

Bombay 8

INDIAN BAR & RESTAURANT

Welcome to **Bombay 8**. Thank you for choosing to dine at our restaurant. We endeavour to tickle your taste buds with real wholesome food from the Indian sub-continent.

Our menu is based on the highest quality produce and fresh seasonal ingredients from all corners of South East Asia. Our chefs possess a vast wealth of experience and knowledge that he combines with his natural flair to bring out the sublime taste in what he cooks, daring to be different. The chef is the master in creating classical dishes marrying traditional with modernity at **Bombay 8**.

We promise we only use the freshest & the finest ingredients, carefully selected by our chef enabling him to create dishes full of freshness and flavour for you to taste and enjoy.

If you require a certain dish which is not on our menu, please do not hesitate to ask & our chef will be more than happy to create it for you.

KEY GUIDE:

Strength can be adjusted to your needs.

 Mild  Medium  Fairly Hot  Hot  Very Hot  Nuts

IF YOU REQUIRE GLUTEN FREE DISHES PLEASE ASK A MEMBER OF STAFF WHO WILL BE HAPPY TO HELP

ALLERGY AWARENESS

Some dishes may have the following allergens, if concerned please mention, so that a suitable dish may be recommended. We cannot guarantee our dishes 100% nut free.



OPENING HOURS: Open 7 days a week 12:00pm till 11:00pm

Unit A1 - A2 Charon Way, Gemini 8, Westbrook, Warrington, WA5 7YA

Tel: 01925 717 772 / 719 854

www.bombay8.co.uk info@bombay8.co.uk



STARTERS

LIGHT BITES

Perfect as a starter or snack freshly made and bursting with flavour.
Served with a salad and selection of sauces.

APPETISERS

<i>Popadum</i>	£0.70
<i>Spicy Popadum</i>	£0.80
<i>Chutney Tray</i>	£2.00

Onion, mango, mint , sweet chilli.

VEGETABLE STARTERS

<i>Mix Vegetable Platter</i>	£4.95
Onion bhaji, vegetable samosa, paneer and mushroom pakora	
<i>Vegetable Samosa</i>	£3.50
Deep fried delicate pastry triangles with spicy vegetable filling.	
<i>Onion Bhaji</i>	£3.50
Chopped onions fried in gram flour and spices.	
<i>Aloo Chana Puri</i>	£3.50
Potatoes cooked chick peas in a medium spice and herbs, served on a thin puree bread.	
<i>Garlic Mushroom Puri</i>	£3.50
Mushrooms spiced with garlic & served on a thin puree bread.	
<i>Paneer Saag Puri</i>	£3.95
Indian cheese cooked with spinach with medium spices and herbs, served on a thin puree bread.	
<i>Chilli Paneer</i>	£4.95
Indian cheese tossed in pan with green chillies.	
<i>Paneer Tikka</i>	£4.95
Indian cheese marinated in tandoori spices then grilled.	
<i>Stuffed Pepper (veg)</i>	£4.95
Grilled pepper with stuffed spicy vegetables.	
<i>Stuffed Mushrooms (veg)</i>	£3.50
Fried mushrooms with stuffed spicy vegetables.	



SEAFOOD STARTERS

<i>Fish Pakoras</i>	£4.50
Slightly spiced & deep fried fish fritters.	
<i>King Prawn Puri</i>	£5.95
King prawns cooked with medium spice & herbs, served on a thin puree bread.	
<i>Prawn Puri</i>	£3.95
Prawns cooked with medium spice & herbs, served on a thin puree bread.	
<i>Prawn Cocktail</i>	£3.50
Juicy prawns with salad & cocktail sauce. Garnished with chopped cucumbers & tomatoes.	
<i>Shuruwati Sea Bass</i>	£4.95
Fillet of sea bass pan fried with onions, mix peppers, slightly spiced. Garnished with coriander.	
<i>Garlic King Prawn</i>	£5.95
King prawn tossed in pan with fresh garlic.	
<i>Machli Bhaja (fish)</i>	£3.95
Pieces of fish fillet pan fried, topped with caramelised onions.	
<i>Tandoori King Prawn</i>	£5.95
King prawns marinated in yoghurt with herbs & spices then barbecued over flaming clay oven.	

