



# The India Village

## Tandoori Cuisine

# Allergy & Dietary Requirement Notice

The India Village Restaurant complies with the current allergen and intolerance labelling requirements set by the Food Standards Agency.

**IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF STAFF PRIOR TO YOUR ORDER, THANK YOU.**

**(V)** – Vegetarian

**(G)** – Contains Gluten

**(N)** – Contains Nuts



Dairy



Gluten



Seafood



Soy



Egg



Peanuts



Shellfish



Tree Nuts



Food  
Standards  
Agency

# Starters

<b>ONION BHAJI (V)</b> . . . . .	3.50
Deep fried spicy onion fritter.	
<b>VEGETABLE / MEAT SAMOSA (V)</b> . . . . .	3.50
Triangular shaped pastry, filled with spicy minced lamb or mixed vegetables.	
<b>CHICKEN PAKORA (New)</b> . . . . .	3.95
Bite sized pieces of chicken deep-fried in a golden crispy batter infused with traditional Indian spices.	
<b>BRINJAL FRITTERS (V) (New)</b> . . . . .	3.50
Thinly sliced aubergine coated in a golden crispy batter infused with traditional Indian spices.	
<b>TANDOORI STUFFED PEPPER (New)</b> . . . . .	4.95
Fresh mix of peas, keema and basmati rice stuffed into a grilled tandoori pepper.	
<b>ALOO CHAT</b> . . . . .	3.50
Pieces of potato spiced with hot and sour tangy sauce.	
<b>CHICKEN ACHAR</b> . . . . .	4.75
Small pieces of chicken tikka cooked in a sweet and sour tamarind sauce.	
<b>SHEEK KEBAB</b> . . . . .	3.75
Minced lamb pungently spiced into soft skewered rolls.	
<b>LAMB / CHICKEN TIKKA</b> . . . . .	3.95
Tender cubes of lamb or chicken marinated in spices, herbs and yogurt, grilled over charcoal.	
<b>TANDOORI CHICKEN</b> . . . . .	4.25
Tender spring chicken marinated in herbs and selected spices, grilled in a charcoal clay oven.	
<b>GARLIC CHILLI TIKKA</b> . . . . .	4.25
Chicken or lamb garnished with garlic and a hot spicy sauce, cooked in a clay oven with golden onions and green chilli.	
<b>MIXED STARTER (For Two)</b> . . . . .	9.95
Sheek kebab, chicken tikka, lamb tikka, onion bhaji and samosa.	
<b>MIXED KEBAB</b> . . . . .	4.95
Chicken tikka, sheek kebab, lamb tikka, gently spiced and grilled over charcoal.	
<b>CHICKEN CHAT PURI</b> . . . . .	4.75
Small pieces of chicken spiced and cooked with a hot and sour sauce, served with a fried pancake.	
<b>PRAWN PURI</b> . . . . .	4.95
Fresh prawns cooked in a medium sauce, served with a fried pancake.	
<b>KING PRAWN PURI</b> . . . . .	5.95
Succulent roasted cubes of king prawn, served with a fried pancake.	
<b>KING PRAWN BUTTERFLY</b> . . . . .	5.95
A whole king prawn delicately spiced, covered with golden breadcrumbs and deep fried in the shape of a butterfly.	
<b>KING PRAWN TANDOORI</b> . . . . .	5.95
King prawns marinated in lemon juice, yogurt, fresh herbs, spiced and chargrilled.	

# Tandoori Speciality Main Dishes

*All these dishes are marinated in yogurt and fresh herbs, cooked on skewers in a clay oven. Then each dish is prepared in different spices and sauces for a distinctive flavour.*

