



Contemporary Indian Cuisine

PLEASE NOTE

All major credit and debit cards are accepted. Cheques are no longer accepted.

Any offers and items can not be used in conjunction with any other offers.

The management reserves the right to refuse admission to any person or persons without any explanation.

ALLERGY ADVICE

Customers are advised to notify our staff of any ingredients that may cause an allergic reaction or any dietary requirements prior to ordering.

If you would like to know the ingredients that are used in particular dishes from our menu, please do not hesitate to ask our manager who would be more than happy to assist. We have done our utmost to identify in the descriptions, ingredients that may cause allergic reactions, however some of our dishes may contain: Nuts, Dairy, Soybean, Peanuts, Fish, Eggs, Gluten, Sesame, Mustard, Celery, Molluscs, Lupine, Sulphites, Crustaceans, Cereals. In addition, they may also contain traces of other ingredients that are not listed.

EXCLUSIVE APPETISERS

<p>01 Chicken Tikka / Tandoori Chicken £6.95</p> <p>Breast pieces of chicken/Chicken on the bone marinated in yogurt with various Kashmiri herbs and mustard oil, barbecued on a slow heat in the tandoor to a succulent perfection, served with salad.</p>	<p>10 Prawn on Puri £7.95</p> <p>Prawns pan fried with garlic & ginger paste and onion, lightly herbed in a sweet and chilli sauce, served on puri, garnished with coriander.</p>
<p>02 Zara Tikka (Starter) £7.95</p> <p>Hot and spicy boneless pieces of chicken, marinated in various Kashmiri herbs and yoghurt, then skewered. Cooked in a tandoori clay oven. Served with salad.</p>	<p>11 King Prawn Puri £8.95</p>
<p>03 Fish Tikka (Starter) £8.95</p> <p>Prime chunk of salmon delicately spiced with mild goan green paste, slow cooked in the tandoor, served with salad.</p>	<p>12 Chicken Puri £7.95</p>
<p>04 Chicken Hariyali Tikka £7.95</p> <p>Boneless pieces of spring chicken marinated in yogurt, fresh mint coriander and green chillies.</p>	<p>13 Vegetable Puri £6.95</p>
<p>05 Tandoori King Prawn £8.95</p> <p>King Prawns delicately basted with warm Kashmiri paste, barbecued on a slow heat in the tandoor to a succulent perfection, served with salad.</p>	<p>14 Sheek Kebab £6.95</p> <p>Prime lamb mince lightly herbed and spiced, skewered and cooked in the tandoor to perfection, served with salad.</p>
<p>06 King Prawn Butterfly £8.95</p> <p>Deep fried king prawn coated with breadcrumbs, eggs and house spices.</p>	<p>15 Shami Kebab £6.95</p>
<p>07 Lamb Tikka (Starter) £8.95</p> <p>Marinated in various Kashmiri herbs, mustard oil and yogurt, barbecued on a slow heat in the clay oven, processed to a succulent perfection. Served with salad.</p>	<p>16 Reshmi Kebab £7.95</p>
<p>08 Paneer Tikka (Starter) £6.95</p> <p>Curd cheese marinated in mustard oil and yogurt with selected various kashmir herbs, barbecued on a slow heat in a clay oven, processed to perfection. Served with salad.</p>	<p>17 Onion Bhaji £5.95</p> <p>Finely sliced onion mixed with fresh ground herbs, bound with chick pea flour and deep fried to a crispy scrumptiousness. (Contains eggs)</p>
<p>09 Paneer Pakora £6.95</p> <p>Paneer Pakora are a delicious Indian snacks made with paneer, spices & gram flour.</p>	<p>18 Samosa £5.95</p> <p>(Vegetable/Chicken/Lamb) Triangular shaped patties filled with ingredients and deep fried to crispiness, served with salad.</p>
	<p>19 Punjabi Samosa £5.95</p> <p>Pyramid shaped shortcrust pastries filled with a delicious and authentic blend of spicy potatoes and peas.</p>
	<p>20 Crispy Fried Potatoes £5.95</p> <p>Deep fried battered sliced potatoes dusted with house special spices.</p>
	<p>22 Mixed Starter £12.95</p> <p>Selection of lamb tikka, chicken tikka, paneer tikka, shish kebab and onion bhaji.</p>
	<p>23 Lamb Chops (Starter) £7.95</p> <p>Tender lamb chops marinated in mustard oil, yogurt and house special spices. Served with salad.</p>
	<p>24 Chicken Pakora £6.95</p> <p>Deep fried chicken with special house batter.</p>
	<p>25 Fried Halloumi £6.95</p> <p>Deep fried Halloumi dusted with house special spices.</p>



