

# starters

## LAMB AND POULTRY STARTERS

<b>Chicken Tikka (GF)</b>	<b>£3.95</b>
Our version of the much-loved chicken tikka	
<b>Lamb Tikka (GF)</b>	<b>£3.95</b>
Traditional recipe cooked to perfection	
<b>Seekh Kebab (GF)</b>	<b>£3.95</b>
Minced chicken and lamb infused With fresh herbs and spices formed On a skewer in a tandoor	
<b>Samosa</b>	<b>£3.25</b>
Crisp leaves of pastry filled with spiced minced lamb or chicken	
<b>Tandoori Chicken (Cooked on order) (GF)</b>	<b>£4.05</b>
Chicken on the bone marinated in traditional Spices and cooked in a tandoor	
<b>Spicy Wings</b>	<b>£3.75</b>
Chicken niblets marinated in mild spices And fresh coriander skewered over charcoal (Gluten Free)	
<b>Chicken Tikka &amp; Garlic Mushroom</b>	<b>£3.95</b>
Pan fried with a hint of chilli and tamarind (GF)	

<b>Chicken Tikka Puri</b>	<b>£4.00</b>
Dried chicken tikka, sweet and sour flavour, served on a pancake	
<b>Maharaja Lamb Chops</b>	<b>£5.25</b>
Pieces of lamb on the bone marinated in spices and cooked in a tandoor (GF)	
<b>Imli Imli Imli</b>	<b>£4.30</b>
Hot, sweet and sour starter with chicken, lamb and pan fried prawns served with a medley of sauces (GF)	
<b>Chicken or Lamb Shaslick</b>	<b>£4.20</b>
Marinated in special herbs cooked with capsicum, tomatoes and onion wedges (GF)	
<b>Chicken or Lamb Pepper</b>	<b>£4.25</b>
Pepper roasted in a tandoor filled with spiced chicken or lamb (GF)	
<b>Mixed Kebab (GF)</b>	<b>£4.10</b>
Chicken tikka, lamb tikka and onion bhajee	
<b>Chicken Pakora</b>	<b>£3.65</b>
Chicken pieces fried in a spicy batter	

## SHARERS

<b>Tikka, Tikka, Tikka (for 2)</b>	<b>£8.10</b>
Diced chicken tikka, lamb tikka, bangla chicken bites cooked on tawa with various spices (GF)	
<b>Vegetable Tiffin Platter (for 2)</b>	<b>£7.65</b>
Vegetable samosa, onion bhajees & battered aubergines	
<b>Bangla Bites (for 2)</b>	<b>£8.25</b>
Meat samosas, spicy wings and lamb shaslick	
<b>Tandoori Bites (for 2)</b>	<b>£8.50</b>
Lamb chops, chicken tikka and tandoori king prawns (GF)	
<b>Tiffin Bites (for 2)</b>	<b>£8.25</b>
Seekh kebab, chicken shaslick and chicken samosa	

## SEAFOOD STARTERS

<b>Fish Pakora</b>	<b>£4.00</b>
Spiced white fish dipped in batter and shallow fried.	
<b>Pan Fried Sea Bass</b>	<b>£4.00</b>
Fillet of sea bass coated in herbs and mustards seeds (GF)	
<b>Grilled Salmon</b>	<b>£4.30</b>
Salmon steak roasted with spices(GF)	
<b>Tandoori King Prawns</b>	<b>£4.55</b>
King prawns marinated in natural herbs roasted in a clay oven (GF)	
<b>Prawn Puri</b>	<b>£4.15</b>
Mildly spiced prawns served in a pancake	
<b>Masala Fish (Cod)</b>	<b>£4.15</b>
Fillet of fish marinated in masala spices and pan fried for a succulent taste	
<b>King Prawn Puri</b>	<b>£4.65</b>
King prawns cooked in a medium sauce and placed in a fluffy puri	

### Please note:

- Most of our products are gluten free, please ask your waiter
- We can, on request, make any dish without oil or ghee.  
Please ask we will be happy to help.
- If you suffer from any food allergies, please ask, and we will help you with your selection
- Some of our food contains nuts. Please ask.

