

## STARTERS

<b>LIFAFI V</b> Envelopes of cheese and potato filling, pan fried and served hot with a drizzle of green chutney and tamarind sauce	£4.95
<b>TANDOOR JHINGA</b> Prawns marinated with yoghurt and spices then roasted to perfection in Tandoor	£6.95
<b>MURG MALAI TIKKA</b> Diced pieces of chicken breast marinated in cashew nut paste and cream, flavoured with cardamom pod and cooked in Tandoor	£6.25
<b>PYAZI SEEKH KEBAB</b> Minced lamb with onions and spices skewered and cooked in Tandoor.	£5.50
<b>ONION BHAJJI V</b> Sliced onions mixed in a gram flour batter and deep fried.	£4.95
<b>PANEER TIKKA V</b> Indian cheese marinated in flavoured masala cooked in Tandoor	£5.25
<b>GOSHT KE SHAMMI</b> Lamb mince cooked over a slow fire with lentils, shaped into cakes, deep-fried and served hot	£5.25
<b>ACHARI FISH TIKKA</b> Chunks of cod marinated in pickle flavoured yogurt masala and cooked in the Tandoor	£6.95
<b>MURG TIKKA</b> Diced breast of chicken coated with a marinade of aromatic spices in yogurt, cooked in Tandoor	£5.25
<b>HARA BHARA KEBAB V</b> Delicious spinach and vegetable cakes, mildly flavoured with traditional spices	£4.95
<b>SAMOSA V</b> Mixed vegetables blended in spices wrapped in oriental pastry and deep fried	£4.95

(All starters served with salad garnish, lemon and mint chutney)

## THE PAN FLASH BAZAAR £15.95 PP

Our Pan Flash Bazaar uses a traditional 'kiosk' style of cooking from India. Simply choose a selection of items from the lists below plus a delicious sauce to accompany, and one of our chefs will do the rest. No matter what you choose, everything will be freshly Pan cooked helping retain the natural goodness of the ingredients.

For vegetarian option, please choose 3 items from No1

### 1. SELECT 2:

Cauliflower  
Peas  
Aubergine  
Broccoli  
Mushrooms  
Chickpeas  
Spinach  
Bell Peppers  
Baby Corn  
Potatoes  
Carrot

### 2. SELECT 1:

Chicken  
Prawns  
Chicken  
Tikka  
Salmon  
Lamb Cubes  
Eggs  
Lamb Mince  
Paneer

### 3. FLAVOURED SAUCE:

KORMA SAUCE - The classic mild sauce, with cashew nuts & cardamom

MADRAS SAUCE - Madras spices, in tomato and onion gravy tempered with curry leaves and mustard seeds

ROGAN SAUCE - A meaty sauce with rogan spices

MAKHANI SAUCE - A tomato and cream sauce with Indian spices

KADAI STIR FRY - chopped masala sauce tempered with chilli flakes, coriander seeds, green peppers & onion

SHAHI CURRY - A rich cashew nut sauce with aromatic spices

GREEN CURRY - A spinach and coriander flavoured sauce

### 4. CHOOSE FROM:

Steamed basmati rice or naan bread as an accompaniment.

Please note that an optional 10% service charge will be added to your bill.

