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## STARTERS

<b>CAPITAL SPECIAL MIX PLATTER</b>	<b>£9.95</b>
Lamb chops, green chicken, paneer tikka, sheek kebab & onion bhaji.	
<b>BANGALORE JINGA</b>	<b>£9.50</b>
King prawns sautéed in onion, with mustard seed, coconut milk, chilli and curry leaves.	
<b>DYNAMITE KING PRAWNS G</b>	<b>£9.50</b>
Deep fried king prawns coated in a spicy sauce.	
<b>LAMB FRY</b>	<b>£8.95</b>
Fried tender lamb marinated in red chilli masala with garlic and ginger.	
<b>BATA VADA V G</b>	<b>£5.95</b>
Spiced potato dumplings served in a chickpea masala.	
<b>TANDOORI WINGS</b>	<b>£5.95</b>
Marinated in tandoori spices and barbecued in charcoal.	
<b>HARIALI CHICKEN TIKKA</b>	<b>£6.50</b>
Green chicken with organic flavours, green chilli, coriander, spinach & cooked in charcoal.	
<b>ALOO TIKKA V G</b>	<b>£5.50</b>
Tandoori spiced potatoes served with salad.	
<b>VEGETABLE MOMO V G</b>	<b>£5.50</b>
Spring onion, coriander, chilli, turmeric and green pepper.	
<b>KING PRAWN SUKA</b>	<b>£8.95</b>
Tamarind, garlic, honey, chilli, salt and turmeric.	
<b>XENUK (mussels)</b>	<b>£6.95</b>
Cooked with spices in shell.	
<b>CHICKEN MOMO G</b>	<b>£6.95</b>
Spring onion, coriander, chilli, turmeric and green pepper.	
<b>FISH MOMO G</b>	<b>£6.95</b>
Spring onion, coriander, chilli, turmeric and green pepper.	
<b>BOTI KEBAB TANDOORI</b>	<b>£7.95</b>
Lamb cubes, stir fried with spices, onions, green peppers and herbs.	

<b>LIVER TIKKA</b>	<b>£6.95</b>
Liver barbecued in charcoal, peppers, onion and chilli, medium spiced delicacy.	
<b>TIKKA CHICKEN PANEER</b>	<b>£6.95</b>
Cooked in tandoor and served with cheese.	
<b>PALAK PAKORA V G</b>	<b>£5.95</b>
Lightly spiced spinach and onion savoury.	
<b>DAHI BEGUN V</b>	<b>£5.95</b>
Lightly spiced mixed veg, in a boat of aubergines, garnished in yoghurt.	
<b>CHICKEN MIRCH</b>	<b>£6.95</b>
Lightly spiced chicken served in baked green pepper.	
<b>BAJA MACH</b>	<b>£7.95</b>
Lightly spiced fish pan-fried and served with spicy onion sauce.	
<b>CHINGRI MIRCH</b>	<b>£6.95</b>
Lightly spiced prawns served in baked green pepper.	
<b>TANDOORI MACH</b>	<b>£7.95</b>
Tandoori spiced fish fillet.	
<b>SAMOSA V G</b>	<b>£5.95</b>
Minced lamb or veg, spiced strudel pastry.	
<b>PRAWN COCKTAIL</b>	<b>£5.95</b>
<b>ONION BHAJI V G</b>	<b>£5.95</b>
<b>SHEEK KEBAB</b>	<b>£5.95</b>
<b>CHICKEN TIKKA</b>	<b>£6.25</b>
<b>CHICKEN PAKURA G</b>	<b>£6.50</b>
<b>PANEER TIKKA V</b>	<b>£5.95</b>
<b>BHUNA PRAWN ON PUREE G</b>	<b>£6.95</b>
<b>BHUNA CHICKEN ON PUREE G</b>	<b>£6.95</b>
<b>KING PRAWN BUTTERFLY</b>	<b>£8.95</b>
<b>KING PRAWNS BHAJI G</b>	<b>£8.95</b>
<b>GRILLED GARLIC KING PRAWN</b>	<b>£9.50</b>
<b>CHICKEN CHAT MASALA G</b>	<b>£6.95</b>
<b>GARLIC MUSHROOM CHICKEN G</b>	<b>£6.95</b>
<b>CHEF'S SPECIAL KEBAB</b>	<b>£7.95</b>
<b>TANDOORI MIX KEBAB</b>	<b>£7.95</b>
<b>TANDOORI CHICKEN</b>	<b>£6.95</b>
<b>TANDOORI KING PRAWN</b>	<b>£9.50</b>
<b>LAMB TIKKA</b>	<b>£7.95</b>
<b>LAMB CHOPS</b>	<b>£8.95</b>