MEAT STARTERS

<i>Bombay Special Mix Platter</i>	£6.50
Chicken tikka, lamb chop, sheek kebab, garlic chicken.	
<i>Peri Chops</i>	£5.95
Tender lamb chops marinated in peri peri sauce then barbecued over a flaming clay oven. Cooked on the bone for extra flavour.	
<i>Chicken Chilli Fry</i>	£4.50
Pieces of chicken tossed in pan with green chillies.	
<i>Chicken Pokora</i>	£3.95
Slightly spiced & deep fried chicken fritter.	
<i>Reshmi Kebab</i>	£3.95
Mince lamb patte with spices & herbs, shallow fried with omelette on top.	
<i>Chicken Saag Puri</i>	£3.95
Chicken and spinach cooked with medium spices and herbs, served on a puri bread.	
<i>Chicken Chat Puri</i>	£3.95
Diced pieces of chicken cooked with medium spice and herbs, served on a thin puree bread.	
<i>Tandoori Chicken</i>	£3.95
Quarter chicken marinated in yoghurt with herbs & spices then barbecued over a flaming clay oven.	
<i>Chicken Tikka</i>	£3.95
Diced boneless chicken marinated in yoghurt with herbs & spices, barbecued over flaming clay oven.	
<i>Garlic Chicken</i>	£3.95
Pieces of chicken barbecued in tandoori with fresh garlic.	
<i>Peri Peri Chicken (1/4)</i>	£3.95
Chicken marinated in Per Peri sauce.	
<i>Lamb Tikka</i>	£4.95
Diced boneless lamb marinated in yoghurt with herbs & spices, barbecued over flaming clay oven.	
<i>Seek Kebab</i>	£3.50
Lightly spiced minced lamb, cooked in clay oven.	
<i>Chicken Chana Puri</i>	£3.95
Diced pieces of chicken cooked chick peas in a medium spice and herbs, served on a thin puree bread.	
<i>Shami Kebab</i>	£3.50
Two round shaped mince lamb patties with spices & herbs, shallow fried.	
<i>Tandoori Spicy Wings</i>	£3.95
Chicken wings marinated in yoghurt with herbs & spices, barbecued over flaming clay oven.	
<i>Stuffed Pepper (meat)</i>	£4.95
Grilled pepper with stuffed spicy minced lamb.	
<i>Meat Samosa</i>	£3.50
Deep fried delicate pastry triangles with spicy lamb filling.	
<i>Lamb Chops</i>	£5.95
Tender lamb chops marinated in yoghurt with herbs & spices & then barbecued over a flaming clay oven. Cooked on the bone for extra flavour.	
<i>Stuffed Mushrooms (meat)</i>	£3.95
Fried mushrooms with stuffed spicy minced lamb.	



SIGNATURE DISHES

Selection of premium dishes prepared by using the chef's own knowledge and experiences of the Indian sub-continent. A great choice for genuine food lovers! Recommended by the chef.

Adhraki Lamb Chop Balti 🍋 £12.95

Tender barbecued lamb chops cooked in a spicy thick sauce with chefs special Balti paste, garnished with fresh ginger and coriander.

Lamb Chop Frango)) £12.95

Tender grilled lamb chops cooked in spicy sauce cooked with yellow lentils, green chillies, garlic, ginger, coriander and ground spices lending it a rich in consistency. A fairly hot dish.

Bombay Special Thawa 🍋 £12.95

Chicken tikka, lamb tikka, lamb chop and king prawn in tasty medium sauce consisting of onions, peppers, cumin seeds, coriander and aromatic spices. Served on Thawa.

Chicken & Malai Kofta 🍋 £10.95

Boneless spring chicken marinated in lightly yoghurt with herbs and spices and then cooked in the tandoor. This is then added to a unique and aromatic curry sauce along with meatballs (Kofta) and cheese. A unique and individual very popular dish.

Nepalese)) CHICKEN £10.95 LAMB £11.95

Cubes of Chicken or lamb cooked in an exotic mix of spices, red and green peppers, tomatoes, green chillies and a special Nepalese chilli sauce. A highly recommended dish.

Malibu Chicken 🍌🍌 £12.95

Chicken breast off the bone cooked with yoghurt, olive oil, onions with blend of coconut cream for a rich mild and creamy sauce. Malibu is added on top to create a fantastic taste.

Garlic Chicken Tak-tak)) £10.95

Tender pieces of garlic chicken cooked with our balti sauce, containing our own herbs with extra garlic, fresh green beans, broccolies and resulting in a dish of thick sauce consistency, garnished with fresh coriander.

