

———— CHEF'S SPECIAL ————

Gobi Manchurian	£8.99
Cauliflower florets marinated with plain flour, corn starch and tossed in medium spices.	
Madurai Mutton Sukka Cuisine: Tamil Nadu I Tender pieces of Mutton marinated & simmered with South Indian Spices, seasoned with Onion, Pepper and garnished with fresh Curry Leaves	£10.99
Gutti Vankaya Koora Cuisine: Coastal Andhra Aubergine cooked with authentic South Indian spices in a tangy tamarind sauce.	£8.99
Chicken Tikka Biriyani Aromatic biriyani with Basmati rice, chicken tikka pieces & exotic Indian spices, cooked on a slow fire	£11.99
Konda katalai Kulambu Cuisine: Tamilnadu Black Chickpeas cooked with mild spices in a slightly tangy, onion, tomato, tamarind and coconut-based curry.	£7.99
Chicken Chinthamani Cuisine: Karanataka I Chicken with bone is slow cooked with spices that are famous in Karanataka region of India to ensure puch of spicy flavour in each bite	£9.99



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——— CLASSIC STARTERS —		
Punjabi Samosa	£3.99	Indian
Pastry filled with spicy mixed vegetables and deep-fried.		rema
Onion Pakoda	£4.99	
Layers of dough made from plain flour, and deep fried		
Aachi Eral Varuval	£10.99	—— SOUTH INDIAN DELICACIE
Cuisine: Tamil Nadu I King Prawns simmered in Onion,	X10. 77	Masala Dosa
Tomato, Chettinad Spices and tossed with Black Pepper		Cuisine: Udipi I Dosa filled with potato masala
Chicken 65	£8.99	Chialan Tilda Daga
Chicken pieces marinated with spicy masala and herbs and deep-fried.		Chicken Tikka Dosa Minced chicken tikka pieces cooked in chef's special tikka masala sauce & spread over dosa
Chicken Devil	£9.99	Idly (3 Pcs)
Battered chicken deep fried and sauteed with onion, capsicum, fresh spices and chefs special hot Devil sauce.		Cuisine: Udipi I Steamed rice cake made with rice and urad dhal
Chicken Lollipop	£8.99	Milagu Mutta Dosa
Chicken marinated with chefs specially grounded natural spices	NU•//	Cuisine: Madurai I Beaten Egg mixed with crushed black pepper
and deep fried served with coriander.		spread over the dosa, cooked on both sides
Chilli Chicken	£9.99	Mini Ghee Podi Idly -12 Pcs
Marinated chicken pieces, batter fried, tossed with medium spices, capsicum and chef's special chili sauce		Spiced chutney powder and clarified butter spread over idly.
Salmon Grill	£10.99	Mini Idly - 12 Pcs
Scottish fresh Salmon marinated with Indian spices and	W10.33	Steamed rice cake made with rice and urad dhal
fried on tawa		Mini Sambar Idly -12 Pcs
Chili Idly	£6.99	Mini Sambar Idly -12 Pcs Steamed mini rice cakes soaked into sambar (Lentil curry) topped
Deep-fried idly, tossed with onion, capsicum and special chilli sauce.		with clarified butter.
Chilli Paneer	00.00	Mutton Dosa
Cottage cheese cubed and tossed in chilli sauce and spices.	£8.99	Cuisine: Madurai I Dosa filled with the spiced mutton masala
Drums of Heaven		Mysore Masala Dosa
Cuisine: Andhra Pradesh I Chicken wings marinated, batter-fried, tossed	£9.99	Crispy dosa layered with variety of chutneys topped with
in chef's special chilli sauce and served in its elegant shape of a lollipo	p	potato masala
Kodi Vepudu	£9.99	Onion Dosa
Cuisine: Andhra Pradesh I Finely seasoned chicken is cooked with onion special Andhra spices and pan-fried with garlic, black pepper & curry le		Plain Dosa topped with onions
	eaves	Paneer Butter Masala Dosa
Malgudi Fish fry Cuisine: Karnataka I Boneless Tilapia Fish pieces fried with	£8.99	Minced cottage cheese cooked in chef's special tikka masala sauce & spread over dosa
South Indian spices and topped with curry leaves		
Methu Vada	£3.99	Ghee Paper Roast Dosa Thin & crispy dosa made with clarified butter
Cuisine: Karnataka I Fried savoury doughnuts made of Urad Dhal		
& Onions which is fluffy in the middle & crispy on the outside, served with Chutney & Sambar (Lentil Curry)		Plain Dosa Cuisine: Mysore I Thin savoury pancake made of rice and urad dhal
Sambar Idly (V)	£5.99	
Idly soaked in sambar and topped with ghee	入, リ・ソソ	Podi Dosa (V) Spiced chutney powder spread over the dosa
Sambar Vadai	£5.49	
Vada soaked in sambar and topped with onions and ghee	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Poori Channa Masala Deep-Fried Thin Puffy Bread made of Wheat Flour served with
Samosa Channa Chaat	£6.99	channa Masala.
Cuisine: Maharashtra I Mumbai Special snack Veg samosa topped	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Poori Potato Masala
with chana masala, onions, tomatoes, mint, tamarind sauce, topped with coriander		Deep fried thin puffy bread made of wheat flour served with
Sev Topped papidi chaat	£6.99	potato masala.
A shortbread pastry topped with yogurt, tamarind chutney,	,,,,,,	Set Dosa
thin strands of deep-fried crisps made from chickpea flour, served chilled		A set of two thick crispy savoury pancake made of rice and urad dhal
Veg Platter	£21.99	Udipi Veg Oothappam
Assorted selection of Vegetarian Starters.	~==•//	Thick & soft savoury pancake made with rice, urad dhal & topped
-		with mixed vegetables, cooked on both sides

