



TAKEAWAY MENU

To Begin

Monk Fish Tikka Chilly and coriander Marinated Monk fish Tikka.	£5.50 (
Saffron Jhinga King prawn marinated with creamy saffron and chargrilled.	£6.25
Lamb Samosa Spiced mince of lamb in triangle shape samosa pastry.	£4.50
Spice Crusted Boti Kebab Honey and Lemon marinated Mutton Back strap, crusted with crushed cumin and pepper and broiled in Tandoor oven.	£5.50 ((
Murgha Malai Tikka Cardamom and cashew nut flavoured creamy Chicken kebab.	£4.75
Chicken tikka Spices Marinated Chicken supreme skewered and broiled in tandoor oven.	£4.75 (
Gilafi Sheek Skewered ground lamb kebab Coated with chopped peppers and onion.	£4.75 (
Onion Bhaji Crispy spice coated onion fritters.	£3.95 (
Vegetable Samosa Vegetable sautéed with spices and filled in a triangle shape pastry	£3.95

To Follow

Chettinadu Kozhi Varutha Kulambu

£8.95 

Chicken cooked in roasted Chettinadu spices sauce.

Telugana Garlic Chilly Chicken

£8.95 

Chicken cooked in garlic and chilly flavoured sauce.

Kadai Chicken

£8.95 

Chicken tossed with green peppers in a traditional iron wok with medium spiced masala of garlic, onion, tomato and tempering of coarsely crushed red chilli and coriander seeds.

Murgh Makanwala

£8.95 

The immensely popular butter chicken. Boneless pieces of tandoori chicken Simmered in a rich tomato butter flavoured gravy. Accented with dry fenugreek leaves.

Murgh Kurma

£8.95

Chicken cooked in spiced cashew nut and onion base creamy sauce.

Lamb Shank Vindaloo

£13.95 

Lamb shank slow cooked **Medium Hot** vindaloo sauce.

Peppery Lamb

£9.95 

Cubes of boneless lamb cooked in a lovely hot black pepper masala sauce.

Sag Gosht

£9.95 

Cubes of boneless lamb with silky spinach sauce.

Malabar Lamb curry

£9.95 

Lamb cooked in roasted coconut and spices flavoured sauce.

Thalasseri Biryani

veg £9.50/meat £10.50/seafood

£11.50

Veg/Chicken/lamb/prawn cooked with traditional Malabar spices in a sealed pot With basmati rice. Served with raita or vegetable curry.

Seafood Dishes

- Monkfish Tikka Masala £12.95 (1)
Charcoal grilled monkfish served in a silky yellow sweet & sour cashew sauce.
- Seafood Moilee £12.95
Monkfish and jumbo Prawn gently poached in a Mustard seeds, fresh ginger, Curry leaves, coconut milk and dash of lemon juice.
- Kerala King Prawn curry £12.95 (3)
Hot, sweet and sour curry made with coconut and cocum(Fish tamarind)
- Coastal Prawn Masala £11.95 (2)
Prawn marinated with spices and cooked with onion, tomato, mustard seeds and curry leaf.

Tandoor Dishes

- Chicken Tikka Shashlik £11.95 (1)
Chicken supreme skewered with onion, tomato and capsicum and cooked in clay oven. Served with tandoori salad and potato cake.
- Chicken Tikka £9.50 (1)
Spices Marinated Chicken supreme skewered and broiled in tandoor oven.
- Peshwari Jhinga £12.95
Plump juicy king prawn marinated with pomegranate syrup and spices. Served with tandoori salad and potato cake.
- Kebab Selection £12.95 (3)
An assortment of kebabs; chicken supreme, king prawn and lamb.

Traditional Main Courses

- Curry - Tender pieces of meat in a medium hot traditional curry sauce.
- Vindaloo- Hot dish cooked with very well-seasoned spices and potato.
- Madras - A fairly hot dish with a taste to be remembered.
- Jalfriaze - Medium hot curry cooked with green chilly tomato and capsicum.
- Patia - Delight full medium hot sweet & sour dish.
- Bhuna - Exotic rich condensed sauce with plenty of ginger, garlic and tomatoes.
- Balti - Birmingham invented curry, served in a wok like steel bowl.
- Tikka Masala - Old favourite creamy mild tomato sauce with light spiced curry.

All traditional dishes are available in the following:

**Chicken -8.95, Chicken tikka-9.50, Lamb-9.95, Lamb tikka-10.95, King prawn-11.50
Vegetable-8.25**

Vegetarian Dishes

Side/Main

Bagara Baigan

Aubergine cooked in peanut, sesame seed and coconut base sweet and sour sauce.

£6.75/£8.50 

Madras Sambar

A traditional south Indian curry made with lentil and vegetable.

£6.75/£8.50 

Bindi Masala

Okra tossed with onion tomato and touch of mango powder.

£6.50/£8.25 

Bombay Jeera Aloo

Cubed potato spiced and tempered with crushed cumin seed.

£4.50/£6.50 

Aloo Gobi

Potato and cauliflower cooked in home-made spice mix.

£5.50/£7.95 

Sag Lasooni

Spinach tossed with garlic.

£5.50/£7.95

Mutter Paneer

Fresh Indian cheese and peas in spiced cream sauce.

£6.75/£8.50

Palak Sabji

Spinach and vegetable cooked in fenugreek leaf flavoured aromatic sauce.

£6.75/£8.50

Paneer Tikka Makhanwala

Fresh Indian cheese cooked in a cream and butter tomato sauce.

£6.95/£8.95

Dal Tadka

Chick pea lentil preparation with garlic, cumin seeds and red chilli

£6.95/£8.50 

Accompaniments

Plain Naan	£2.70
Peshwari/Garlic/Chilly& Coriander Naan	£3.50
Keema Naan/Cheese Naan	£3.50
Malabar paratha	£3.25
Soft refined flour dough beaten to thin sheet and folded to form layered bread.	
Chapatti	£1.50
Boiled basmati rice	£2.70
Saffron Pulao rice	£2.95
Coconut rice	£3.50
Mushroom	£3.50
Plain chips	£2.50
Masala chips	£2.90
Poppadum	£0.80
Spicy poppadum	£0.75
Selection of chutney	£1.95
Pickle	£0.95
Green salad	£1.95
Raita	£1.50

-  Mild
-  Mild to Medium
-  Medium to Hot
-  Hot

ALLERGY ADVICE

If you have any allergies to **Nuts, Peanuts, Milk, Mustard, Eggs, Fish, Crustaceans, Sesame seed, Sulphur dioxide, celery, lupine, Soya, Molluscs, Cereals** please inform us Before ordering. We will do our best to advice you.