

3 COURSE EARLY BIRD OFFER £13.95

STARTER

Vegetable Pakora	Sliced potato, onions and spinach
Garlic Mushroom (D)	Diced mushroom cooked with a creamy garlic sauce
Onion Bhaji	Sliced onion coated with gram flour and deep fried
Mushroom Pakora	Battered deep fried mushroom
Mixed Pakora	Mix of chicken and vegetable pakora
Chicken Pakora	Battered deep fried chicken
Haggis Pakora	Battered deep fried haggis
Fish Pakora	White fish battered in gram flour and lightly spiced
Chicken Tikka (D)	Chunk of chicken breast marinated in tandoori spices and char grilled

MAIN COURSE

Bhoona	Cooked with tomato base sauce
Chickcen Curry	Cooked in a medium sauce
Korma (N& D)	Cooked in a mild & creamy sauce
Tikka Masala (N & D)	Char grilled and cooked in a fresh cream and yoghurt sauce
Chasni (D & N)	A creamy mild dish cooked with coconut cream
Karahi	Cooked with caramelised onions & herbs
Madras	Cooked in a hot sauce
South Indian Chilli Chicken	Cooked with ground garlic, ginger and homemade chilli sauce
Dansak	Cooked in a medium sauce with yellow lentils
Paneer Karahi	Homemade cottage cheese cooked with pepper and onion

ACCOMPANIMENT

Boiled Rice | Pilau Rice | Plain Naan | Garlic Naan

DESSERTS

Ice cream

(Choice of Vanilla , Strawberry or Chocolate)

Gulab Jamun

4 COURSE MEAL DEAL **£19.95**

Appetizer

Papadom and Chutney Tray

STARTER



- Vegetable Pakora**Sliced potato, onions and spinach
- Garlic Mushroom (D)**Diced mushroom cooked with a creamy garlic sauce
- Onion Bhaji**Sliced onion coated with gram flour and deep fried
- Mushroom Pakora**Battered deep fried mushroom
- Mixed Pakora**Mix of chicken and vegetable pakora
- Chicken Pakora**Battered deep fried chicken
- Haggis Pakora**Battered deep fried haggis
- Fish Pakora**White fish battered in gram flour and lightly spiced
- Chicken Tikka (D)**Chunk of chicken breast marinated in tandoori spices and char grilled
- Lamb Seek Kebab (D)**Minced lamb marinated in Indian spices and herbs
- Chicken 65** Wok fried chicken cubes cooked in Nepali style



STARTERS

- 1) **Vegetable Pakora** Sliced potato, onions and spinach.....£4.75
- 2) **Garlic Mushroom (D)** Diced mushroom cooked with a creamy garlic sauce£4.75
- 3) **Onion Bhaji** Sliced onion coated with gram flour and deep fried£4.75
- 4) **Mushroom Pakora** Battered deep fried mushroom£4.75
- 5) **Vegetable Samosa** Fine filo pastry stuffed with potato, peas & Panjabi masala£4.95
- 6) **Mixed Pakora** Mix of chicken and vegetable pakora£5.25
- 7) **Chicken Pakora** Battered deep fried chicken£5.45
- 8) **Haggis Pakora** Battered deep fried haggis£5.25
- 9) **Chicken Chaat** Diced cubes of chicken cooked with Bombay spices£5.45
- 10) **Chicken Mo:MO** Steamed dumpling stuffed with ginger, garlic, minced chicken and spring onions£5.95
- 11) **Chicken Lollipop** Chicken wings marinated in garlic. Soya sauce, chilli and tossed in Chinese sauce ..£5.45
- 12) **Chicken 65** Wok fried chicken cubes cooked in Nepali style£6.25
- 13) **Chicken Choila** Tandoori roast chicken mix with Indian spices.....£6.25
- 14) **Lamb choila** Shread cut lamb mix with Indian spices.....£6.95
- 15) **Fish Pakora** White fish battered in gram flour and lightly spiced.....£5.95



POORI STARTERS

Indian style pancake with chefs own sauce

16) Chana Poori (G) £4.25

17) Chicken Poori (G) £5.25

18) Prawn Poori (G)£5.25

19) King Prawn Poori (G)£6.95

TANDOORI STARTERS

20) Paneer Tikka (D) Homemade Cottage Cheese marinated with Indian herbs and Char Grilled.....£5.45

21) Chicken Tikka (D) Chunk of chicken breast marinated in tandoori spices and char grilled.....£ 5.45

22) Mango Chicken Tikka (D) Chunks of Chicken breast marinated overnight using mango£5.45
and Indian spices

23) Lamb Seek Kebab (D) Minced lamb marinated in Indian spices and herbs.....£5.45

24) Lamb tikka (D) Slices of lamb marinated in Indian spices & flavoured with ginger£ 5.75
crushed coriander and cumin seeds

