



TAKEAWAY MENU

To Begin

Monk Fish Tikka Chilly and coriander Marinated Monk fish Tikka.	£4.50 
Saffron Jhinga King prawn marinated with creamy saffron and chargrilled.	£5.50
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.	£4.95  
Murgha Malai Tikka Cardamom and cashew nut flavoured creamy Chicken kebab.	£4.50
Chicken tikka Spices Marinated Chicken supreme skewered and broiled in tandoor oven.	£4.50 
Gilafi Sheek Skewered ground lamb kebab Coated with chopped peppers and onion.	£4.50 
Onion Bhaji Crispy spice coated onion fritters.	£3.50 
Vegetable Samosa Vegetable sautéed with spices and filled in a triangle shape pastry	£3.50

To Follow

Chettinadu Kozhi Varutha Kulambu

Chicken cooked in roasted Chettinadu spices sauce.

£8.50 

Telugana Garlic Chilly Chicken

Chicken cooked in garlic and chilly flavoured sauce.

£8.50 

Kadai Chicken

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.

£8.50 

Murgh Makanwala

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

£8.50 

Murgh Kurma

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

£8.50

Lamb Shank Vindaloo

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

£11.95 

Peppery Lamb

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

£8.95 

Sag Gosht

Cubes of boneless lamb with silky spinach sauce.

£8.95 

Malabar Lamb curry

Lamb cooked in roasted coconut and spices flavoured sauce.

£8.95 

Thalasseri Biryani

veg £7.50/meat £8.50/seafood £9.50

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 £11.95 (1)
Charcoal grilled monkfish served in a silky yellow sweet & sour cashew sauce.

Seafood Moilee £11.95
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 £11.95 (3)
Hot, sweet and sour curry made with coconut and cocum(Fish tamarind)

Coastal Prawn Masala £10.95 (2)
Prawn marinated with spices and cooked with onion, tomato, mustard seeds and curry leaf.

Tandoor Dishes

Chicken Tikka Shashlik £8.95 (1)
Chicken supreme skewered with onion, tomato and capsicum and cooked in clay oven. Served with tandoori salad and potato cake.

Chicken Tikka £8.50 (1)
Spices Marinated Chicken supreme skewered and broiled in tandoor oven.

Peshwari Jhinga £11.95
Plump juicy king prawn marinated with pomegranate syrup and spices. Served with tandoori salad and potato cake.

Kebab Selection £11.95 (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 -7.50, Chicken tikka-7.95, Lamb-7.50, Lamb tikka-7.95, Kingprwan-10.95

Vegetable-6.95

Vegetarian Dishes

Side/Main

Bagara Baigan

£4.50/£5.50

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

Madras Sambar

£4.50/£5.50

A traditional south Indian curry made with lentil and vegetable.

Bindi Masala

£4.50/£5.50

Okra tossed with onion tomato and touch of mango powder.

Bombay Jeera Aloo

£4.50/£5.50

Cubed potato spiced and tempered with crushed cumin seed.

Aloo Gobi

£4.50/£5.50

Potato and cauliflower cooked in home-made spice mix.

Sag Lasooni

£4.50/£5.50

Spinach tossed with garlic.

Mutter Paneer

£4.95/£5.95

Fresh Indian cheese and peas in spiced cream sauce.

Palak Sabji

£4.95/£5.95

Spinach and vegetable cooked in fenugreek leaf flavoured aromatic sauce.

Paneer Tikka Makhanwala

£4.95/£5.95

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

Hydrabadi Dal

£4.95/£5.95

Masoor-toor lentil preparation with garlic, cumin seeds and red chilli

Accompaniments

Plain Naan	£2.25
Peshwari/Garlic/Chilly& Coriander Naan	£2.75
Keema Naan/Cheese Naan	£2.95
Chapatti	£1.25
Malabar paratha	£2.50
Soft refined flour dough beaten to thin sheet and folded to form layered bread.	
Boiled basmati rice	£2.25
Saffron Pulao rice	£2.50
Coconut rice	£2.50
Mushroom	£2.50
Masala chips	£1.75
Poppadum	£0.50
Spicy poppadum	£0.55
Selection of chutney	£1.50
pickle	£1.50
Green salad	£2.25
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.