Ghee Karam Dosa

Special spicy chutney spread over dosa sprinkled with clarified



£8.99

£9.99

£8.99

£24.99

£8.99

£6.99

— STARTERS FROM TANDOOR —

Paneer Dilkush Tikka

Adaraki Lamb Chops

Gulabi Sheek Kebab

Chicken Tikka

cooked in clay oven

Non-Veg Platter

Tandoori Chicken

spices and cooked in clay oven.

tandoori masala and cooked in clay oven

Juicy chunks of cottage cheese marinated with spicy

Succulent pieces of lamb chops marinated with ginger paste

& drained yogurt infused with spices & cooked in clay oven

Boneless chicken cubes marinated with spicy tandoori masala and

Minced lamb mixed with herbs & spices, wrapped on a skewer &

Half portion of baby chicken marinated with yoghurt and exotic

Assorted selection of Non-Vegetarian Starters.

- BREAD BASKET ----

tter Naan bread made from plain flour,baked in clay oven &	£2.59
shed with butter apathi bread made from wheat flour, cooked on a flat pan.	£1.79
illi garlic naan an layered with minced green chillies & garlic, baked in 7 oven	£2.99
rlic Naan bread made from plain flour topped with nicely grated lic, baked in a clay oven.	£2.99
rala paratha ers of dough made from plain flour, cooked on flat pan	£2.19
ethi Naan bread made from plain flour mixed with methi nugeek seeds), baked in a clay oven	£2.99
shwari Naan an stuffed with grated coconut & nuts, baked in clay oven	£3.59
ain naan bread made from plain flour, baked in clay oven	£1.99
ndoori Roti bread made from wheat flour , baked in clay oven	£1.99
tter Tandoori Roti	£2.29