## MAIN COURSES

### POULTRY DISHES

<b>CHICKEN MADRAS</b>	<b>£10.95</b>
Pieces of chicken cooked in strong spices.	
<b>CHICKEN VINDALOO</b>	<b>£11.25</b>
Cooked in strong spices - very hot.	
<b>CHICKEN BHUNA</b>	<b>£11.50</b>
(Medium dry) Chicken with garlic, tomatoes, onion and freshly ground spices.	
<b>CHICKEN DANSAK</b>	<b>£11.50</b>
(Sweet & sour texture & taste) Dansak is prepared with aromatic spices from the Indian sub-continent & is laced with lemon juice and prepared with lentils.	
<b>CHICKEN DUPIAZA</b>	<b>£11.50</b>
A medium strength dish where onions and spices are briskly fried.	
<b>CHICKEN KORMA N</b>	<b>£11.95</b>
A preparation of mild spices, cream and coconut are used to create the delicacy of its flavour & creamy texture.	

<b>MALAYAN CHICKEN N</b>	<b>£11.95</b>
Mild spices in which cream, banana & pineapple are used to create a unique flavour.	
<b>METHI CHICKEN</b>	<b>£11.95</b>
Dried chicken in freshly ground fenugreek seeds & dried methi leaves. Medium dry, cooked with herbs & spices.	
<b>CHICKEN ZAHL ROSHUN</b>	<b>£12.95</b>
Cubes of spring chicken cooked with garlic and fresh green chillies.	
<b>CHICKEN SABSI BAHAR</b>	<b>£12.95</b>
Pieces of chicken stir fried with capsicum, tomato and bindi in a mixture of aromatic Indian spices.	
<b>CHICKEN BADAMI N</b>	<b>£12.95</b>
Breast of spring chicken cooked in a creamy sauce with ground cashew nuts & almonds.	
<b>CHICKEN ACHAR</b>	<b>£12.95</b>
Tender cuts of chicken simmered with pickles, chutney and mango slices. A rich, sweet and sour taste.	
<b>CHICKEN PATIL</b>	<b>£12.95</b>
Tender cuts of chicken cooked in a mixture of spices and prepared to our chef's own special recipe.	
<b>CHICKEN BIRYANI N</b>	<b>£13.95</b>

