamb tikka delicately grilled over charcoal

#### Bombay Aloo

Potatoes cooked with tomato, onion and a home-made spice mix



### KORMA XPRESS THALI £12.95

#### Chicken or Lamb Korma

Chicken or Lamb pieces slow cooked in smooth creamy gravy

#### Bombay Aloo

Potatoes cooked with tomato, onion and a home-made spice mix

### VEGETARIAN THALI £12.95

#### Onion Bhajee

Crisp onions deep-fried in a coating of gram flour batter

#### Vegetarian Tikka Masala Curry

Vegetable in a smooth sauce, mild & creamy

#### Sag Aloo

Potatoes & spinach in home-made spice sauce



**Additional £1 will be charged for special request on different rice or Naan.**



Please note:

Maximum of 10 Thali set for large tables.

Not available from

November 15th - December 31st

## Lunch Special Thali Set

Available from 11:30am - 3pm



### INDIA SPECIAL £16.95

**Garlic Chilli Chicken** 🍴 🌶️

Chilli and garlic tikka in a sauce of caramelised onions

**Haryali Tikka** 🍴

Chicken fillet marinated overnight with green herbs, spices and yogurt grilled in tandoor.

**Sag Aloo**

Potatoes & spinach in home-made spice sauce

**Raitha** 🍴

### SEAFOOD DELIGHT THALI £18.95

**King Prawn Sag** 🍴 🌶️

Jumbo King Prawns cooked with spinach

**Salmon Tikka** 🍴 🌶️

Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.

**Bombay Aloo**

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix



### MADRAS THALI £14.95

**Sheek Kebab** 🍴 🌶️

Char grilled sheek of minced lamb with a delicate sprinkling of fresh herbs and aromatic spices mix.

**Chicken or Lamb Madras**

Boneless chicken or lamb cooked in hot gravy fairly hot!

**Bombay Aloo**

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix



### DANSACK THALI £14.95

**Tandoori Chicken Wing** 🍴 🌶️

Tender chicken wings marinated in herbs & spices

**Chicken or Lamb Dansak**

Chicken or Lamb cooked with lentils, sweet sour and hot

**Sag Aloo**

### TIKKA MASALA THALI £14.95

**Samosa** 🍴

Pastry filled with mixed vegetable, served with yoghurt sauce

**Chicken or Lamb Tikka Masala** 🍴 🌶️

Chicken or Lamb tikka in a smooth sauce, mild & creamy

**Bombay Aloo**

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix

Additional £1 will be charged for special request on different rice or Naan.

**Please note:**  
Each person is required to order  
at least one main course

*The India*

BEST OF THE CITY

# SET MENU 1

**£24.95 PER PERSON (Minimum 2 Persons)**

## STARTERS

### **Mixed Platter of Starters**

Onion Bhajee, Paneer Tikka and Chicken Tikka

## MAIN COURSE

Please select a main dish from the following or  
let the chef decide (One main dish per person)

### **Chicken or Lamb Tikka Masala**

We present our exclusive recipe of  
succulent chicken or Lamb tikka in a  
smooth sauce, mild & creamy!

**OR**

### **Chicken or Lamb Madras**

Boneless Chicken or Lamb cooked  
in hot gravy fairly hot!

**OR**

### **Chicken or Lamb Korma**

Chicken or Lamb pieces slow cooked  
in smooth creamy gravy.

**OR**

### **Karahi Paneer (Vegetable)**

Cube of Indian cheese cooked with  
mixed peppers in a light delicate blend  
of herbs & spices.

## VEGETABLE 1 Between 2

### **Bombay Aloo**

A delicacy of cumin tempered potatoes  
cooked with tomato, onion and a home-made  
spice mix.

**OR**

### **Sag Aloo**

A delicacy of cumin tempered potatoes  
cooked with spinach, tomato, onion  
and a home-made spice mix.

### **ALL SERVED WITH ONE PILAU RICE**

### **AND ONE NAAN BREAD BETWEEN**

### **TWO PERSONS**

Additional dishes can be added  
as normal menu price.





**Please note:**  
Each person is required to order  
at least one main course

*The India*

BEST OF THE CITY

# SET MENU 2

£27.95 PER PERSON (Minimum 2 Persons)

## STARTERS

### Mixed Platter of Starters

Onion Bhajee, Paneer Tikka, Chicken Tikka,  
Sheek Kebab & Salmon Tikka.