Malaikary Chicken 🍌🍌 £10.95

Chicken Tikka cooked in a creamy almond sauce with nuts, spices, fresh cream and pure ghee with a touch of baileys then garnished with fenugreek leaves.

Rajma))) CHICKEN TIKKA £10.95 LAMB TIKKA £11.95

A smash hit dish with spice lovers. Chicken tikka is cut in small pieces then cooked in chefs own special sauce with green chillies, Mexican chillies, naga chilli, spring onion and red kidney beans.

Lamb Shank 🍋 £13.95

Delicious lamb shank slowly cooked, aromatic herbs, cardamon, creating a rich thick gravy, medium strength sauce. A beautiful dish for meat lovers.

Palak Sabzi Gosht 🍋 £10.95

Succulent pieces of lamb cooked with seasoned vegetables and spinach. This dish consists of cumin seeds, cloves turmeric, garlic, ginger and red onions.

Chicken Afghan)) £10.95

A slightly hot dish consisting of onions, red onions, green peppers, red peppers, garlic, chilli sauce, tabasco sauce and soya sauce, the combination of spices and sauces gives this dish a unique taste.

Tandoori Mix Korai 🍋 £14.95

Tandoori Chicken, Chicken tikka, lamb tikka, seek kebab cooked with onions, capsicum and fresh tomatoes in a spicy pungent sauce, Served in karahi dish.

Lamb Chilli Fry)) £12.95

Pieces of lamb tossed up in a pan with green chilli, mixed pepper, onions and sweet chilli sauce. Finished with coriander.

Shashlik Korai 🍋 CHICKEN TIKKA £11.95 LAMB TIKKA £12.95

Chicken pieces, green peppers, onions and tomatoes cooked together in the tandoor. It is then transferred to the pan to cook with a special sauce making this exquisite korai dish. Garnished with fresh coriander.



HOUSE SPECIAL

A selection of dishes that have been created exclusively by our chefs for you to enjoy.

Massala 🍌🥑🍎

Cooked in mild massala sauce made with delicate blend of aromatic herbs and spices, butter and cream.

CHICKEN TIKKA £10.95

LAMB TIKKA £11.95

Moducash Murgh 🍌🍎

A very mild dish exquisitely cooked with chicken, grated cashew nuts, mango pulp, honey and simmered with mild gravy.

£10.95

Palak Murgh Makhani 🍌🥑🍎

Chicken tikka and spinach cooked in a tomato sauce with its flavour enhanced by butter and methi leaves.

£9.95

Balti Shan)))

Your choice of filling marinated and cooked in our tandoor, it is then transferred to a pan and combined with our balti sauce containing our own herbs and spices. Finished with fresh green chillies and coriander.

CHICKEN TIKKA £10.95

LAMB TIKKA £11.95

Garlic Chilli Chicken)))

Tender pieces of garlic chicken cooked with our balti sauce containing our own herbs and spices with greater use of garlic and green chillies resulting in a dish of dry consistency.

£10.95

Shahe-sofri Chicken)))

This is a fairly hot dish with a sweet and hot taste cooked with yellow lentils, honey, garlic, ginger, coriander and ground spices lending it a rich consistency.

£9.95

Passanda 🍌🍎

This dish is marinated in herbs and spices, prepared in a special mild sauce, almond powder and cream for a rich creamy texture. Drizzled with red wine.

CHICKEN TIKKA £10.95

LAMB TIKKA £11.95

Palak Paneer 🥑 (VEGETARIAN SPECIAL)

Spinach and Indian cheese cooked in a spicy sauce. Garnished with coriander.

£8.95

Shahee Shabzi 🥑 (VEGETARIAN SPECIAL)

A traditional Indian vegetarian dish cooked with fresh seasonal vegetables in a tomato base curry. Garnished with coriander.

£8.95

Butter Paneer Massala 🥑 (VEGETARIAN SPECIAL)

Exotic Paneer curry is prepared with tomato, onion sauce which is prepared with cream and cashew paste then spiced with whole dry spices and ginger and garlic paste.

£9.95

Murgh Tanga)))

A very special dish cooked with chicken tikka, big chunks of onions, peppers, mango chutney and tamarind sauce to give hot, sweet and sour taste. Garnished with fried onions.

£10.95

Murgh Kali Mirch)))

A classic Rajastani dish with delightful combination of diced chicken with roasted black chillies, mince lamb cooked with chef spicy sauce. Finished with slices of egg and coriander.

