

# Appetizers

<b>SHAMI KABAB</b> Minced beef ground to a fine paste with spices eggs formed into a flat round shape, pan fried and served with salad. 5.99	<b>SHEEK KABAB</b> Minced beef mixed with spices, formed into a sausage roll and cooked over a charcoal flame. 5.99
<b>ONION BHAJI</b> Sliced onion and lentil flour mixed with mild spices, formed into a ball and deep fried. 4.99	<b>PAKORA</b> Sliced mixed vegetables and lentil flour mixed with mild spices, formed into a ball and deep fried. 4.99
<b>VEGETABLE SAMOSA</b> A triangle thin pastry stuffed with mildly spiced vegetable and deep fried. 4.99	<b>MEAT SAMOSA</b> A triangle thin pastry stuffed with mildly spiced ground beef and deep fried. 6.99
<b>TANDOORI CHICKEN LIVERS</b> Chicken livers mildly spiced and seasoned. Cooked on skewers in the tandoor served with salad. 6.99	<b>CHANA BHONA</b> Chickpeas with spices pan fried and served with salad. 6.99
<b>BHOONA PRAWN ON PURI</b> Shrimp mildly spiced on puri bread. 7.99	<b>MIXED APPETIZER PLATTER</b> Chicken Tikka, vegetable samosa, onion bhaji, pakora and salad. 7.99
<b>DAL SOUP</b> letil with mixed spices 3.99	<b>MULLIGATWANY SOUP</b> a spicy rich chicken base soup 4.99

## Suggested Combination Dinners

Here are some suggested combinations of our dishes from our "A La Carte" menu. These combinations have been chosen and matched in a way that we ourselves would plan and eat a meal. Note: single letter-one person / double letter - two people

<b>A</b> Sheek Kabab Bhoona Chicken, Brinjal Bhaji Pulao Rice, Puri Desert 29.99	<b>B</b> Shami Kabab Chicken Korma, Vegetable Bhajii Pulao Rice, Chapthi Desert 29.99
<b>AA</b> Sheek Kabab & Onion Bhaji Tandoori Chicken, Bhoona Beef Aloo Gobi, Nann Pulao Rice Dessert 49.99	<b>BB</b> Shami Kabab & Vegetable Samosa Chicken Tikka, Bhoona Lamb Matar Paneer, Nann Pulao Rice Dessert 49.99

# Tandoori & Special Curry Dishes

<b>½ TANDOORI CHICKEN</b> A ½ spring chicken marinated in yogurt with delicate herbs & spices, cooked in our clay oven over charcoal. Served with nann, salad and mint sauce. 15.99	<b>TANDOORI MOSALA</b> Chicken Tikka cooked in tandoori sauce with sultanas and almonds. Served with fresh cream and pulao rice 14.99
<b>CHICKEN TIKKA</b> Cubes of boneless chicken, marinated and mildly seasoned with delicate herbs. Cooked on skewers over flaming charcoal in our clay oven, served with salad, nann and mint sauc 15.99	<b>CHICKEN PASANDA</b> Chicken cooked in special tandoori sauce with coconut, diced fruit and homemade cheese. Finished with almonds and served with pulao rice 14.99
<b>LAMB TIKKA</b> Spring Lamb cubes marinated in yogurt with selected spices & herbs, cooked on skewers over flaming charcoal. Served with salad nann, and mint sauce 17.99	<b>BUTTER CHICKEN</b> Chicken Tikka cooked with spices in a yogurt, cream sauce with sultanas and almonds. Served with pulao rice. 14.99
<b>SHRIMP TIKKA</b> Jumbo shrimp marinated and mildly seasoned. Cooked on skewers over flaming charcoal. Served with salad, vegetable pulao and mint sauce 15.99	<b>KASHMIRI CHICKEN</b> A medium curryin a 'Kashmiri Style' cooked with almonds and sultanas. Served with pulao rice 14.99
<b>TANDOORI PLATTER</b> A mixed dish of tandoori chicken, lamb tikka, shrimp tikka and sheek kabab. Served with salad, nann and mint sauce. 18.99	<b>CHICKEN BENGALORE</b> Seasoned boneless chicken cooked in an extra hot, highly flavorful curry, only for the daring! Served with pulao rice. 14.99
<b>CHICKEN SHASLIK</b> Cubed boneless chicken marinated and mildly seasoned, cooked in our clay oven and served with roasted onions, mushrooms, tomatoes, nann, salad and mint sauce 16.99	<b>KING PRAWN PATHIA</b> King Prawn cooked 'Persian Style' hot and sour curry preparation. Served with pulao rice. 16.99
	<b>CHICKEN MOSOLLOM</b> A medium curry cooked with fresh beans, tomato, green peppers, coriander. Served with pulao rice. 14.99

# Methi & Sag Dishes

The following dishes are prepared Methi (mint) & Sag (spinach) with medium spice.