# hindu kitchen

VEGAN / VEGETARIAN

<b>Jackfruit Karahi</b> £9.75 Pulled jackfruit with Karahi roasted onion, peppers in a semi-dried bhuna sauce with chickpeas and sweet chilli (Vegan) (GF)	<b>Vegetable Garlic Chilli</b> (Medium) £8.95 Mixed vegetables with fried garlic and homemade garlic pickle. Made with sundried kashmiri chilli. (GF)
<b>Dhall Samba</b> £9.05 Spiced tumeric lentils, with sauted mixed vegetable bhuna topped with red onion, coriander and lemon. Great with any bread. (Vegan) (GF) (Mild to Medium)	<b>Bengali Butternut Squash &amp; Chickpeas</b> £8.95 Squash roasted in tandoori, cooked with dried red chillies & medium spiced chana, fried garlic and five spices. (Vegan) (GF)
<b>Achari</b> (Medium) £9.05 Fresh courgette, mushroom and spinach bhuna, with fresh mango and home made pickle. (Vegan) (GF)	<b>Vegetable Lasan</b> (Medium) £8.95 Served with slow-cooked vegetables mixing Medium mix spices with fried garlic for a Unique taste (vegan) (GF)
<b>Sweet Potato &amp; Chickpeas with Saag</b> (Medium) £9.05 Superbly cooked in a light sauce With crushed coriander seeds (Vegan) (GF)	<b>Malai Kofta</b> (Medium) £9.25 Wonderfully infused potato, chana and sag Mashed into koftas flavoured with garlic, Seasoning & a hint of naga pickle in cherry Tomatoes & lentil sauce. (Vegan) (GF)
<b>Anarkali Vegan Korma</b> (Spicy or Mild) £9.00 Made with pure coconut milk. (Vegan) (GF)	<b>Tandoori Vegetable Karahi</b> (Medium) £9.20 Superbly tandoori-roasted vegetables cooked in karahi sauce with shashlick onion and pepper chunks (squash, cauliflower, red onion, aubergine & potato). (Vegan) (GF)
<b>Vegan Tikka Masala</b> £9.95 Mild or spicy, made with vegan based masala sauce, with fresh coconut, almonds and coconut milk. (GF) (Mild or Spicy)	<b>Veg Naga Jalfrezi</b> (Hot) £9.10 Spicy vegetable cooked with onions, peppers & sundried kashmiri chilli. (Vegan) (GF)
<b>Aloo Duum with Lemon</b> (Medium) £8.95 Aloo duum is probably the most common vegetable curry in India, its almost like 'chips with everything' here. Made with potatoes, medium spiced with tumeric, root ginger, cumin & garam masala, added peas and finely diced lemon pieces. (Vegan) (GF)	<b>Vegan Makani</b> £9.85 Slow roasted vegetables with lovley fresh mango coulies and coconut cream. (Vegan) (GF)
<b>Potato &amp; Chickpeas Dhansak</b> (Medium) £8.95 Perfectly cooked potatoes & chickpeas Cooked in tasty dhansak sauce. (Vegan) (GF)	

# british asian kitchen

BALTI & TRADITIONAL CURRIES

Our baltis have a unique blend of spices and deep sauce which goes fantastic with naan.

**Balti, Bhuna, Pathia, Duplaza, Sagwala, Rogan Josh, Dhansak, Mushroom, Chana, Madras, Vindaloo & Malaya**

All dishes are Gluten Free.

