



Indian Cuisine  
Bar • Restaurant • Takeaway

## CONDIMENTS

PLAIN / MASSALA POPADOM £0.75

CHUTNEY TRAY £3.00  
Various pickles

VEGETABLE PAKORAS £4.95  
Bowl of crunchy fresh vegetables

## VEGETARIAN STARTERS

VEGETABLE THAAL (FOR 2) £9.95  
Stuffed mushroom, onion bhaji, veg singgara.

ALOO CHANA CHAAT £4.95  
Chick peas, potatoes in a tangy-spicy sauce

PANEER SABZI MIRCH £4.95  
Cubes of cheese cooked with vegetables with a hint of chilli.

ONION BHAJI £4.95

VEGETABLE SINGGARA SOMOSA

CHOT POTI £4.95  
Chick peas in a hot, sweet and sour sauce.

STUFFED MUSHROOM £4.95  
Stuffed with mashed potato, onions, and cheese.

## NON-VEGETARIAN STARTERS

THAAL SPECIAL (FOR 2) £9.95  
Chicken pakora, chicken tikka, kundan machli and sheek kebab.

AMRITSARI MURGH £4.95  
Chicken with potatoes, fried with onion, mixed peppers, topped with cheese

MIXED KEBAB £4.95  
Onion Bhaji, Sheek Kebab, Chicken Tikka.

SHEEK KEBAB £4.95  
Minced meat.

CHICKEN TIKKA £4.95

MACHLI THAAL (FOR 2) £9.95  
Kundan Machli, kashmiri pakora and Kuftha Machli

KASHMIRI PAKORA £4.95  
Filletted seabass in a crispy crunchy kashmiri batter

KUNDAN MACHLI £4.95  
White fish in a ajwain gram flour batter, delicately spiced and deep fried

KUFTCHA MACHIL £4.95  
Mix fish, potatoes, cheese and red onions cooked as a shami kebab

## SIGNATURE DISHES

LAHORI JALL MACHLI £10.95  
White fish cooked with tomatoes, dry chillies and spring onions

MURGH JAL JOOL £9.95  
Highly spiced chicken cooked with fresh ground spices, squeeze of lime, honey and chillies. Creating a hot, sweet and sour sauce flavour (Hot)

KEEMA REZELLA £9.95  
Chicken cubes cooked in a spicy hot sauce tempered with red onions and minced meat (Hot)

MURGH MALAI KUMBI £9.95  
Succulent pieces of chicken breasts poached in coconut milk cream and honey and hint of chilli finished with mushrooms topped with roasted almond flakes

CHICKEN CHILLI MASALA £9.95  
Chicken cooked in tandoori spices with fresh green chillies (Hot)

ADRAKI GOSHT £10.95  
Succulent lamb cooked with fresh ginger, onions and tumeric creating a rich spicy masala

TANDOORI MACHLI £10.95  
Grilled tandoor spiced seabass fillets, finished in tandoori masala and topped with a caramelised tomato rogon

HALEEM £9.95  
Beef simmered with lentils, black pepper and chillies

Aloo Gosht £9.95  
Beef simmered with potatoes, onions and tomatoes

MIRCHI LAMB CUTLETS £10.95  
3 Lamb cutlets marinated in lime, ginger, garlic and honey. Grilled then finished with onion, mint and peppers  
Add 2 extra lamb cutlet pieces add £4.95

DHANCHAK £9.95  
Beef simmered with lentils, pineapple & chillies, finished with a hint of cream

KABIL £9.95  
Beef simmered with chickpeas, chillies and whole spices

MURGH MASALA ACHAR £9.95  
Chicken breast marinated in mustard seeds, lime and curry leaves simmered with onions, chillies and fresh lime creating a tangy spicy sauce

JHINGA SHAHI ZEERA £10.95  
Jumbo tiger prawns marinated in tandoori spices barbecued and then simmered with cumin, yoghurt and green peppers

JHOOL GINGER £10.95  
King prawns marinated in honey, chilli and yoghurt. Simmered in coconut milk and ground fresh spices. Finished with cashewnuts

SPECIAL MIXED BALTI £10.95  
A mixture of chicken, lamb and prawn cooked in our special balti sauce. Flambéed with brandy

SHASLICK SIZZLER £9.95  
Chicken barbecued with mix peppers, onion, tomatoes and finished in a tandoori sauce

SHAJANI MURGH £9.95  
Marinated Chicken cooked in clay oven then cooked with yoghurt, coriander, garlic and ginger tarkad with bay leaf

MURGH DHAI TURKA £9.95  
Tender breast of chicken marinated in yoghurt, crushed black pepper and fresh mint finished in a caramelised red onion sauce

TURKA GOSHT £10.95  
Succulent tender lamb marinated in mint, chilli and lime juice, then simmered with bayleaf. topped with caramelised tomatoes and fresh mint

LAMB PALAK £10.95  
Spiced cooked with spinach and tarkad with fresh garlic

MURGH BHUNA MASSALA £9.95  
Chicken in a rich massala sauce, cooked with chef's own spices, with cherry tomatoes and chillies

MURGH MAKHONI £9.95  
Chicken cooked with plump mango, coconut, almond, sultana and cashew-nuts. Mild

MURGH JALFRAZI £9.95  
Chicken cooked with onion, mix peppers topped with coriander and green chilli. (Hot)

DESHI GARLIC CHICKEN £9.95  
Chicken breast marinated then cooked with fresh garlic and tomatoes.

## VEGETABLE DISHES

SABZI SHASHLIC PANEER £9.95  
Potato, cauliflower, broccoli with mix peppers, paneer (cheese) tomatoes barbecued and finished in tandoori sauce.

SABZI PANEER MASALA £9.95  
Fresh vegetables and cheese simmered in a rich spicy masala.

SAAG PANEER GARLIC / SIDE £3.95 OR MAIN £9.95  
Fresh spinach and indian cheese cooked in a garlic masala.

NIRAMISH / SIDE £3.95 OR MAIN £9.95  
Crunchy cabbage, cooked in a medium masala sauce.

SABZI DARBAR / SIDE £3.95 OR MAIN £9.95  
Fresh seasonal vegetables tossed with red onions, cumi and crushed black pepper.

MATKA HARYALI / SIDE £3.95 OR MAIN £9.95  
Chick peas and baby potatoes cooked with garlic and ginger, finished with chillies and lentils.

MAKON BAHARI / SIDE £3.95 OR MAIN £9.95  
Fresh seasonal vegetables simmered in coconut milk with cinnamon and finished with mangoes.

SAAG ALOO / SIDE £3.95 OR MAIN £9.95  
Spinach and potato

BOMBAY ALOO / SIDE £3.95 OR MAIN £9.95  
Potato bhaji

PHOOL GOBI / SIDE £3.95 OR MAIN £9.95  
Cauliflower bhaji

TARKA DALL / SIDE £3.95 OR MAIN £9.95  
Lentil

## SUNDRIES

THAAL SPECIAL RICE FRUITY £4.20

PILAU RICE £3.20

BOILED RICE £3.00

MUSHROOM RICE £3.70

KEEMA RICE £3.70

LEMON RICE £3.70

FRIED RICE £3.70

MIRCHI RICE £3.70

VEGETABLE RICE £3.70

PLAIN NAAN £3.20

GARLIC NAAN £3.20

PESHWARI NAAN £3.20

KEEMA NAAN £3.70

CHEESE NAAN £3.70

TANDOORI ROTI £1.80

This is a single use menu - feel free to take me home! All menu items are available for takeaway. Receive 10% off on all takeaway orders. T: 01484 723321

Before you order your food & drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage sold is free from traces of allergens.