<b>TANDOORI CHICKEN</b> . . . . .	7.95
Tender spring chicken marinated in herbs and selected spices.	
<b>LAMB / CHICKEN TIKKA</b> . . . . .	7.95
Diced lamb or chicken pieces marinated in herbs and selected spices.	
<b>CHICKEN / LAMB TIKKA WRAP [New]</b> . . . . .	8.95
Slices of chicken or lamb tikka bedded into a layer of fresh lettuce, juicy tomatoes, crispy onions and crunchy cucumbers, drizzled with a sweet curry sauce into a fluffy chapati.	
<b>TANDOORI KING PRAWN</b> . . . . .	13.95
King prawns marinated in a tandoori spice, cooked in a tandoori oven.	
<b>DUCK TIKKA</b> . . . . .	10.95
Diced pieces of duck breast marinated in a tandoori spice, cooked in a tandoori oven.	
<b>SALMON TIKKA</b> . . . . .	10.95
Fresh salmon pieces marinated and lightly spiced, cooked in a tandoori oven.	
<b>TANDOORI MIX GRILL</b> . . . . .	11.95
Pieces of chicken tikka, lamb tikka, tandoori chicken and sheek kebab, served with nan bread and fresh salad.	
<b>LAMB / CHICKEN TIKKA SHASHLIK (Dry)</b> . . . . .	8.95
Diced lamb or chicken pieces coated in fresh herbs, soft onions, plump tomatoes and green peppers, barbecued in a charcoal clay oven.	
<b>DUCK SHASHLIK (Dry)</b> . . . . .	11.95
Diced pieces of duck breast marinated in fresh herbs, soft onions, plump tomatoes and green peppers, barbecued in a charcoal clay oven.	
<b>TANDOORI KING PRAWN SHASHLIK (Dry)</b> . . . . .	14.95
A whole king prawn seasoned in fresh herbs, soft onions, plump tomatoes and green peppers, barbecued in a charcoal clay oven.	

# India Village Specialities

<b>SPECIAL KEEMA BHUNA [New]</b> . . . . .	10.95
Savoury spicy minced meat cooked in a bhuna sauce with green peas and soft fluffy potatoes.	
<b>SPECIAL NIMBUS CHICKEN OR LAMB CHANA</b> . . . . .	10.95
An aromatic dish using freshly chopped lemon, fragrant herbs and soft creamy chickpeas with medium hot strength.	
<b>CHICKEN / LAMB HUNZA</b> . . . . .	10.95
This strongly flavoured dish is medium hot and spiced with slight hits of fresh orange zest.	
<b>SARSON BATA CHICKEN / LAMB</b> . . . . .	10.95
A thick curry flavoured with Indian mustard, fresh garlic, green chilli with savoury mushroom and aromatic cinnamon.	
<b>GREEN CHICKEN / LAMB CURRY</b> . . . . .	10.95
Originated from the West of India in Goa, cooked with fresh coriander, green chilli and caramelised onions.	
<b>DUM-KA-MURGH (N)</b> . . . . .	10.95
A famous Hyderabad dish, containing prime chicken breast cooked in yogurt, poppy seeds, almond nuts and caramelised onions.	
<b>LOKNAI GOSTH</b> . . . . .	10.95
Tender chunks of lamb cooked Loknai style, covered in spicy onions and ripe tomato, a fairly hot dish.	
<b>INDIA VILLAGE SPECIAL KORAI</b> . . . . .	10.95
Marinated lamb or chicken cooked with fresh herbs and fragrant spices.	
<b>MURGH SAGARANA</b> . . . . .	10.95
An exceptional chicken dish unique to the Bengal region, consisting of refreshing cream and traditional spice, which is also a chef speciality.	
<b>GUSTABA</b> . . . . .	10.95
Lean lamb finely minced, combined with turmeric, black pepper, garam masala into meatballs and pan-fried in a medium spicy sauce.	

# Traditional Masala Dishes

<b>LAMB / CHICKEN TIKKA MASALA</b> . . . . .	8.95
Boneless pieces of chicken breasts or spring lamb, cooked in a specially prepared creamy sauce, delicately flavoured to a medium strength.	
<b>LAMB / CHICKEN TIKKA CHILLI MASALA (New)</b> . . . . .	9.95
Boneless pieces of chicken breasts or spring lamb, cooked in a specially prepared creamy sauce with flash-fried green chillies, delicately flavoured to a spicy strength.	
<b>MIXED GRILL MASALA</b> . . . . .	11.95
A mix of chicken tikka, lamb tikka and tandoori chicken marinated and grilled over charcoal, simmered in a rich tomato sauce.	
<b>TANDOORI KING PRAWN MASALA</b> . . . . .	14.95
King prawns grilled in a tandoori oven then cooked in a smooth tandoori sauce.	
<b>LAMB / CHICKEN TIKKA SHASHLIK MASALA</b> . . . . .	10.95
Diced lamb or chicken pieces seasoned in fresh herbs, soft onions, plump tomatoes and green peppers, simmered in a rich creamy masala sauce.	
<b>CHICKEN / LAMB PASANDA (N)</b> . . . . .	8.95
Mildly spiced chicken or lamb tikka, garnished with sultanas, reduced with red grape juice in a velvety sauce.	
<b>KING PRAWN DELIGHT</b> . . . . .	14.95
King prawns marinated in exotic mild spices, seared over charcoal and cooked in fresh cream and yogurt.	
<b>TANDOORI KING PRAWN KORAI</b> . . . . .	14.95
Roasted pieces of king prawn cooked in medium spices and fresh herbs, served in a sizzling iron skillet.	
<b>TANDOORI KING PRAWN JALFREZI</b> . . . . .	14.95
King prawns cooked with fresh green chilli, chopped onions, plump tomatoes and green peppers in exotic spices, fairly hot and spicy.	
<b>LAMB / CHICKEN TIKKA ACHARI</b> . . . . .	10.95
Medium spiced cubes of lamb or chicken tikka seasoned with roasted spices and tangy pickles.	
<b>CHICKEN TIKKA REZALA</b> . . . . .	10.95
Pieces of chicken tikka simmered in a piping-hot, spicy special sauce.	