Flatbread made from wheat flour, baked in clay oven and

brushed with butter

——— BIRIYANI STATION —	
Vegetable Biriyani Aromatic biriyani with Basmati rice, mixed vegetables & exotic Indian spices, cooked on a slow fire.	£8
Chicken Tikka Biriyani Aromatic biriyani with Basmati rice, chicken tikka pieces and exotic Indian spices, cooked on a slow fire.	£1
Hyderabad Lamb Biriyani Aromatic biriyani with Basmati rice, lamb and exotic Indian spices, cooked on a slow fire.	£]
Hyderabad Chicken Biriyani Aromatic biriyani with Basmati rice, chicken & exotic Indian spices, cooked on a slow fire.	£1
Prawn Biriyani Aromatic biriyani with Basmati rice, prawn and exotic Indian spices, cooked on a slow fire.	£]
Family Pack - Veg Biriyani Aromatic biriyani with Basmati rice, mixed vegetables and exotic Indian spices, cooked on a slow fire.	£2
Family Pack - Chicken Hyderabad Biriyani Aromatic Hyderabadi Style biriyani with Basmati rice, chicken and exotic Indian spices, cooked on a slow fire.	£2
Family Pack- chicken Tikka Biriyani Aromatic biriyani with Basmati rice, chicken tikka pieces and exotic Indian spices, cooked on a slow fire.	£2
Family Pack - Lamb Biriyani Aromatic Hyderabadi Style biriyani with Basmati rice, lamb and exotic Indian spices, cooked on a slow fire.	£3
Family Pack - Prawn Biriyani Aromatic biriyani with Basmati rice, prawns and exotic Indian spices, cooked on a slow fire.	£2



----- RICE BOWL -----

Pulav Rice Steamed basmati rice seasoned with spices and saffron	£4.99
Veg Fried Rice Cooked basmati rice stir fried with mixed Vegetables, whole spices.	£6.99
Egg Fried Rice Cooked basmati rice, stir fried with scrambled eggs & whole spices	£7.99
Chicken Fried Rice Cooked basmati rice, stir fried with minced chicken, egg & whole spices	£8.99
Prawn Fried Rice Cooked basmati rice, stir-fried with Fried Prawns, egg and whole spices.	£9.99
Schezwan Chicken Fried Rice Cooked basmati rice stir-fried in a special schezwan sauce with chicken, egg, cabbage, white pepper, whole spices.	£9.99
Schezwan Veg Fried Rice Cooked basmati rice stir fried in a special schezwan sauce with cabbage, white pepper, whole spices.	£7.99
Schezwan Egg Fried Rice Cooked basmati rice stir fried in a special schezwan sauce with cabbage, white pepper, whole spices.	£8.99
Schezwan Prawn Fried Rice Cooked basmati rice stir-fried in a special schezwan sauce with prawn , egg,cabbage, white pepper, whole spices.	£10.9
Steamed Rice Rice that is steamed, to be complimented with tasteful addons like, curry, powders, masalas of choice	£3.99



Amritsari Bhindi Ma	isala
Cuisine: Punjab Sauted Bhand Tomato based Masala.	indi (Okra) cooked in a Spicy Onion
Gutti Vankaya Koor	a
Cuisine: Coastal Andhra Au Indian spices in a tangy tan	ubergine cooked with authentic South narind sauce.
Konda Kadalai Kula	ımbu
	Chickpeas cooked with mild spices in a slight ind and coconut-based curry.
Paneer Butter Masa	ala
Cuisine: Punjab Creamy co tomato and butter flavoure	ottage cheese curry cooked in onion, d sauce
Palak Paneer	
· ·	tic recipe, consisting of soft cubes of in the mildly spiced spinach puree
Paneer Kadai	
Cuisine: Punjab I Diced cott tomatoes and capsicum in	age cheese cooked with onion, a thick curry sauce
Saag Aloo	
Cuisine: Haryana Potato cu spices and cooked in onion	ubes and Spinach mixed with ground Indian and tomato sauce.
Special Daal	
•	s cooked with cumin, turmeric and garlic, on and mustard seeds.
Veg Korma	



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— KIDS SPECIAL —	
Chicken Nuggets With Chips Chicken cake mixed with masalas is fried & complimented with chips(potato fitters) and tomato ketchup	£5
Chips Handpicked potatoes cut into long sticks is fried and garnished with salt. It's also dipped into tomato ketchup to add more flavour	£3
Rocket Dosa Thin crispy savoury pancake made of rice and urad dhal	£4
Chocolate Dosa	£4