<b>Paneer</b>	£9.00
<b>Chicken</b>	£8.60
<b>Chicken Tikka</b>	£8.70
<b>Lamb</b>	£8.80
<b>Lamb Tikka</b>	£8.90
<b>Tandoori Chicken</b>	£8.70
<b>Prawns</b>	£8.90
<b>King Prawns</b>	£10.50
<b>Vegetable</b>	£8.60

JALFREZI

A slightly hot dish cooked together in a frenzy of onions and green peppers with a dozen spices, garnished with chilli, crispy onions and green herbs. (Gluten Free)

<b>Paneer</b>	£9.00
<b>Anarkali Jalfrezi</b>	£8.95
Includes sag and worcester sauce	
<b>Chicken Jalfrezi</b>	£8.65
<b>Chicken Tikka Jalfrezi</b>	£8.80
<b>Lamb Jalfrezi</b>	£8.60
<b>Lamb Tikka Jalfrezi</b>	£8.65
<b>Vegetable Jalfrezi</b>	£8.50
<b>Prawn Jalfrezi</b>	£8.75
<b>King Prawn Jalfrezi</b>	£10.65

## DRINKS

### BEERS

<b>Celtic Marches Cider</b> (330ml) (Locally brewed) Thundering Molly (Medium) Lilly the Pink (Sweet) Slack Alice (Tart)	<b>£3.15</b>
<b>Alcohol Free Beer</b> (Bottle)	<b>£2.50</b>
<b>Cobra</b> (660ml Bottle)	<b>£4.55</b>
<b>Kingfisher</b> (1/2 Pint Draught)	<b>£2.95</b>
<b>Kingfisher</b> (Pint)	<b>£4.65</b>
<b>Bangla Beer</b> (660ml Bottle)	<b>£4.55</b>
<b>Strongbow Cider</b> (275ml Bottle)	<b>£2.50</b>
<b>Magners Pear Cider</b> (Bottle)	<b>£3.40</b>

### SOFT DRINKS

<b>Pepsi, Pepsi Max, Coke, Diet Coke</b>	<b>£2.30</b>
<b>Lemonade</b>	<b>£2.30</b>
<b>Apple / Orange / Pineapple Juice</b>	<b>£2.30</b>
<b>Orange of Blackcurrant Squash</b>	<b>£1.00</b>
<b>Still or Sparkling Water</b>	<b>£1.99</b>
<b>Soda / Tonic / Slimline Tonic</b>	<b>£1.99</b>
<b>Ginger Ale</b>	<b>£1.99</b>
<b>I20 Various Flavours</b>	<b>£2.75</b>
<b>Lassi</b> (Coconut / Mango / Pineapple)	<b>£2.99</b>
<b>Vegan Lassi</b> (Coconut / Mango / Pineapple)	<b>£2.99</b>

### SPIRITS / APERITIFS / LIQUEURS

VARIOUS OTHER GINS AVAILABLE, PLEASE ASK

<b>Japanese Gin</b>	<b>£3.65</b>
<b>Wild Berry Gin</b>	<b>£3.00</b>
<b>Spiced Gin</b>	<b>£3.25</b>
<b>Pink Gin</b>	<b>£3.25</b>
<b>Sambucca</b>	<b>£3.25</b>
<b>Tequila</b>	<b>£3.25</b>
<b>Malibu</b>	<b>£3.25</b>
<b>Baileys</b>	<b>£3.25</b>
<b>Tia Maria</b>	<b>£3.25</b>
<b>Cointreau</b>	<b>£3.25</b>
<b>Gin</b>	<b>£3.25</b>
<b>Vodka</b>	<b>£3.25</b>
<b>Bacardi</b>	<b>£3.25</b>
<b>Southern Comfort</b>	<b>£3.25</b>
<b>Scotch Whisky</b>	<b>£3.25</b>
<b>Irish Whisky</b>	<b>£3.25</b>
<b>Brandy</b>	<b>£3.25</b>
<b>Dark Rum (Captain Morgan)</b>	<b>£3.25</b>
<b>Jack Daniel's</b>	<b>£3.50</b>
<b>Martini Dry/Sweet/Bianco</b>	<b>£2.60</b>
<b>Port</b>	<b>£2.50</b>
<b>Disaronno</b>	<b>£3.50</b>