# Chicken / Lamb / Beef (New) Dishes

<b>CHICKEN / LAMB KORMA</b> . . . . .	8.50
Mild strength with cream and coconut.	
<b>CHICKEN / LAMB / BEEF BHUNA</b> . . . . .	8.50 / 9.50
Medium selected spices with fried onions, juicy capsicum and fresh coriander in a thick sauce.	
<b>CHICKEN / LAMB / BEEF DOPIAZA</b> . . . . .	8.50 / 9.50
Exotic herbs and spices, cooked with succulent peppers and diced onion in a medium strength sauce.	
<b>CHICKEN / LAMB / BEEF ROGAN</b> . . . . .	8.50 / 9.50
Medium spiced chicken, lamb or beef, laced with a thick tomato sauce.	
<b>CHICKEN / LAMB / BEEF SAAG</b> . . . . .	8.95 / 9.95
Medium strength, cooked with green spinach.	
<b>CHICKEN / LAMB / BEEF SYLHETI</b> . . . . .	8.50 / 9.50
Chicken or lamb or beef cooked in a traditional Bangladeshi citrus fruit, in a medium spiced sauce.	
<b>CHICKEN / LAMB / BEEF MADRAS</b> . . . . .	8.50 / 9.50
Chicken or lamb or beef cooked with juicy peppers, red onion and ginger, hot strength.	
<b>CHICKEN / LAMB / BEEF PATHIA</b> . . . . .	8.95 / 9.95
Sweet, hot and sour, cooked with coconut.	
<b>CHICKEN / LAMB / BEEF DHANSAK</b> . . . . .	8.95 / 9.95
Sweet, hot and sour, cooked with lentils.	
<b>CHICKEN / LAMB / BEEF VINDALOO</b> . . . . .	8.95 / 9.95
Very hot and fiery curry.	
<b>CHICKEN / LAMB / BEEF NAGA</b> . . . . .	8.95 / 9.95
Supremely hot, with a specially selected spice from the far east hottest chilli.	

# Chef's Recommendation

<b>GARLIC CHILLI CHICKEN / LAMB / BEEF (New)</b> . . . . .	9.95 / 10.95
A fairly hot dish, including off-the-bone chicken or lamb tikka or tender beef cooked with fresh green chilli and a punchy garlic flavour in a thick sauce.	
<b>BEEF ALOO (New)</b> . . . . .	10.95
Tender chunks of beef and spiced potatoes simmered in a medium curry sauce.	
<b>BUTTER CHICKEN</b> . . . . .	9.95
Chicken tikka stewed in a mildly spiced creamy butter sauce.	
<b>KHATA GOSTH MASALA</b> . . . . .	9.95
Succulent chunky pieces of lamb, cooked with fresh sliced ginger, fragrant herbs and dried red chilli.	
<b>CHICKEN TIKKA SALEE</b> . . . . .	9.95
Chicken breast cooked in medium spices, with fresh garlic, green coriander, diced onion, ripe tomatoes and ginger shavings topped with fried potato sticks.	
<b>LAMB / CHICKEN TIKKA BHUNA</b> . . . . .	9.95
Lamb or chicken tikka marinated in exotic herbs and spices, cooked with fried onions, juicy capsicum and fresh coriander.	
<b>LAMB / CHICKEN TIKKA DOPIAZA</b> . . . . .	9.95
Lamb or chicken tikka marinated in exotic herbs and spices, cooked with succulent peppers and diced onion in a medium strength sauce.	
<b>LAMB / CHICKEN TIKKA ROGAN JOSH</b> . . . . .	9.95
Lamb or chicken tikka cooked to medium strength with fresh chopped tomato in a spicy sauce.	
<b>LAMB / CHICKEN TIKKA KORAI</b> . . . . .	9.95
Korai is an ancient iron skillet dish, bringing a delicious sizzling taste, medium spiced with aromatic herbs.	
<b>LAMB / CHICKEN TIKKA DHANSAK</b> . . . . .	9.95
Lamb or chicken tikka simmered in lentils with a hot, sweet and sour sauce.	
<b>LAMB / CHICKEN TIKKA JALFREZI</b> . . . . .	9.95
Lamb or chicken tikka prepared with fresh green chilli, chopped onions, plump tomato, green peppers in an exotic spice mix, fairly hot and spicy.	
<b>CHICKEN TIKKA NAGA</b> . . . . .	9.95
A supremely hot dish, containing spring chicken, cooked with specially selected spice from the far east hottest chilli.	