TANDOORI DISHES

All the tandoori dishes are marinated in their individually homemade pastes made of mild to medium Kashmiri herbs & spices, yogurt, ginger & garlic paste, coriander, mustard oil and lemon juice. Cooked on skewers over a slow flame in the tandoor, they are served on a hot skillet with a bed of sliced onions and peppers that comes sizzling to your table, accompanied with a garnished salad on the plate.

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|----|---|---------------|----|--|--------------------------------|
| 26 | Tandoori Salmon
Delicately marinated chunks of salmon in a goan green sauce of coriander, mint, yogurt, crushed ginger, garlic and stone grounded spices, slow cooked in the tandoor. | £18.95 | 35 | Chicken Shashlik
Lamb
Chicken, lamb or vegetables delicately basted with warm kashmiri paste, skewered with chunks of onion, green peppers and tomatoes, barbecued on a slow heat in the tandoor. | £12.95
£13.95 |
| 27 | Tandoori King Prawns
King Prawns delicately spiced with warm kashmiri paste, barbecued on a slow heat in the tandoor to a succulent perfection. | £18.95 | 36 | Vegetable Shashlik
Vegetables delicately basted with warm kashmiri paste, skewered with chunks of onion, green peppers, tomatoes, mushrooms and potatoes, barbecued on a slow heat in the tandoor. | £9.95 |
| 28 | Chicken Tikka (Main)
Breast pieces of chicken marinated in yogurt, various Kashmiri herbs and mustard oil, barbecued on a slow heat in the tandoor to mouth-watering perfection. | £10.95 | 37 | Paneer Shashlik
Curd cheese delicately basted with warm kashmiri paste, skewered with chunks of onion, green peppers and tomatoes, barbecued on a slow heat in the tandoor. | £11.95 |
| 29 | Zara Tikka (Main)
Hot and spicy boneless pieces of chicken, marinated in various Kashmiri herbs and yoghurt, then skewered. Cooked in a tandoori clay oven. Served with salad. | £11.95 | 38 | Paneer Tikka (Main)
Curd cheese marinated in mustard oil and yogurt with selected various kashmir herbs, barbecued on a slow heat in a clay oven, processed to perfection. Served with salad. | £10.95 |
| 31 | Chicken Hariyali Tikka
Boneless pieces of spring chicken marinated in yogurt, fresh mint coriander and green chillies. | £11.95 | 39 | King Prawn Shashlik
King Prawns delicately basted with warm Kashmiri paste, skewered with chunks of onion, green peppers and tomatoes, barbecued on a slow heat in the tandoor. | £18.95 |
| 32 | Lamb Tikka (Main)
Tender lamb pieces marinated in yogurt with various Kashmiri herbs and mustard oil, barbecued on a slow heat in the tandoor to a succulent perfection. | £13.95 | 40 | Tandoori Mixed Grill
A combination of chicken tikka, lamb tikka, tandoori chicken and seekh kebab, served on a hot skillet with a bed of sliced onions and peppers. Served with naan. | £18.95 |
| 33 | Tandoori Lamb Chops (Main)
Savor the succulence of our Lamb Chops. Each bite offers a perfect balance of juicy tenderness and aromatic herbaceous, making it a delightful choice for meat lovers. | £15.95 | 41 | Tandoori Chicken Stir Fry
Chicken Tikka, stir fried with onion, green peppers & mushrooms, served with salad and mint sauce. | £12.95 |
| 34 | Tandoori Chicken
Half a chicken kept on the bone, marinated in yogurt with various Kashmiri herbs and mustard oil, barbecued on a slow heat in the tandoor to succulent perfection. | £11.95 | | | |

EXCLUSIVES

42 Spice Village Special

Paneer **£17.95**
Chicken **£18.95**

Tender crispy chicken or paneer in our exotic spices consistence with fresh garlic, coconut, onion, pepper with a touch of green chilli served with pilau rice.