£10.95

Butter Chicken 🍌🍎

Chicken cooked in a butter sauce consisting of cream, pure ghee, honey and delicate mild spices.

£10.95

Bhindi Gosht)))

Diced pieces of lamb cooked with okra, blend of aromatic spices and garlic. A moderate use of fresh green chillies makes this fairly hot.

£9.95

Naga Chicken)))

Cooked with fresh green chillies, ginger, garlic and tomatoes with special mix of freshly ground spices then chillies from India are added to give the dish a sharp exotic aroma.

£9.95

Chicken Chana Massala 🥑

Cooked in exotic medium spices with chickpeas and garnished with spring onions.

£9.95

Murgh Mossallam 🥑 (OFF THE BONE)

Chunky strips of chicken breast cooked with mince meat and special spices to give that exotic taste. Garnished with coriander.

£10.95

Bengal Chum Chum 🥑🍎

This dish is unique in its taste and preparation. Chicken initially prepared in the clay oven. While the base of the curry takes its form with minced lamb, spices, sultanas and sliced almonds are added which gives this dish its distinctive flavour. The curry sauce and chicken strips are expertly combined by our chefs.

£10.95



SEAFOOD DISHES

Bombay 8 gives you the opportunity to try some of the freshest seafood dishes from Bangladesh.

The chef creates both traditional and modern fish dishes full of flavour.

FOLLOWING DISHES MAY CONTAIN BONES.

- Chilli Chingri** 🌶️ £13.95
King prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya sauce, tabasco sauce, chilli sauce and garnished with fresh coriander. Highly recommended.
- Sea Bass Biran** 🥑 £13.95
Boneless fillets of sea-bass lightly spiced, fried in olive oil and then moved to a flat pan there it is cooked with an abundance of onions, tomatoes, garlic, ginger, fresh herbs. Served with roasted vegetables.
- Salmon Chut Putta** 🍷 £13.95
Succulent steak of salmon fillet marinated in a hot tangy sauce. It is stir fried whilst being periodically flavoured with olive oil, onions and chick peas, it is then transferred on to a bed of spiced crispy vegetables. served with chilli rice.
- Salmon Tikka Shashlik** 🥑 £13.95
Mildly spiced prime fillet of selected salmon marinated with green and red peppers, tomatoes, mustard oil, cooked in a grill. A firm favourite of regulars.
- Fish Chilli Massala** 🌶️🌶️🌶️ £10.95
Bangladeshi fish marinated and deep fried then it's cooked further to perfection with exotic massala sauce. Garnished with spring onions and coriander.
- King Prawn Palak** 🥑 £13.95
King prawns marinated in delicate tandoori spices and barbecued in the tandoori oven until half cooked then transferred to pan and cooked with fresh spinach.
- Cod Karahi** 🌶️ £13.95
Spicy and mouth watering dish. Fish is fried and cooked with tomatoes, onions and spices massala. Garnished with chopped ginger, green chillies and coriander leaves. Served in a Karahi dish.
- Tandoori King Prawn Massala** 🌙🍷 £13.95
Tandoori king prawn cooked with tandoori spice and then cooked with mild spices, cream, coconut and sugar.
- Cod Massala** 🌙🍷 £13.95
Fish cooked with tandoori spice and then cooked with mild spices, cream, coconut and sugar.

BIRYANI DISHES

Biryani is created by gently cooking basmati rice together with fresh herbs and spices. It is served with a vegetable curry sauce.

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|---------------------------------|--------|
| King Prawn Biryani | £13.95 |
| Prawns Biryani | £9.95 |
| Chicken Biryani | £9.95 |
| Chicken Tikka Biryani | £10.95 |
| Lamb Tikka Biryani | £11.95 |
| Lamb Biryani | £10.95 |
| Keema Biryani | £10.50 |
| Bombay Special Biryani 🍷 | £12.95 |
| Vegetable Biryani | £8.95 |



TANDOORI DISHES

Cooking in a tandoor is a traditional method which creates a delicious taste with temperature approaching 400 degrees celsius. It is perfect for creating a crisp outer layer on the food without sacrificing the moistness inside all these dishes have been cooked in the tandoor. Served with medium curry sauce.