## MAIN COURSE

Please select a main dish from the following or  
let the chef decide (One main dish per person)

### Chicken Tikka Masala

We present our exclusive recipe of succulent  
chicken tikka in a smooth sauce, mild & creamy!

## OR

### Chicken Jalfrezy

Strips of Chicken cooked with a  
masala of peppers and tomatoes,  
garnished with fresh green chillies,  
lime leaf and coriander.  
(Our own recipe)

## OR

### Chicken or Lamb Bhuna

Chicken or Lamb cooked in a fairly  
dry medium sauce.  
Traditional Bengal dish!

## OR

### King Prawn Sag

Jumbo King Prawns Karahi cooked with spinach

## OR

### Chicken or Lamb Tikka

Bite-sized Chicken or Lamb Tikka marinated  
with cream, cheese, royal cumin and  
cardamom, delicately grilled over charcoal,  
served with mint yoghurt sauce.

## OR

### Karahi Paneer (Vegetable)

Cube of Indian cheese cooked with  
mixed peppers in a light delicate blend  
of herbs & spices.

## VEGETABLE 1 Between 2

### Sag Aloo

A delicacy of cumin tempered potatoes  
cooked with spinach, tomato, onion and  
a home-made spice mix.

## OR

### Tarka Dall

A channa and red lentil preparation made  
into an exotic dish with garlic, cumin seeds  
and wholered chillies

### ALL SERVED WITH ONE PILAU RICE

### AND ONE NAAN BREAD BETWEEN

### TWO PERSONS

Additional dishes can be added  
as normal menu price.



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



EGGS



MILK



SESAME



FISH



CRUSTACEANS



MOLLUSCS



SOYA



SULPHITES



LUPIN

**Please note:**  
Each person is required to order  
at least one main course

*The India*

BEST OF THE CITY

# SET MENU 3

£32.95 PER PERSON (Minimum 2 Persons)

## STARTERS



### Mixed Platter of Starters

Onion Bhajee, Chicken Tikka, Sheek Kebab,  
Salmon Tikka, Tandoori King Prawn.

## MAIN COURSE

Please select a main dish from the following or  
let the chef decide (One main dish per person)



### Chicken Tikka Masala

We present our exclusive recipe of succulent  
chicken tikka in a smooth sauce, mild & creamy!

## OR



### King Prawn Malabar

King Prawn cooked with fresh green chillies,  
curry leaves, mustard seeds, mixed spices  
and coconut cream.

## OR

### Nawabi Lamb Shank

Slow pot roast Lamb shank, spiced and  
seasoned with an aromatic herbs and spices.  
A magnificent dish truly fit for Kings

## OR

### Xacutie Chicken

Chicken cooked with aromatic herbs and spices  
with coconut and red chillies.

## OR

### Chicken or Lamb Jalfrezy or Paneer (Vegetable)



Strips of Chicken or Lamb cooked with  
a masala of peppers and tomatoes,  
garnished with fresh green chillies, lime leaf  
and coriander. (Our own recipe)

## OR

### Garlic Chilli Chicken



Barbecued Chicken Tikka cooked in fresh  
green chilli and garlic in a sauce of  
caramelised onions fairly hot dish!

## VEGETABLE 1 Between 2

Choice from the menu  
or let us choose for you.

## DESSERTS

A Choice of desserts  
from the menu

ALL SERVED WITH ONE PILAU RICE   
AND ONE NAAN BREAD BETWEEN  
TWO PERSONS

Additional dishes can be added  
with extra changes.