43 Chettinad

Paneer **£16.95**
Chicken **£17.95**
Lamb **£18.95**

Rich and spicy dish with abundance of flavour and texture, full of south Indian spices. Reminiscent of the Chettinad houses in Chennai, served with pilau rice.

44 Naryal-Ka-Gosht

£18.95

Slow cooked tender diced lamb in coconut cream, curry leaf and roasted mustard seeds, served with pilau rice.

45 Manchurian

Chicken **£17.95**
Paneer **£16.95**

A classic indo chinese recipe, boneless pieces of chicken or paneer coated in corn flour and pan fried added to a flavoursome soy sauce gravy, served with pilau rice.

46 Crab Supreme

£18.95

Traditional family recipe from Goa where minced crab combined with chopped garlic, poppy seeds and hot paste made of roasted red chillies, fresh turmeric, whole cumin and dhania seeds, lightly tossed in a hot pan with curry leaf, plated with pilau rice and garnished with finely diced red onion, green pepper and tomato.

47 Kadai Chicken

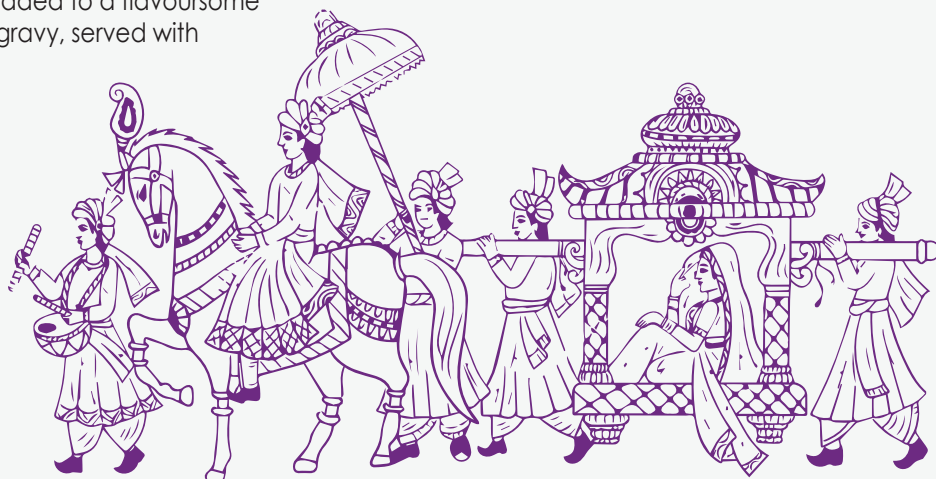
£17.95

Boneless chicken pieces stir fried with chopped onion, tomato, cucumber, garlic and coriander serve with naan bread

48 Xacuti

Paneer **£15.95**
Chicken **£17.95**
Lamb **£18.95**

Tampered mustard seeds with coconut powder, browned onions and rare blend of spices are used to create this complex dish, served with pilau rice.



CHEF'S RECOMMENDATIONS

CHICKEN TIKKA	£12.95	FISH	£17.95
LAMB TIKKA	£14.95	VEGETABLE	£9.95
LAMB	£13.95	QUORN (meat free chicken - contains eggs)	£10.95
PRAWN	£13.95	PANEER	£10.95
KING PRAWN	£17.95		

49 **Masala**

Mild dish cooked with tandoori spices, coconut, almond and cream. It's the UK's all time favourite.

50 **Mango Masala**

The perfect balance of tart, sweet and spices.

51 **Chilli Masala**

Authentic Indian dish, generously spiced, sliced green chillies and coriander.

52 **Karahi**

Medium spiced dish with cubes of onions and peppers in a moist sauce, brought sizzling to your table in a hot Korai to enhance the flavours.

