

APPETISERS

TANDOORI CHICKEN (On the bone 1/4)	4.00	WING KEBAB (Chicken Wing)	4.50
CHICKEN OR LAMB TIKKA	4.00	PAKORA (Chicken or vegetable nuggets)	4.50
PRAWN COCKTAIL	4.00	LAMB KEBAB (Sliced Lamb Tikka pieces with Green Peppers)	5.00
SOUP (Lentils or Mulligatawny)	4.00	KEBAB ROLL OR KEBAB PUREE	5.00
ONION BHAJEE (2 Piece portion, Deep fried)	4.00	CHAT (Chicken or potato, Light cucumber sauce)	5.00
SHEEK KEBAB (Spicy mince cooked in clay oven)	4.00	CHAT ON THE PUREE (Chicken or potato)	5.50
VEGETABLE TANDOORI	4.00	KING PRAWN BUTTERFLY (Battered King Prawn)	5.50
SOMOSA (2 Piece portion, Meat or Vegetable)	4.00	PRAWN ON THE PUREE (Wrapped Prawns)	5.50
FAIZEE (Fried Onion balls)	4.00	KING PRAWN ON THE PUREE	6.00
SHAMI KEBAB (Spiced mince burger)	4.00	MASS BIRAN (Lightly fried boneless fish)	6.00
CHANA ON THE PUREE (Wrapped Chick Peas)	4.50	TANDOORI KING PRAWN	6.00
NARGIS KEBAB (Spicy coated boiled egg)	4.50	MIX VEGETABLE (Onion bhajee & Vegetable somosa)	7.00
RESHMI KEBAB (Omelatte on top of Shami kebab)	4.50	MIX TANDOORI (Chicken & Lamb Tikka mix)	7.00

TANDOORI DISHES

(All served with Salad)

TANDOORI CHICKEN (On the bone 1/2)	8.00	CHICKEN SHASLIK (Chicken Tikka with vegetables)	9.00
CHICKEN OR LAMB TIKKA	8.00	HASINA KEBAB (Chicken & Lamb Tikka mix Shaslik)	9.00
WING KEBAB (Chicken Wing)	8.00	TANDOORI MIXED GRILL (With Nan bread)	12.00
SHEEK KEBAB (Spicy mince cooked in clay oven)	8.00	MASS BIRAN (Lightly fried boneless fish)	12.00
VEGETABLE TANDOORI	8.00	TANDOORI KING PRAWN	12.00

TANDOORI CURRY DISHES

(All served with Pilau rice)

VEGETABLE TIKKA MOSSALA	9.50	TANDOORI KING PRAWN MOSSALA	12.80
CHICKEN OR LAMB TIKKA MOSSALA	10.50		

KEEMA DISHES

(Minced Lamb dishes)

KEEMA CURRY	6.50	KEEMA PEAS	6.50
KEEMA BHUNA (Thick onion sauce)	6.50		

HOUSE SPECIALITIES

(All served with Pilau rice except for Biryani where it is not needed)

CHICKEN OR LAMB KARAH (Thick tandoori flavoured sauce)	10.50	CHICKEN OR LAMB NAGARIA (Very hot, distinctive chilli taste)	11.00
RUCHITA SPECIAL BIRIYANI (Chicken & Lamb Tikka with King Prawn mix)	11.50	KING PRAWN DELIGHT (Sweet Creamy & mild)	12.50
		TANDOORI KING PRAWN KARAH	14.00

MODERN ADDITIONS

(Please allow a little extra time for us to prepare these dishes)
(All accompanied by our House Rice - The 'Bhat Birran')

JEERA HARYALI SHASLIK 10.50

(Tandoori Diced Chicken without House Rice)

Chicken Tikka pieces with chunky green peppers & tomatoes. The dish is slightly moist with fresh coriander & roasted Jeera seeds sprinkled on top. The dish leaves a hint of spice on the tongue. A light lettuce salad sits on top.