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



EGGS



MILK



SESAME



FISH



CRUSTACEANS



MOLLUSCS



SOYA



SULPHITES



LUPIN



# Starters



|   |               |
|---|---------------|
| <b>Tandoori Platter (minimum 2 persons)</b>   | <b>£11.95</b> |
| Chicken Tikka, Lamb Tikka, Tandoori King Prawn, Sheek Kebab and Salmon Tikka.<br>All served on a platter to share.  | (per person)  |
| <b>Mixed Platter (minimum 2 persons)</b>  | <b>£10.95</b> |
| Vegetable Samosa, Paneer Tikka, Onion Bhajee, Sheek Kebab and Chicken Tikka.<br>All served on a platter to share.   | (per person)  |
| <b>Vegetarian Platter (minimum 2 persons)</b>   | <b>£9.95</b>  |
| Vegetable Samosa, Paneer Tikka, Onion Bhajee and Aloo Chat. All served on a platter to share.   | (per person)  |
| <b>King Prawn Puree</b> King prawns cooked in a light curry sauce and wrapped in a puree.   | <b>£9.50</b>  |
| <b>King Prawn Butterfly</b> Breast crumb coated King prawn, dipped in ginger, garlic, lime.   | <b>£8.95</b>  |
| <b>Garlic King Prawn</b> Jumbo King Prawns marinated in garlic & herbs, roasted in the tandoori oven.   | <b>£8.95</b>  |
| <b>Tandoori King Prawn</b>  | <b>£8.95</b>  |
| Jumbo King Prawns marinated in a rich blend of saffron, caraway seeds and yoghurt.  |               |
| <b>Mogul Lamb Chops</b> Tandoori grilled Lamb chops with a traditional recipe.  | <b>£8.50</b>  |
| <b>Salmon Tikka</b>   | <b>£8.50</b>  |
| Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.  |               |
| <b>Agni Fire Wings</b>  | <b>£6.95</b>  |
| Chicken wings marinated with spices, grilled in the tandoor then pan fry in hot naga sauce.   |               |
| <b>Tandoori Chicken</b> India's foremost offering to the world cuisine scene needs no introduction.   | <b>£6.95</b>  |
| <b>Haryali Tikka</b>  | <b>£6.95</b>  |
| Chicken fillet marinated overnight with green herbs, spices and yogurt grilled in tandoor.  |               |
| <b>Chicken 65 (Popular)</b>   | <b>£7.95</b>  |
| Succulent crispy chicken pieces cooked in a spicy sauce with spring onions and red peppers.<br>According to some, this was the 65th menu item in a South Indian army canteen. |               |
| <b>Sheek Kebab</b>  | <b>£6.95</b>  |
| Char grilled sheek of minced kebab with a delicate sprinkling of fresh herbs and aromatic spices mix.   |               |
| <b>Chicken or Lamb Tikka</b>  | <b>£6.95</b>  |
| Bite-sized chicken or lamb tikka marinated with cream, cheese, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce.                    |               |
| <b>Paneer Tikka (Vegetarian)</b>  | <b>£6.95</b>  |
| Chunks of cottage cheese soaked overnight in sweet and sour vinaigrette, then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori.               |               |
| <b>Chicken Chat Puree</b> Cooked in Chat Masala (tangy) and wrapped in a puree bread.   | <b>£7.50</b>  |
| <b>Aloo Chat Puree (Vegetarian)</b> Cooked in Chat Masala (tangy) and wrapped in a puree bread.   | <b>£7.50</b>  |
| <b>Samosa (Vegetarian or Meat)</b> Flaky pastry stuffed with mixed vegetable.   | <b>£5.50</b>  |
| <b>Onion Bhajee (Vegetarian)</b>  | <b>£5.50</b>  |
| World famous snack of crisp onions deep-fried in a coating of gram flour batter.  |               |
| <b>Chicken Samosa</b> Flaky pastry stuffed with chicken.  | <b>£5.50</b>  |



If you are new to our restaurant, or you like the starters so much you can't decide, then don't - our chefs have made three new platters, perfect for everyone! Each platter is made up of four to five of our most popular starters, so you get the best of everything share and enjoy!

**Please Note: If you have a food allergy or intolerance please speak to a member of staff about the ingredients in your food and drink before you order**  
**A suggested gratuity of 12.5% will be added to your bill**

# Main Courses

## Tandoori Selection

Our healthy and exciting dishes are all served with a fresh green salad and cooling mint yoghurt dip. The meats are marinated and seasoned with fresh herbs before and whilst cooking in the Tandoori oven for an exquisite fragrance.

