

vegetable selection

Quorn Tikka Masala ①	£7.25
Fillets of quorn marinated in tantalising spices and tenderly baked in a clay oven, then delicately blended in an elusive tangy cream sauce.	
Quorn Clay Pot	£7.25
Chunks of quorn garnished and roasted in a clay oven then cooked in chef's special opulent sauce.	
Shabji Garlic Chilli	£7.25
A very hot dish of assorted fresh vegetables extensively prepared with fresh garlic and chillies in a lingering piquant sauce.	
Vegetable Masala ①	£7.25
Assorted fresh vegetables delicately blended in an exclusive tangy cream sauce.	
Mixed Vegetable Relish	£7.25
A collection of fresh vegetables as prepared in a special blend of fresh coriander relish sauce with a slight infusion of garlic and ginger.	
Korahi Mixed Vegetable	£7.25
Selected vegetables moderately spiced and cooked with diced onions, peppers and herbs in a thick korahi sauce. Served on a hot sizzling iron skillet.	
Bengun Bortha Bhuna	£7.25
Fresh aubergines lightly spiced and char-grilled then gently cooked in a medium and spiced special bhuna sauce.	

traditional dishes

	Chicken	Lamb	Prawn	Chicken Tikka	King Prawn
Kurma ①①	£6.95	£7.25	£7.25	£7.95	£12.95
Madras	£6.95	£7.25	£7.25	£7.95	£12.95
Bhuna	£6.95	£7.25	£7.25	£7.95	£12.95
Rogan	£6.95	£7.25	£7.25	£7.95	£12.95
Saag	£6.95	£7.25	£7.25	£7.95	£12.95
Dhansak	£6.95	£7.25	£7.25	£7.95	£12.95
Dupiaza	£6.95	£7.25	£7.25	£7.95	£12.95
Pathia	£6.95	£7.25	£7.25	£7.95	£12.95
Balti	£6.95	£7.25	£7.25	£7.95	£12.95

tandoori specialities

Tandoori Chicken (½) ①	£6.95
Chicken Tikka ①	£6.95
Tandoori Lamb Chops ①	£8.95
Chicken Tikka Shashlick ①	£8.95
Sizzling Duck Juliet	£12.95
Grilled duck breast pan fried with mushrooms, peppers, onions and green chilli. Served sizzling on an iron skillet.	
King Prawn Shashlick ①	£13.95
Monk Shashlick ①	£14.95
Deluxe Tandoori Mixed Grill ①	£13.95
Deluxe Seafood Platter ①	£15.95

english dishes

Scampi and Chips ①	£7.95
Fish and Chips ①	£7.95
Chicken Nuggets and Chips ①	£7.95
Chicken Omelette and Chips ①	£7.95
Omelette and Chips ①	£6.95
Sirloin Steak	£14.95
Chicken Salad	£6.50
Prawn Salad	£7.95
Chips	£2.50

vegetable side dishes

All below dishes can be served as main courses for an extra £2.50 each

Mixed Vegetable Curry	£3.95
Bombay Aloo	£3.95
Saag Aloo	£3.95
Aloo Gobi	£3.95
Saag Paneer ①	£3.95
Saag Bhaji	£3.95
Mushroom Bhaji	£3.95
Tarka Dhaal	£3.95
Chaana Masala	£3.95
Bengun Aloo	£3.95
Bindi Bhaji	£3.95

rice selection

Boiled Rice	£2.75
Pilau Rice ①	£2.95
Fried Rice	£2.95
Garlic Fried Rice	£3.25
Egg Fried Rice ①	£3.25
Mushroom Pilau Rice	£3.25
Vegetable Pilau Rice	£3.25
Lemon Chilli Fried Rice	£3.25
Keema Pilau Rice	£3.50
Sizzling Rice	£3.50
Fruity Rice	£3.50
Special Rice ①	£3.50

indian bread ①

Plain Naan ①	£2.50
Peshwari Naan ①①	£2.95
Garlic Naan ①	£2.95
Dhania Naan ①	£2.95
Chilli Naan ①	£2.95
Keema Naan ①	£2.95
Cheese Naan ①	£2.95
Onion Kulcha Naan ①	£2.95
Chapati	£1.75
Roti	£2.50
Paratha	£2.50

extras

Popadums ①	£0.50
Onion Salad or Mint Sauce ①	£0.50
Selected Pickles	£0.50
Raitha ①	£1.95
Reshmi Salad ① Refreshing and spicy Eastern style salad	£3.50
Green Salad	£2.95