## Starters

<b>Popadoms</b> (plain)	<b>70p</b>
<b>Popadoms</b> (spicy) (GF / Vegan)	<b>70p</b>

<b>Pickle &amp; Chutney Tray</b> (per person)	<b>65p</b>
<b>Vegan Tray available</b>	
<b>Lime pickle</b> (4 oz)	<b>£1.00</b>
<b>Chilli pickle</b> (4 oz)	<b>£1.00</b>

### VEGETARIAN STARTERS

<b>Hara Kebab</b> Stir fried chick peas, lentils, spinach and potato wrapped in batwa bread (Vegan)	<b>£4.00</b>
<b>Potato &amp; Garlic Mushroom Stir Fry</b> Lightly tossed with chef's favourite spices. (Vegan) (GF)	<b>£3.90</b>
<b>Paneer Banaroshi</b> Succulent bite-sized pieces of paneer, marinated in South Indian spice paste, roasted on skewers with peppers, tomato and onion. (GF)	<b>£4.00</b>
<b>Onion Bhajee</b> An all-time favourite, Made with spinach (GF)	<b>£3.25</b>

<b>Vegetable Pepper</b> Tandoori-roasted and stuffed with vegetables. (VEGAN)	<b>£3.95</b>
<b>Vegetable Samosa</b> Another favourite, stuffed with vegetables. (VEGAN)	<b>£3.25</b>
<b>Bombay Aloo and Chana</b> Spiced potatoes with chick peas. (VEGAN) (GF)	<b>£3.65</b>
<b>Vegetable Puri</b> Spiced vegetables in pancake.	<b>£3.95</b>

Please note: All dishes marked (GF) are Gluten Free.

#### Allergy Advice:

**Food Allergy Warning:** Our food may contain nuts and dairy products. Please inform us before placing your order. We use the following: Mustard, Celery, Almonds, peanut, Coconut, Egg, Milk, Wheat, Soyabean, Fish, Shell Fish, Gluten, Crustaceans, Lupin, Sulphur Dioxide, Soya.

# indian chef

## LAMB

We only use fresh cuts of lamb, which can be sourced back to the farm - slow cooked, using lamb jus.

<b>Bullet Raja</b>	<b>£9.65</b>	<b>Lamb Rezalah</b>	<b>£9.65</b>
Chicken or lamb cooked in a semi-dried bhuna sauce with green bullet chilli pickle. (Medium to slightly hot). (GF)		Spiced lamb, flavoured with chilli, sliced onions and red pepper in a hot dry sauce which also contains minced lamb (Medium to Hot) (GF)	
<b>Lamb Lasan</b>	<b>£9.65</b>	<b>Bandami Lamb</b>	<b>£9.65</b>
Slow cooked lamb with sag in medium mixed spices with fried garlic, to give a wonderful aroma (GF)		Pieces of lamb simmered in mint and puree, finished with whipped yoghurt and lime dressing (Medium) (GF)	
<b>Keema Aloo Peas Balti</b>	<b>£9.75</b>	<b>Lamb Saag with Mint</b>	<b>£9.65</b>
This dish was born in Birmingham made in a medium bhuna sauce with minced lamb, potatoes and peas (GF)		Bhuna lamb with spinach flavoured with mint (Medium) (GF)	
<b>Lamb in South Indian Spices</b>	<b>£9.65</b>	<b>Gurka Lamb / Chicken</b>	<b>£9.95</b>
Slow-cooked fillet of lamb in a sauce flavoured with curry leaves and South Indian spices and coconut. (Medium) (GF)		Roasted whole garam masala spice, grounded and added to this medium sauced dish, full of aromatic flavour, goes well with a basmati rice. (Medium) (GF)	
<b>Lamb Garlic Chilli</b> (Medium to Hot)	<b>£9.65</b>		
Slow-cooked lamb with traditional Bangladeshi spices and homemade garlic pickle (GF)			

## CHICKEN

We only use fresh chicken breast.