- Tandoori Chicken (Chicken on the bone)**   **£12.95**  
Baby chicken marinated in ginger and garlic paste with chef's selection of herbs and spices with yoghurt and mustard oil.
- Haryali Tikka**   **£12.95**  
This is a Chickrn dish from greenlands, cooked with saffron, cashew nuts, mint leaves, corriander, spinach in a paste, then touch of full flavour cream, very popular in Panjab... contains nuts and dairy product.
- Wingers Tandoori Sizzler**   **£12.95**  
Tender Chicken Niblets Marinated overnight with special blend spices made by Oli chef, then grilled in Tandoor for Perfection, along with hot & sizzle onions & pepper. Served with salad & dips.
- Chicken Tikka**   **£12.95**  
Tender pieces of chicken marinated in special selection of spices unique to The India. Served with a Indian salsa salad.
- Lamb Tikka**   Cubed pieces of lamb, marinated in selection of herbs and spices. Served with a salad. **£12.95**
- Chicken Shashlik**   **£13.95**  
Breast of chicken marinated in special selection of spices: together with tomatoes, peppers and onion. Served with a Indian salsa salad.
- Lamb Shashlik**   **£13.95**  
Tender pieces of lamb, marinated in special selection of spices: together with tomatoes, peppers and onion. Served with a Indian salsa salad.
- Mixed Shashlik**   **£14.95**  
Tender pieces of chicken and lamb, marinated in special selection of spices: together with tomatoes, peppers and onion. Served with a Indian salsa salad.
- Tandoori Mixed Grill**    **£18.95**  
The ultimate Tandoori experience, treat yourself to the entire platter of delicious meats. Includes: Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori King Prawn and Tandoori Chicken.
- Sizzling Lamb Chops**    **£15.95**  
Tandoori grilled chops in a traditional recipe.
- Sea Bass Grill**   **£17.95**  
Grilled whole fish cooked in Tandoor with fried onion, chef olis own spices. Home made dish served with fries. (Must try)
- Tandoori King Prawn**   **£16.95**  
Jumbo prawns delicately marinated in mixed herb and spices, with black pepper and dill, served with papaya salsa.
- Salmon Tikka**   **£14.95**  
Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.
- Duck Shashlik**   **£16.95**  
Breast of duck marinated in mixed herbs and spices with yoghurt and mustard grilled in the tandoori over with peppers onions and tomatoes.
- Paneer Tikka or Shashlik (Vegetable)**   **£12.95**  
Chunks of cottage cheese soaked overnight in sweet and sour vinaigrette, then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori.



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# Chefs Specials

*The India*  
BEST OF THE CITY

These delightful speciality dishes are the fruition of the labours of our chefs.  
Their specialist touch is born from years of experience and each dish bears  
the signature taste of our master chef.

## Oli's Special Jhingry Sizzler Hut (Signature Dish) £19.95

Large king prwan merinated with herbs and spices, then grilled in tandoor for perfection, then cooked in pan, along with bell peppers, green chillies, chunky onions and chefs olis's own secret recipe, served in hot iron skellet, mouth watering dish.

## Nawabi Lamb Shank (Signature Dish) £18.95

Slow pot roast lamb shank, spiced and seasoned with aromatic herbs and spices, cooked with lamb. A magnificent dish, turely fit for kings, (Nawab of India)

## Kadak Gusth (Dry meat) £17.95

Lamb cut in dice, then cooked with herb & spices with chef's olis special bhuna suace, very thick dry medium dish, very popular in lahor in india.

## Chicken Paprikash £17.95

Fresh strip chicken cooked with juicy tomato & red peppers, with chefs olis special spices, in velvety thick suace, with green chillies and garnished with garlic & coriander, mouthwatering dish. Must try.

## Shashlik Bhuna Chicken or Lamb £16.95

Tender pieces of marinated chicken or lamb, skewered with pieces of capsicum and onion grilled in the tandoor

## India Special Naga Chicken or Lamb £16.95

Tender pieces of chicken or lamb cooked with hot naaga chilli in a medium dry sauce.

## King Prawn Badshahbag £18.95

Roasted king prawns cooked in a reduced sauce of mustard seeds, fennel, bay-leaf and cinnamon with green peppers and onion.

## King Prawn Malabar £18.95

King Prawn cooked with fresh green chillies, curry leaves, mustard seeds, mixed spices and coconut cream.

## Murgh Nawab Khan £16.95

This is a Nawab dish from Bengal. Skilfully hand chopped chicken cooked with chicken strips along with onions, tomatoes and chefs own recipe.

## Jaflong Chicken or Lamb £16.95

Chicken or lamb cooked with Bangladeshi wild lemon which was found in small town in Jaflong, cooked in a special thick sauce.

## Chicken Mango Delight £16.95

Pulled chicken breast, cooked with almond, coconut and fresh cream, along with mango, delightfull dish.

## Phalak Hari Chicken £16.95

This is a dish from greenlands, cooked with saffron, cashew nuts, mint leaves, corriander, spinach in a paste, then touch of full flavour cream, very popular in Panjab, contains nuts and dairy product.