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|---|----------------------------|
| Tandoori Chicken | £9.95 |
| Peri Peri Chicken | £10.95 |
| Served with Peri Rice or Peri Chips | |
| Chicken Tikka | £9.95 |
| Lamb Tikka | £10.95 |
| Lamb Chops | £12.95 |
| Garlic Chicken | £9.95 |
| Shashlik | CHICKEN £10.95 LAMB £11.95 |
| Tender pieces of lamb or chicken barbecued with onions, peppers, tomatoes, then tossed in pan with masala sauce & spices. | |
| Paneer Shashlik | £10.95 |
| Tandoori Mix Grill | £12.95 |
| Chicken tikka, lamb tikka, sheek kebab & tandoori chicken. | |
| Tandoori King Prawns | £13.95 |

POPULAR DISHES

These dishes have proved very popular over the last 20 years.
Great tasting dishes made with premium products.

Balti 🍆

A very popular Indian dish, specially blended together with traditional spices, cubes of pepper and coriander. Together with the flavour of Balti, this dish brings out the uniqueness of Indian cooking.

Medium Curry 🍆

Medium strength curry, using only the basic spices to create a mouth watering dish.

Pathia)))

A fairly hot, sweet & sour dish cooked with tomatoes, onions & herbs, garnished with fresh coriander.

Madras)))

A renowned hot classic! Consisting of tomatoes, lemon and chefs own strong irresistible spices. Coriander leaves added for an exquisite taste.

Vindaloo)))

Mixture of stimulating flavours. Cooked slowly with ground chillies and cayenne peppers to create a tantalising hot but flavoursome dish.

Sambar)))

A wonderful combination of hot, sour and spicy dish using lentils and lemon. Cooked slowly with selected ingredients to achieve a sharp distinctive flavour.

Rogan Josh 🍆

Originally lamb based, this is an exclusive Indian dish with the extensive use of tomatoes bursting with beautiful flavours.

Sagwala 🍆

Consisting of fresh spinach, onions and tomatoes cooked together to form a dish of dry consistency.

Dansak 🍌

Lentils gently braised and blended with pineapple, juice of a lime and a mix of delicate spices which brings a delicious combination of sweet and sour flavour.

Karai 🍆

The art of this dish is served in a distinctive sizzling hot pan called karai! Seasoned with bay leaves, cinnamon, and chefs blend of exotic spices.

Dupiaza 🍆

A dish cooked very slowly with a medium sauce, with chopped onions. This lightly softened and just at perfection whole spices are added for a mouth watering taste.

Ceylon)))

Preparation is similar to madras with coconut added with an extra hot taste.

Bhuna 🍆

A medium spiced curry with an amazing blend of aromatic spices, carefully cooked with onions and tomatoes.

Korma 🍌

For the milder of spices and palate, in a rich creamy sauce and freshly ground spices.

Jalfrezi)))

Prepared using only the finest fresh hot green chillies to intensify the flavours. Meticulously chosen spices are added with onions and green capsicums to give this already popular dish a distinguishing aroma and taste.

FILLING OPTIONS:

CHICKEN	£7.95	LAMB TIKKA	£9.95
LAMB	£8.95	KING PRAWN	£11.95
PRAWNS	£8.95	SPECIAL MIX <small>Chicken, lamb and prawn</small>	£10.95
VEGETABLE	£6.95	COD	£12.95
CHICKEN TIKKA	£8.95	TANDOORI KING PRAWN	£12.95

KIDS MEAL

Chicken Tikka & Chips	£5.50
Nuggets & Chips	£5.50
Fish Fingers & Chips	£5.50
Massala / Korma & Rice 🍌	£5.50



SIDE DISH

Bombay Aloo	£3.95
Potatoes cooked in light spices and herbs.	
Saag Aloo	£3.95
Spinach and potatoes tossed together with light spices.	
Vegetable Curry Sauce	£3.95
Seasonal vegetables cooked in a medium sauce.	
Saag Bhaji	£3.95
Spinach gently cooked with light spices.	
Tarka Dhal	£3.95
Spiced lentils flashed fried with garlic and herbs.	
Aloo Gobi	£3.95
Sauteed potatoes & cauliflower prepared with light spices.	
Mixed Vegetable Bhaji	£3.95
Seasonal vegetables lightly spices in a dry sauce.	
Bhindi Bhaji	£3.95
Okra (Ladys finger) cooked with light spices with onions & herbs.	
Aloo Chana	£3.95
Potatoes and chick peas cooked with light gentle spices.	
Mushroom Bhaji	£3.95
Spiced mushrooms.	
Matter Paneer	£3.95
Indian cheese melted in to spiced green peas.	
Saag Paneer	£3.95
Spinach cooked with light spices adding Indian cheese & cooked until melted.	
Curry Sauce Of Your Choice	£3.50