—— NON-VEG CURRIES —— REGIONAL EGG ———

Butter Chicken	£9.99
Cuisine: Punjab Chicken cooked in a creamy, tomato gravy with spices, herbs and butter. Originated from the Punjab region in India	
Chicken Korma	£9.99
Cuisine: Mughal A Mughlai dish where chicken is cooked in a mildly spiced creamy coconut sauce.	
Chennai nandu masala	£15.99
Cuisine: Madras Softshell crab cooked in onion, tomato-based curry with special homemade Chennai spices, finished with a dash of coconut milk and topped with curry leaves	
Chicken Chettinad	£9.99
Cuisine: Tamil Nadu South Indian style curry made from home ground spices, coconut and curry leaves.	
Chicken Punjabi Saagwala	£9.99
Cuisine: Punjab A dark green curry with meat cooked in a mildly spiced rich spinach puree, garnished with cream, tomato and coriander.	
Chicken Chinthamani	£9.99
Cuisine: Karanataka I Chicken with bone is slow cooked with spices that are famous in Karanataka region of India to ensure puch of spicy flavour in each bite	
Chicken spicy kadai	£9.99
Cuisine: Delhi Meat cooked in an enticing spicy flavoured curry with spices and mixed peppers. Kadai means wok	. <u>-</u>
Chicken Tikka Masala	£9.99
Cuisine: Multi-Regional This British favourite is made by cooking gr chicken pieces in a rich tomato gravy & garnished with cream and co	
Hot Madras Chicken	£9.99
	. .

Cuisine: British Indian | This curry originates from the Madras region in

Southern India. A hot curry cooked in a thick coconut and tomato-based

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Southern India. A hot curry cooked in a thick coconut and tomato-based

Cuisine: Tamil Nadu | South Indian style curry made from home ground

spices, coconut and curry leaves. This dish is packed with a rich aroma...

Cuisine: Punjab | A dark green curry with meat cooked in a

sauce and spiced with coriander, cumin, turmeric and chilli powders.

sauce and spiced with coriander, cumin, turmeric and chilli powders.

Hot Madras lamb

Lamb Chettinad

Lamb Punjabi Saagwala

Topped with curry leaves

Spicy Prawn Curry

tomato and red chillies

Cuisine: Madras | Succulent prawns marinated and cooked with

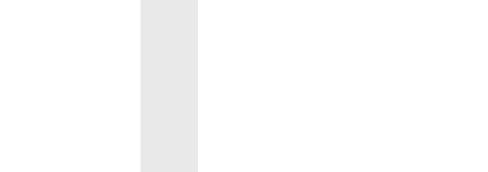
home ground spices in a southern style curry infused with onion,

VEC CLIDDIES

Amritsari Bhindi Masala Cuisine: Punjab Sauted Bhindi (Okra) cooked in a Spicy Onion and Tomato based Masala.	£8.99
Gutti Vankaya Koora Cuisine: Coastal Andhra Aubergine cooked with authentic South Indian spices in a tangy tamarind sauce.	£8.99
Konda Kadalai Kulambu Cuisine: Tamilnadu Black Chickpeas cooked with mild spices in a slightangy, onion, tomato, tamarind and coconut-based curry.	£7.99 htly
Paneer Butter Masala Cuisine: Punjab Creamy cottage cheese curry cooked in onion, tomato and butter flavoured sauce	£8.99
Palak Paneer Cuisine: Punjab An authentic recipe, consisting of soft cubes of cottage cheese simmered in the mildly spiced spinach puree	£8.99
Paneer Kadai Cuisine: Punjab I Diced cottage cheese cooked with onion, tomatoes and capsicum in a thick curry sauce	£8.99
Saag Aloo Cuisine: Haryana Potato cubes and Spinach mixed with ground Indian spices and cooked in onion and tomato sauce.	£7.99



Chicken Nuggets With Chips Chicken cake mixed with masalas is fried & complimented with chips(potato fitters) and tomato ketchup	£5.99
Chips Handpicked potatoes cut into long sticks is fried and garnished with salt. It's also dipped into tomato ketchup to add more flavour	£3.99
Rocket Dosa Thin crispy savoury pancake made of rice and urad dhal	£4.99
Chocolate Dosa Thin crispy savoury pancake made of rice and urad dhal, served	£4.99