GRAMEEN SPECIAL Perfect combination of chicken, lamb 12.00

& vegetables cooked in a traditional bhuna style fashion with a little spice.

BEGHOONI MASS BAHAR (Boneless fish dish) 12.00

Fish fillet pieces lightly fried with garlic accompanied by fresh soft aubergines, ripe tomatoes and finely diced 'Shathkhorra' citrus fruit to provide an unmistakable home cooked feel.

ROOFCHANDER (Whole silver Pomfret Fish) 12.00

This Chittagong region fish has been marinated in Garam Massalla and then lightly fried in olive oil with a touch of lime. Presented to you with Bhat Birran and delicate garlic mushrooms.

PANGASH MASS (Boneless Pangasius fish filet) 12.00

Gently simmered with garlic fried onions and covered in a thick medium spiced Bhuna sauce. The sauce contains green peppers and coriander.

LAMB PAIYA (Lamb Shank) 13.00

The Lamb shank has been slowly roasted in the chefs secretly selected herbs and spices. The sauce is rich & thick and the lamb melts away from the bone. A definite must try for the lamb lovers.

SHUNALI TENGAH MURUGH (Citrus flavoured chicken dish) 12.00

This amazing new dish created by the chef introduces a taste that's new to Anglo/Indian cuisine. A mild citrus flavour is provided by what is known as 'Shathkhorra'. The flavour is mixed with fresh garlic, onions, coriander & green peppers. This helps thicken the sauce and together with the chefs light herbs and spices makes this a must try.

ROJINI GHONDA Butter coated diced chicken or lamb 13.00

cooked in a fairly hot garlic thick sauce with fresh coriander.

CHINGRI JOOL 13.00

King Prawn on the shell. Fairly hot Bhuna style.

LAL RANNI KING PRAWNS (King Prawns in Shell) 14.00

King Prawns on the shell, that have been marinated in authentic light spices, resting in a Bhuna sauce with fresh coriander, lightly simmered onions and green peppers. Not only looks amazing but tastes absolutely divine.

RUCHITA DUCK SWAHDIS (Redwine Duck) 14.00

Lightly spiced, supreme breast fillet of duck. Cooked with onions, garlic, ginger and fresh coriander. Slowly simmered to produce a moist Bhuna sauce after having a touch of redwine added.

DUCK DESI (Citrus Duck) 14.00

Cooked with shatkora and chilli

NEW ADDITIONS

(All accompanied by our House Rice - The 'Bhat Birran')

CHICKEN BHAJA 12.00

Chicken with sliced green peppers, onions, tomatoes, in a bhuna style traditional fashion with a little spice.

EISA BHAJA 12.50

Prawn with sliced green peppers, onions, tomatoes in a bhuna style traditional fashion with a little spice.

CHINGRI BHAJA 13.00

King Prawn with sliced green peppers, onions, tomatoes in a bhuna style traditional fashion with a little spice.

MASS BIRAN BHUNA 13.00

Fish with sliced green peppers, onions, tomatoes, in a bhuna style traditional fashion with a little spice.

MEAT DISHES (Off the bone)

MEAT CURRY	6.50	MEAT CEYLON (Hot with coconut)	6.50
MEAT MADRAS (Hot)	6.50	BHINDI GOSHT (okra)	6.50
MEAT VINDALOO (Very Hot)	6.50	CHANA MEAT (Chick peas)	6.50
MEAT PHALL (Extremely Hot)	6.50	MEAT BOMBAY (Egg & potato)	6.50
MEAT BHUNA (Thick onion sauce)	6.50	MEAT MALAYA (Pineapple)	6.50
MEAT ROWGAN JOSH (Tomato rich)	6.50	METHI GOSHT (Fenugreek)	6.50
MEAT DUPIAZA (Onion rich)	6.50	SALLY GOSHT (Crispy potato on top)	6.50
MEAT KORMA (Very mild, sweet & creamy)	6.50	SAG GOSHT (Spinach)	6.50
DHAKA MEAT (Hot with Cucumber)	6.50	MEAT & MUSHROOM	6.50
MEAT KASHMIR (Mild with Banana)	6.50	SHATKHORA MEAT (Fairly hot Citrus touch)	6.50
MEAT BHUNA MOSSALA (Coconut almond creamy sauce added on top)	6.50		

