

Starters-veg

Cesar Salad with Feta Cheese

Traditional ceasar salad served with semi soft delicious feta cheese. £3.95

Tomato and Basil Soup

A fresh tomato and basil soup finished with a dash of fresh cream served with bread sticks.£ 3.25

Goat Cheese Croquettes

Deep fried goat cheese with crumbs served with red tomato chutney.£3.95

Anar Dana papri chat

Crispy wheat biscuits topped with chickpeas, Potatoes with Anar Purls.£3.25

Aloo Mint Tikka

Mash potato pattie delicately spiced and topped with a mint, yoghurt & tamarind sauce.£ 3.25

Chilli Paneer

Indian style cottage cheese, served with our chefs handmade spices, £4.50

Sizzling Vegetarian Khajana

Selection of Goat Cheese Croquettes, Aloo Mint Tikka & Muter Paneer Tikka

Starters Non – veg

Prawn Cocktail

Fresh prawns tossed over a marie - rose sauce & served on a bed of lettuce.£6.95

Japanese Style Breaded Prawn's

Golden deep fried breaded prawn served with a tangy sauce.£7.95

Chicken Ceaser Salad

Crispy romaine lettuce and creamy ceasar dressing with soft succulent cubed chicken breast served with garlic bread.

Kabuli Chicken Tikka

Cubes of chicken breast smeared in cardamom infused spicy yoghurt and grilled golden in the tandoor.
£5.75

Smoked Salmon

Scottish smoked salmon served with caper, onion rings & brown bread.£7.95

Sunehri Salmon Tikka

Scottish salmon marinated in garlic, yogurt and coated with fresh herbs & pepper grilled in the tandoor.
£7.95

Lamb Seekh Gilafi

Minced baby lamb rolls coated with fresh herb and pepper, grilled in the Tandoor.£6.25

Sizzling Non-veg Kebab Khazana

Combination of lamb Seekh Gilafi, Kabule Chiken Tikka, char grilled salmon, and Japanese prawns.£9.95

Main course – Non veg.

Chicken Dum Malai Korma

Tender cubes of chicken breast slow simmered in rich sauce of almonds and cream infused with saffron and our chef's chosen spices.£6.75

Chicken Tikka Masala

Char grilled chicken tikka slow cooked in a subtle creamy tomato sauce scented with dried fenugreek leaves.£7.25

Madras Chicken Curry

Authentic Madras Curry made from red onion, tomato, coconut and famous Madras spices.£6.75

Chicken Breast with Mushroom Sauce

Breast of chicken, pan simmered served with roasted potato and steamed vegetables.£11.95

Saag Gosht

Diced lamb legs braised in yoghurt sauce with traditional greens and served, laced with cream and a blob of butter.£6.95

Lamb Rogan Josh

Traditional lamb preparation slow cooked in a rich sauce with selected spices.£6.95

Lamb Shank on the Bone

Traditional lamb shank on the bone served with vegetable, mashed potato & natural jus.£ 8.95

Grilled beef fillet

Tenderised beef fillet steak, marinated in herbs and peppers, served with french fries and buttered garden vegetables.£11.95

Prawn Moilee

Marinated prawns cooked in a special slow cooked coconut sauce with south Indian spices.£9.50

Crushed Pepper sea bass

Pan- fried tender fillets of sea bass served over onion and garlic mash, butter vegetable pakora and tomato salsa .£9.50

Fish & chips

Traditional haddock and chips served just perfectly with lemon and sauce tartare

Biryani

A variation of Chicken, vegetable, lamb is offered with yogurt with raita, ask waiter for any other speciality

Main Course – veg.

Chonka Dal

Our daily changing speciality dish. A variety of lentils cooked to our chef's choice

Butter Paneer

Cubes of Indian cheese, cooked in a rich creamy tomato sauce.£5.99

Seasons Seasonal

A daily changing variety of seasonal vegetables. Please ask the waiting staff for today's availability

Bhindi Do Piazza

Crispy Spicey new lady fingers in medium spiced tomato sauce with fresh coriander.£4.49

Vegetable stroganoff with saffron rice

Seasonal vegetable mix simmered and cooked in its own stock, made into stew and served with saffron rice.

Tagliatella Napoliene

Long strips of Italian pasta tossed in our own homemade Neapolitan sauce garnished with extra cheese.

Sides

Naan

Roti

peshwari naan

garlic naan

parantha

Salads

Poppedums

Green salad

Cherry tomato salad

Onion and lemon salad

Dessert

Gajar ka halwa with ice cream

Fresh new juice carrot grated and cooked for a long time with milk, cheese in its own sugar, finished with rabri, nuts and little sugar to taste

Gulab Jamun

Big brown roundels made from cheese, semolina cooked in sugar syrup till its golden brown and spongy, served with a choice of ice cream

Seasonal fruit salad

Triple chocolate bavarois

3 different colours and ranges of chocolate lifted and folded together with cream, eggs and sugar

Kids Menu

Starters

Garlic bread

Melon

Main Course

Chic nuggets with chips

Mini Pizza with chips

Chicken/vegetable sandwich with chips.

Desserts

Ice cream (vanilla, choco and strawberry)

Fruit salad with ice cream