

**STARTERS**

- **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, chilies  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

- **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

**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

*Please advise your server of any food allergies*
### 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

### BREADS
*Freshly baked in tandoor*

- **Naan**
  - Leavened white flour Tandoori bread
    - Plain 3.50
    - Garlic 4.95
- **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*

- **Safed Chawal**
  Plain white
  - 3.50
- **Jeera Pillaw**
  Cumin flavoured
  - 4.50
- **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

Group of 8 or more will be subjected to 15% service charge.
### 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 gravity 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

- **BHINDI DO PYAZA**
  Pan tossed, okra cooked with onions and spice 13.95

- **ALOO GOBHI**
  Simple, homely and tasty, potato & cauliflower stir fried 14.50

- **WAMBATU CURRY (Eggplant)**
  An assembly of flavours coconut, tamarind, mustard seeds, chilli 13.95

- **KATHAL MASELEDAR**
  Unripe jackfruit in a spicy thick gravy of onion, ginger and tomato 14.50

- **NAVARRATAN KORMA**
  Mix of fresh vegetables in rich cashew sauce 14.95

- **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 MAKNANI**
  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

- **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

### - Chef recommends  - Vegan