25) Gorkhali Lamb Chops (D) Lightly spiced lamb chop with freshly ground Nepalese spices£6.25

26) Monk Fish Tikka (D) Fish marinated in garlic , yoghurt , Indian spices and herbs.....£6.45

27) Tandoori King Prawns (D) King prawn marinated in a special blend on Nepalese herbs£6.95

28) Tandoori Mixed Tikka (D) A combination of chicken tikka , Seek Kebab , Lamb Chops£8.95
and Mango chicken tikka

SEAFOOD CURRY



- 29) Goan Fish Curry (N)**.....£10.95
White fish cooked with coconut sauce and curry leaf's
- 30) Mix Seafood Curry**.....£11.95
Scallops, Squid , King Prawn and Tilapiya cooked in a medium sauce

TANDOORI MAINS

- 31) Paneer Tikka Shaslik (D)**.....£10.95
Homemade Cottage Cheese - marinated with Indian herbs and Char Grilled
- 32) Chicken Tikka (D)**.....£10.95
Chunk of chicken breast marinated in tandoori spices and char grilled
- 33) Mango Chicken Tikka (D)**.....£10.95
Chunks of Chicken breast marinated overnight using mango and Indian spices
- 34) Chicken Tikka Shaslik (D)**£11.95
Sliced chicken with Nepalese herbs, yoghurt, pepper & onions
- 35) Lamb Seek Kebab (D)** Minced lamb marinated in Indian spices and herbs.... £11.95
- 36) Lamb Tikka (D)**.....£12.95
Slices of lamb marinated in Indian spices & flavoured with ginger, crushed coriander and cumin seeds
- 37) Lamb Chops (D)**.....£13.95
Lightly spiced lamb chop with freshly ground Nepalese spices
- 38) Monk Fish Tikka (D)** Monk fish marinated in garlic , yoghurt , Indian spices and herbs.....£13.95
- 39) Tandoori King Prawns (D)** King prawn marinated in a special blend on Nepalese herbs..£13.95
- 40) Tandoori Mixed Grill (D)**.....£16.95
Chicken tikka, Mango chicken tikka, Lamb chops, King prawn & Seek kebab

YAK AND YETI SPECIAL CURRIES

- 41) Masander** Cooked with ground green chilli, fresh ginger, garlic and herbs**£10.95**
- 42) South Indian Garlic Chilli Chicken**.....**£10.95**
Cooked with ground garlic, ginger and homemade chilli sauce
- 43) Butter Chicken (N & D)** Popular Punjabi dish, cooked in a creamy butter sauce**£10.95**
- 44) Naga Chicken**.....**£10.95**
Popular Bangladeshi dish, cooked with chilli, very hot spices and herbs
- 45) Mango Korma (N & D)** Cooked with mango, coconut and cream**£10.95**
- 46) Chicken Chattinad (N & D)****£10.95**
Breast of chicken cooked with coconut and south Indian spices
- 47) Nasilee Chicken**.....**£10.95**
Cubes of chicken cooked slowly with mango,coconut rum and herbs
- 48) Dhaba Chicken**.....**£10.95**
A medium spiced traditional road side restaurant style curry
- 49) Pola Ko Bhale Kukhara (Chicken)** **£10.95**
Char grilled chicken breast cooked with medium spiced Nepalese sauce
- 50) Gurkhali Chilli Chicken**.....**£10.95**
Nepalese style hot chillisauce with diced pepper and onions
- 51) Bhuta Ko Khasi (Lamb)**..... **£11.95**
Char grilled lamb cooked with medium spiced Nepalese sauce
- 52) Rara Ghost** Minced and diced lamb cooked in medium sauce**£11.95**
- 53) South Indian Garlic Chilli Lamb****£11.95**
Cooked with ground garlic, ginger and homemade chilli sauce
- 54) Railway Lamb Curry**.....**£11.95**
Traditional lamb cooked with potatoes, invented by British railway working during British Raj.



TRADITIONAL CURRIES

Chicken	£9.95
Lamb	£10.95
Prawn	£10.95
Vegetable	£8.25

Chicken Tikka	£10.95
Lamb Tikka	£11.95
King Prawn	£13.95

- 55) Bhoona** Cooked with tomato base sauce
- 56) Curry** Cooked in a medium sauce
- 57) Do-Pyaza** Cooked with dice onions in a medium sauce
- 58) Patia** A sweet and sour sauce
- 59) Chasni (D & N)** A creamy mild dish cooked with coconut cream
- 60) Madras** Cooked in a hot sauce
- 61) Dansak** Cooked in a medium sauce with yellow lentils
- 62) Tikka Masala (N & D)** Char grilled and cooked in a fresh cream and yoghurt sauce
- 63) Rogan Josh** Cooked in a medium tomato base sauce
- 64) Korma (N& D)** Cooked in a mild & creamy sauce
- 65) Karahi** Cooked with caramelised onions and herbs
- 66) Vindaloo** Cooked with pepper , tomato in an extra hot sauce
- 67) Achari** Cooked with extra ground pickle, green chilli and wedge of lemon
- 68) Balti** Cooked with onions, pepper, spiced balti sauce and herbs
- 69) Pasanda (N & D)** Simmered with mild spices, creamed coconut and flaked almond
- 70) Jalfrezi (D)** A medium dish cooked with diced onions, pepper, herbs and spices
- 71) Chicken Saag** Chicken breast cooked with spinach and Indian spices