① Dairy ② Egg ③ Nuts ④ Wheat

connoisseur fusion appetisers

Moglai Kebab 1	£4.50
Tender chicken filets marinated in yoghurt, cream, cardamom seeds, delicately grilled in a clay oven.	
Tava Kebab	£4.50
Chicken filets lightly spiced and seasoned and cooked on a traditional Indian tava.	
Modhu De Hash	£5.50
Pieces of prime duck breast, shallow fried until crispy, served with a drizzle of honey and roasted sesame seeds.	
Duck Malai Tava 1	£5.50
Strips of duck breast marinated in yoghurt, spices, herbs, ginger, garlic and green chillies, served on a traditional Indian tava.	
Lamb Chops Jaipuri 1	£5.25
Tender chops marinated in yoghurt, mint, ginger, garlic and garam masala, garnished with fennel seeds.	
Korahi Kebab	£5.50
Exquisite sheekh kebabs pieces cooked with fried onions, peppers, a hint of ginger and roasted garam masala served in a sizzling iron skillet.	
Vegetable Platter <i>(for two people)</i> 1 1	£8.95
A selection of vegetable appetisers.	
Kebab Platter <i>(for two people)</i>	£9.95
A selection of mixed meat appetisers.	
Fish Platter <i>(for two people)</i> 1	£11.95
A selection of individually prepared seafood delicacies.	
Monkfish Tikka 1	£5.95
Diced monkfish filets lightly spiced and marinated in a coriander and ginger yoghurt sauce, then flame grilled in the tandoori oven.	
Salmon Tikka 1	£5.50
Pieces of salmon, subtly marinated in tantalising spices and then baked in a clay oven.	
Scallops Kebab	£5.95
Scallops cooked with olive oil, served on a skewer with lightly spiced barbequed onions and peppers.	
Seabass Biran	£5.95
Seabass, lightly seasoned with spices and then fried in olive oil. Served on a bed of fried onions.	
Paneer Chilli 1	£4.25
Strips of paneer (Indian cheese) stir fried with fresh green chillies, spring onions and peppers in a tangy chilli relish.	
Stuffed Mushrooms 1 1	£4.25
Mushrooms stuffed with vegetables, coated with breadcrumbs and then flash fried.	
Garlic Fried King Prawns	£6.25
Mediterranean large prawns fried with garlic and selected herbs, dressed with a savoury garlic sauce.	
Spicy Duck Stir Fry	£6.25
Thinly sliced duck breast, lightly spiced then stir fried with baby corn, baby carrots, peppers, spring onions, green chillies and infused with liquid seasoning.	
Mussels Stir-Fry	£5.95
Mussels flash fried in olive oil with garlic, lemon grass, capsicum, onions, lemon juice and chut masala creating a robust and spicy flavour.	
Quorn Chaat	£4.50
Quorn stir fried with keera and onion, infused with chaat spices to create a katta mita taste.	

traditional starters

Tandoori Chicken 1	£3.50
Chicken Tikka 1	£3.50
Sheekh Kebab	£3.50
Tandoori Mix Kebab 1	£4.50
Tandoori Lamb Chops 1	£4.50
Tandoori King Prawn	£5.95
King Prawn Puri 1	£6.25
Prawn Puri 1	£4.50
Samosa (Vegetable/Meat) 1	£3.25
Onion Bhaji 1 1 1	£3.25
Aloo Chaat	£3.95
Garlic Fried Mushroom 1 1	£3.95
Soup of the Day	£3.95