\*Please note: Everyone must have a main course

## POULTRY TIKKA DISHES

<b>CHICKEN TIKKA MADRAS</b>	<b>£12.75</b>
Cubes of chicken cooked in strong spices.	
<b>CHICKEN TIKKA VINDALOO</b>	<b>£12.85</b>
Very hot.	
<b>CHICKEN TIKKA BHUNA</b>	<b>£12.95</b>
Cubes of spring chicken with garlic, tomatoes, onion and fresh ground spices. Deliciously medium dry.	
<b>CHICKEN TIKKA DANSAK</b>	<b>£12.95</b>
Cubes of chicken prepared with lentils which together create a sharp, sweet and sour texture and taste.	
<b>CHICKEN TIKKA MASALA N</b>	<b>£13.50</b>
Special tikka chicken barbecued in tandoor then cooked with fresh coconut, almond and a mixture of medium spices giving a unique taste and rich flavour.	
<b>CHICKEN TIKKA DUPIAZA</b>	<b>£12.95</b>
Cubes of chicken cooked in medium strength sauce, where onion and spices are briskly fried.	
<b>CHICKEN TIKKA KORMA N</b>	<b>£13.50</b>
Cubes of chicken prepared with mild spices in which cream and coconut are used to create the delicacy of its flavour and creamy texture.	
<b>CHICKEN TIKKA SRI LANKA</b>	<b>£12.95</b>
Prepared with coconut and strong spices for a hot taste.	
<b>CHICKEN TIKKA SINGAPUR</b>	<b>£12.95</b>
Fairly hot, cooked with okra.	
<b>CHICKEN TIKKA ROGAN</b>	<b>£12.95</b>
Medium hot cubes of chicken cooked with tomato, green peppers and garlic. Served in a special fresh tomato and onion sauce.	
<b>CHICKEN TIKKA PATHIA</b>	<b>£12.95</b>
The characteristics of this dish is derived from the use of tomatoes and a mixture of hot spices.	
<b>MAKHONI N</b>	<b>£13.50</b>
Tikka chicken in a rich creamy sauce - preparation of the sauce consists of butter, fresh cream, ground almond & coconut, mango flavour & a mixture of mild spices.	
<b>CHICKEN TIKKA KARAHI</b>	<b>£12.95</b>
Medium hot chicken dish cooked with crispy onion, green chilli, tomato and green peppers tossed in butter.	
<b>CHICKEN TIKKA SHASHLICK</b>	<b>£12.95</b>
Special pieces of chicken barbecued on skewer with tomatoes, capsicum and onion.	
<b>LANKA PIAZA CHICKEN TIKKA</b>	<b>£12.95</b>
A delightful combination of fried green peppers, fried onions chilli, garlic and fresh coriander in a hot sauce.	
<b>MIRCHI MASALA CHICKEN TIKKA</b>	<b>£12.95</b>
Our chef will specially prepare individually - very hot.	
<b>CHICKEN TIKKA</b>	<b>£12.95</b>
Pieces of chicken breast marinated in yoghurt with mild spices. Barbecued in a charcoal oven served sizzling with salad.	
<b>TANDOORI CHICKEN</b>	<b>£12.95</b>
Tender half spring chicken marinated in yoghurt, ginger, garlic, lemon juice and spices, cooked in a charcoal tandoori oven, served sizzling with salad.	
<b>CHICKEN TIKKA JALFREZI</b>	<b>£12.95</b>
Pieces of tikka spring chicken cooked in a special sauce with capsicum, onions and tomatoes, served on a sizzler.	
<b>ZEEL TIKKA</b>	<b>£12.95</b>
Vindaloo hot, tikka chicken cooked with fresh green chillies and garlic.	
<b>CHICKEN TIKKA BIRYANI N</b>	<b>£14.95</b>

## LAMB DISHES

<b>LAMB MADRAS</b>	<b>£13.35</b>
Diced lamb cooked in strong spices.	
<b>LAMB VINDALOO</b>	<b>£13.50</b>
Strong spices - very hot.	
<b>LAMB BHUNA</b>	<b>£13.95</b>
Diced lamb cooked with garlic, tomatoes, onion and freshly ground spices, deliciously medium dry.	
<b>LAMB DANSAK</b>	<b>£13.95</b>
Diced lamb cooked with lentils & spices - sweet & sour from the house of Dansak.	
<b>LAMB ROGAN JOSH</b>	<b>£13.95</b>
Medium hot tender lamb, cooked with tomato, green peppers and garlic served in a special fresh tomato and onion sauce.	
<b>LAMB BADAMI N</b>	<b>£14.50</b>
Diced lamb cooked in a creamy sauce with ground cashew nuts & almonds.	
<b>LAMB DUPIAZA</b>	<b>£13.95</b>
A medium spiced dish in which onions and various spices are briskly fried together.	
<b>SAG GOSHT</b>	<b>£14.95</b>
Spring lamb cooked with fresh spinach, herbs and spices, garlic flavoured with fenugreek & fresh coriander.	
<b>KUMRA GOSHT (Pumpkin)</b>	<b>£14.50</b>
<b>LAMB BIRYANI N</b>	<b>£15.95</b>

