

MODERN INDIAN STARTERS

Mulligatawny Soup	£4.95	Machi Ajwaini [F]	£5.95
A blend of lentils, apple and South Indian spices			
Rasam Soup	£4.95	Murgtikka Chat [G]	£5.50
Tomato, tamarind, lentils and South Indian spices			
Mini Masala Dosa [G][N][D]	£5.95	Chicken Tikka Paneer [D]	£7.95
South Indian rice pancake stuffed with spiced potato, onion and curry leaves			
Bata Vada [G] [D]	£5.95	Bangalore Jinga [F][D][G]	£7.95
Spiced potato dumplings served in a chickpea masala			
Tandoori Paneer [D]	£4.95	Goa Mixed Platter [G][F]	£8.50
Blocks of Indian cheese marinated in yoghurt, mint, coriander, chillies and cooked in a clay oven			

TRADITIONAL INDIAN STARTERS

Onion Bhaji [G] [D]	£4.50
Chicken Pakura [G]	£4.95
Prawn Cocktail [F]	£4.95
Samosa (Meat or Vegetarian) [G]	£4.95

ON PURI STARTERS

	Deep Fried Flat Bread
Aloo Chatt on Puri (with Tamarind)	£4.95
Bhuna Prawn on Puri [F][G]	£5.50
Bhuna Keema on Puri [G]	£5.50
Bhuna Chicken on Puri [G]	£5.50
Chicken Chatt on Puri [G]	£5.50
Garlic Mushrooms on Puri [G]	£4.95
King Prawn Bhaji on Puri [F][G]	£6.95

Some of our dishes contain a trace of nuts or coconut milk.

Please inform staff of any allergies.



TANDOOR CLAY OVEN

Tikka Chicken [D]	Adaraki Lamb Chops [D]
Starter £4.95 / Main £9.95	Starter £6.95 / Main £12.95
Pieces of Chicken marinated yoghurt, lemon juice, ginger, garlic and tandoori spices and herbs	
Seekh Kebab	Shashleek [D]
Starter £4.95 / Main £9.95	Main £10.95
Medium spicy dish with specially selected oriental spices and tamarind	
Mixed Kebab [D]	Tandoori King Prawn [F]
Starter £5.50 / Main £10.95	Main £13.95
Tikka Chicken, Lamb Chop, Kebab	
Tandoori Chicken [D]	Tandoori Kazana [F] [D]
Starter £4.95 / Main £8.95	Main £13.95
Tender baby Chicken marinated in yoghurt, lemon juice, ginger, garlic,tandoori spices and herbs	

MODERN INDIAN FISH CUISINE

Salmon Manchery [F]	£13.95	Goan Prawn Curry [F][D][N]	£15.95
Marinated fresh Salmon fillet pan seared and served with a sauce of chilli, ginger & curry leaves			
Keralan Fish Curry [F]	£13.95	Cheemen Mangachar [F][D][N]	£15.95
Keralan spices infused into fresh Telapia (Indian Fish), pan seared with a curry leaf and tomato sauce			
Hariyah Jinga [F]	£15.95	Goa Mixed Varaval [F][D][N]	£15.95
Pan fried Prawns, sautéed in onions, tomatoes and with a Goa blend of spices & curry leaves			
Grilled King Prawns, Telapia (Indian Fish), Salmon on a bed of Goa sauce			