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Chicken Tikka Masala Cuisine: Multi-Regional This British favourite is made by cooking grilled chicken pieces in a rich tomato gravy & garnished with cream and coriand	£9.99



— VEG CURRIES —		mildly spiced rich spinach puree, garnished with cream, tomato & coriander. A typical Punjabi curry recipe
Bhindi Masala	£8.99	Lamb Spicy Kadai
ab Sauted Bhindi (Okra) cooked in a Spicy Onion oased Masala.		Cuisine: Delhi Meat cooked in an enticing spicy flavoured Curry with Spices and Mixed Peppers.Kadai means Wok.
kaya Koora	£8.99	Chicken Vindaloo
stal Andhra Aubergine cooked with authentic South in a tangy tamarind sauce.		Cuisine: Goa Made from a paste that blends chilies with turmeric, cumin, coriander and authentic spices.
adalai Kulambu	£7.99	Lamb Vindaloo
ilnadu Black Chickpeas cooked with mild spices in a slig tomato, tamarind and coconut-based curry.	ghtly	Cuisine: Goa Made from a paste that blends chillies with turmeric, cumin, coriander and authentic spices.
utter Masala	£8.99	Prawn Vindaloo
ab Creamy cottage cheese curry cooked in onion,		
outter flavoured sauce		Cuisine: Goa Made from a paste that blends chilies with turmeric, cumin, coriander and authentic spices.
neer	£8.99	
ab An authentic recipe, consisting of soft cubes of		Malabar Fish curry
ese simmered in the mildly spiced spinach puree		Cuisine: Kerala Tilapia boneless fish cooked with coconut milk, homemade spices, onion, tomato, green chilli and tamarind juice.



—— STREET FOOD STARTERS ——

Veg Kothu Parotta Chopped parotta on the griddle tossed with spices, green chillies & mixed vegetables. Served with raita	£7.99
Chicken Kothu Parotta Chopped parotta on the griddle tossed with minced chicken, egg, green chillies & spices. Served with raitha	£9.99
Egg Kothu Parotta Chopped parotta on the griddle tossed with spices, green chillies & scrambled egg. Served with raitha	£8.99
Lamb Kothu Parotta Chopped parotta on the griddle tossed with minced lamb, green chillies & spices. Served with raitha	£9.99



— DESSERTS —

Soft Cottage Cheese Balls Immersed In Chilled Creamy Milk

Traditional Indian Dessert Of Deep fried Dumpling Served In

Handpicked carrots gratted and cooked with condensed

milk, sugar, a tinge of spices for flavour with added roasted

cooked in a creamy, tomato gravy with Originated from the Punjab region in India	£9.99	Egg Masala Thick Onion and Tomato masala cooked with chef's special spices.	£6.99
lai dish where chicken is cooked in a conut sauce.	£9.99	Egg Poriyal Egg tossed with traditional Chettinad spices with onion and Coriander.	£5.99
asala Il crab cooked in onion, tomato-based nade Chennai spices, finished with a dash ed with curry leaves	£15.99		
th Indian style curry made from home and curry leaves.	£9.99	Indian	
saagwala reen curry with meat cooked in a h puree, garnished with cream,	£9.99	Arema	

Rasamalai

A Sweet Syrup

£10.99

£10.99

£10.99

£10.99

£9.99

£10.99

£11.99

£10.99

£11.99

Gulab Jamun

Carrot Halwa



EXTRAS —	
Rasam Cuisine: Andhra Pradesh A hot South Indian Soup with traditional spices	£4.99
Raitha Indian condiment consisting of yoghurt, spices, chopped onions and carrot.	£1.99
Salad A chef special mix of greens and vegetables like lettuce, carrot, onion, tomato, capsicum & other seasonal vegetables	£1.99
Sambar Cuisine: Tamil Nadu I A lentil curry made with traditional masala mixed with carrot, brumsticks, baby onions, tamarind and other spices	£2.99
South indian dips	£3.59