<b>Goan Chicken Curry</b>	<b>£9.95</b>	<b>Chilli Chicken Bahari</b>	<b>£9.65</b>
Exquisite Goan style curry with coconut and a hint of green mint (Medium) (GF)		Made with marinated spices, curry leaves & five spice. Very tasty. (Medium) (GF)	
<b>Chicken Lasan</b>	<b>£9.50</b>	<b>Saath Rang</b>	<b>£9.75</b>
Slow cooked chicken with sag in medium mixed spices with fried garlic, to give a wonderful aroma (Medium) (GF)		Marinated strips of chicken, stir fried in olive oil, garlic, onions and cherry tomatoes with coriander. (Medium) (GF)	
<b>Punjabi Chicken</b>	<b>£9.65</b>	<b>Chicken Akbari</b>	<b>£9.50</b>
Chicken fillets plain on a spicy keema bhuna. Slightly hot. (GF)		A bhuna-style dish with a touch of Portuguese chilli paste finished with mushroom and aubergines. (Medium) (GF)	
<b>Murgh Lajawab</b>	<b>£9.50</b>	<b>Garlic Chilli Chicken</b>	<b>£9.50</b>
Succulent boneless pulled tandoori chicken in a thick sauce with chillies, coriander, onion and peppers. (Medium) (GF)		Chicken tikka cooked in a slightly hot and spicy garlic and chilli sauce. Homemade spices. (Medium to Hot) (GF)	

## SEAFOOD

All of the below Seafood dishes are gluten free.

<b>Seafood Moilee</b>	<b>£12.95</b>	bombay aloo. Fish may change depending on availability, please ask for details.	
Seabass, scallops, king prawn and squid made in a moilee sauce with dried kashmiri chilli, curry leaves, lemon juice and coconut. (GF)		<b>Spiced Monkfish with Creamy Vegetable Curry</b>	<b>£12.95</b>
<b>Prawn Malabar / King Prawn Malabar</b>	<b>£9.50 / £11.75</b>	Monkfish marinated in turmeric, chilli, paprika and curry powder lightly grilled with mixed vegetable curry with rich cream sauce	
Prawns made in tamarind, curry leaf and mustard seeds in a bhuna sauce with coconut milk. (GF)		<b>Salmon Ka Tukra</b>	<b>£12.25</b>
<b>Goan Fish Curry</b>	<b>£12.95</b>	Beautiful fillet of salmon marinated in roastpureed tomato, red pepper, infused with garlic, ginger and lime juice, cooked in a tandoor. Served dry on curried potato.	
An exquisite fish curry in a goan-style with coconut and mint. (Monkfish)		<b>Fish Curry, from Madras, with Tomato and Tamarind</b>	<b>£12.95</b>
<b>Tandoori King Prawn Sagor</b>	<b>£11.50</b>	Fillets of monkfish lightly fried in spicy sauce. Slightly hot with dried chilli, tomato and tamarind. (Mild version available).	
Tandoori-baked succulent king prawns with South Indian spices, chunks of paneer and spinach. Finished with cheese and coriander			
<b>Tandoori Fish (Sea Bream)</b>	<b>£12.50</b>		
Whole seasonal fish marinated in tandoori spices and grilled in the tandoor, served with salad and			

