

# EAST IN THE WEST

*Exceptional Indian cuisine*

## To Begin

- Saffron Jhinga** £6.95  
King prawn marinated with creamy saffron and chargrilled.
- Squid Pepper Fry**  £6.95  
Stir fried squid with crushed pepper, onion and dash of lemon juice.
- Monk fish Tikka**  £6.95  
Coriander and chilly Marinated tandoor grilled fish tikka.
- Spice Crusted Boti Kebab**  £6.95  
Honey and lemon marinated Lamb fillet, crusted with crushed cumin and pepper
- Murgh Malai Tikka** £5.50  
Bite sized cardamom flavoured creamy Chicken kebab.
- Gilafi Sheek**  £5.50  
Skewered ground lamb kebab with cheese, mint, coriander, chilly and finished with chopped peppers and red onion.
- Brahmin Mini Masala Dosa**  £5.45  
A very famous South Indian Brahmin dish. Pancake with traditional filling of masala potato and peas. Served with Sambar and Chutney.
- Onion Bhaji** £4.50  
Crispy spice coated onion fritters.
- Chiilly Cheese Pakora Fry**  £5.50  
Cottage cheese crispy fried in spiced gram flour batter and tossed with chilly and curry leaf.
- Hara Gobi Aloo Tikki** £4.50  
Potato cake with filling of broccoli, spinach, garlic, ginger and dry fenugreek leaf.

## To Follow

### Lamb Shank vindaloo

£15.95

Lamb shank slow cooked with garlic, onion, tomatoes, Kashmiri chillies and vinegar base  
Medium hot sauce.

### Peppery Lamb

£9.95

Cubes of boneless lamb cooked in a lovely hot pepper masala made from mustard seeds, curry leaves, green chillies and ginger.

### Saag Gosht

£9.95

Lamb cooked with silky spinach sauce.

### Malabar Lamb Curry

£9.95

Lamb cooked in mint and red chilly flavoured coconut sauce.

### Thalasseri Biryani

Chicken£9.95/ Lamb£10.95/ Prawn£11.95

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

### Chettinadu Kozhi Varutha Kulambu

£9.75

Chicken cooked in roasted Chettinadu spices. One of the spiciest and most aromatic curry in India.

### Telugana Garlic Chilly Chicken

£9.75

Chicken cooked in garlic and chilly flavoured sauce.

### Kadai Chicken

£9.75

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

### Murgh Makhanwala

£9.75

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

### Murgh Kurma

£9.75

Chicken in cashew and onion base creamy sauce.

### Chicken Tikka Masala

£9.75

Old favourite creamy mild sauce cooked with tomato, almond, onion, coconut and spices.

## Seafood

**Seafood Molly** £14.95  
Monkfish and jumbo Prawn gently poached in a moilee sauce. A Moilee is a coconut based sauce from Kerala.

**Kerala King Prawn curry** 🌶️🌶️🌶️ £14.95  
Popular Kokum & Coconut based Hot & Sour Prawn curry from Kerala.

**Coastal Prawn Masala** 🌶️🌶️ £13.95  
Prawn marinated and cooked with Onion, Tomato, and Mustard and Curry leaf.

## Tandoor

**Murgh Malai Tikka**  
Bite sized cardamom flavoured creamy Chicken kebab.

**Chicken Tikka** 🌶️ £10.95  
Chicken supreme skewered and broiled in clay oven.

**Peshwari Jinga** £14.95  
Plump juicy king prawn marinated with pomegranate syrup and spices

**East in the West Kebab selection** 🌶️🌶️ £16.95  
An assortment of kebabs; chicken supreme, king prawn and lamb.

**All our tandoori dishes are served with a Seasonal salad, Masala potato and chutneys.**

## Vegetarian

Side/Main

**Palak Sabji** £5.50/£7.50  
Spinach and Vegetable cooked in fenugreek leaf flavoured aromatic sauce.

**Bagara Baigan** 🌶️🌶️ £5.50/£7.50  
Aubergine cooked in a peanut, sesame seed and coconut base sweet and sour sauce.

**Madras Sambar** 🌶️🌶️ £5.50/£7.50  
A traditional south Indian curry made with lentil and vegetable.

**Bombay Jeera Aloo** 🌶️ £4.95/£6.95  
Cubed potato spiced and tempered with crushed cumin seed.

**Paneer tikka Makhanwala**  
Paneer tikka cooked in buttered tomato base sauce

Aloo Gobi 	£4.95/£6.95
Potato and cauliflower cooked in home-made spice mix.	
Bhindi Masala 	£4.95/£6.95
Okra tossed with onion tomato and touch of mango powder.	
Sag Lasooni	£4.95/£6.95
Spinach tossed with garlic.	
Hydrabadi Dal 	£5.50/£7.50
Masoor -toor lentils, tempered with garlic and Dry red chilli.	

## Accompaniments

Plain Naan	£2.60
Naan - Peshwari/Garlic/Keema/Chilly&Garlic	£2.95
Chapatti	£1.75
Malabar Paratha	£2.95
Soft refined flour dough beaten to thin sheet and folded to form layered bread.	
Boiled Basmati rice	£2.50
Saffron Pulao rice	£2.95
Coconut Rice	£2.95
Mushroom Rice	£2.95
Masala Chips	£2.50
Poppadum	60p
Spicy Poppadum	65p
Chutney Tray	£1.50
Green Salad	£2.75
Raita	£1.95

## ALLERGY ADVICE

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

0 –Mild ,  Mild to Medium,  Medium Hot,  Hot