## Bengal Fish Bhuna £17.95

A great tilapia river fish from Bangladesh cooked in a very delectable sauce with tomatoes and curry leave.

## Chicken Jaipuri £16.95

Tender Chicken tikka strips cooked with mushroom and peppers in a fairly hot tamarind sauce.

## South Indian Garlic Chilli Chicken £16.95

Barbecued pieces of chicken cooked in a fresh garlic and chilli sauce with coriander and crisp green chilli.

## Mixed Grill Mirchi Masala £17.95

Tandoori chicken, chicken tikka, lamb tikka, and Sheek kebab cooked in a thick masala sauce with red and green chillies.

## Dum Gost £16.95

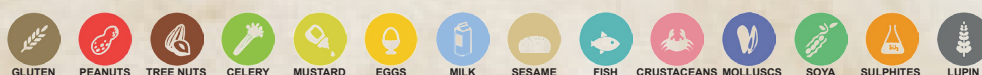
(Hot and spicy) lanb of the bone cooked in handi oven over a slow fire with yogurt, sun-dry red chillies rich spices and fresh herbs. A very spicy dish.

## Goa Garlic Lamb £16.95

Lamb cooked with fresh garlic and mint in a spicy thick sauce.

## Chetinnad Chicken or Lamb £16.95

Chicken or lamb cooked with aromatic herbs and spices with coconut and red chillies, a specialty of Goa.



Our chef's secret recipe, a truly magnificent dish. Have one as a starter or two or three as a main.

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# British Raj Favourites



If you're after a traditional bite, then try one of our best sellers.  
These timeless classics are prepared  
with recipes unique to The India. Should you wish for our chef to create a dish  
that is not listed please allow plenty of time!

|   |               |
|---|---------------|
| <b>Tikka Masala Chicken or Lamb</b>    | <b>£14.95</b> |
| We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild and creamy!  |               |
| <b>Korma Chicken or Lamb</b>    | <b>£14.95</b> |
| Chicken or Lamb pieces slow cooked in smooth creamy gravy.  |               |
| <b>Lamb Pasanda</b>                    | <b>£14.95</b> |
| Sliced lamb cooked with fresh cream ground cashew nuts and mild spices.   |               |
| <b>Karahi Chicken or lamb</b>     | <b>£13.95</b> |
| Chicken or lamb cooked in a semi-dry sauce with red, green and yellow peppers and shallots.   |               |
| <b>Rogan Josh Lamb or Chicken</b>   | <b>£13.95</b> |
| A very special old mogul recipe, tomato flavoured; sauce rich and spicy.  |               |
| <b>Bhuna Chicken or Lamb</b>  | <b>£13.95</b> |
| Chicken or Lamb cooked in a fairly dry medium sauce. Traditional Bengali dish!  |               |
| <b>Dupiza Chicken or Lamb</b>   | <b>£13.95</b> |
| Chicken or lamb cooked with onions in a dry medium spicy sauce. Lots of onions!   |               |
| <b>Sag Chicken or Lamb</b>  | <b>£13.95</b> |
| Tender pieces of Chicken or lamb cooked with spinach.   |               |
| <b>Dansak Chicken or Lamb</b>   | <b>£13.95</b> |
| Chicken or Lamb cooked with lentils, sweet sour and hot.  |               |
| <b>Madras Chicken or Lamb</b>   | <b>£13.95</b> |
| Boneless chicken or Lamb cooked in hot curry sauce, fairly hot!   |               |
| <b>Vindaloo Chicken or Lamb</b>   | <b>£13.95</b> |
| Time less classic for those of you who are looking for the hot bite!  |               |
| <b>Chicken or Lamb Jalfrezy</b>     | <b>£13.95</b> |
| Strips of chicken or Lamb cooked with a masala of peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe)  |               |
| <b>King Prawn Sag</b>    | <b>£18.95</b> |
| Jumbo King Prawns cooked with spinach.  |               |
| <b>King Prawn Pathia</b>   | <b>£18.95</b> |
| Traditional festive dish of prawns in an unusual blend of chilli and tamarind sauce, India's answer to sweet and sour.  |               |
| <b>Duck Jalfrezy</b>    | <b>£17.95</b> |
| Strips duck cooked with peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe)  |               |
| <b>Butter Chicken</b>            | <b>£14.95</b> |
| Tandoori-grilled tikka of chicken simmered in smooth gravy, with honey, cream, powered almond and coconut, mild and creamy.   |               |
| <b>Balti Tropical (Mixed)</b>     | <b>£18.95</b> |
| Chicken, lamb and king prawn mixed. We present our very own world famous Balti dish with our chefs own special balti recipe.  |               |
| <b>Balti Chicken or Lamb</b>    | <b>£13.95</b> |
| We present our very own world famous Balti dish with our chefs own special balti recipe.  |               |
| <b>Garlic Chilli Chicken</b>    | <b>£14.95</b> |
| Barbecued chicken tikka cooked in fresh green chilli and garlic in a sauce of caramelized onions fairly hot dish!   |               |