## MAINS

<b>SAAG ALOO V</b> Potato cubes cooked with spinach and Indian spices	£8.50
<b>TANDOORI CHICKEN</b> Half chicken marinated with yoghurt and Indian spices and cooked in a clay oven	£10.25
<b>ALOO GOBI V</b> Potato cubes and cauliflower florets tempered with cumin seeds and cooked in a spicy tomato gravy	£8.50
<b>MUSHROOM MUTTER KADHAI MASALA V</b> Stir fried mushrooms and peas mildly spiced and cooked with green peppers & onions then tempered with chilli flakes and whole coriander seeds	£8.50
<b>BHUNA PANEER MAKHANI V</b> Paneer tikka cooked in a creamy tomato based sauce and finished with cream & butter	£8.50
<b>PALAK AUBERGINE BHAJI V</b> Fresh spinach cooked with aubergines, Indian spices and finished with cream and butter	£8.50
<b>TAWA JHINGA MASALA</b> Prawns stir-fried in a mildly spiced masala with chilli flakes and onions	£11.25
<b>MURG TIKKA MAKHANI</b> Chicken tikka simmered in a traditional tomato makhani sauce and scented with kasoori methi(dried fenugreek leaves)	£9.25
<b>SAAG MURG</b> Pieces of tender chicken breast cooked in the Tandoor and finished in spinach, butter and cream	£9.25
<b>MURG JALFREZI</b> Sliced chicken breast cooked with onions and juliennes of peppers in a mild tomato sauce	£9.25
<b>METHI GOSHT</b> Tender pieces of lamb simmered to perfection with freshly chopped fenugreek leaves in an onion and tomato sauce	£9.50
<b>GOSHT LABABDAR</b> Juicy, succulent lamb chunks cooked to perfection with fresh home-ground spices in a mildly spiced cream sauce	£9.50
<b>MURG KALI MIRCH</b> Pieces of tender chicken breast cooked in a rich cashew nut sauce with black crushed pepper, cream and butter	£9.25
<b>NAWABI FISH CURRY</b> Fried chunks of cod cooked in a rich tomato and onion gravy with Indian spices	£9.50
<b>JHINGA MADRAS CURRY</b> Prawns cooked in Madras style masala tempered with curry leaves and mustard seeds	£11.25
<b>LAMB BHUNA</b> Tender pieces of lamb cooked with chopped masala and hint of tomato sauce with traditional spices	£9.50
<b>CHICKEN KORMA</b> Diced breast of chicken cooked in onion and cashew nut gravy flavoured with cardamom pods	£9.25
<b>LAMB KEEMA BOTI MASALA</b> Lamb mince and lamb pieces cooked with chopped masala and a touch of tomato gravy with Indian spices	£9.50
<b>BINDI MASALA</b> Cooked in onion, tomato with homemade Indian spices	£8.95
<b>THALI</b>	
<b>NON VEGETARIAN THALI</b> Assorted specialities like chicken, lamb, Prawns and Fish Served with dal, Chicken Curry <u>or</u> lamb curry, naan bread <u>or</u> plain rice	£17.25
<b>VEGETARIAN THALI</b> Assorted starters like Samosa, Onion Bhajis, Panner Tikka and Hara Bhara Kebab served with dal, Vegetable Curry <u>or</u> Panner Makhani, naan Bread <u>or</u> plain rice	£15.25

Please note that an optional 10% service charge will be added to your bill.

## DAL

<b>DAL MAKHANI V</b> Black lentils and rajmah simmered over a gentle fire and finished with makhani sauce, cream and butter	£6.75
<b>TADKA DAL V</b> Yellow lentils cooked with garlic, onion and tomatoes tempered with cumin seeds	£6.75
<b>DAL HARIYALI</b> Yellow lentils with sauté spinach and chopped masala tempered with garlic and garnished with coriander	£6.75

## BIRIYANI

<b>VEGETABLE BIRYANI</b> Fresh vegetables cooked with basmati rice and traditional spices in a sealed vessel flavoured with fried onions and mint	£11.25
<b>DUM BIRYANI</b> Chicken, or lamb cooked with basmati rice and traditional spices in a sealed vessel flavoured with fried onions and mint	£12.25
Prawn biryani	£13.25

All main courses are served with a variety of garnish to include juliennes of ginger, peppers, onions, chopped tomatoes, coriander and cream

## ACCOMPANIMENTS

<b>ROTI</b> A North Indian delicacy. Unleavened bread cooked in the Tandoor. Choose from Plain (Wheat Flour only) or Missi (made with a mixture of gram & plain flour, green chillies, onions and coriander)	£2.75
<b>PLAIN NAAN LEAVENED BREAD FROM THE TANDOOR</b>	£2.95
<b>GARLIC OR BUTTER NAAN</b>	£3.25
<b>PUDINA PARATHA</b> Paratha with lots of fresh mint	£3.25
<b>LACCHA PARATHA</b> Flaky whole-wheat tandoori bread	£3.25
<b>SADA BASMATI</b> Steamed basmati rice	£2.95
<b>JEERA</b> Cumin tempered basmati rice with fresh coriander	£3.50
<b>MIX RAITA</b> Cucumber, onion, and tomato in yoghurt	£2.50
<b>CHEFS SALAD</b> An assortment of garden fresh greens and vegetables	£2.50
<b>PAPADUM - MASALA</b>	£1.15
<b>PAPADUM - FRIED OR ROASTED</b> Crisp sun-dried pancake made from lentil flour served as per your choice, roasted, fried or masala flavoured	£0.95

(Please note all dishes contain Ginger & Garlic paste and some also contain nuts)