

MEET THE *Meat*

Lamb Bhuna <i>Boneless meat cooked with whole spices</i>	£13.00
Lamb Kadhai <i>Lamb cooked with onions & peppers</i>	£13.00
Lamb Methi <i>Lamb cooked with fenugreek leaves</i>	£13.00
Lamb Korma <i>Some like it mild</i>	£13.00
Kheema Matar <i>Minced lamb curry cooked with green peas</i>	£12.00
Chilli Garlic Lamb <i>Tender lamb pieces cooked in a delicious chilli garlic curry sauce</i>	£13.00

FLYING *Chicken*

Egg Methi Curry <i>Egg curry cooked with fenugreek leaves</i>	£11.00
Murgh Makhani <i>Butter Chicken</i>	£12.00
Murgh Curry Kheema Tari <i>A street speciality- chicken curry in a mutton mince gravy</i>	£13.00
Murgh Korma <i>A royal treat with slow cooked chicken tenders in a creamy sauce</i>	£12.00
Murgh Methi <i>Chicken simmered in a fenugreek curry</i>	£12.00
Murg Jalfrazie <i>Loved by all</i>	£12.00
Murgh Saagwala <i>Chicken tikka pieces cooked with spinach puree</i>	£12.00
Chicken Vindaloo <i>Some like it hot!</i>	£12.00
Chicken Tikka Masala <i>Nations favourite</i>	£12.00
Chilli Garlic Chicken <i>Boneless chicken pieces cooked in a delicious chilli garlic curry sauce</i>	£12.00
Chicken Curry	£11.00
Chicken Curry on the Bone <i>Fridays & Saturdays only</i>	£10.00

Bread Basket

Bharvan Kulcha <i>Tandoor baked bread with stuffing of masala onions / cottage cheese</i>	£4.50
Roti	£4.00
Naan	£4.00
Tandoori Paratha	£4.00
Garlic Naan	£4.50
Peshwari Naan	£4.50
Chilli Naan	£4.50
Cheese Naan	£4.50
Cheese & Chilli Naan	£4.50
Chilli & Garlic Naan	£4.50
Kheema Kulcha <i>Bread stuffed with minced meat</i>	£5.00

THE ESSENCE OF *Basmati*

Vegetable Masala Pulao	£5.50
Pulao Rice	£5.00
Boiled Rice	£4.00
Garlic Rice	£5.00
Egg Fried rice	£5.00
Mushroom Pulao	£5.00

Dum *Biryani*

Biryani is prepared by layering parboiled basmati rice, marinated meat, chicken or vegetables with fried onions, fresh herbs & saffron water, served with raita

Chicken	£15.00
Lamb	£16.00
Paneer & Vegetable	£14.00
Indiana Mixed	£17.00
Seafood	£16.00

Accompaniments

Fresh Green Salad	£3.00
Red Onion, Chilli, Lemon Salad	£2.00
Cucumber Raita	£3.00
Side of Sauce <i>Tikka masala, korma, vindaloo, curry</i>	£5.00

FOOD ALLERGIES AND INTOLERANCES

If you have any concerns regarding allergens/intolerances please inform us when placing your order

Indiana

BAR & RESTAURANT



— MENU —

Pre Starters

Papadom Basket	£3.95
<i>Two papadoms served with mint, mango, spicy chutneys & onion relish</i>	
Single Papadom	£1.20
Bowl of Chutney	£1.00

TOUNGUE Ticklers

Samosa Chaat	£5.00
<i>Vegetable samosa topped with chopped onions, sweetened yogurt, tamarind & coriander chutneys garnished with savoury noodles</i>	
Dahi Poori Chaat	£5.00
<i>Hollow savoury shells filled with potatoes blended with mixed spices topped with chutneys, sweetened yogurt & savoury noodles</i>	
Aloo Papdi Chaat	£5.00
<i>Boiled potatoes on a fried cracker topped with chutneys & savoury noodles</i>	

Cravers

Rustic Fries	£3.95
Masala Rustic Fries	£4.95
Cheesy Rustic Fries	£4.95
Cheesy Masala Rustic Fries	£5.95
Sweet Potato Fries	£5.95