Please Note: If you have a food allergy or intolerance please speak to a member of staff about the ingredients in your food and drink before you order  
A suggested gratuity of 12.5% will be added to your bill



# Vegetarian Selection

Indian vegetables are prepared to enhance aromas and freshness. Light and healthy, these dishes are perfect as an accompaniment to a main course or ideal as a full vegetarian option.

**Side Order £7.95**

**Main Course £12.95**

## Sag or Mater Paneer

Indian cheese cooked with spinach or peas.

## Bombay Aloo or Sag Aloo

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix (or spinach).

## Mushroom Bhajee

A semi-dry dish of diced mushroom cooked with mixed spices.

## Aloo Gobhi

Florets of cauliflower and potatoes cooked in a tomato and ginger flavoured masala.

## Tarka Daal

A Channa and red lentil preparation made into an exotic dish with garlic, cumin seeds and whole red chillies.

## Brenjal Bhajee

Aubergines, cooked with tomatoes and onions.

## Bhindi Bhajee

Okra laced with a tangy mélange of cumin seeds and lime, cooked with onion and tomato masala.

## Sag Bhajee

Spinach, cooked with aromatic spice.

## Cauliflower Bhajee

Cauliflower, cooked with aromatic spice.

## Mixed Vegetable Curry

Mixed vegetables cooked in a traditional curry sauce.

## Channa Masala

Chick peas cooked with special spice mix.

## Karahi Paneer

Cubes of Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices.

## Paneer Jalfrezy

Cubes of Indian cheese cooked with mixed peppers & tomatoes, garnished with fresh green chillies, lime leaf and coriander. (our own recipe)

## Sag Channa

Spinach with chickpeas

## Pholgobi Bhajee

This is very healthy sides or Mains. Broccoli and coliflour, cooked with meduim ground spice, just like a stirfry... its goes with Nan, or Pilau rice.

## Dum Ghobi Matter

Coliflower cooked with fresh garden peas with aromatic spices. Bhuna style.



Please Note: If you have a food allergy or intolerance please speak to a member of staff about the ingredients in your food and drink before you order  
A suggested gratuity of 12.5% will be added to your bill

## BIRYANI

Served with daal

|                               |        |
|-------------------------------|--------|
| Vegetable Biryani             | £13.95 |
| Channa Biryani                | £13.95 |
| Chicken Biryani               | £15.95 |
| Lamb Biryani                  | £16.95 |
| Chicken or Lamb Tikka Biryani | £17.95 |
| King Prawn Biryani            | £19.95 |
| The India Special Biryani     | £21.95 |

## RICE & BREADS

|                    |       |
|--------------------|-------|
| Pilaou Rice        | £4.25 |
| Steamed Rice       | £3.95 |
| Mushroom Rice      | £4.95 |
| Special Rice       | £4.95 |
| Chicken Fried Rice | £4.95 |
| Coconut Rice       | £4.50 |
| Garlic Rice        | £4.50 |
| Chilli Rice        | £4.50 |
| Lemon Rice         | £4.50 |
| Jeera Rice         | £4.50 |
| Shobzi Rice        | £4.95 |
| Keema Rice         | £4.95 |
| Traditional Nan    | £3.95 |
| Peshawari Nan      | £4.25 |
| Garlic Nan         | £4.25 |
| Cheese Nan         | £4.25 |
| Keema Nan          | £4.25 |
| Chilli Nan         | £4.25 |
| Corriander Nan     | £4.25 |
| Stuff Paratha      | £3.95 |
| Paratha            | £3.50 |
| Tandoori Roti      | £2.95 |
| Chapatti           | £2.95 |
| Chips              | £3.95 |



## SIDE ORDERS

|                    |                     |
|--------------------|---------------------|
| Poppadom & Chutney | £1.45 (per portion) |
| Raitha             | £2.95               |
| Green Salad        | £4.50               |



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