## FINE INDIAN DINING

### HOUSE WINES

		125ml	175ml	Bottle
<b>Bishops Leap</b> 2019 Sauvignon blanc. Dry, zesty and very fresh. Citrus aromas give way to a fruity and aromatic palate.	<b>MARLBOROUGH</b>	£4.20	£4.50	£14.50
<b>Pacific Heights Zinfandel Rose</b> Juicy and light with a touch of sweetness. Buckets of raspberry and watermelon fruit with a bright acidity on the finish. Ideal with spicy food.	<b>USA</b>	£4.20	£4.50	£14.50
<b>Tierra Antila</b> Merlot Fragrant aromas of black plums and red cherries mingle with warm spicy notes to make this wine ideal with all food or to drink on it's own.	<b>ITALY</b>	£4.20	£4.50	£14.50
<b>Mini Prosecco 200ml Bottle</b>				£4.25

### WHITE WINES

		125ml	175ml	Bottle
<b>Conviviale Pinot Grigio</b> A fresh and dry with gentle floral and citrus aromas. Crisp and delicate on the palate with lightly honeyed fruit and a fresh, fry finish. Good with delicate curries.	<b>ITALY</b>	£3.85	£4.30	£14.50
<b>Parrot fish Chardonnay</b> Peach, citrus and tropical fruit is integrated with oak characters. The palate is medium-weighted with a crisp finish. Good with spicy chicken and creamy sauce.	<b>SOUTH AFRICA</b>	£3.85	£4.30	£14.50
<b>Chablis</b> 2019 - Produced in the region of Beines, fresh floral aromas, generous fruit on palate, well balanced.	<b>FRANCE</b>			£18.95
<b>The Crossings Sauvignon Blanc</b> Dry and Aromatic with zesty citrus and white fruits hints of gooseberry an passion fruit gives intensity and vibrancy. This is a rich full wine with a beautiful balance and big enough to take strong flavours.	<b>MARLBOROUGH</b>	£4.70	£4.95	£17.95

### ROSE WINES

All Roses Wines are great with curries

		125ml	175ml	Bottle
<b>Sentina Pinot Grigio Rose</b> A dry, fresh and fruity rose with delicate aromas of red berries crisp and lively on palate with good intensity of ripe berry and red cherry fruit.	<b>ITALY</b>	£3.95	£4.55	£14.50

### RED WINES

		125ml	175ml	Bottle
<b>Montepulciano d'abruzzo</b> A full intense and robust red wine from the abruzzo region Italy's adriatic coast. Ripe, juicy plum and black cherry fruit characters. Good with strong curries.	<b>ITALY</b>	£3.85	£4.30	£13.50
<b>Chateauneuf-Du-Pape</b> Appellation d'origine protégée	<b>FRANCE</b>			£28.99
<b>Pinotage</b> Dark ruby colour, cranberry dried herbs, sandalwood, matches any spiced dish	<b>SOUTH AFRICA</b>	£3.95	£4.50	£14.50
<b>Para Dos Malbec</b> Well-balanced wine inviting aromas of plum jam, a juicy palate and a rich, smoky finish. A rich full bodied wine at its best paired with strong meat dishes.	<b>ARGENTINA</b>	£4.15	£4.55	£14.25

## RAILWAY CURRY

THE MOST AUTHENTIC CURRY YOU CAN HAVE, SLOW COOKED ON THE BONE, HOME STYLE TRADITIONAL COOK WITH HIGH INTENSE FLAVOURS. ALSO KNOWN AS STAFF CURRY.

CHICKEN OR LAMB AVAILABLE

£10.75

### COMBINATION DISHES

All of the below Combination Dishes are gluten free

Chicken Tikka Masala & Lamb Duplaza	£11.00	Vegetable Garlic Chilli & Vegetable Dhansak	£11.0
Chicken Tikka Pathia & King Prawn Rogan	£12.85	Chicken Madras & Lamb Sag Wala	£11.0
Chicken Tikka Jalfrezi & Prawn Korma	£11.00	Chicken Korma & Lamb Dhansak	£11.0

If you would like to create your own combination, please ask. Prices will vary. Please allow extra time to prepare

## SIZZLING GRILL / TANDOORI

**Paneer Shashlick** (Cooked on order) £11.25

Accompanied with a vegetable side.