CHICKEN DISHES

(100% Chicken breast off the bone)

CHICKEN CURRY	6.50	CHICKEN CEYLON (Hot with coconut)	6.50
CHICKEN MADRAS (Hot)	6.50	BHINDI CHICKEN (Okra)	6.50
CHICKEN VINDALOO (Very Hot)	6.50	CHANA CHICKEN (Chick peas)	6.50
CHICKEN PHALL (Extremely Hot)	6.50	CHICKEN BOMBAY (Egg & potato)	6.50
CHICKEN BHUNA (Thick onion sauce)	6.50	CHICKEN MALAYA (Pineapple)	6.50
CHICKEN ROWGAN JOSH (Tomato rich)	6.50	METHI CHICKEN (Fenugreek)	6.50
CHICKEN DUPIAZA (Onion rich)	6.50	SALLY CHICKEN (Crispy potato on top)	6.50
CHICKEN KORMA (Very mild, sweet & creamy)	6.50	SAG CHICKEN (Spinach)	6.50
DHAKA CHICKEN (Hot with Cucumber)	6.50	CHICKEN & MUSHROOM	6.50
CHICKEN KASHMIR (Mild with Banana)	6.50	CHICKEN & PRAWN	6.50
CHICKEN BHUNA MOSSALA (Coconut almond creamy sauce added on top)	6.50	SHATKHORA CHICKEN (Fairly hot Citrus touch)	6.50

SEAFOOD DISHES (Off the shell)

PRAWN CURRY	7.50	KING PRAWN CURRY	9.00
PRAWN MADRAS (Hot)	7.50	KING PRAWN MADRAS (Hot)	9.00
PRAWN VINDALOO (Very Hot)	7.50	KING PRAWN VINDALOO (Very Hot)	9.00
PRAWN PHALL (Extremely Hot)	7.50	KING PRAWN PHALL (Extremely Hot)	9.00
PRAWN BHUNA (Thick onion sauce)	7.50	KING PRAWN BHUNA (Thick onion sauce)	9.00
PRAWN ROWGAN JOSH (Tomato rich)	7.50	KING PRAWN SAG (Spinach)	9.00
PRAWN SAG (Spinach)	7.50	KING PRAWN ROWGAN JOSH (Tomato rich)	9.00
PRAWN DUPIAZA (Onion rich)	7.50	KING PRAWN DUPIAZA (Onion rich)	9.00
PRAWN KORMA (Very mild, sweet & creamy)	7.50	KING PRAWN KORMA (Very mild, sweet & creamy)	9.00
PRAWN KASHMIR (Mild with Banana)	7.50	KING PRAWN KASHMIR (Mild with Banana)	9.00
PRAWN MUSHROOM	7.50	SHATKHORA KING PRAWN (Fairly hot citrus touch)	9.00

BALTI SPECIAL DISHES

(Slightly sour, embellished with fresh coriander and served in a traditional Balti dish.
Pilau rice accompanies these dishes unless perhaps you would like Nan bread)

VEGETABLE BALTI	9.80	CHICKEN OR LAMB TIKA BALTI	11.80
CHICKEN OR MEAT BALTI	10.80	PRAWN BALTI	11.80
CHICKEN & PRAWN BALTI	11.80	KING PRAWN BALTI	12.80

PERSIAN DISHES

(With full Pilau rice. Sweet & sour, fairly hot. Dansaks contain lentils)