METHI BEEF 13.99	SAG SHRIMP 14.99
METHI LAMB 14.99	SAG LAMB 14.99
METHI CHICKEN 13.99	SAG BEEF 14.99

## Karai and Balty Dishes Chef Recommended

An excellent flavoured medium curry prepared with special spices with green peppers and tomatoes in its thick sauce cooked in original pan. Served with nann.

KARAI BEEF 14.99	BALTY BEEF 14.99
KARAI LAMB 15.99	BALTY LAMB 15.99
KARAI CHICKEN 14.99	BALTY CHICKEN 14.99

## Bhoona Dishes (Medium)

A special flavoured curry prepared with onion, tomatoes and other spices, served in its rich thick sauce.

CHICKEN 13.99	BEEF 13.99
LAMB 14.99	SHRIMP 14.99
KING PRAWN 15.99	SHAHI CHICKEN 14.99
FISH 15.99	

## Korma Dishes (Very Mild)

A mildly spiced curry cooked in yogurt with almonds and sultanas.

CHICKEN 13.99	BEEF 13.99
LAMB 14.99	SHRIMP 14.99
SHAHI CHICKEN 15.99	KING PRAW 15.99

## Dansak Dishes (Hot, Sweet and Sour)

Of Persian origin, this dish deliciously blends the spicy features of curry with spiced oil and garlic with a sweet and sour flavour originating from lentils, milk and a touch of sugar.

CHICKEN 13.99	BEEF 13.99
LAMB 14.99	SHRIMP 14.99
SHAHI CHICKEN 15.99	KING PRAWN 15.99

## Madras Dishes (Fairly Hot)

A curry prepared with onion, garlic, chili and other spices in the Madras and Southern India Style.

CHICKEN 13.99	BEEF 13.99
LAMB 14.99	SHRIMP 14.99
KING PRAWN 15.99	FISH 15.99

## Dupiaza Dishes (Medium)

A method of preparation especially suitable for meat or fowl which is briskly fried with black pepper, dhania etc. Garnished with extra fried onion. Paratha is recommended as an alternative to rice

CHICKEN 13.99	BEEF 13.99
LAMB 14.99	SHRIMP 14.99
KING PRAWN 15.99	SHAHI CHICKEN 15.99
FISH 15.99	

## Ragan Josh Dishes (Fairly Hot)

Here the characteristics of the dish is derived from the use of tomatoes, pimentos and onions, in a manner which produces a dish of similar strength to the Madras preparation.

CHICKEN 13.99	BEEF 13.99
LAMB 14.99	SHRIMP 14.99
KING PRAWN 15.99	SHAHI CHICKEN 15.99
FISH 15.99	

# Vindaloo Dishes (Very Hot)

A curry prepared with extra chili, tomato purée and other spices.  
CHICKEN 13.99 LAMB 14.99 BEEF 13.99 SHRIMP 14.99 KING PRAWN 15.99

## Biryanis

Preparations of basmati rice, chicken, meat etc. fried in ghee, with almonds, coconuts, sultanas, garnished with, tomatoes, died onion and cucumber. Served with vegetable curry sauce.  
CHICKEN 14.99 BEEF 15.99 LAMB 16.99 SHRIMP 16.99

## Rice Dishes

Preparation of basmati rice fried in ghee with almonds sultanas, coconut and selected spices, garnished with cucumber, tomatoes and fried onions.

VEGETABLE PULAO 6.99	MUSHROOM PULAO 6.99
PEAS PULAO 6.99	PLAIN PULAO RICE 3.50

# House Made Indian Breads

<b>NANN</b> Leavened bread cooked on the side of the clay oven, glazed with melted butter. 2.99	<b>CHAPATHI</b> a thin whole wheat bread cooked on the griddle. 2.99	<b>PARATHA</b> a thick layer bread made of plain white flour fried in butter into a crisp, flaky flat round. 5.99
<b>CHEESE NANN</b> 4.99	<b>PURI</b> similar to chapathi but deep fried. 2.99	<b>STUFFED PARATHA</b> Similar to paratha but sandwich filling of fresh spiced vegetables. 6.99
<b>GARLIC NANN</b> 3.99	<b>KIMA NANN</b> similar to nann with a spiced ground beef filling. 4.99	<b>NANN PESHWARI</b> similar to nann but stuffed with almond, coconut and sugar. 4.99

<b>C</b> Pakora Eggplant Bhaji Tarka Dall, Vegetable Pulao Chapathi Dessert 26.99	<b>CC</b> Pakora and Dall Soup Sag Aloo & Aloo Gobi Vegetable Curry Mushroom Pulao, Nann Dessert 44.99
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## Vegetarian Dishes