## LAMB TIKKA DISHES

<b>LAMB TIKKA MASALA N</b>	<b>£14.95</b>
Specially marinated lamb barbecued then cooked in a mildly spiced sauce.	
<b>LAMB PASANDA N</b>	<b>£14.95</b>
Fillet of lamb cooked in fresh cream, cultured yoghurt, almonds & cashew nuts in a delicate sauce, sprinkled with couscous.	
<b>LAMB TIKKA BHUNA</b>	<b>£14.50</b>
Cubes of marinated lamb barbecued and cooked with garlic, tomatoes, onions and freshly ground spices, deliciously medium dry.	
<b>LAMB TIKKA CHILLI MASALA</b>	<b>£14.50</b>
Cubes of marinated lamb barbecued and cooked in a special blend of hot spices with fresh green chillies.	
<b>LAMB TIKKA SABSI BAHAR</b>	<b>£14.50</b>
Diced lamb, stir fried with capsicum, tomato and bindi in aromatic Indian spices.	
<b>LAMB TIKKA JALFREZI</b>	<b>£14.50</b>
Cubes of tikka lamb cooked in a special sauce with capsicum, onion and tomatoes served on a sizzler.	
<b>LAMB TIKKA BIRYANI N</b>	<b>£16.95</b>

## DUCK DISHES

<b>CHOT POTI SHALLY HANSH</b>	<b>£15.95</b>
Medium hot dish, cooked with garlic, green chillies and potatoes.	
<b>JAL-JHOOL-HANSH</b>	<b>£15.95</b>
Breast of duck cooked in a spicy sauce, very hot - a traditional Bengal curry.	
<b>IMLIDAR MISTI HANSH N</b>	<b>£15.95</b>
Lean slices of duck breast, cooked with tamarind and honey in a mild cream sauce.	
<b>ROSHUNI-HANSH</b>	<b>£15.95</b>
Bhuna type of curry cooked with specially prepared spices with generous use of garlic, green pepper and fresh herbs.	



## SEAFOOD DISHES

<b>MADRAS PRAWN</b>	<b>£13.50</b>
Prawns cooked in strong spices.	
<b>PRAWN BHUNA</b>	<b>£13.95</b>
Prawns cooked with tomato and capsicum, medium spices and served in a special thick sauce.	
<b>PRAWN DUPIAZA</b>	<b>£13.95</b>
A medium strength dish with onion and spices briskly fried.	
<b>CHINGRI SAGWALA</b>	<b>£14.50</b>
Prawns and fresh spinach mostly cooked with garlic, ginger, cumin and a mixture of herbs and spices, garnished in coriander.	
<b>KING PRAWN BHUNA</b>	<b>£18.95</b>
King prawns cooked with tomato and capsicum, medium spiced and served in a special thick sauce.	
<b>TANDOORI KING PRAWN</b>	<b>£18.95</b>
King prawns marinated in yoghurt, fresh herbs and garlic flavour, grilled over charcoal and served with salad.	
<b>TANDOORI CHILLI CHINGRI MASALA</b>	<b>£18.95</b>
Super king prawns first barbecued then cooked with a special blend of hot spices and fresh green chillies.	
<b>TANDOORI KING PRAWN SHASHLICK</b>	<b>£18.95</b>
Super king prawns barbecued on a skewer with tomatoes, capsicum and onions.	
<b>SHAHJHANI CHINGRI N</b>	<b>£18.95</b>
King prawns cooked in fresh cream, yoghurt and almonds in a subtly spiced, mango flavour.	
<b>CHINGRI SABJI BAHAR</b>	<b>£18.95</b>
King prawns stir fried with capsicum, tomato and bindi in a mixture of aromatic Indian spices.	
<b>TANDOORI KING PRAWN MASALA N</b>	<b>£18.95</b>
Charcoal grilled king prawns cooked in a special unique masala sauce.	
<b>GRILL GARLIC TANDOORI KING PRAWN</b>	<b>£18.95</b>
Served with salad.	
<b>KING PRAWN ZINGA</b>	<b>£19.95</b>
King prawns cooked with olive oil & garlic, peppers, naga pickle, mango, chutney, chefs own spices garnished with green beans served with rice & vegetable side dish.	
<b>PRAWN BIRYANI</b>	<b>£14.95</b>
<b>KING PRAWN BIRYANI</b>	<b>£19.95</b>