FUSION DISHES

All served with rice or plain naan	
Choose from Chicken – £12.95 or Lamb – £13.95	
Chettinadu (Hot and spicy)	Murg Pista [N][D]
Hot South Indian spice with caramelised onions and tomato	Marinated with pistachio, cashew nuts infused in a creamy sauce
Kozi Mappas [N][D]	Karaikudi
Braised in coconut milk with a mix of South Indian spices and herbs	Cooked in madras spices, with tomatoes, chillies and onion
Sagwala	Sukha
Medium spiced sauce of brown onions, fenugreek with baby spinach	Dry fried in a blend of spices with a sauce of tomato and coriander
Kadaai	Laknawee Thakkali [D][N]
Cooked in spicy brown onion and roasted peppers	Keralan stew, with potatoes, coconut cream, mustard and curry leaves
Goa Biriyani [N] [D]	Hariyali
Cooked with spices and saffron served under a fragrant pilau rice with a separate raitha and dal	Marinated and cooked with mild spice and a fresh herb sauce
Hara	Yakhni Makoni [N][D]
Marinated in ginger, garlic, spices, roasted and served with a tomato, and spring onion medium sauce	Cooked with a cashew nut paste, fresh cream and mild herbs
	Champ Champ [D]
	Cooked with potatoes and South Indian spices

GOA SPECIALITY DISHES

All served with rice or plain naan	
Goa Lamb Delicacy [N] [D]	£15.95
Lamb Chops cooked in mild herbs, coriander, roasted onion with a hint of pistachio sauce – a delightful dish!	
Goa Chef's Special	£14.95
Chicken or Lamb cooked in ghee butter, garlic, ginger, coriander, cumin and turmeric – 'home style' dish served medium or spicy	
King Prawn Special [F]	£15.95
King Prawns cooked in garlic, ginger, coriander with lots of spices and then served in a special Goa fish sauce – medium or spicy	
Achari	£14.95
Chicken or Lamb cooked in Indian pickle with a hint of lentil – a spicy caramelised onion sauce	
Goa Special Mix [F] [D]	£15.95
A selection of Chicken, Lamb, and Prawns cooked in a medium sauce with roasted peppers, coriander, tomatoes, spring onions and haldi	
Tawa	£14.95
Chicken or Lamb cooked with a special mixture of spices, onion, ginger, coriander and sweet chilli.	
Hyderabadi Sarker [D]	£14.95
Chicken or Lamb cooked with baby spinach, caramelised onions, garlic, ginger and pure Indian Ghee butter. Topped with crispy spinach.	

AUTHENTIC FAVOURITES

These dishes are the taste of India and are the "classics"			
Choose from:			
Chicken	£8.50	Tikka Chicken [D]	£8.95
Lamb	£9.50	Prawn [F]	£8.50
King Prawn [F]	£9.95	Vegetables	£7.95

MILD

Plain Curry	Bhuna
A medium sauce made with a wide range of Oriental spices giving a rich flavour	Spices, fried to provide a medium strength, dry curry
Korma [D][N]	Dupiaza
Traditional Indian recipe with greater use of fresh cream	A method of preparation similar to Bhuna in which onions are mixed with spices and flash fried
Kashmiri [D][N]	Rogan
Preparation of mild spices, similar to Malayan but cooked with sultanas	Tomatoes & a sprinkle of Dania

Malayan [D][N]	Dansak [D]
Preparation of mild spices in which cream, banana and pineapple are used to create a unique flavour	Sweet and sour dish with fruit juice and lentils
Masala [D][N]	Korai [D]
Mild and creamy cooked with coconut, peanuts, almond & cream	A richly spiced sauce with fresh garlic, ginger, green peppers, tomato, onions and coriander
Pasanda [D][N]	Balti
Light curry cooked with peanuts and cashew nuts	Garlic, spices, green chillies, mincemeat, tomatoes and coriander

HOT & SPICY

Madras	Need we say more?
Vindaloo	Biryani is a main dish with saffron basmati rice served with a sauce and dressed salad.
Fiery hot & of Portuguese origin	
Pathia [D]	Choose from:
Lots of tomato and hot spices	
Sri Lanka [N]	Chicken [N]
Strong spices with lots of coconut	£10.50
Jalfrezi [D]	Chicken Tikka [D] [N]
Green chillies, onions & peppers	£10.95
Chilli Mosalla [D] [N]	Lamb [N]
Tomatoes, green chillies & onions	£11.95
	Vegetables [N]
	£9.95
	Prawn [F] [N]
	£10.50
	King Prawn [F] [N]
	£12.95