## Vegetable Main Dishes (V)

<b>VEGETABLE KORMA</b> . . . . .	7.95
Seasonal vegetables cooked with mild spices and coconut cream.	
<b>VEGETABLE MASALA</b> . . . . .	7.95
Fresh vegetables cooked in a specially prepared creamy sauce, delicately flavoured to a medium strength.	
<b>TARKA SAAG DAL</b> . . . . .	7.95
Spinach and lentils cooked with cumin seeds, chopped onions, ginger carvings, then topped with fried garlic slices.	
<b>VEGETABLE KORAI</b> . . . . .	7.95
Korai is an ancient iron skillet dish, which bring out all the delicious sizzling taste, medium spiced with aromatic herbs and splashes of tangy lemon juice.	
<b>VEGETABLE SALEE</b> . . . . .	7.95
Mixed vegetables cooked in a medium spice with fresh garlic, green coriander, diced onion, ripe tomatoes and ginger shavings, topped with fried potato sticks, simmered in a fusion of hot, sweet and sour sauce.	
<b>VEGETABLE JALFREZI</b> . . . . .	7.95
Assorted vegetables prepared with fresh green chilli, chopped onions, plump tomato, green peppers in an exotic spice mix, fairly hot and spicy.	
<b>GARLIC CHILLI VEGETABLE</b> . . . . .	7.95
A fairly hot dish, including a vegetable medley, cooked with fresh green chilli and a punchy garlic flavour in a thick sauce.	

# Seafood Specialities

*All our seafood dishes are specially prepared with fresh herbs and spices, cooked in a traditional way to give each dish its own unique taste. Cooked to a mild, medium or hot strength.*

<b>INDIA VILLAGE SPECIAL KING PRAWN</b> . . . . .	14.95
King prawns cooked in fresh garlic, black pepper, aromatic herbs and a unique blend of spices.	
<b>TANDOORI KING PRAWN GARLIC CHILLI</b> . . . . .	14.95
Fairly hot tandoori king prawn cooked with fresh green chilli, with a garlic kick in a thick sauce.	
<b>KING PRAWN SUKA</b> . . . . .	14.95
Cooked in tamarind sauce and an exciting mix of herbs, with a touch of honey.	
<b>SALMON TIKKA JALFREZI</b> . . . . .	10.95
Medium spiced cooked with a fusion of spices and herbs, luscious tomatoes and flavour-bursting green peppers.	
<b>SALMON GARLIC CHILLI</b> . . . . .	10.95
Cooked in fried garlic, chilli, fresh coriander and traditional herbs.	

# Duck Specialities

*All our duck breasts are specially prepared with a blend of fresh herbs and aromatic spices, traditionally cooked to mild, medium or hot strength.*

<b>HAASH-DE-BASH</b> . . . . .	11.95
Fairly hot tandoori duck breast cooked with crisp green chilli, diced garlic and bamboo shoots.	
<b>DUCK TIKKA KORAI</b> . . . . .	11.95
Korai is an ancient iron skillet dish, which bring out all the delicious sizzling taste, medium spiced with aromatic herbs and splashes of tangy lemon juice.	
<b>DUCK TIKKA JALFREZI</b> . . . . .	11.95
Duck tikka prepared with fresh green chilli, chopped onions, plump tomato, green peppers in an exotic spice mix, fairly hot and spicy.	
<b>DUCK TIKKA DHANSAK</b> . . . . .	11.95
Sweet, hot and sour, cooked with lentils.	
<b>DUCK TIKKA BALTI</b> . . . . .	11.95
Cooked in Balti spices.	
<b>DUCK TIKKA MASALA</b> . . . . .	11.95
Simmered in a spiced creamy sauce.	