## FISH DISHES

*The finest fish available, unless specified. Served as fillet to produce a unique choice of main courses.*

<b>AYRE MASS MASALA</b>	<b>£16.95</b>
Slices of Bangladeshi fish, cooked with garlic, tomatoes, onion and fresh ground spices, deliciously medium dry.	
<b>AYRE JALFREZI</b>	<b>£16.95</b>
Slices of Bangladeshi fish in a terrific, hot spicy sauce of green chillies, turmeric, garlic & ginger.	
<b>KARAI AYRE</b>	<b>£16.95</b>
Slices of Bangladeshi fish cooked in the karai with green chilli, fresh ginger, garlic, tomatoes, onion and capsicum.	
<b>MACHER SHIRA</b>	<b>£16.95</b>
Very lightly spiced fish, cooked with onions, green chilli, mustard seed and herbs.	
<b>MACH BEERAN</b>	<b>£19.95</b>
Lightly spiced fish pan-fried, served with sweet and sour sauce, pilau rice and mixed vegetable bhaji.	

## CHEF RECOMMENDATIONS

<b>THALI NON-VEGETABLE G N</b>	<b>£20.95</b>
Chicken tikka masala, bhuna meat, balti chicken, lamb madras, chicken tikka, pilau rice and nan bread.	
<b>THALI TANDOORI G N</b>	<b>£21.95</b>
Sheek kebab, tandoori king prawn, tikka chicken, tikka lamb, tikka chicken masala, pilau rice and keema nan.	

