



Starter

TANDOOR DUCK Succulent pieces of duck breast, marinated in medium spices and cooked in the tandoor	£9.55
TANDOORI SALMON Cubes of salmon fillet marinated in mild spices and cooked in the tandoor	£7.50
MALAI TIKKA Boneless chicken pieces marinated with mild spices and cooked in the tandoori	£6.25
TIGER PRAWNS Rolled in layer after layer of fine filo pastry	£5.95
BUDHA MIX Crushed potatoes, peas and lentils cooked with dry mango	£5.95
PANEER COCKTAIL Home set chunks of cumin flavoured cheese grilled with cherry tomatoes and sweet pepper	£6.15
KING PRAWN LAY BAY Cooked with fresh herbs in a sweet and sour sauce with many more secret ingredients	£7.95
PAKORA Shredded onion patty with lentil flour, cumin, coriander & fresh pepper, deep fried	£5.25
SAMOSA Triangular pastry filled with spiced lamb or exotic vegetables	£5.25
RANI KEBAB Spicy lamb chops grilled with herbs and spices	£7.55
SHEEK KEBAB Lamb mince with seasonal herbs	£6.55
KING PRAWN BUTTERFLY Butterfly shaped king prawn marinated and covered in golden breadcrumb, deep fried	£6.95
TANDOORI KING PRAWNS King prawns flavoured with mixed spies and tenderly cooked in the tandoor	£7.55
KING PRAWN PATIA PUREE King prawns stir fried in hot, sweet and sour spices served in deep fried puree bread	£7.95
TANDOORI MIX MELA Malai chicken tikka, lamb tikka, shek kebab tandoori fish cooked in the tandoor	£8.10
ZAARA CAKES Potatoes baked with spring onion, smoked paneer and minced chicken breast	£6.95
KEEMA ALOO PUREE Medium spiced minced lamb and potato cooked in various spices and served in a puree bread	£6.95
DUCK ROLL Duck with spring onion wrapped in filo pastry, served with hot sweet sauce	£5.95

Tandoor

All clay oven dishes served with chef's fresh salad

DAARMA Succulent pieces of duck breast delicately cooked with baby aubergines, tomato and spring onion over charcoal	£16.95
TANDOOR <i>Full Chicken</i> <i>Half Chicken</i>	£16.95 £9.95
Tender chicken on the bone prepared with mild spices and cooked in the tandoor	
MALAI TIKKA Boneless chicken pieces marinated with mild spices and cooked in the tandoor	£10.95
SHASHLIK Chicken pieces marinated with coriander and spices cooked with onions, capsicum and tomatoes	£12.95
TANDOOR FISH SHASHLIK Salmon fillets marinated with light spices & herbs in masala yoghurt and cooked in clay oven. Served with onions, peppers and tomatoes	£16.95
DARJEELING Seasoned lamb kebabs, chargrilled with sweet pepper, roasted tomatoes, coriander with citric dressing	£13.95
TANDOOR MELA Tandoor chicken, marinated king prawns, malai tikka, lamb tikka, sheek kebab and nan	£15.55
RANI KEBAB Selected cuts of lamb chops seasoned with jaipuri herbs and chargrilled	£14.95
TANDOOR KING PRAWNS King prawns flavoured with mixed spices and tenderly cooked in the tandoor	£14.95
ANUSHKA Seasoned vegetables, with home set cheese, marinated in tamarind and mixed pepper, cooked on a flame charcoal grill	£10.95
LAMB TIKKA Boneless strips of lam marinated with mild spices and cooked in the tandoor	£11.95
SHEEK KEBAB SHASHLIK Minced lamb prepared with medium spices, herbs and olive oil, shaped into sausages and served with grilled onions, peppers and tomatoes	£13.95
TANDOORI KING PRAWN SHASHLIK King prawn flavoured with mixed spices and cooked in tandoor. Served with onions, peppers and tomatoes	£15.95
PANEER SHASHLIK Home st Indian cheese mixed in spices and cooked in tandoor. Served with char-grilled onions, peppers and tomatoes	£10.95

*This menu is created by our group executive chef Copyright is reserved.
Inclusive of value added tax @ current rate.*

The management reserves the right to refuse service at any time. Every dish may contain nuts