rasoi specialities

Chicken Tikka Masala 1	£8.25
An exciting twist to the ever popular chicken tikka, we present our own exclusive recipe of succulent pieces of chicken breast infused with a special tikka marinade and then cooked in a smooth and creamy masala sauce.	
Chicken Tikka Badami 1 1 1	£8.25
Pieces of tender chicken tikka cooked with a combination of cashew and almond nuts, served with a delectable fresh cream sauce.	
Korahi (Chicken or Lamb) 1	£8.25
Tender chunks of chicken or lamb braised in a spicy masala of garlic, ginger, onions, tomatoes, peppers and herbs, cooked in a thick korahi sauce.	
Relish (Chicken or Lamb) 1	£8.25
Pieces of chicken or lamb, prepared in a special blend of fresh coriander relish sauce with a subtle infusion of garlic and ginger.	
Clay Pot (Chicken or Lamb)	£8.25
Tender chicken or lamb chunks garnished and roasted in a clay oven, then cooked in the Chef's own unique sauce.	
Garlic Chilli (Chicken or Lamb)	£8.25
A very hot and popular North Indian dish, prepared with fresh garlic and green chillies in a hot sauce.	
Achari Gosht	£8.25
Lamb cooked in fresh pickle sauce, with ginger, fresh coriander and tomatoes.	
Butter Chicken 1	£8.25
Tender pieces of chicken baked in the tandoori oven, then cooked in butter, tomatoes, onions, fresh cream and then garnished with fresh ginger and coriander.	
Bhuna Masala 1	£8.25
Succulent pieces of chicken cooked with green peppers and spring onions, with a touch of fenugreek and coriander.	
Jalfrezi (Chicken or Lamb)	£8.25
A spicy dish cooked with chicken or lamb with a base of onions, methi and various other spices, topped with fresh green chillies, spring onions and tomatoes.	
Tandoori King Prawn Masala 1	£13.25
Succulent prawns roasted in a tandoori oven and then delicately cooked in a smooth, creamy sauce.	

rasoi house specialities

All the following dishes are complete meals and are accompanied with suitable sundries.

Chef's Special of the Day	£12.95
Please ask for details.	
Lamb Akbari	£12.95
Slivers of lamb, marinated in spices and yoghurt, cooked with red wine sauce, flavoured with cardamom and cinnamon, served with fresh ginger and coriander. Accompanied with sizzling rice.	
Modhu Minty Lamb Aloo	£12.95
Tender chunks of lamb fused with honey, sweet mango & fresh garden mint, then slowly cooked with baby potatoes in a medium thick sauce. Accompanied with basmati rice.	
Jaipuri Bombay Chops 1	£12.95
Succulent lamb chops, flame grilled and then served on a bed of onions in a luscious jaipuri sauce. Accompanied with pilau rice.	
Khashi Dhaal	£12.95
Strips of lamb filets, steam cooked with turmeric, cinnamon, bay leaves and sun dried red chillies then infused with chaana dhaal. Accompanied with basmati rice.	
Sizzling Duck Masala	£13.95
A whole duck breast cooked in the clay oven, extensively prepared with green peppers, onions, cumin seeds, roasted garam masala in a chef's special tandoori sauce. Served on a hot iron skillet. Accompanied with basmati rice.	
Murgh Amdani 1	£12.95
Succulent chicken tikka prepared in the tandoori then cooked with sweet mangoes in a fresh cream sauce. A fruity, mild, creamy dish. Accompanied with pilau rice.	
Cinnamon Chicken	£12.95
Butterfly breast of chicken lightly spiced and sauteed on a traditional Indian tava with olive oil and garam masala, then meticulously prepared with herbs and roasted ground cinnamon. Accompanied with pilau rice.	
Lamb De Khodu	£12.95
Filets of lamb lightly spiced then steam cooked with turmeric, jeera, garam masala and butternut squash creating a spicy yet sweet taste. Accompanied with pilau rice.	
Chicken Tarka 1	£12.95
Thinly sliced chicken tikka stir-fried with peppers, spring onions, baby corn, baby carrots, infused with liquid seasoning and layered with a garlic tarka sauce. Accompanied by sizzling rice and served on a hot sizzling skillet.	
Murgh Kimsag 1	£12.95
Chicken filet cooked in selected spices and herbs with spinach in a savoury mince lamb sauce. Accompanied with pilau rice.	
Herb Chicken 1	£12.95
Marinated succulent chicken filets, exquisitely prepared with selected herbs and spices, served on a bed of chargrilled vegetables with tantalising emili sauce. Accompanied with pilau rice.	
Murgh Podina 1	£12.95
Whole breast of chicken stuffed with spiced minced lamb, shallow fried in olive oil on a traditional Indian tava, then cooked with fresh mint leaves, turmeric, cumin and whole coriander seeds in a medium sauce. Accompanied with pilau rice.	
Lamb Shank	£16.95
Shank of lamb marinated and oven roasted then cooked in a bhuna sauce with lemon zest and mince lamb; with a hint of brandy. Accompanied with pilau rice.	
Sorish Murgh Tikka 1	£12.95
A full breast of chicken marinated in a special tikka marinade, flame grilled and served with an exclusive sorisha sauce, prepared with fresh curry leaves and mustard seeds. Accompanied with pilau rice.	
Hash de Bash	£14.50
Oven roasted spicy duck breast cooked with tender bamboo shoots, exclusively prepared with fresh garlic, coriander and flakes of red chillies in a luscious sauce. Accompanied with pilau rice.	
Sizzling Bhuna Pheasant	£14.50
Marinated breast of pheasant, fried in olive oil on a traditional tava, cooked in a bhuna style sauce with lemon grass, citrus fruit, ginger, green chilli and a coriander relish with a hint of yoghurt. Served on a sizzling iron skillet. Accompanied with pilau rice.	

