

BIRIANY'S

Of central Asian Origins, Biryani's are rich, very aromatic, but mild dishes. They contain flavoured basmati rice which has been mixed with various mild spices, cinnamon sticks, green cardamom, fenugreek leaves and ghee. All biriyani's are served with a vegetable curry to suit your taste. A comprehensive blend with a delicate character, suitable for almost any kind of palate.

Chicken Biryani	£ 11.50
Chicken Tikka Biryani	£ 11.95
Lamb Biryani	£ 12.50
Lamb Tikka Biryani	£ 12.95
Mushroom Biryani	£ 10.95
Vegetable Biryani	£ 10.95
Paneer Biryani	£ 11.50
Prawn Biryani	£ 12.95
King Prawn Biryani	£ 14.95
Malay Chicken Biryani	£ 14.95
Biryani As explained above but served with pineapple	
Persian Chicken Biryani	£ 14.95
As explained above but served enveloped with a fried egg	

VEGETARIAN SIDE DISHES

Mixed Vegetable Curry	£ 3.95	Taka Dall	
Dry Mixed Vegetable		Lentils with Garlic & Ginger	
Mushroom Bhaji		Aloo Gobi	
Cauliflower Bhaji		Spiced Cauliflower & Potatoes	
Bhindi Bhaji		Sag Aloo	
Spiced Ladies finger, Okra		Spiced spinach & Potatoes	
Sag Bhaji Spinach		Chana Bhuna	
Chana Masala		Spiced Chickpea, semi-dry dish	
chickpea in medium sauce		Motar Paneer	
Bombay Potatoes		Spiced Peas with cheese	
Fresh Aubergines in medium spices		Sag Paneer	
		Spinach with Indian style	
		cheese & Cream	
		Bombay Aloo	
		Spiced Potato	

RICE

Boiled Rice	£ 2.75	Mushroom Rice	£ 3.50
Pilau Rice Basmati Rice	£ 2.95	Cooked with Mushrooms, Peas & Onions	
Onion Fried Rice	£ 3.50	Egg Fried Rice	£ 3.50
Cooked with Onions & Peas		Cooked with Egg, Peas, coriander & Onions	
Lemon Rice	£ 3.50	Coconut Rice	£ 3.50
Cooked with Lemon, Lemon Zest and Peas		Cooked with coconut shavings and Peas	
Vegetable Rice	£ 3.50	Garlic Rice	£ 3.50
Cooked with Mixed Vegetables, Mushrooms, Potato, Peas & Coriander		Cooked with Fresh Garlic, Peas & Coriander	
Keema Rice	£ 3.50	Jira Rice	£ 3.50
Cooked with Seasoned Minced Lamb, Peas & Coriander		Cooked with Cumin Seeds, Pease & Coriander	
Prawn Rice	£ 3.50	Special Fried Rice	£ 3.95
Cooked with Small Atlantic Prawn, Peas & Coriander		Cooked with Egg, Peas, Sultanas & Almonds	

MIDWEEK DEALS FOR TWO

OPTION A £ 24.95
 Starters: 2 Papadam, Chicken Tikka, Onion Bhaji
 Main: Chicken Bhuna, Chicken Kurma
 Sides: (VG) Bombay Aloo, Pilau Rice, Plain Naan, Dips

OPTION B
 Starters: 2 Papadams, 2 Chicken Tikka
 Main: Chicken madras, Chicken balti
 Sides: (VG) Vegetable Curry, Pilau Rice, Plain Naan, Dips

OPTION C
 Starters: 2 Papadams, Chicken Tikka, Onion Bhaji
 Main: Chicken tikka massala, Chicken Pathia
 Sides: (VG) Sag Aloo, Pilau Rice, Plain Naan, Dips
 (£5.00 Surcharge for Fridays, Saturdays & Bank Holidays.)
 Any changes, a surcharge will apply.)