Breads from the Clay Tandoor

NAN Unleavened	£3.25
PESHWARI NAN Filled with sweet mixtures and sprinkled with coconut & fruit	£3.95
KEEMA NAN Filled with minced lamb	£3.95
GARLIC NAN Filled with minced garlic and coriander	£3.95
KULCHA NAN Filled with exotic crushed vegetables	£3.95
CHILLI NAN	£3.95
GINGER NAN	£3.95
CHEESE NAN	£3.95
MALAI TIKKA NAN Filled with malai chicken tikka	£4.95

Chef's Signature

TANDOORI MELA PALAK Mixed tandoori chicken, lamb, sheek kebab & king prawn all prepared in the tandoor then cooked with sauteed spring onions, green garlic and fresh spinach	£17.95
TANDOOR MELA KARAI Mixed tandoori chicken, lamb, sheek kebab & king prawn all prepared in the tandoor then cooked with onion & peppers in a thick medium sauce	£17.95
GARLIC CHILLY CHICKEN KARAI Chicken cooked in the tandoor then diced into pieces and cooked with strips of onions and peppers in a medium spiced thick sauce with lots of sliced Indian green chillies.	£16.95
TANDOOR NAWABI MASALA Tandoor chicken marinated in yoghurt with ginger and coriander then grilled in clay oven and cooked in a mild sauce with fresh cream, cashew nuts, almonds, pistachios and galliano liqueur	£16.95
MASS BIRAN Fish marinated with olive oil, lime juice, garlic and ginger with various herbs and spices in panfried until golden and served with medium spiced onions, peppers and green beans	£16.95
PLUM CHICKEN Strips of baby chicken breast cooked with garlic and onions, green peppers and plum tomatoes. Dressed up with fresh cream and coriander	£12.95

JAIPUR Sliced baby chicken breast cooked with peppers, onions and potatoes in a medium dry sauce and garnished with freshly chopped coriander	£12.95
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Nepalese Collection

HIMALAYAN MACHI BHUNA Sea Bass cooked in a medium to hot spiced sauce and garnished with tomatoes, fresh mint and coriander	£17.95
DAARMA KARAI Succulent strips of baby duck breast marinated in various medium spice then cooked with onions, peppers and garnished with fresh herbs served on a sizzling hot pot	£18.55
CHICKEN SABZEE Strips of chicken breast cooked in medium spices with various seasonal mixed vegetables	£13.95
TASTE OF NEPAL Boneless chicken & minced lamb cooked in medium spices and served with fresh salad	£13.95
DIPALI Grilled chicken fillets cooked with chick peas in a mild creamy garlic and ginger sauce	£13.95
KATMANDU Strips of spring chicken breast prepared with peppers and onions in a mild nutty and creamy sauce	£13.95
LAMB PAPRIKASH Selected cuts of lamb chops cooked with dry fruits, paprika sauce mild to medium	£14.95
NEPALESE LAMB CHOP ROGAN Selected cuts of lamb chops cooked in a medium thick sauce with tomatoes and strips of peppers	£15.95
KAMILAU Minced lamb and malai chicken tikka cooked with a creamy fruity sauce	£14.95
JENJU Baby chicken breast cooked with pickles, tamarind and crushed green chilli paste in a hot sauce	£14.95
RAVA Marinated spring chicken cooked in the tandoor then stripped off the boned and cooked in a slightly sweet tamarind and barbeque flavour sauce	£13.95
ROYAL KORMA chicken breast cooked with real mango pieces and coconut milk	£13.95

Kacchi Biriani

Exquisite recipe from the mughal days combine your choice of items below with fragrant Himalayan rice cooked with light spices includes a medium vegetable curry.

VEGETABLE / MUSHROOM	£10.95
CHICKEN / LAMB / BABY PRAWNS	£12.95
MALAI TIKKA / LAMB TIKKA	£13.95
KING PRAWN	£15.95
NEPALESE KEEMA ALOO	£13.95

From the Field

LAHORI Seasonal mixed vegetables stir fried with herbs and spices	£6.95
MUSHROOM BHAJEE Dry with medium spices	£6.95
SAG BHAJEE Butter sauteed fresh spinach with green garlic	£6.95
MUMBAI ALOO Spicy potatoes baked with aromatic herbs	£6.95
BHINDI BHAJEE Okra with tomato & lime	£6.95
BEGHUN ACHAR Baby aubergine cooked in virgin olive oil	£6.95
CHANA MASALADAR Chick peas in garlic, chilli paste, lime juice & red onions	£6.95
PANEER SAG Cubes of home set cheese with fresh spinach	£6.95
GOBI ALOO Potatoes with cauliflower	£6.95
DHALL TARKA Mixed lentils with fried garlic topping	£6.95
ALOO SAG Fresh spinach and potatoes	£6.95
BROCCOLI BHAJEE Steamed broccoli with light spices	£6.95
MAKHON Various fresh vegetables cooked with cinnamon juices, coconut puree and pure butter milk	£6.95
VEGETABLE CURRY Seasonal mixed vegetables in medium curry sauce	£6.95

