

STARTERS

VG BHAJIA PLATTER

Vegetable and onion fritter, 6pc 8.95

HARYALI PALAK KEBAB

Spinach patties stuffed with goat cheese 10.95

SAMOSA ALLOO KA

Filling | spiced potato and peas, 4pc 6.95

SAMOSA CHICKEN WALA

Filling | chicken, 4pc 9.95

CHICKEN 65

Chicken strips with South Indian spirited flavours of curry leaves, ginger, garlic, chillies 11.95

JODI KHUMB GOBHI KI

Tandoori grilled - Mushroom & Cauliflower 13.95

* CHAAT KI TOKRI

Medley of chick peas, potato, spices in crispy basket and drizzled with yogurt and chutney 9.95

PANEER TIKKA

Tandoori grilled fresh Indian cheese with pepper and onion 15.50

NOODLE BHEL

Blend of crispy noodles, puffed rice, poori, onion, tomato and a delicious dose of Szechuan flavour 9

* TANDOORI MOMOS

Grilled vegetable dumplings with tandoori marinade and chilli garlic sauce -6pc 13.50

VG MANCHURIAN GOBHI

Crispy cauliflower tossed in sweet, sour and hot manchurian sauce 12.50

FISH AMBARSARI

Lightly battered fried fish pakora 13.50

WOK TOSSED CHILI SHRIMP

Hot & sour garlicky flavoured 17.50

खाओ पीयो और जियो

Eat Drink And Live

SOUP | BREAD | SALAD

MULLIGTAWNY SOUP

Lentil soup endowed with coconut and chicken bits 6.95

LAZEEZ NAAN

Bread stuffed with spinach and cream cheese 9

HOST MANGO SALAD

Spring mix, mangos, cranberry in chutney dressing 9.95

SHARED PLATTER

ASSORTMENT OF APPS

MILA ZULA - VEG

Samosa | Spinach Kebab | Bhajia

6 pc 12.95

MILA ZULA - NON VEG

Samosa | Spinach Kebab | Bhajia | Fish Pakora

6 pc 14.95

CONDIMENTS

CHUTNEY, PICKLES, YOGURT

MANGO CHUTNEY

2.25

MIXED PICKLE 1.95

RAITA

Yogurt with shredded cucumber 3.95

LACHA PYAZ

Onion, chili and lemon 1.95

KATCHUMBER SALAD

Diced vegetables in lemon cumin dressing 3.95

KEBAB & TIKKA

MARINATED MEAT GRILLED IN CLAY OVEN -TANDOOR

TANDOORI CHICKEN

Half chicken on bone marinated in yogurt and house special tandoori masala-roasted in clay oven 15.95

MURGH MIRCH TIKKA

Succulent pieces of boneless chicken breast marinated with a kick of green chilli heat and cooked over open fire 18.95