## SPECIALS

<b>CAPITAL JINGA SPECIAL</b>	<b>£19.95</b>
Pan fried sea bass with grilled garlic king prawns layered on top of a bhuna sauce. Served with basmati rice.	
<b>RAILWAY LAMB CHOP</b>	<b>£19.95</b>
Lamb chop on the bone marinated overnight in chef's special spices then cooked in the tandoori oven served with pilau rice & bindi bhaji.	
<b>HYDERABADI SARKAR</b>	<b>£19.95</b>
Slow cooked lamb (medium or spicy - to your liking) with baby spinach cooked with caramelised onions, garlic, ginger, fragrant from Indian pure ghee - butter. Topped with crispy spinach. Served with basmati rice.	
<b>LAZEEZ PASILAN</b>	<b>£18.95</b>
Grilled lamb chops, cooked traditional Bengali home style manner.	
<b>STAFF CURRY</b>	<b>£16.95</b>
A homestyle dish cooked very slowly for a distinctive taste. Ask what is cooked on the day.	
<b>LUCKNOW MURG</b>	<b>£15.95</b>
Chunks of chicken cooked Lucknow style, with onion and peppers, covered in a rich tamarind and tomato based sauce (Fairly hot).	
<b>UREE BISI</b>	<b>£15.95</b>
Fish cooked with very tasty seeds of Bangladeshi runner beans, flavoured with green chillies, coriander and spices.	
<b>HARIALI N</b>	<b>£13.95</b>
Lean chicken breast, marinated and barbecued in the tandoor and cooked again with fresh crushed garlic, ginger, chilli, coriander, a pinch of sugar, cream and spinach. The dish is of distinctive colour, hence the name harali (green).	
<b>NAWABI N</b>	<b>£14.95</b>
Tender pieces of chicken breast, marinated and barbecued over flaming charcoal and then cooked again in a wonderful, subtle mango flavoured creamy sauce, mild into medium strength.	
<b>SATKORA CHICKEN/LAMB</b>	<b>£14.95</b>
Bhuna style cooked with citrus fruit called satkora.	
<b>MUSHOREE (chicken or lamb)</b>	<b>£14.95</b>
Bhuna style red lentils.	
<b>KALEJI KARAH</b>	<b>£13.95</b>
Marinated lamb liver cooked with crispy onion, fresh green chillies, tomato and green peppers finished in butter tarka.	
<b>SPECIAL DELIGHT</b>	<b>£18.95</b>
Chicken breast cooked in chef's style sauce, served with mince meat, rice and vegetable side dishes.	
<b>CAPITAL EXCLUSIVE LAMB</b>	<b>£19.95</b>
A special cut of spring lamb cooked in a method of a traditional manner to preserve the flavour and authenticity of the dish. It is a dish full of flavour and pleasantly aromatic and of medium strength. Served with basmati rice and all the trimmings.	
<b>EXCLUSIVE CHICKEN BREAST</b>	<b>£18.95</b>
A special cut of spring chicken cooked in a method of a traditional manner to preserve the flavour and authenticity of the dish. It is a dish full of flavour and pleasantly aromatic and of medium strength. Served with basmati rice and all the trimmings.	
<b>FRIED GARLIC KING PRAWN</b>	<b>£18.95</b>
King prawns, cooked with garlic sauce. Served with salad.	
<b>SPECIAL DELICACY</b>	<b>£19.95</b>
King prawns cooked in medium special sauce, garnished with bean sprout served with rice and vegetable side dish.	
<b>ZAFFRON KING PRAWN G</b>	<b>£20.95</b>
King prawns cooked with special blend of appropriate spices, aromatic saffron and fresh herbs, served with pilau rice, brinjal bhaji and crispy okra.	

<b>THALI VEGETABLE V G</b>	<b>£18.95</b>
Onion bhaji, veg curry, bindi bhaji, dall tarka, aloo gobi, pilau rice and plain nan.	
<b>TANDOORI MIX GRILL</b>	<b>£19.95</b>
Cubes of chicken tikka, lamb tikka, sheek kebab, tandoori king prawn, tandoori chicken cooked on skewers served on a sizzler with fresh salad and mint dressing.	

## BALTI DISHES

This genuine and authentic Balti is cooked with an exotic collection of herbs, spices and a touch of minced lamb, distinctively blended in the traditional way of the Punjab and Bengal. We carefully select freshly grind spices to give each dish its unique taste. Balti dishes are cooked and served in an Indian wok (Balti) which enhances the flavour and aroma of this type of cuisine.

MIXED BALTI	£18.95	BALTI CHICKEN CHILLI	£16.95
BALTI GARLIC CHICKEN SAG	£16.95	BALTI LAMB	£17.95
BALTI CHICKEN	£15.95	BALTI LAMB TIKKA	£18.95
BALTI SPECIAL GARLIC CHICKEN	£16.95	BALTI KING PRAWN	£19.95
BALTI CHICKEN TIKKA	£16.95	BALTI GARLIC TANDOORI KING PRAWNS	£19.95
BALTI SPECIAL GARLIC CHICKEN TIKKA	£16.95	BALTI HANSH (duck)	£17.95

## VEGETABLE OPTION OR SIDES

Sides are only available with main courses or 2 sides are equivalent to a main course.