VEGETABLE DANSAK	8.50	CHICKEN OR LAMB TIKKA DANSAK	10.50
CHICKEN OR MEAT DANSAK	9.50	CHICKEN OR LAMB TIKKA PATHIA	10.50
CHICKEN OR MEAT PATHIA	9.50	KING PRAWN DANSAK	11.50
PRAWN DANSAK	10.00	KING PRAWN PATHIA	11.50
PRAWN PATHIA	10.00		

BIRIYANI DISHES

(Pilau rice mixtures all served with a separate mix vegetable curry)

VEGETABLE OR MUSHROOM BIRIYANI	8.50	CHICKEN & PRAWN BIRIYANI	10.00
CHICKEN OR MEAT BIRIYANI	9.50	PERSIAN PRAWN PILAU (Omelette on top)	10.50
CHICKEN & MUSHROOM BIRIYANI	10.00	BAGHDADE BHAKAR KHANA (Meat, Chicken & Prawn)	10.50
PRAWN BIRIYANI	10.00	KING PRAWN BIRIYANI	11.50
CHICKEN OR LAMB TIKKA BIRIYANI	10.50	TANDOORI KING PRAWN BIRIYANI	12.50
PERSIAN PILAU (Chicken or Meat with Omelette on top)	10.00		

SPECIAL DISHES

(All served with Pilau Rice)

CHICKEN OR LAMB TIKKA DUPIAZA	10.50	CHICKEN OR LAMB REZELLA (Omelette on top)	10.50
CHICKEN OR LAMB TIKKA BHUNA	10.50	CHICKEN OR LAMB SPECIAL	10.50
CHICKEN OR LAMB PASSANDA (Very mild, sweet)	10.50	(Fairly hot, creamy & sweet)	
SHAHI CHICKEN OR LAMB KORMA	10.50	CHICKEN OR LAMB CHILLI MOSSALA (Hot)	10.50
(Very mild, nuts & sultanas)		CHICKEN OR LAMB TIKKA ROWGAN JOSH	10.50
CHICKEN OR LAMB MOGLAI (Very mild, with egg)	10.50	JEERA CHICKEN OR LAMB (Cumin seed)	10.50
CHICKEN OR LAMB JALFREZI (Hot)	10.50	LAMB OR CHICKEN CUTTA MOSSALA (Ginger flavour)	10.50
BUTTER CHICKEN OR LAMB (Savoury)	10.50	GARLIC CHICKEN OR LAMB	10.50
BUTTER CHICKEN OR LAMB SPECIAL	10.50	PRAWN JALFREZI (Hot)	11.50
(Creamy, sweet thick sauce buttery)		CHICKEN OR LAMB TIKKA JALFRAZI	11.50
KEEMA MOSSOLLA	10.50	KING PRAWN REZELLA (Omelette on top)	12.50
(Chicken or Lamb mixed with Mince & Egg)		KING PRAWN JALFREZI (Hot)	12.50

ENGLISH DISHES

FRIED CHICKEN WITH CHIPS & VEG	9.50	CHICKEN OR PRAWN SALAD	8.00
PRAWN OR CHICKEN OMELETTE		CHIPS	2.50
WITH CHIPS & VEG	9.50	SALAD (Comes With Tikka Dishes)	2.50
SPICY FRIED CHICKEN		MIXED SALAD	3.00
WITH CHIPS & VEG	9.50		