**Tandoori Lamb Chops** (5 Pcs) £11.25

Accompanied with a vegetable side.

**Warm Tandoori Chicken & Chicken**

**Tikka Salad** £8.50

Served with salad leaves, olive oil, roasted paneer and mint sauce (GF)

**Tandoori Deluxe** £12.99

Lamb tikka, lamb chops, chicken tikka, spicy wings, sheekh kebab, tandoori king prawn (GF) (Not available on any offers)

**Mixed Tandoori** (Cooked on order) £12.25

Tandoori chicken, sheek kebab, chicken tikka and lamb tikka, served with peshwari naan. (GF)

**Chicken Shaslick** £12.25

Served with naan or pilau rice and vegetable curry. Succulent tikka pieces with roasted chunks of onions and peppers. (GF)

**Chicken Tikka** (GF) £7.50

**1/2 Tandoori Chicken** (Cooked on order) (GF) £7.50

**Tandoori King Prawns** (GF) £10.50

## KARAHI

An original North Indian style of cooking, the main ingredients bearing flavours of home-style cooking. Cooked on a karahi packed with chunks of tomatoes, onions, garlic and ginger.

All Karahi dishes are medium heat and Gluten Free Blended with North Indian spices choose the variety from the list below:

Paneer	£9.00	Lamb	£9.25
Vegetable	£8.50	Lamb Tikka	£9.50
Chicken	£8.75	Prawn	£9.50
Chicken Tikka	£8.85	King Prawn	£10.85

## CREAMY DELIGHTS

Our creamy delights are made with pure almond and coconut. No substitutes. Gluten Free

### Chicken Tikka Masala £9.65

Chicken tikka cooked in a carefully prepared smooth masala sauce, sweet to the taste with an abundance of flavours, truly the nation's favourite

### Lamb Tikka Masala £9.65

Lamb tikka cooked in a carefully prepared smooth masala sauce, sweet to the taste with an abundance of flavours, another nation's favourite

### Tandoori Chicken Masala £9.65

Pulled tandoori chicken cooked in a carefully prepared smooth masala sauce, sweet to the taste with an abundance of flavours, another nation's favourite

### Chicken Tikka Kulchan £9.85

North Indian-style of the ever-popular chicken tikka masala (Slightly spicy with no almonds or coconut)

### Chicken Shahi Makhani £9.85

Chicken tikka pieces cooked in a creamy mild mango sauce with coconut and almond

### Chicken in a Butter Sauce £9.85

A favourite punjabi dish in a light butter sauce

### Mughlai Passanda £9.85

Cooked in a sauce of ground almonds, coconut, simmered in butter and cream with rose water and yoghurt. Made with chicken tikka.

### Tandoori King Prawn Masala £11.50

Initially prepared in a tandoor with a special marinade, finished in a smooth masala sauce

### King Prawn Swahi Makhani £11.50

Cooked in a creamy mild mango sauce with coconut and almonds

### Spicy Chicken Tikka Masala Balti £9.99

The ever-favourite dish - creamy and spicy with a balti sauce (Medium to Hot) (GF)

### Spicy Lamb Korma (Medium to Hot) £9.65

A slightly hot and spicy version of the old favourite (GF)

### Spicy Chicken Korma £9.65

A slightly hot and spicy version of an old favourite (Medium to hot) (GF)

## KORMA

Mildly spiced with pure almonds and coconut. No substitutes. Choose from:

Paneer	£9.00
Chicken	£8.70
Chicken Tikka	£8.70
Lamb	£8.75
Lamb Tikka	£8.95
Prawn	£8.75
King Prawn	£10.50
Vegetable	£8.55

# bengali chef

## BIRYANI DISHES

Accompanied with vegetable sauce or masala sauce. All Biryani dishes are medium heat and Gluten Free.