30% OFF

ACCOMPANIMENTS

Plain Naan	£ 3.00	Cheese Naan	£ 3.50
Leavened Bread made using the Tandoori Oven		Stuffed with Cheese	
Garlic Naan	£ 3.50	Garlic & Cheese Naan	£ 3.50
With Garlic		Stuffed with cheese and topped with garlic	
Peshwari Naan	£ 3.50	Chilli Naan	£ 3.50
With coconut, fine almonds & Sultanas		Freshly Chopped green chillies	
Paratha	£ 3.50	Vegetable Paratha	£ 3.50
Bread Baked with Butter Fried in Ghee		Stuffed with mixed vegetables	
Egg Paratha	£ 3.50	Tandoori Roti	£ 3.50
Smothered in a Fried Egg		Thick Dry Bread	
Chapati	£ 3.50	Curry Sauce	£ 2.50
Thin Soft Bread		Chips	£ 2.50
Plain Raita	£ 1.95	Onion Raita	£ 1.95
Home-made Yoghurt		Masala Popadoms	£ 1.00
Cucumber Raita	£ 1.95	Mint Sauce	£ 0.95
Popadoms	£ 0.95	Chilli Pickle	£ 0.95
Mango Chutney	£ 0.95		
Lime Pickle	£ 0.95		

Drinks

Coca Cola 330ml	£ 1.50	Tango Orange 330ml	£ 1.50
Diet Coca Cola 330ml	£ 1.50	Miranda Strawberry 330ml	£ 1.50
7up 330ml	£ 1.50	Coca Cola 1.5 Litre	£ 2.95
Dr Pepper 330ml	£ 1.50	Diet Coca Cola 1.5 Litre	£ 2.95

Please contact the takeaway for any allergies to inform the chef

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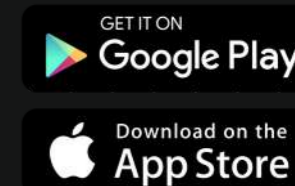
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STARTERS

Tandoori Chicken £ 3.95

On the bone chicken marinated in herbs & spices cooked in a tandoori oven.

Chicken Tikka £ 3.95

Skewered Chicken marinated in spices and cooked in a tandoori oven.

Lamb Tikka £ 4.50

Tender Lamb marinated in spices, skewered and cooked in a tandoori oven.

Panneer Tikka VG £ 4.50

Indian cheese marinated in herbs, skewered and cooked in a tandoori oven.

Shami Kebab £ 4.50

Flat minced lamb seasoned with tandoori spices and grilled in butter.

Nargis Kebab £ 4.75

Seasoned minced Lamb with herbs and medium spices covering a boiled egg, cooked in a tandoori oven then smothered in masala sauce.

Reshmi Kebab £ 4.75

Flat minced lamb seasoned with tandoori spices and grilled in butter and enveloped in a fried egg.

Sheek Kebab £ 4.25

Seasoned minced Lamb with herbs and medium spices and skewered in tandoori oven.

Onion Bhaji VG £ 3.75

Nation's Favourite, flat and deep fried.

Lamb/Vegetable £ 3.95

Samosa

Triangular Filo pastry filled with spiced lamb mince or mixed vegetable.

Stuffed Pepper £ 5.50

Choose between a lightly spiced vegetable stuffing or minced lamb.

SEAFOOD SELECTIONS

Mackerel Buna

Finely chopped mackerel cooked with fresh herbs and ground spices with spring onions and green chillies. Served as a dry dish. (We always aim to serve locally sourced mackerel during the summer months.)

Sardine Buna

Finely chopped Sardines cooked in a tomato base with fresh herbs, ground spices, onions and green chillies. Served as a dry dish.

Boroh Chingra Biran

Marinated large whole King Prawns in tandoori masala, flash cooked in the clay oven before being cooked with onions, tomatoes and small green peppers. A rich, tomato-based dish, packed full of flavour. Medium in heat.