VEGETABLE SIDE DISHES

MIXED VEGETABLE CURRY	3.50	TARKA DALL (LENTILS WITH GARLIC)	3.50
VEGETABLE BHAJEE (DRY)	3.50	SAG DALL (SPINACH & LENTILS)	3.50
BOMBAY ALOO (HOT)	3.50	DALL SAMBA (HOT SAUCE, POTATO & LENTILS)	3.50
ALOO BHAJEE (LESS HOT BOMBAY ALOO)	3.50	DALL MOSSALA (LENTILS & CURRY SAUCE)	3.50
BRINJAL BHAJEE (AUBERGINE)	3.50	CAULIFLOWER BHAJEE	3.50
BHINDI BHAJEE (OKRA)	3.50	MUSHROOM BHAJEE	3.50
BEANS BHAJEE (GREEN BEANS)	3.50	CHANA MOSSOLLA (HOT CHICK PEAS)	3.50
ONION BHAJEE	3.50	GARLIC MUSHROOMS	3.50
SAG BHAJEE (SPINACH)	3.50	GARLIC VEGETABLES	3.50
SAG PONEER (SPINACH & CHEESE)	3.50	VEGETABLE NIRAMISH	3.50
CHANA PONEER (CHICKPEAS & CHEESE)	3.50	BROCCOLI BHAJEE	3.50
PEAS PONEER (PEAS & CHEESE)	3.50	FAIZEE (FRIED ONION BALLS)	3.50
SAG ALOO (SPINACH & POTATO)	3.50	SAMOSA (MEAT OR VEG, 2 PIECE PORTION)	3.50
ALOO GOBI (CAULIFLOWER & POTATO)	3.50	ALOO FOLLAR (FINELY DICED TRADITIONAL POTATOES)	4.00
DALL (LENTILS)	3.50		

THALIS

VEGETABLE THALI £12.00

(Vegetable Bhajee, Aloo Bhajee, Dall, Pilau rice, Nan bread & Raitha)

MEAT THALI £13.00

(1 piece Sheek kebab, Meat Bhuna, Tarka Dall, Pilau rice, Nan bread & Raitha)

RICE & SUNDRIES

PLAIN RICE	2.50	STUFFED PARATHA (VEGETABLES)	3.00
PILAU RICE	3.00	NAN BREAD	2.50
SPECIAL MIXED RICE (NUTS, SULTANAS & EGG)	3.50	(UNLEAVENED BREAD, BAKED IN OUR TANDOORI OVEN)	
MUSHROOM RICE	3.50	KEEMA NAN (MINCED MEAT)	3.00
CAULIFLOWER RICE	3.50	KASHMIRI NAN (BANANA)	3.00
LEMON RICE	3.50	CHEESE NAN	3.00
GARLIC RICE	3.50	KULCHA NAN (VEGETABLE)	3.00
COCONUT RICE	3.50	PESHWARI NAN (COCONUT)	3.00
VEGETABLE RICE	3.50	GARLIC NAN	3.00
PEAS PILAU RICE	3.50	ROGINI NAN (EGG)	3.00
KEEMA RICE (MINCED MEAT)	3.50	CORRIANDER NAN	3.00
EGG RICE	3.50	CHILLI NAN	3.00
BHAT BIRAN (GARLIC, CORIANDER & ONIONS)	3.50	COMBINATION NANS	3.50
PUREE	2.00	RAITHA (INDIAN YOGHURT, PLAIN, ONION OR CUCUMBER)	2.50
CHAPPATTI	2.00	POPPADOM (SINGLE)	0.80
TANDOORI ROTI	2.50	MOSSOLLA POPPADOMS (SPICY)	0.90
PARATHA	2.50	PICKLE TRAY (CHARGE PER HEAD)	0.80

SET MEAL FOR 1 £14.00

ONION BHAJEES. LAMB BHUNA. PILAU RICE. NAN BREAD. POPPADOM.

SET MEAL FOR 2 £26.50

ONION BHAJEES. CHICKEN TIKKA MOSSALA. LAMB BHUNA. 2 PILAU RICE. NAN BREAD.
2 POPPADOMS. BOMBAY ALOO.

VEGETABLE DINNER FOR 2 £22.50

ONION BHAJEES. VEGETABLE CURRY. VEGETABLE BHAJEE. ALOO BHAJEE. DALL.
2 PILAU RICE. NAN BREAD. 2 POPPADOMS.