53 **Garlic**

Fresh garlic cooked in a medium spiced onion based sauce, sprinkled with roasted garlic.

54 **Pasanda**

Very mild sauce made with cream, coconut and almond.

55 **Achari** (medium)

A special preparation with various herbs & spices, cooked in a pickle-based sauce.

56 **Jeera** (medium)

Cooked with cumin seeds, ginger and garlic, giving it a strong, spicy flavour.

57 **Jalfrezi**

An authentic spiced dish with fresh green chillies, sliced onions and sliced green peppers in a rich moist sauce.

58 **Butter**

Very mild dish cooked with cream and butter.

59 **Balti**

Distinctive and characteristic dish cooked with Kashmiri spices, onion and peppers in a wok called Balti, originates from the North-Western Frontier of Kashmir and Indus Valley.

60 **Saagwala** (mild/medium)

Cooked in a spicy, creamy sauce with fresh coriander, spinach and mustard sauce.

61 **Shathkora** (medium)

A delicious medium dish enlivened with coriander and Bangladeshi lime. It is a truly delicious must-have.

62 **Naaga**

A unique blend of home-made naaga chilli paste in a highly spiced sauce. Truly a dish for chilli lovers.



CLASSIC

CHICKEN	£10.95	KING PRAWN	£16.95
CHICKEN TIKKA	£11.95	VEGETABLE	£8.95
LAMB	£12.95	PANEER	£10.95
LAMB TIKKA	£13.95	FISH	£16.95
PRAWN	£13.95	QUORN (meat free chicken - contains eggs)	£10.95

63 Korma
Coconut and cream are brought together to make this very mild and popular dish.

64 Malay
Mild aromatic cooked with pineapple.

65 Madras 
Hot dish with South Indian spices in an onion based sauce.

66 Ceylon
Fairly hot, cooked with coconut and roasted Kashmiri chillies.

67 Vindaloo 
Very hot dish with potatoes in Plenty of sauce.

68 Bhuna
Medium dish with chopped onions and tomatoes in a thick sauce.

69 Rogan
Medium spiced with roasted tomatoes.

70 Dopiaza
Using two types of onions to create this moist and medium dish.

71 Kashmiri
A fruity dish with lychees and pineapple in a mild coconut and cream sauce.

72 Pathia
Sweet, sour and fairly hot dish with plenty of sauce.

73 Dansak
Lentils in a sweet & sour sauce with a touch of chilli.

74 Saag
Chopped spinach cooked with medium spices in a moist sauce.

75 Curry (medium)
A light mixture of spices & herbs used to create this medium flavoured curry.

BIRIYANI

Fragrant basmati rice is stir fried with warm spices and herbs, accompanied with a vegetable curry.

76 CHICKEN	£11.95	81 KING PRAWN	£16.95
77 CHICKEN TIKKA	£12.95	82 VEGETABLE	£9.95
78 LAMB	£13.95	83 PANEER	£10.95
79 LAMB TIKKA	£14.95	84 QUORN (meat free chicken - contains eggs)	£10.95
80 PRAWN	£13.95		





SIDE DISHES (V)