King Prawn Butterfly £ 6.95

Whole King Prawn flattened & seasoned in medium spices, dipped in egg & coated in breadcrumbs. Fried in Butter to finish.

Tandoori King Prawn £ 6.50

Whole King Prawn marinated in tandoori masala spices and skewered in a tandoori oven.

King Prawn Puree £ 6.95

King Prawn cooked with onions and a medium sauce, bhuna style. Served on a puree.

Prawn or Chicken Puree £ 4.95

Prawn or Chicken cooked with onions and a medium sauce, bhuna style. Served on a Puree.

Mackerel Biran £ 4.95

Spiced mackerel fillets served with lightly fried onion rings. Fresh mackerel during summer season.

Sardine Biran £ 4.95

Cooked in a rich tomato-based sauce with onion rings, medium spice.

Chicken Chat £ 4.50

Diced chicken cooked in chat masala with tomato, cucumber and onions.

Aloo Chat VG £ 3.95

Chunks of Potato cooked in chat masala with tomato, cucumber and onions.

Chicken/Vegetable £ 4.95

Pakora

Chunks of Potato cooked in chat masala with tomato, cucumber and onions.

Tikka/Lamb Wrap £ 5.95

Choose between Chicken Tikka and Minced lamb served with salad and wrapped in plain naan bread.

CHEFS SPECIALS

Chicken Tikka £ 8.95

Lamb Tikka £ 9.95

Prawn £ 9.95

Buna Masala

Most beautiful dish ever made. Specially cooked with ghee, onion, green peppers, coconut, fresh cardamom, cinnamon sticks, cloves, garlic with fennel leaves and a touch of cream. Medium to Mild. Avoid the biting the cardamom pods.

Garlic Chilli

A firm favourite for those that love garlic and spice. This dish is cooked extensively with garlic, fresh green chillies, mixed with onions and various spices creating a powerful punch. A fairly hot dish.

Tawa

Cooked with plenty of onions, bell peppers and garam masala creating a medium heat. Then topped with grated cheese to create unique taste.

Korai

Cooked with bell pepper, onions, tomatoes, coriander with medium spices. Medium hot.

HOUSE SPECIALS

Chicken Tikka £ 8.95

Lamb Tikka £ 9.95

Prawn £ 9.95

Chilli Masala

A twist on the nations favourite, tikka masala. A rich, creamy and coconut dish with heat, a lot of it. Cooked with fresh green chillies and spices. Medium to hot, saucy.

Masala

The nations favourite. A very creamy, rich and smooth consistency. Made with coconut, fresh cream, a touch of sugar and lightly spiced with tandoori mix spices to produce a very mild and brightly coloured dish.

Fudina

Cooked with a home-made mint sauce, dried mint leaves, onions, and mixed spices. Medium in heat.

Kalayani

Cooked with cumin seeds, medium spices and a lot of finely grated ginger. Medium heat, saucy.

Passanda

Mildly spiced, cooked with almond powder, cream, butter and a dash of sweet Indian white wine (Riesling). A rich but mild dish. Topped with sultanas and almonds.

Vegetable £ 7.95

Paneer £ 8.50

King Prawn Tikka £ 12.95

Morisa

A hot dish similar to a madras in strength. Cooked with chilli pickle, bell peppers, onions, coriander and extensive herbs and spices, producing a flavour packed dish. Served as a semi-dry dish.

Asari

Home-made aubergine pickle is the real star of this dish, combined with onions coriander, tomato and some spices, really gives this dish a truly unique taste. Medium in strength like a bhuna, with a little sweetness to it.

Naga

A fiery dish cooked with onions, a few spices but most importantly, our home-made naga pickle. Which creates a spicy aroma and a distinctive taste. A fairly hot dish.

Balti

Cooked with chopped onions, garlic, and our own balti sauce recipe which creates a slight tangy, but tasteful dish. Medium in heat.