# Biryani Dishes

*Biryani is originated from central Asia and is a dish that is very rich, aromatic and is mild to medium spiced. It consists of fragrant saffron rice, delicately infused together with chicken, lamb, beef, seafood, or vegetables in spiced ghee, served with a vegetable curry.*

<b>LAMB / CHICKEN / BEEF (New) BIRYANI</b> . . . . .	8.95 / 9.95
<b>LAMB TIKKA / CHICKEN TIKKA BIRYANI</b> . . . . .	10.95
<b>VEGETABLE BIRYANI (V)</b> . . . . .	8.95
<b>PRAWN BIRYANI</b> . . . . .	9.95
<b>DUCK TIKKA BIRYANI</b> . . . . .	12.95
<b>KING PRAWN TIKKA BIRYANI</b> . . . . .	13.95
<b>INDIA VILLAGE SPECIAL BIRYANI</b> . . . . .	13.95
Chicken tikka, lamb tikka and succulent prawns cooked with saffron basmati rice, medium spiced.	

# Prawn & King Prawn Dishes

<b>PRAWN KORMA</b> . . . . .	8.95
Mild with cream and coconut.	
<b>PRAWN CURRY</b> . . . . .	8.95
Medium strength.	
<b>PRAWN BHUNA</b> . . . . .	8.95
Medium selected spices with fried onions, juicy capsicum and fresh coriander in a thick sauce.	
<b>PRAWN DOPIAZA</b> . . . . .	8.95
Exotic herbs and spices, cooked with succulent peppers and diced onion in a medium strength sauce.	
<b>PRAWN ROGAN</b> . . . . .	8.95
Medium spiced prawns, laced with a thick tomato sauce.	
<b>PRAWN SAAG</b> . . . . .	8.95
Medium strength, cooked with green spinach.	
<b>PRAWN MADRAS</b> . . . . .	8.95
Fresh prawns cooked with pepper, red onion and ginger, hot strength.	
<b>PRAWN PATHIA</b> . . . . .	8.95
Sweet, hot and sour, cooked with coconut.	
<b>PRAWN DHANSAK</b> . . . . .	8.95
Sweet, hot and sour, cooked with lentils.	
<b>PRAWN VINDALOO</b> . . . . .	8.95
A very hot and fiery curry.	
<b>PRAWN NAGA</b> . . . . .	8.95
A supremely hot dish, with specially selected spices from the far east hottest chilli.	
<b>KING PRAWN KORMA</b> . . . . .	11.95
Mild with cream and coconut.	
<b>KING PRAWN CURRY</b> . . . . .	11.95
Medium strength.	
<b>KING PRAWN BHUNA</b> . . . . .	11.95
Medium selected spices with fried onions, juicy capsicum and fresh coriander in a thick sauce.	
<b>KING PRAWN DOPIAZA</b> . . . . .	11.95
Exotic herbs and spices, cooked with succulent peppers and diced onion in a medium strength sauce.	
<b>KING PRAWN ROGAN</b> . . . . .	11.95
Medium spiced king prawns, laced with a thick tomato sauce.	
<b>KING PRAWN SAAG</b> . . . . .	11.95
Medium strength, cooked with green spinach.	
<b>KING PRAWN MADRAS</b> . . . . .	11.95
Fresh king prawns cooked with pepper, red onion and ginger, medium strength.	
<b>KING PRAWN PATHIA</b> . . . . .	11.95
Sweet, hot and sour, cooked with coconut.	
<b>KING PRAWN DHANSAK</b> . . . . .	11.95
Sweet, hot and sour, cooked with lentils.	
<b>KING PRAWN VINDALOO</b> . . . . .	11.95
A very hot and fiery curry.	
<b>KING PRAWN NAGA</b> . . . . .	11.95
A supremely hot dish, with specially selected spices from the far east hottest chilli.	