VEG SABSI BAHAR	£11.95	TARKA DALL	£6.95/£10.95
Vegetable stir fried with capsicum, tomato and bindi in a mixture of aromatic Indian spices		Lentil flavoured with garlic	
VEG MALAY KUFTA	£11.95	MATOR PANEER	£6.95/£10.95
Vegetable dumplings in medium bhuna sauce		Peas and cheese	
VEG JALFREZI	£11.95	SAG PANEER	£6.95/£10.95
VEG BIRYANI	£12.95	Spinach and cheese	
KHODU BHAJI	£6.95/£10.95	ALOO GOBI (medium)	£6.95/£10.95
Tender pumpkin, cooked with spices		Fresh cauliflower & potatoes	
BINDI BHAJI	£6.95/£10.95	SAG BHAJI	£6.95/£10.95
Tender okra, stir fried with herbs and spices		Fresh spinach with garlic and onions	
MUSHROOM BHAJI	£6.95/£10.95	SAG ALOO	£6.95/£10.95
Fresh mushrooms moistly cooked with onions		Fresh spinach cooked with potatoes	
BOMBAY ALOO	£6.95/£10.95	VEGETABLE CURRY	£6.95/£10.95
Spicy hot potatoes		Mixed vegetables in a medium spicy sauce	

## RICE DISHES

PILAU RICE	£4.25	COCONUT RICE	£4.95
BOILED RICE	£3.95	CORIANDER PILAU	£4.95
VEGETABLE PILAU	£4.95	SPECIAL EGG PILAU	£4.95
MUSHROOM PILAU	£4.95	NUT PILAU <b>N</b>	£4.95
KEEMA PILAU	£4.95	LEMON & CASHEW NUT RICE	£5.50
GARLIC PILAU	£4.95	CARAMELIZED ONION & CHILLI RICE	£5.50
		TIKKA PILAU	£5.50

## SUNDRIES

PLAIN NAN <b>G</b>	£3.50	GARLIC & CHILLI NAN <b>G</b>	£4.50
Leavened bread made from fine flour		BALTI NAN <b>G</b>	£4.50
GARLIC NAN <b>G</b>	£3.95	Stuffed with green chillies	
PESHWARI NAN <b>G</b>	£3.95	STUFFED PARATHA <b>G</b>	£3.95
With almonds and sultanas		Leavened whole-wheat bread stuffed with vegetables and topped with butter	
KEEMA NAN <b>G</b>	£3.95	CHAPATI <b>G</b>	£1.50
With spiced minced lamb		Made with wholemeal flour	
CHEESE NAN <b>G</b>	£3.95	PAPADOMS <b>G</b> (plain or spiced)	£0.95
CHEESE & ONION NAN <b>G</b>	£4.50	ASSORTED PICKLE TRAY	£3.95
TIKKA NAN <b>G</b>	£4.50	RAITHA	£1.25
With spicy tikka chicken		Cultured yoghurt & herbs with cucumber or banana	
		CHIPS	£3.50
		SPICY CHIPS	£3.95



## SET MEALS

### MEAL FOR TWO - £69.95

#### STARTERS

Sheek Kebab, Bhuna Prawn Puree, Papadoms and Pickles. **G**

#### MAIN COURSE & SIDES

Balti chicken, Lamb Sabzi Bahar, Mushroom Bhaji, Egg Pilau.

#### SUNDRIES

Plain Nan, Banana Raitha. **G**

#### COFFEE & MINTS

### MEAL FOR FOUR - £139.95

#### STARTERS

Chicken Tikka, Pakora, Chicken Chat Masala, Lamb Tikka, Papadoms and Pickles. **G**

#### MAIN COURSE & SIDES

Chicken Tikka Masala, Lamb Pasanda, Madras Chicken, Chingri Sabzi Bahar, Bindi Bhaji, Sag Aloo, Mixed Vegetable Pilau, Plain Pilau Rice.

#### SUNDRIES

Peshwari Nan, Stuffed Paratha, Cucumber Raitha. **G**

#### COFFEE & MINTS

#### INDICATORS

**V** Vegetarian   **N** Contains Nuts   **G** Gluten

#### FOOD ALLERGIES AND INTOLERANCES

Please note, some dishes contains nuts.  
Speak to our staff about the ingredients in your meal when making your order.