### Paneer Biryani £10.50

### Lamb Biryani £10.25

### Lamb Tikka Biryani (masala sauce) £10.50

### Chicken Biryani £10.00

### Chicken Tikka Biryani (masala sauce) £10.25

### Prawn Biryani £10.50

### King Prawn Biryani £10.95

### Vegetable Biryani £9.95

### Anarkali Mix (chicken, prawn & lamb) £11.00

### Nagaka (Lamb or chicken) £9.75

A bengali-style version of the jalfrezi, slow cooked in a hot tangy sauce finished with bell peppers. Made with scotch bonnet chilli pickle. (GF)

### Chicken Tamarind £9.50

Mixed South Indian spices infused with a smooth sweet and sour tamarind sauce. (Medium) (Gluten Free)

## TAWA

Made with onions, bay leaf and an abundance of spices.

A slight sweetness to dish. (Medium) (Gluten Free)

### Paneer £9.00

### Vegetable £8.65

### Chicken £8.85

### Chicken Tikka £8.95

### Lamb £9.10

### Lamb Tikka £9.25

### Prawn £9.25

### King Prawn £10.75

### King Prawns in Mango & Garlic Sauce £11.50

A slightly hot, sweet and sour sauce flavoured with fresh coriander leaves and mango chutney

### FRESH BREADS

We only use the finest flour to make our breads.

Vegan Cheese Nan	£4.00
Vegan Nan (Various fillings)	From £3.50
Gluten-free Nan (Various fillings)	From £3.50
Cinnamon Nan	£3.00
Anarkali Nan	£3.75
(Garlic, chilli, red onion and coriander)	
Nan	£1.99
Peshwari Nan	£2.95
(Sweet, coconut & almonds)	
Keema Nan (Minced lamb)	£2.95
Garlic Nan	£2.95
Cheese Nan	£2.95
Chilli Nan	£2.95
Garlic & Coriander Nan	£2.95
Cheese & Garlic Nan	£2.95
Garlic & Chilli Nan	£2.95
Elephant Brand Chapati (Vegan)	£1.50
Paratha	£2.10

### RICE BOWLS

We only use long grain aged basmati rice.

Steamed Rice (Vegan)	£2.75
Turmeric Pilau Rice (Vegan)	£2.95
Fried Rice (Vegan)	£2.75
Egg Fried Rice	£3.00
Mushroom Pilau Rice (Vegan)	£3.00
Mushroom Fried Rice (Vegan)	£3.00
Keema Pilau Rice (Minced lamb)	£3.80
Vegetable Rice (Vegan)	£3.00
Garlic & Chilli Rice (Vegan)	£3.00
Lemon & Coriander Rice (Vegan)	£3.00
Saag Pilau (spinach) (Vegan)	£3.00
Special Fried Rice (egg, peas & spice)	£3.50
Garlic & Cheese Rice	£3.50
Coconut Rice (Vegan)	£3.80

### LITTLE DISHES

Saag Paneer (spinach & cheese)	£4.50
Courgette Bhajee	£4.50
Saag Aloo (spinach & potato) (Vegan)	£4.25
Saag Bhajee (spinach) (Vegan)	£4.25
Mushroom Bhajee (Vegan)	£4.25
Brinjal Bhajee (aubergines) (Vegan)	£4.25
Bhindi Bhajee (okra) (Vegan)	£4.25
Mixed Vegetable Curry (Vegan)	£4.25
Bombay Aloo (spiced potato) (Vegan)	£4.25
Chana Bhajee (chickpeas) (Vegan)	£4.25
Temple Dhaal (lentils) (Vegan)	£4.25
Aloo Gobi	£4.25
(potato & cauliflower) (Vegan)	
Gobi Bhajee (cauliflower) (Vegan)	£4.25
Madras Sauce (Vegan)	£3.60
Premium Cut Chips (Vegan)	£3.00
Gunpowder chips (Vegan)	£3.50
(Premium Cut)	



RESTAURANT • TAKEAWAY • GRILL

# Anarkali

FINE INDIAN DINING