Cuisine: Tamil Nadu I Contains 3 dips of Chutneys and



Chivas Regal, 12yr 40.0%		
Black Label, 12yr 40.0%		
Jack Daniels, 40.0% The Famous Grouse 40.0		, ,
Glenfiddich, 12yr 40.0%.		
LI	IQUEUR	
Sambuca 38%		£2 . 99
		<i>C</i> 2 00
Baileys 40.0%		£2.99
Baileys 40.0% Southern Comfort 40.0%		
•		
•		
Southern Comfort 40.0%	BEER	£3.49
Southern Comfort 40.0% Cobra half pint 4.3% Cobra pint 4.3%	BEER 175ml	£3.49
Southern Comfort 40.0% Cobra half pint 4.3% Cobra pint 4.3%	BEER 175ml 250ml	£2.99 £4.49
Southern Comfort 40.0% Cobra half pint 4.3% Cobra pint 4.3% ALE A	BEER 175ml 250ml	£3.49 £2.99 £4.49



£4.99

£4.99

£4.99

	VODKA	
Absolute Vodka 40.0%		£3.4
Smirnoff		£3.4

Captain Morgan Dark Rum 40.0% ...

Bacardi 37.5%

Captain Morgan Spiced Gold 40.0% ...

BRANDY	
Courvoisier 40.0%	£4.99
Martell 40.0%	£4.99
Remy Martin 40%	£4.9



RED WINE		
Casiliero Del Diablo		
Reserva Merlot,13%	175ml	£3.9
Reserva Merlot,13%	250ml	£4.9
Reserva Merlot,13%	Bottle	£14.
Chile, A smooth medium-bodied plum and red berry flavours with	, ,	nes

Cabernet Sauvi	gnon,13.7%	Bottle	£16.99
	Ill cabernet Sauvigno mplimented by hints		

WHITE WINE

Casiliero Del Diablo		
Pinot Grigio, 12.5%	175ml	£3.9
Pinot Grigio, 12.5%	250ml	£4.9
Pinot Grigio, 12.5%	Bottle	£14.
Italy This medium-bodied pind flavours with a hint of citrus frui		

Oxford Landing Estate Sauvignon Blanc, 13.7%	Bottle	£16.9
South Australia The Deakin Sauvignon Blanc appears le	emons	
green with fresh and lively tropical fruit aromas mixed w	ith citrus	
and hints of green fruit on the nose.		

ROSE WINE

Del Lago Pinot Grigio	o Rosato Lgt	
incia di pavia, 11.5%	175ml	£3.99
incia di pavia, 11.5%	250ml	£4.99
incia di pavia, 11.5%	Bottle	£13.9
Scent of wildflowers into a d hes and strawberries.	elicious mixture of white	



FRESH JUICE	
Freshly Squeezed Orange	£3.4
SOFT DRINKS	
Apple Juice	£2.4
Lychee Juice	£2.4
Passion Fruit Juice	£2.4
Coke	£1.9
Diet Coke	£1.9

Sprite .

Fanta ..

Mango Lassi .

Salted Lassi ..

Sweet Lassi ..

Ginger Beer ..

wedge of lime.

summer drink.

.....£3.49

.....£3.49

Strathmore Still Water, 330ml

Strathmore Sparkling Water, 330ml

COCKTAILS

.....£2.49

Mojito	£5.99
White rum, sugar, lime juice, soda water and mint. Its combination of sweetness, citrus nd herbaceous mint flavours.	on
Cosmopolitan	£5.99
Made with vodka, triple sec, cranberry juice and freshly squeeze or sweetened lime juice.	ed
Gin & Tonic	£4.99
Gin and Tonic water poured over ice, garnished with a slice or	

A non-alcoholic drink consisting of a mixture of fruit juices or	other soft drinks.
Passion Fruit Mojito Passion fruit puree, sugar, lime juice, soda water and mint.	£4.99
Virgin Mojito Sugar syrup, lime juice, soda water and mint. Its combination of sweetness, citrus and herbaceous mint flavors. A popular	£4.99

MOCKTAILS

TEA AND COFFEE

Masala Tea	£2.49	
ndian Coffee	£2.49	