MALAI CHICKEN TIKKA

Boneless chicken kebab in a delicate creamy marinade, grilled 18.95

KEBAB-E-LAAL

Our version of traditional red chicken tikka 18.95

* **TANDOORI LAMB CHOPS**

Succulent rack of lamb flavoured with fresh ginger/Mace/Cardamom/Yogurt

4 pc 24.95 6 pc 29.95

LUCKNOWI SEEKH KEBAB

Tender kebab of smoked ground lamb meat 16.95

ADRAKI JHINGHA

Jumbo juicy shrimp, marinated with a flavour of ginger and perfectly grilled

4 pc 18.95 6 pc 24.95

MAKHMALI PRAWN

Shrimp tandoori in a marinade of cream cheese, mace and cardamom

4 pc 18.95 6 pc 24.95

BBQ FISH TIKKA

Infused with Punjabi spices and attitude, marinated and cooked over slow fire

6pc 18.95

GRILLED SAMPLERS

CHICKEN TRIO

Mirch tikka | Malai tikka | Chicken tikka

6 pc 19.95

SEAFOOD SIZZLER

Adaraki & Makhmali Jhingha | Fish Tikka

6 pc 22.95

KEBAB PLATTER

Lamb chops | Seekh kebab | Fish tikka | Mirch tikka

8 pc 29.95

BREADS

FRESHLY BAKED IN TANDOOR

NAAN

Leavened white flour Tandoori bread

Plain 3.50

Garlic 4.95

AFGHANI

MEWA NAAN

Mixed dried fruit bread 7.50

KULCHA

Naan with your choice of stuffing

Onions 5.95

Potato 5.95

ALOO

PARANTHA

Roti stuffed with spiced potato 4.50

ROTI

Tandoori baked wheat bread 2.75

LACHA

PARANTHA

Flaky layered butter roti, choose your flavour

Plain 4.25

Chilli 4.75

ROTI KI TOKRI

Bread basket - Naan | Lacha parantha | Roti | Onion kulcha 11.95

RICE & BIRYANI

FRAGRANT AGED BASMATI

VG SAFED CHAWAL

Plain white 3.50

VG JEERA PILLAW

Cumin flavoured 4.50

VG SHAHI SUBZ BIRYANI

Garden fresh vegetables and basmati rice slow cooked with spices and herbs. 13.95

* **DUM KI BIRYANI**

Long grain basmati rice with your choice of meat or shrimp, slow cooked on a dum with saffron and herbs

CHICKEN 16.95

LAMB 17.95



CURRY MAINS

PANEER CHEESE | LENTIL | VEGETABLE

* AWADHI MALAI KOFTA

Soft cheese balls in a rich creamy gravy , flavoured with saffron and cashews 15.95

PANEER TAWA MASALA

Homemade cheese and pepper in thick gravy flavoured with fenugreek 15.50

KAJU MATAR PANEER

Homemade cheese in cashew creamy sauce 15.50

PALAK PANEER

Indian homemade cottage cheese in fresh spinach puree 15.95

VG BHINDI DO PYAZA

Pan tossed ,okra cooked with onions and spice 13.95

VG ALOO GOBHI

Simple, homely and tasty, potato & cauliflower stir fried 14.50

VG WAMBATU CURRY (EGGPLANT)

An assembly of flavours coconut,tamarind,mustard seeds,chilli 13.95

VG * KATHAL MASALENDAR

Unripe jackfruit in a spicy thick gravy of onion,ginger and tomato 14.50

NAVRATTAN KORMA

Mix of fresh vegetables in rich cashew sauce 14.95

VG MUSHROOM MEDLEY

Mushroom and pepper stir fried in curry sauce 14.95

PATIALA CURRY

A tangy sauce of onion and tomato with raisins and nuts- choose your vegetable

Eggplant | Potato | Mushroom 14.95

DAL MAKHANI

A simple dish in a league of its own, black lentil cooked overnight with select spices 12.95

DAL TADKA

Yellow lentil seasoned with cumin,onion,tomato and garlic 11.95

VG CHANA MASALA

Spicy and tangy chickpeas curry 12.95

CHICKEN | LAMB | GOAT | SHRIMP | FISH

MURGH MAKHNI

Classic BUTTER CHICKEN, chicken tikka in tangy creamy tomato sauce 16.95

HOST SPECIAL DILLI WALA BUTTER CHICKEN spicy & less creamy 17.95

KADHAI CHICKEN

Famous anarkali bazaar (Pakistan) style chicken curry with fresh tomato, ginger, garlic with roasted coriander seeds 17.95

* HARYALI MURGH KORMA

Host's original, chicken in a creamy sauce with basil and pine nuts 17.95

CHICKEN LABABDAR

Boneless pieces of grilled chicken prepared in tomato and onion gravy with a hint of coriander 17.95

CHICKEN TIKKA MASALA

Grilled chunks of chicken enveloped in a spiced tomato sauce with pepper and onion 16.95

LAMB LOLLIPOP

Tandoori lamb chops in a creamy onion and tomato curry flavoured with fenugreek 23.95

LAMB ROGANJOSH

Boneless meat slow cooked with yogurt and traditional Indian warm spices with subtlety of saffron 18.95

RAJASTHANI GOAT MASALA

Baby goat cooked with traditional aromatic spices 17.95

MACHER KALIA (FISH CURRY)

Bengali traditional fish dish, in a masala rich gravy 19.95

MALABAR SHRIMP

In a creamy coastal coconut curry, subtly spiced with a gentle heat 22.95

VINDALOO

A fiery spicy goan (anglo Indian) dish with palm vinegar,chillies,ginger and spices

Chicken 17.95 Lamb 18.95 Shrimp 21.95