<b>MIXED VEGETABLE DANSAK</b> Hot, Sweet and Sour mixed vegetables with lentil and spices 10.99	<b>MUSHROOM BIRYANI</b> Mushrooms, basmati rice, mild spices fried in ghee with almonds, coconut, sultanas served with vegetable curry sauce 12.99
<b>MATAR PANEER</b> Homemade cheese and peas prepared with medium spices 10.99	<b>MIXED VEGETABLE BIRYANI</b> Mixed vegetables, basmati rice, mild spices fried in ghee with almonds, coconut, sultanas served with vegetable curry sauce 11.99
<b>SHAHI PANEER</b> cottage cheese pieces cooked in a creamy mild tomato gravy traditional spices 11.99	<b>CHANA BIRYANI</b> Chick Peas, basmati riche, mild spices fried in ghee with almonds, coconut, sultanas served with vegetable curry sauc 11.99
<b>ALOO GOBI</b> Potato with cauliflower prepared with medium spices 10.99	<b>VEGETABLE KORMA</b> Mixed vegetables prepared with yogurt and mildly spiced 10.99
<b>DAL MAKHNI</b> black & yellow lentils, red kidney beans cooked in the the tru 'delhi Style' 11.99	<b>MAKHANI PANEER</b> Paneer cooked in buttery smooth creamy gravy, with tomato and selected spices. 11.99

## Vegetarian Add On

A fried dry curry preparation of onion, tomatoes, green peppers and selected spices.

MIXED VEGETABLE BHAJI 10.99	BINDI BHAJI (Okra) 10.99
BRINJAL BHAJI (Eggplant) 10.99	SAG ALOO (Spinach & Potato) 10.99
CAULIFLOWER BHAJI 10.99	SAG PONIR (Spinach & Cheese) 10.99
MUSHROOM BHAJI 10.99	TARKA DALL (Lentil) 10.99
CHANA MASALA 10.99	

# Sundries

SPICED PAPADUM 0.99	MANGO CHUTNEY 2.99
DHAI (Yogurt) 1.99	PICKLES Mango/ 2.99
CUCUMBER RAITHA 2.99	Lime/Chili/Mixed 2.99

## Indian Desserts And Fruits

GULAB JAMI N 2.99	KULFI 3.99
deep fried cheese balls 2.99	milk, almond, mango and cream 3.99
BORFI 2.99	ICE CREAM 3.50
coconut and cheese 2.99	

## Cocktails

<b>spritzer</b> House wine poured of ice and with soda. 5.99	<b>bloody mary</b> 1oz vodka, tomato and lemon juice. 5.99	<b>brandy alexander</b> 1oz brandy, 1/4 oz creme de cacao 1/8oz gin, cream, shaken on ice. 5.99
<b>martini</b> 1oz gin, 1-1/4 dry vermouth, olive 5.99	<b>manhattan</b> 1oz rye whisky with 3/4oz sweet vermouth poured over ice. 5.99	<b>classic ceasar</b> 1oz vodka, worcestershire tobasco lemon juice and clamato 5.99
<b>black russian</b> 1oz vodka, 1/2oz kahula poured over ice 5.99	<b>kangaroo</b> 1oz vodka, 1-1/4 dry vermouth, olive 5.99	

## Wine List

<b>APERTIFS</b> Dubonot 4.95 Cinzano St. Raffail Martini	<b>SHERRIES</b> Dry sac 4.99 Harvey's Bristol Cream 4.99	<b>SPIRITS</b> 1oz neat/rocks 4.95 1oz mixed 5.99
<b>DRAUGHT</b> Guinness / Smithwicks PINT 6.99 ½ PINT 4.99	<b>BEER</b> Domestic / Imported 4.99 5.99	<b>LIQUEURS &amp; COGNACS</b> 1oz neat/rocks 4.99 1oz mixed 5.99
<b>WHITE WINE (BOTTLE)</b> Macon Village France (0) 37.99 Entre-Deux-Mers France (0) 29.99 Blue Nun France (3) 29.99 Black Tower Germany (2) 29.99 Peisporter Germany (3) 29.99	<b>RED WINE (BOTTLE)</b> Beaujolais Superior France (0) 35.99 Mouton Cadet France (0) 35.50 Mommessin France (3) 29.99 Valpolicella Italy (0) 28.99 Chianti Ruffino Italy (0) 32.99	

### HOUSE WINE

Albani (White) Italy (0) 29.99	Litre 29.99	½ Litre 15.99	Glass 4.99
Castelli Romani (Red) Italy (0) 29.99			

## Soft Drinks

Perrier 2.95	Spiced Tea 2.50	Coffee 1.99
Tea 2.50	Iced Tea 2.99	Juice 2.99
Pop 2.50	Milk 2.50	Lasai 2.99

## Specialty Coffee

Royal Coffee 5.99	Garlic Coffee
Coffee with Brandy 5.99	Coffee with Garlic and whisky 5.99
Caribbean Coffee 5.99	Glypson Coffee
Coffee with Rum 5.99	Coffee with Tia Maria 5.99

Thank you for joining us this day.