# Special Balti Dishes

*Balti's are sizzling spicy dishes, they are the traditional cuisine of the Kashmir and Indus Valleys. Their exciting taste and aromatic flavours are served in the Balti pan, a fascinating utensil which locks in the flavour. Balti's are ideal with naan or roti and can be prepared to any strength.*

<b>CHICKEN / LAMB TIKKA BALTI</b> . . . . .	10.95
<b>TANDOORI MIXED GRILL KORAI BALTI</b> . . . . .	12.95
<b>BEEF GARLIC CHILLI BALTI (New)</b> . . . . .	11.95
<b>PRAWN BALTI</b> . . . . .	11.95
<b>KING PRAWN BALTI</b> . . . . .	14.95
<b>SALMON TIKKA BALTI</b> . . . . .	13.95
<b>SUPREME BALTI</b> . . . . .	13.95
Mixed with lamb, chicken and prawn.	
<b>VEGETABLE BALTI (V)</b> . . . . .	8.95
<b>VEGETABLE GARLIC CHILLI BALTI (V)</b> . . . . .	9.95

# Set Meals – Thali Dishes

*(For one person)*

<b>MEAT THALI</b> . . . . .	16.95
This dish contains chicken tandoori, lamb chilli masala, chicken makhani, vegetable bhaji, pilau rice, plain naan bread and Indian raita, traditionally served in an Indian Thali tray.	
<b>VEGETABLE THALI (V)</b> . . . . .	15.95
This dish contains vegetable samosa, mixed vegetable jalfrezi, bhindi bhaji, saag aloo bhaji, tarka dall, steamed rice and naan bread, traditionally served in an Indian Thali tray.	

# Kids Meals (New)

<b>CHICKEN TIKKA &amp; CHIPS (Stir-Fry)</b> . . . . .	7.95
<b>CHICKEN TIKKA WRAP &amp; CHIPS</b> . . . . .	7.95
<b>MUSHROOM OMELETTE &amp; CHIPS</b> . . . . .	7.95



# Vegetable Side Dishes (V)

*A variety of vegetable dishes cooked with medium flavoured sauces, served with the main course dishes.*

<b>VEGETABLE CURRY</b> . . . . .	3.95
Mixed seasonal vegetables.	
<b>NIRAMISH BHAJI</b> . . . . .	3.95
Dry, mixed seasonal vegetables.	
<b>MUSHROOM BHAJI</b> . . . . .	3.95
<b>GOBI BHAJI</b> (Cauliflower) . . . . .	3.95
<b>SAAG BHAJI</b> (Spinach) . . . . .	3.95
<b>BHINDI BHAJI</b> (Okra) . . . . .	3.95
<b>BOMBAY ALOO</b> (Hot & Spicy Potatoes) . . . . .	3.95
<b>ONION BHAJI</b> . . . . .	3.50
<b>ALOO GOBI BHAJI</b> (Potato & Cauliflower) . . . . .	4.25
<b>ALOO CHANA BHAJI</b> (Potato & Chickpeas) <b>(New)</b> . . . . .	4.25
<b>SAAG ALOO BHAJI</b> (Spinach & Potato) . . . . .	4.25
<b>TARKA DALL</b> . . . . .	3.95
Lentils with fried garlic sauce.	
<b>DALL MASALA</b> . . . . .	3.95
Lentils with fairly hot spices.	
<b>CHANA MASALA</b> (Chickpeas) . . . . .	3.95
<b>VEGETABLE SAMBA</b> . . . . .	3.95
Mixed vegetables cooked in fairly hot spices.	
<b>VEGETABLE MASALA</b> . . . . .	3.95
Mixed vegetables cooked in a rich masala sauce.	
<b>ALOO CHILLI MASALA</b> . . . . .	3.95
Succulent spiced potatoes, cooked with fresh green chilli.	
<b>VEGETABLE JALFREZI</b> . . . . .	4.25
Spicy mixed vegetables cooked in crisp green chilli, caramelised onions, rich tomatoes and grilled green peppers.	
<b>PALAK PANEER</b> . . . . .	4.25
Medium spiced, with cottage cheese and green spinach.	
<b>MATTAR PANEER</b> . . . . .	4.25
Green peas cooked with traditional Indian cheese.	
<b>VEGETABLE MALI KOFTA</b> . . . . .	4.25
Freshly made vegetable balls cooked with spices in a creamy sauce.	
<b>BAMBOO SHOOT BHAJI</b> . . . . .	4.25
<b>CHIPS</b> . . . . .	3.50