CLASSIC Starters

Pyaaaz ke Bhajiya	£6.00
<i>Onion bhaji as we call it here</i>	
Vegetable Samosa	£6.00
<i>A classic samosa with a crispy, flaky wrapper spiced with carom seeds, & a delicious stuffing of potatoes and peas.</i>	
Chilli Paneer	£8.00
<i>An Indo Chinese delicacy</i>	
Harra Bharra Tikki	£6.00
<i>Patties made with spinach</i>	
Mogo of your choice	£7.00
<i>Cassava chips served to your choice. - plain, black pepper, indo-chinese</i>	
Karari Bhindi	£7.50
<i>A decent crunch of ladies fingers between your teeth</i>	
Machchi Amritsari	£11.00
<i>Fish slices in a lemon chilli marinade, deep fried</i>	
Masala Fish	£12.00
<i>Fish marinated in chefs own masala sauce, pan fried</i>	
Chilli Garlic Prawn	£12.50
<i>King prawns sautéed in a garlic & chilli sauce</i>	
Chilli Chicken	£9.00
<i>An Indo Chinese delicacy from Mumbai</i>	
Lamb Samosa	£6.00
<i>Triangular shaped snack filled with minced lamb blended with Indian spices</i>	
Soya Chilli	£8.00
<i>Soya chunks tossed in an indo-chinese sauce tossed with peppers & onions</i>	
Vegeterian Platter (for two persons)	£16.00
<i>Onion bhajiya, hara bhara tikki, vegetable samosa, chilli paneer, masala mogo</i>	

Tandoori Tikkas & Kebabs

Paneer Tikka Zaafrani	£10.00
<i>Cottage cheese pieces cooked in the tandoor with a touch of saffron</i>	
Achari Jheenga	£15.00
<i>King prawns dipped in a traditional pickle marinade & grilled in the tandoor</i>	
Salmon Tikka	£13.00
<i>Salmon pieces in a lightly spiced marinade cooked in the tandoor</i>	
Seekh Kabab	£9.00
<i>Minced lamb rolls</i>	
Lamb Chops	£13.00
<i>Succulent lamb chops marinated & cooked in the tandoor</i>	
Chicken Tikka	£9.00
<i>The good old favourite</i>	
Murgh Malai Tikka	£9.00
<i>Creamy, cheesy chicken tikka</i>	
Banjara Tikka	£9.00
<i>A spicy version of chicken tikka</i>	
Hariyali Tikka	£9.00
<i>Chicken pieces marinated with spinach, mint & tandoori spices</i>	
Pahadi Kebab	£9.00
<i>A twist to the regular chicken tikka. Chicken tikka pieces in a beetroot marinade</i>	
Tandoori Chicken Wings	£8.00
<i>Marinated chicken wings, cooked in the tandoor</i>	
Tandoori Soya Chaap	£9.00
<i>Soya chops marinated & cooked in the tandoor</i>	
Gilafi Seekh Kebab	£9.00
<i>Succulent chicken mince kebabs garnished with peppers cooked in the tandoor</i>	
Mix Grill (for one person)	£10.00
<i>Chicken tikka, seekh kebab, lamb chop, chicken wings</i>	
Mix Grill (for two persons)	£19.00
<i>Chicken tikka, seekh kebab, lamb chops, chicken wings</i>	

FAVOURITE Curries

Vegetarian

Bombay Aloo	£9.00
<i>A potato curry loved by all</i>	
Mushroom Mutter Hara Pyaaz	£10.00
<i>Mushroom & peas curry finished with green onions</i>	
Bhindi Masala	£10.50
<i>Country style preparation of okra cooked with whole spices</i>	
Baingan Bharta	£9.50
<i>Tandoor cooked mashed aubergines sautéed with mixed Indian spices</i>	
Subz Kolhapuri	£9.50
<i>A spicy mix vegetable delicacy from Kolhapur</i>	
Paneer Makhani Kasoori	£11.00
<i>Cottage cheese in a tomato velvety gravy, finished with dried fenugreek</i>	
Kadhai Paneer	£11.00
<i>Cottage cheese cooked with coarsely grounded spices</i>	
Methi Paneer	£11.00
<i>Cottage cheese cooked with fenugreek in a mild sauce</i>	
Paneer Palak	£11.00
<i>Spinach puree cooked with cottage cheese</i>	
Dal Makhani	£9.00
<i>A lentil delicacy from North India</i>	
Dal Tadka	£8.00
<i>Lentils tempered with cumin, red chilli & garlic</i>	
Chana Masala	£8.00
<i>The ever so popular chic pea curry</i>	
Soya Matar	£9.50
<i>Soya chunks & green peas cooked in a medium spiced sauce</i>	
Soya Kheema	£9.50
<i>Lentils tempered with cumin, red chilli & garlic</i>	
Chilli Garlic Paneer	£11.00
<i>Cottage cheese cooked in a delicious chilli garlic curry sauce</i>	

DO YOU Sea Food

Mahi Curry	£12.00
<i>Fish curry cooked in a onion & tomato sauce with mixed spices</i>	
Meen Moilee	£14.00
<i>A fish curry from the coastal regions of India, cooked in a garlic chilli & tamarind paste finished with coconut milk. Best enjoyed with boiled rice</i>	
King Prawn Masala	£15.00
<i>A spicy king prawn masala</i>	
Chilli Garlic Prawns	£15.00
<i>King prawns cooked in delicious chilli garlic curry sauce</i>	