

## Starters

**Vegetable Samosa** **£3.50**

Crisp triangular pastries stuffed with seasonal vegetables, deep-fried to Golden brown and served with a tangy tamarind sauce, a real family favourite!

**Tandoori Murgh Chaat** **£4.00**

Warm salad of delicious Tandoori chicken and succulent tomatoes in chilli dressing tossed with a blend of tomatoes, cashew nuts and pomegranate.

**Seekh Kebab** **£4.50**

Minced lamb mixed with nutmeg and mace, ginger, garlic & coriander made into a fine paste, skewered and cooked in a clay oven.

**Murgh Malai Kebab** **£4.00**

Cubes of chicken marinated overnight in spiced creamy yoghurt, grilled in the Tandoori clay oven, and served garnished with fresh herbs.

**Onion Pakora (v)** **£3.50**

The ever popular Indian treat with sliced onions mixed with a selection of Indian herbs, spices and gram flour, deep fried to golden brown and served with mint or Tamarind chutney.

**Chicken Tikka** **£4.00**

Tender cubes of chicken marinated in yoghurt, garlic, vinegar and spices, cooked over charcoal with green peppers and onions.

**Pakora – Chicken or Vegetable** **£4.00**

Deep fried fritters spiced and fried until golden brown, best served with a choice of mint or tamarind chutney.

**To share:**

**Platter for 2** **£8.50**

A selection of Murgh Malai, Seekh Kebab, Chicken Tikka & Chicken Pakora

**Vegetarian Platter for 2** **£7.00**

A selection of Vegetable Pakora and Onion Pakora

## **Mains**

### **Murgh Tikka Masala** **£12.50**

Cubes of chicken marinated overnight in yoghurt and Tandoori spices, cooked in a clay oven, with tomatoes & onions in a tangy sauce with Indian Spices. An all time favourite!

### **Chicken or Lamb Bhuna** **£12.50**

Cubes of chicken or lamb cooked with spices on slow fire in clarified butter to bring out the flavour. An authentic curry with a thick sauce.

### **Ghost Rogan-e-josh** **£12.50**

Tender morsels of lamb cubes cooked with fresh ginger, onions, tomatoes and yoghurt. A classic lamb curry!

### **Spice Club Chicken Curry** **£12.50**

Curry is a traditional favourite, a mixture of spices are cooked with this particular dish with delicately prepared small pieces of chicken from our chef's own special recipe. (Please order the strength of the curry as you require)

### **Murgh Jalfrezi** **£11.50**

Mild, Medium or Hot tasty pieces of shredded chicken prepared with fresh bell peppers, slices of tomato, onion and flavoured with spices. Garnished with coriander and juliennes of ginger.

### **Biryani – Chicken or Lamb or Vegetable** **£14.50**

One of the above cooked in 'Dum Pukht' style with spiced basmati rice, allowing the juices to permeate the rice, garnished with a boiled egg.

## **Vegetarian Mains**

### **Vegetable Jalfrezi** **£7.50**

Literally meaning 'Hot Fry' but better translated as 'Stir Fry'. A mild, medium or hot vegetable dish prepared with seasonal vegetables, bell peppers, slices of tomatoes & onion, flavoured with spices and garnished with fresh herbs.

### **Mixed Vegetable Curry** **£7.50**

Selection of mixed vegetables served in a delicately chopped Masala curry and served garnished with fresh herbs and spices

### Sides

**Safed Moti** £2.50

Plain Basmati Rice

**Pilau Rice** £2.95

Pure Basmati Rice cooked in a sealed pot and flavoured with spices

**Tandoori Roti** £2.25

Superfine Indian whole-wheat bread cooked in a clay oven

**Naan Bread** £2.25

Traditional teardrop shaped white bread baked in huge flat ovals by slapping it quickly on sides of a clay oven – delicious with or without butter!

**Garlic Naan** £2.50

Naan bread smothered with garlic

**Peshawari Naan** £2.75

Special Naan bread, lightly stuffed with grated coconut, mixed nuts and fennel seeds and cooked in a clay oven

**Keema Naan** £2.95

Naan bread stuffed with mildly spiced minced lamb, herbs and spices cooked in a clay oven

**Dal Tadka** £4.00

Yellow lentils tempered with onion, garlic, ginger and tomatoes

### Desserts

**Gulab Jamon** £3.50

Golden brown milk powder balls dipped in sugar syrup and sprinkled with Pistachio nuts