Sundries

MUSHROOM PILAU	£4.95
VEGETABLE PILAU	£4.95
EGG FRIED RICE	£4.95
COCONUT RICE	£4.95
STEAMED RICE Made with only patna grain	£3.95
KEEMA RICE Mince lamb and potato	£4.95
PILAU RICE Himalayan basmati, saffron flavoured	£4.15
SPECIAL FRIED RICE Peas, carrots and onions	£4.95
LEMON RICE	£4.95
PEPPER RICE	£4.95
SAG RICE Spinach	£4.95
GARLIC RICE	£4.95
CHAPATI Light wheat bread	£2.50
PUREE Deep fried bread	£2.65
RAITHA Mildly spiced yoghurt with onion, cucumber or mixed	£2.10
PARATHA Flaky bread fried in butter	£3.55
STUFFED PARATHA Stuffed with homemade vegetable patty	£3.95
TANDOORI ROTI	£2.95

Calcutta Crisps

PAPADOMS (Plain or Spicy)	£0.95
MANGO CHUTNEY OR LIME PICKLES	£0.95

Classic Collection

CHICKEN TIKKA MASALA The country's most popular dish, boneless pieces of diced chicken breast prepared with homemade almond, coconut and masala sauce	£10.95
KARAI HYDERABADI STYLE Street cooking method tampered with fresh green garlic, chopped onion and peppers cooked in medium sauce	£10.95
ROGAN A traditional dish from Mirpur. A blend of authentic fresh grounded medium spices & garnished with tomato, capsicum, fenugreek & coriander	£10.50
MADRAS A superb South Indian treasure enjoyed all over the world, cooked with homemade hot red chilli puree, lime juice, minced garlic in a thick onion and tomato sauce	£10.50
PASSANDA Delight from Peshwar. Cooked with dry fenugreek, cinnamon juice, red wine and buttermilk sauce	£10.95
DANSAK Exquisite Persian sensation made with the finest split lentils, curry leave, chilli paste, sweet coconut puree and fresh lime juice	£10.50
KORMA This dish is regarded as royalty. Prepared in a sweet mild nutty sauce with coconut cream and sugar cane juice	£10.50
DOPIAZA From the northern region of India, this is an exciting mix of pepper, tomato, chopped onion, coriander, fresh fenugreek prepared with mustard oil in a medium sauce	£10.50
JALFRAZI This wild combination is traditionally cooked in the villages using wild curry leaves, young bay leaves, chopped red onion, peppers, tomatoes, all mixed and cooked with meat marinated in black byadgi pickling chillies	£10.95
PALAK A traditional Punjabi dish cooked with fresh spinach tampered with garlic and red onion	£10.50
MUGHAL BALTI Cooked to the famous original recipe with lime and lemon leaves	£10.95
BHUNA Traditional tomato based dish cooked with fenugreek, minced green garlic & coriander in medium spices	£10.95
PATHIA A hot, sweet & sour dish cooked with tamarind, onion, garlic & tomatoes	£10.95
VINDALOO Extremely hot dish prepared with potato, home made hot red chili puree, minced green garlic in a light onion and tomato sauce	£10.95
METHI Traditional Punjabi medium curry cooke with many fresh herbs and dry methi leaves to create a mouth watering rich taste	£10.95

All classic dishes are available in chicken, baby prawns and vegetables with an extra £4.95 added to the price for king prawns & £2.50 for lamb

Opening times

Monday to Thursday	5:30pm to 10.00pm
Friday and Saturday	12pm to 2:30pm & 5:30pm to 10:30pm
Sunday	12pm to 2:30pm & 5:30pm to 10pm

Waiting times quoted by our staff are only an approximate guide.

Due to keeping control of freshly prepared food, some dishes may not be available. An alternative will be offered with every confidence.

If you require any further information about other products and services please ask a member of staff.

Dining room dress code - smart casual attire



Chef of the Year 2014 & 2017

Part of the Eleat Restaurant Group



INDO ~ NEPALESE HOME DINING MENU

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