BREADS

Garlic Nan	£2.95
Light fluffy nan bread baked with fresh garlic in our clay oven.	
Peshwari Nan	£2.95
Light fluffy nan bread filled with shavings of coconut and sultanas, baked in our clay oven.	
Keema Nan	£2.95
Light fluffy nan bread filled with spicy minced lamb filling, baked in our clay oven.	
Kulcha Nan	£2.95
Light fluffy nan bread filled with spiced onions and donya, baked in our clay oven.	
Plain Nan	£1.95
Light fluffy nan bread baked in our clay oven.	
Garlic Chilli Nan	£2.95
Light fluffy nan bread filled with fresh chillies and garlic, baked in our clay oven.	
Puri	£1.00
Deep fried, puffed whole wheat unleavened bread.	
Paratha	£2.95
Chapati dough rolled and pan baked with melted butter, served faultlessly crispy	
Chapati	£1.00
Soft unleavened bread.	
Garlic Chapati	£1.30
Soft unleavened bread topped with garlic.	

RICE

Boiled Rice	£1.95
Steamed Basmati rice.	
Basmati Pilau Rice	£2.75
Beautifully perfumed Basmati rice.	
Onion Rice	£2.95
Basmati rice stir fried with fresh onions with a touch of oil.	
Fried Rice	£2.95
Basmati rice stir fried with methi, donya and gentle spice.	
Egg Pilau Rice	£2.95
Basmati pilau rice stir fried with beaten eggs and gentle spices.	
Mushroom Pilau Rice	£2.95
Basmati pilau rice stir fried with spiced mushrooms.	
Vegetable Pilau Rice	£2.95
Basmati pilau rice cooked until lightly fluffy with mixed vegetables.	
Peas Pilau Rice	£2.95
Basmati pilau rice stir fried with garden peas with onions and gentle spices.	
Keema Pilau Rice	£2.95
Basmati pilau rice stir fried with spiced minced lamb and a touch of spice.	
Lemon Rice	£2.95
Basmati rice stir fried with lemon zest & a hint of lemon juice.	
Chana Pilau Rice	£2.95
Chick peas stir fried with Basmati pilau rice.	
Chilli Rice	£2.95
Basmati rice stir fried with chopped green chillies.	
Bombay Special Rice ●	£2.95
Green peas, sliced almonds and sultanas.	
Coco Rice	£2.95
Basmati rice stir fried with finely grated coconut.	
Garlic Rice	£2.95
Basmati pilau rice stir fried with abundance of garlic.	
Saag Rice	£2.95
Basmati pilau rice stir fried with spinach.	

CONTINENTAL

Served with Chips and salad.

Chicken Fillet	£9.95
Omelette	£8.95
Sirloin Steak	£13.95

SUNDRIES

Green Salad	£2.50
Chips	£1.95
Peri Chips	£2.30
Raita	£1.50

Special LUNCH MENU

Monday – Saturday 12 Noon till 4.30pm

SPECIAL EAT-IN MENU INDIAN LIGHT MENU

FOOD BILL BY CHOOSING OUR
**20%
OFF**
A LA CARTE MENU

STARTERS

MIX STARTERS
(SOMOSA, ONION BHAJI & CHICKEN TIKKA)

MAIN COURSE

CHICKEN TIKKA MASSALA,
LAMB KARAHI,
CHICKEN NEPALESE OR
INDIAN MIX VEGETABLE BHUNA

SUNDRIES

RICE OR NAN

£7.95
PER GUEST



Special TIFFIN BOX

FOR LUNCH TAKEOUT ONLY

STARTERS

MIX STARTERS
(SOMOSA, ONION BHAJI & CHICKEN TIKKA)

MAIN COURSE

CHICKEN TIKKA MASSALA,
LAMB KARAHI,
CHICKEN NEPALESE OR
INDIAN MIX VEGETABLE BHUNA

SUNDRIES

RICE OR NAN

£5.95
PER GUEST



Kids eat free on Sunday before 4.30pm. One child per adult.

Terms & Conditions: Special Offers are not available during Bank Holidays and Public Holidays
Management reserve the right to refuse service without reason.