rasoi seafood specialities

King Prawn Beguni	£14.95
On the shell king prawn, lightly spiced then tandoori roasted then cooked in delicate spices with aubergine, garlic, green chilli and citrus macroptera. Accompanied with basmati rice.	
Nimbu Chingri	£14.95
Fresh tiger prawns marinated in lime juice, garlic and ginger then cooked with onions, green chillies, nimbu tons, turmeric & fresh coriander. Accompanied with basmati rice.	
Achari King Prawn	£14.95
Large mediterranean king prawns sauteed in olive oil with garlic cooked with onions, green peppers, tomato in a rich tamarind sauce. Accompanied with Basmati rice.	
Tiger Prawn Tarkari	£13.95
Fresh tiger prawns marinated in olive oil, lime juice, garam masala, garlic and ginger paste then cooked with grated coconut, coconut milk, lemon grass, curry leaves and paanch puran creating a mild yet spicy flavour. Accompanied with basmati rice.	
King Prawn Silsila 1	£14.95
Large mediterranean ocean king prawns, finely seasoned and delicately grilled with onions, peppers & tomatoes in a clay oven. Accompanied with stir-fried noodles & dhaal sambal.	
King Prawn Garlic Chilli	£14.95
A very hot and spicy seafood dish, extensively prepared with fresh garlic and chillies in a lingering pungent sauce. Accompanied with basmati rice.	
Seabass Aloo Palak	£14.95
Filet of sea bass cooked with baby potatoes and spinach leaves in a rich tomato, chaat masala and black pepper sauce. Accompanied with basmati rice.	
Seabass Doodhia 1	£14.95
Diced filet of sea bass lavishly spiced with garlic, ginger root, selected herbs and spices, cooked with sliced onion and coconut milk. Accompanied with basmati rice.	
Monkfish Clay Pot 1	£15.95
Tempting diced filet of monkfish, lavishly spiced and grilled in the tandoori, then cooked in a chef's special opulent sauce. Accompanied with basmati rice.	
Monkfish Relish 1	£15.95
Tempting diced filet of monkfish lavishly spiced and grilled in the tandoori, then cooked in a special blend of fresh coriander relish sauce with a slight infusion of garlic and ginger. Accompanied with basmati rice.	
Salmon Tenga Tarkari 1	£14.95
Chunks pieces of salmon marinated, grilled in the tandoori oven and cooked with strips of capsicum and onions in a spicy tamarind sauce. Accompanied with basmati rice.	
Salmon Tikka Masala 1	£14.95
Filet of salmon subtly marinated in tantalising spices, tenderly baked in clay oven, delicately blended in an tangy cream sauce. Accompanied with basmati rice.	

biryani *(Accompanied with a vegetable curry)*

Vegetable Biryani	£8.95
Chicken Biryani	£9.50
Lamb Biryani	£9.50
Prawn Biryani	£9.50
Chicken Tikka Biryani 1	£10.95
Tandoori Chicken Biryani 1	£10.95
King Prawn Biryani	£13.95
Special Biryani	£13.95

1 Dairy **2** Egg **3** Nuts **4** Wheat