85	Beans & Cashew Nut Porial	£6.95	99	Tarka Dal	£6.95
	A dry dish with sliced baby runner beans and cashew nuts, tossed with mustard seeds, chopped & shredded coconut and curry leaf.			Lentils lightly herbed and tempered with garlic.	
86	Brinjal Bhaji	£6.95	100	Mushroom Bhaji	£6.95
	Fresh baby aubergines tossed with tempered mustard seeds, mild spices and tamarind sauce.			Button mushroom finely chopped and stir fried in light spices.	
87	Bhindi Dopiazza	£6.95	101	Mixed Vegetable Curry	£6.95
	Okra tossed with mild spices and cubes of onions.			Seasonal vegetables lightly spiced in an onion based sauce.	
88	Tarka Sagdal	£6.95	102	Mixed Vegetable Bhaji (dry)	£6.95
	Spinach and lentil cooked with cumin seeds and a touch of butter.			Indian dry curry, potatoes, cauliflower, carrots and peas are fried and flavoured with spices, garlic and chiles.	
89	Sag Mushroom	£6.95	103	Chana Masala	£6.95
	Button mushroom and chopped spinach lightly fried with garlic and ginger.			Chickpeas cooked with chat masala and fenugreek.	
90	Pineapple Bhaji	£6.95	104	Chana Saag	£6.95
91	Banana Bhaji	£6.95		Spinach with chickpeas.	
92	Onion Bhaji	£5.95	105	Vegetable Sambar	£6.95
	(Contains eggs)			South indian vegetable and lentil stew with lentils, mixed vegetable and unique spiced blend call sambar powder.	
93	Bombay Aloo	£6.95	106	Raita	£2.95
	Potatoes lightly spiced.			Indian yogurt with a choice of plain, onion or cucumber.	
94	Masala Potato (spicy)	£6.95	107	Aloo Gobi	£6.95
95	Matar Paneer	£6.95		Cauliflower and potato.	
	Green peas and Paneer cheese.				
96	Saag Aloo	£6.95			
	Spinach and potatoes lightly spiced.				
97	Saag Bhaji	£6.95			
	Spinach is tossed with garlic and chopped onions.				
98	Saag Paneer	£6.95			
	Curd cheese with spinach in a light creamy sauce.				

ALTERNATIVES

108	8 Chicken Nuggets & Chips	£7.95
109	8 QUORN Nuggets & Chips	£7.95
	(meat free - contains eggs)	
110	Chips	£2.95
111	Cheesy Chips	£3.95
112	Hot & Spicy Chips	£3.95



RICE

113	Pilau Rice Basmati rice cooked with clarified butter, cardamom, cloves and shahi jeera.	£3.95	121	Lemon Fried Rice Chopped lemon stir fried in clarified butter.	£4.55
114	Basmati Rice Steamed basmati rice.	£3.95	122	Coconut Rice Stir fried with ground coconut, curry leaf and tempered mustard seeds.	£4.55
115	Special Fried Rice Stir fried with eggs, peas and diced onions.	£4.55	123	Garlic Fried Rice Stir fried rice with garlic and diced onion.	£4.55
116	Mushroom Fried Rice Stir fried with chopped mushrooms and diced onions.	£4.55	124	Onion Rice Fried rice with onion.	£4.55
117	Keema Rice Fried rice with minced meat.	£4.95	125	Peas Rice Fried rice with peas.	£4.55
118	Jeera Rice Fried rice with whole cumin.	£4.55	126	Mixed Vegetable Rice Fried rice with vegetables.	£4.55
119	Chana Rice Fried rice with chickpeas.	£4.55	127	Ghee Rice Basmati rice fried with onion and ghee.	£4.55
120	Chicken and Garlic Rice Minced chicken stir fried with garlic.	£4.95			

BREADS & SUNDRIES

128	Naan Indian bread baked in the clay oven.	£3.95	137	Stuffed Paratha Stuffed with vegetables.	£4.45
129	Chicken Tikka & Cheese Naan	£4.95	138	Paratha Leavened flaky bread made of whole wheat flour, lightly fried in clarified butter.	£3.95
130	Cheese Naan Stuffed with cheese.	£4.45	139	Tandoori Roti Crisp whole wheat bread baked in the clay oven.	£3.95
131	Garlic Naan Topped with fresh garlic and coriander.	£4.45	140	Chapati This unleavened whole wheat bread, cooked on a griddle. Leaf and tempered mustard seeds.	£2.25
132	Chilli Naan	£4.45	141	Plain/Spicy Papadom	£1.00
133	Peshwari Naan Stuffed with coconut, almond and raisins.	£4.45	142	Chutney, Pickle & Mint Sauce Tray (per person).	£2.00
134	Keema Naan Stuffed with lightly spiced minced lamb.	£4.95	143	Salad Cucumber, tomato, red onion and lemon.	£1.95
135	Stuffed Naan Stuffed with vegetables.	£4.45			
136	Onion Naan Stuffed with onions.	£4.45			