Vegetable £ 7.95

Paneer £ 8.50

King Prawn Tikka £ 12.95

Makhani

A Very mild dish made with home-made yoghurt, cream, sugar, some mild spices and then topped with our chefs own topping. Suitable for beginners.

Butter Chicken

Cooked with coconut, mild spices, touch of sugar, and topped with a generous amount of butter.

Modhu

Cooked with generous amounts of locally sourced honey and coconut with mild spices. A mild, sweet, coconut flavour- saucy.

Tangy Tamarind

Using our home-made tamarind sauce which creates a zesty and vibrant taste, cooked with generous amounts of onion and medium spices.

Jalfrezi

Prepared in the tandoori, and cooked with bell pepper, onions, tomatoes, fresh green chillies with fairly hot spices. Fairly hot.

OLD FAVOURITES

Chicken £ 8.50

Chicken Tikka £ 8.95

Lamb £ 9.50

Lamb Tikka £ 9.95

Kurma

Most suitable for beginners or those who love a mild, rich curry. This curry is a delicate preparation of cream, coconut, mild spices and a touch of sugar which produces the creamy texture. A saucy dish.

Dupiaza

Heavily full of onions, bell peppers, coriander and seasoned with medium spices to produce a medium strength heat.

Pathia

Cooked with lots of garlic, onion, tomato puree, black pepper and a touch of sugar and lemon to create a unique blend of hot sweet and sour.

Rogan Josh

A special preparation of onions and hot spices cooked with pimento, tomato puree, fresh tomatoes. This dish is all about heat and tomatoes.

Sag

Cooked with garlic, onions and tomato with spices and herbs then adding fenugreek and bay leaf to produce a tasty semi-dry dish.

Bombay

A dish of medium heat cooked with onions, garlic and lots of potatoes.

Madras

Another classic South Indian origin dish. A rich and fairly hot to taste, plenty of garlic, chilli, and tomato puree. A saucy dish.

TANDOORI DISHES

Tandoori and Tikka dishes are not curries. They are marinated in various spices, herbs and tandoori paste. Then skewered and cooked in a tandoori clay oven which is fired with charcoal. Naan, the leavened bread which is also cooked in the clay oven. All tandoori dishes are served with salad and mint sauce, separately.

Tandoori Chicken (On the bone) £ 8.95

Chicken Tikka (Off the bone) £ 8.95

Lamb Tikka £ 9.95

King Prawn Tikka £ 13.95

Chicken Shashlik £ 9.95

Spiced similarly to Tikka and seasoned, then skewered in the Tandoori Oven with chunks of Onions, Bell Peppers and Tomato.

Lamb Shashlik/King Prawn Shashlik £ 10.95 / £ 14.95

Tandoori Mix Grill £ 12.95

A variety of meats, one piece Tandoori chicken, a mixture of chicken & lamb tikka, one sheek kebab, plain naan & served with mint sauce & salad.

Vegetable £ 7.95

Paneer £ 8.50

Prawn £ 9.95

King Prawn £ 11.95

Dhansak

A beautiful combination of spices with lentils, garlic, lemon and sugar, producing a hot sweet, sour taste.

Bhuna

Thoroughly garnished with onion, tomato and selected spices, Bhuna is extensively treated to produce a dish of medium strength. A truly flavoursome dish.

Malaya

A combination of central Asian & Indian spices richly prepared with chunks of fresh pineapple. A slightly sweet/tangy taste.

Bengal

A medium in strength dish, cooked with a hard-boiled egg, tomatoes, onions and selected spices.

Lucknow

A Very mild dish made with cream, sugar, some mild spices and mushrooms. Suitable for beginners and mushroom lovers.

Vindaloo

A South Indian dish renowned for its fiery, rich and extravagantly hot flavour. Garam masala, red chilli are among the many spices used. Not for the faint hearted. A saucy dish.

Ceylon

A distinctive mixture of coconut, lemon, garam masala, chili and a touch of sugar to create a special hot, sweet and sour taste. Served with a wedge of lemon, a saucy dish.