# Rice Dishes

<b>STEAMED RICE</b> . . . . .	2.95
Boiled Rice.	
<b>PILAU RICE</b> . . . . .	3.25
Basmati Rice.	
<b>JEERA RICE (New)</b> . . . . .	3.75
Cumin seeds cooked with steamed rice.	
<b>CHANA PILAU RICE (New)</b> . . . . .	3.75
Chickpeas cooked with pilau rice.	
<b>LEMON RICE (New)</b> . . . . .	3.75
Steamed rice perfumed with tangy lemon juice.	
<b>SPECIAL FRIED RICE</b> . . . . .	3.75
Mixed with eggs and green peas.	
<b>KASHMIRI RICE (N)</b> . . . . .	3.75
Fruity fried rice, with almonds, coconut, sultanas and banana.	
<b>MUSHROOM RICE</b> . . . . .	3.75
<b>VEGETABLE RICE</b> . . . . .	3.75
<b>COCONUT RICE</b> . . . . .	3.75
<b>KEEMA RICE</b> . . . . .	3.95
Basmati rice cooked with spicy minced lamb.	

# Tandoori Breads (G)

*Delicious leavened Indian flatbread, freshly baked in a tandoori clay oven, all naans contain gluten.*

<b>PLAIN NAAN</b> . . . . .	2.95
<b>GARLIC NAAN</b> . . . . .	3.25
Stuffed with fragrant garlic.	
<b>KEEMA NAAN</b> . . . . .	3.25
Stuffed with succulent minced lamb.	
<b>PESHWARI NAAN (N)</b> . . . . .	3.25
Stuffed with almonds, sultanas and coconut.	
<b>VEGETABLE NAAN</b> . . . . .	3.25
Stuffed with mixed vegetables.	
<b>CHILLI NAAN</b> . . . . .	3.25
Stuffed with fresh onion and crisp green chilli.	
<b>PANEER NAAN</b> . . . . .	3.25
Stuffed with authentic Indian cheese.	
<b>KULCHA NAAN</b> . . . . .	3.25
Stuffed with chopped spicy onion.	

# Sundries (G)

*All Indian breads and papadums contain gluten.*

<b>DOIH</b> (Homemade yoghurt) . . . . .	1.95
<b>RAITA</b> (Shredded cucumber or sliced onions mixed with fresh creamy yoghurt.) . . . . .	2.25
<b>PARATHA</b> (Flaky bread, fried in rich Indian ghee.) . . . . .	2.95
<b>STUFFED PARATHA</b> (Flaky bread, stuffed with vegetables, fried in rich Indian ghee.) . . . . .	3.50
<b>CHAPATI</b> (Baked fluffy pancake.) . . . . .	1.95
<b>TANDOORI ROTI</b> (Grilled soft pancake.) . . . . .	2.95
<b>PURI</b> (Fried thin pancake.) . . . . .	1.95
<b>PAPADUM</b> (Plain or spicy, each with a savoury flavour and crispy texture.) . . . . .	0.70
<b>RELISHES</b> (Mango Chutney / Mixed Pickle / Mint Sauce / Onion Salad) . . . . .	0.70
<b>GREEN SALAD</b> . . . . .	1.95
Fresh mix of crunchy lettuce, sliced tomatoes, cucumber slices and wedges of lemon.	

# Beverages

## Indian Beers

Bangla (660ml bottle) . . . . .	4.75
Kingfisher (660ml bottle) . . . . .	4.75
Cobra (660ml bottle) . . . . .	4.75
Cobra (Draught)	
½ Pint . . . . .	2.75
Pint . . . . .	4.50

## Classic Beers

Stella (Pint) . . . . .	4.25
Cider (Pint) . . . . .	4.25
Bitter (Pint) . . . . .	4.25
Shandy (Pint) . . . . .	4.25

## Soft Drinks / Juices

	½ Pint	Pint
Coca Cola . . . . .	1.95	3.50
Lemonade . . . . .	1.95	3.50
Orange Juice . . . . .	1.95	3.50
Pineapple Juice . . . . .	1.95	3.50
Soda Water . . . . .	1.95	3.50
Tonic Water . . . . .	1.95	3.50
Bitter Lemon . . . . .	1.95	3.50
Ginger Ale . . . . .	1.95	3.50

Sparkling Water (Bottle) . . . . .	3.50
Natural Carbonated Spring Water	

Still Water (Bottle) . . . . .	3.50
Natural Spring Water	

## Indian Specialities

Mango / Banana Lassi . . . . .	3.50
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A cooling blend of Indian yogurt, fresh milk, chilled ice cream, refined sugar, crushed ice, with chosen item.