BIRIYANI

Served with medium curry sauce

72) Vegetable Biryani	£ 9.95
73) Chicken Biryani	£10.95
74) Chicken Tikka Biryani	£11.95
75) Prawn Biryani	£11.95
76) King Prawn Biryani	£13.95
77) Lamb Biryani	£11.95
78) Special Biryani	£13.95

VEGETABLE CURRIES

79) Bombay Potato Potato cooked with tomato, onions and herbs

80) Aloo Gobi Potatoes and Cauliflower

81) Mutter Paneer Homemade cottage cheese with peas

82) Saag Aloo

A medium dish cooked with potato and spinach

83) Tarka Daal

Yellow lentils tempered with onion, cumin, ginger and garlic

84) Bhindi Bhaji (okra)

Cooked with onions, tomato and coriander

85) Paneer Karahi

Homemade cottage cheese cooked with pepper and onion

86) Saag Paneer

Homemade cottage cheese cooked with spinach and herbs

£8.25





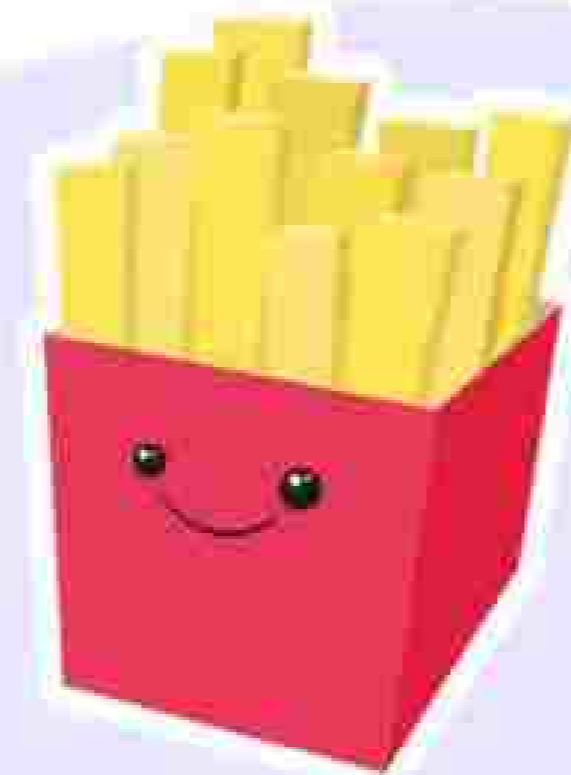
RICE

- 87) Boiled Rice £2.45
- 88) Pilau Rice £2.75
- 89) Vegetable Rice £3.50
- 90) Mushroom Rice £3.50
- 91) Egg Rice £3.50
- 92) Coconut Rice £3.50
- 93) Chicken Special Rice £3.50



KIDS MENU

(All Dishes will be served with chips)



- 102) Fish & Chips £4.95
- 103) Chicken Nuggets £4.95
- 104) Scampi & Chips £4.95
- 105) Fried Chicken £4.95
- 106) Plain Omelette £3.95
- 107) Cheese or Chicken £5.95
or Mushroom Omelette
- 108) Kids Chicken Korma £5.95
- 109 Kids Chicken Curry £5.95
- 110) Kids Chicken Tikka Masala £5.95
- 111) Kids Chicken Chasni £5.95



BREAD

- 94) Chappati £1.25
- 95) Plain Nan £2.95
- 96) Garlic Nan £3.25
- 97) Peswari Nan £3.95
- 98) Cheese Nan £3.95
- 99) Keema Nan £3.95
- 100) Cheese & Garlic Nan £3.95
- 101) Garlic & Chilli Nan £3.45

ACCOMPANIMENT

- 112) Papadom £1.00
- 113) Mango Chutney £1.00
- 114) Spiced Onions £1.00
- 115) Green Salad £2.50
- 116) Curry Sauce £3.95
- 117) Korma Sauce (N & D)..... £4.95
- 118) Tikka Masala Sauce (N & D) £4.95
- 119) Chasni Sauce (N & D) £4.95
- 120) Madras Sauce £4.95