Gulab Jamun . . . . .	2.95
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A traditional sweet Indian dessert made with milk solids and sugar, shaped into small soft balls soaked into a rose syrup.

## Aperitifs

(Volume %)

Martini (Sweet or Dry) (15%) . . . . .	2.75
Cinzano Blanco (15%) . . . . .	2.75
Dubonnet (15%) . . . . .	2.75
Campari (25%) . . . . .	2.75

## Sherry

(Volume %)

Tio Pepe (15%) . . . . .	2.75
Bristol Crème (17.5%) . . . . .	2.75
Amontillado (17.5%) . . . . .	2.75

## Port

(Volume %)

Ruby (19%) . . . . .	2.75
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## Spirits

(Volume %)

Scotch Whisky (40%) . . . . .	2.75
Irish Whisky (40%) . . . . .	2.75
Southern Comfort (35%) . . . . .	2.75
Gordan's Gin (37.5%) . . . . .	2.75
Bombay Sapphire Gin (40%) . . . . .	2.75
Vodka (37.5%) . . . . .	2.75
Dark Rum (40%) . . . . .	2.75
Spiced Rum (35%) . . . . .	2.75
White Rum (37.5%) . . . . .	2.75
Malibu (21%) . . . . .	2.75
Brandy (40%) . . . . .	2.75
Pernod (40%) . . . . .	2.75
Archers (18%) . . . . .	2.75

## Liqueurs

(Volume %)

Disaronno (28%) . . . . .	2.95
Tia Maria (20%) . . . . .	2.95
Cointreau (40%) . . . . .	2.95
Benedictine (40%) . . . . .	2.95
Sherry Brandy (24%) . . . . .	2.95
Grand Marnier (40%) . . . . .	2.95
Drambuie (40%) . . . . .	2.95
Crème De Menthe (25%) . . . . .	2.95
Kummel Wolfschmidt (39%) . . . . .	2.95
Sambuca (38%) . . . . .	2.95
Bailey's (17%) . . . . .	2.95
Pimm's (25%) . . . . .	2.95
Remy Martin VSOP (40%) . . . . .	3.25
Jack Daniels (40%) . . . . .	3.25

# Wine List

## Wine by the glass

(Red or White)

Regular . . . . .	3.50
Large . . . . .	3.95

## South African

White (medium dry) (75cl) . . . . .	14.95
Red (75cl) . . . . .	14.95

## Australian

(Jacobs Creek)

Shiraz (75cl) . . . . .	15.95
Chardonnay (75cl) . . . . .	15.95

## Italian

Chianti . . . . .	14.95
Possibly the best-known wine, distinct oak bouquet.	
Valpolicella . . . . .	14.95
Light and easy red wine with full fruit.	
Frascati . . . . .	14.95
Distinctly dry white grape wine.	

## Bordeaux White

Muscadet . . . . .	14.95
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A harmonious blend, fresh and crisp dry wine.

## Bordeaux Red

Medoc . . . . .	15.95
A sapid, robust flavoured Bordeaux.	
St. Emilion . . . . .	15.95
A mellow, redolent Bordeaux produced mainly of the Merlot wine grape.	

## Burgundy White

Chablis . . . . .	18.95
Possibly one the most classic wine's known from Burgundy, produced from the Chardonnay grape.	
Sauvignon . . . . .	15.95
An aromatic single grape from Bordeaux, medium dry.	

## Burgundy Red

Beaujolais . . . . .	14.95
Produced from the Gamay grape, reflecting its light fruity nature.	

## Rosé

Mateus Rose . . . . .	13.95
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A fine, well-balanced wine from the Loire.

## Sparkling

Asti Spumante . . . . .	16.95
A notable sparkling white Italian wine created with Moscato Bianco grapes, medium fresh, fruity and sweet.	

## Champagne

Moet Et Chandon . . . . .	36.95
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## House Wine

Red or White . . . . .	13.95
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## Hock

Hallgarten Blue . . . . .	15.95
An elegant, fragrant and spicy medium dry white wine, in a distinctive blue bottle.	