



## STARTERS

### *Non – vegetarian (Chicken)*

<b>Chicken Tikka</b>	Chicken cubes marinated in yoghurt blended with herbs and spices then cooked in an authentic clay oven.
<b>*Tandoori Chicken</b>	Chicken on the bone marinated in fresh ground spices and yoghurt then cooked in an authentic clay oven.
<b>Chicken Sheekh Kebab</b>	Mince chicken blended with various spices, skewered and then prepared in an authentic clay oven.
<b>*Spicy Chicken Wings</b>	Chicken wings marinated using traditional Indian recipe and then prepared in an authentic clay oven.
<b>Jeera Chicken</b>	Chicken cubes marinated with roasted cumin seeds, spices and ground black pepper
<b>Chicken Pakora</b>	Chicken pieces deep-fried in spicy batter.
<b>Chicken Samosa</b>	Triangular filo pastry parcels stuffed with mince chicken and deep fried. (Large & cocktail sizes available).
<b>Methi Chicken Tikka</b>	Chicken pieces marinated with fenugreek, spices and yoghurt then prepared in an authentic clay oven.
<b>*Chicken Shashlik Kebab</b>	Tender thigh meat of chicken marinated with yoghurt, homemade spices & capsicum than cooked in an authentic clay oven
<b>Reshmi Chicken Tikka</b>	Spicy chicken cubes prepared in an authentic clay oven

(We only use chicken breast in our chicken dishes)

### *Non – vegetarian (Lamb)*

<b>Lamb Seekh Kebab</b>	Minced lamb blended with spices than prepared in an authentic clay oven
<b>Shami Kebabs</b>	Minced lamb & lentil cutlets flavoured with various herbs & spices, fried in egg batter.

<b>Lamb Tikka</b>	Lamb marinated in spicy yoghurt cooked in an authentic clay oven
<b>* Tandoori Lamb Chops</b>	Lamb chops marinated and freshly prepared in an authentic clay oven
<b>* Mixed Grill</b>	Pieces of chicken and lamb served on a skewer with peppers.
<b>Meat Samosa</b>	Triangular filo pastry parcels stuffed with mince lamb (large & cocktail sizes available).
<b>Hasina Kebab</b>	Cubes of lean meat, onions & capsicum

### *Non – vegetarian (Seafood)*

<b>*Fish Tikka</b>	Boneless fish marinated in spicy yoghurt cooked in an authentic clay oven.
<b>*King Prawns</b>	Fresh large prawns seasoned in spices & grilled to finish.
<b>*Garlic Fish</b>	Boneless fish infused in garlic yoghurt & cooked in an authentic clay oven
<b>*Masalla Fried Fish</b>	Spice marinated fish, fried in batter.

### *Vegetarian*

<b>Vegetable Samosa</b>	Triangular filo pastry parcels filled with mixed vegetables (large & cocktail sizes available).
<b>Mixed Vegetable Cutlets</b>	Spicy vegetable cutlets lightly fried.
<b>Aloo Tikki</b>	Lightly spiced potato cakes.
<b>Spring Rolls</b>	Filo pastry rolls filled with spiced Chinese style vegetables.
<b>Daal Bhajia</b>	Spicy lentil deep-fried in Indian style batter.
<b>Onion Pakora</b>	Onions deep-fried in batter.
<b>Mixed Pakoras</b>	Potatoes, onions & spinach mixed in batter & deep-fried.
<b>Aloo Papri Chaat</b>	Papris served with boiled potatoes, boiled chick peas, chilis, yoghurt and tamarind chutney and topped with chaat masala and 'sev'..
<b>Bhel Puri</b>	Diced boiled potatoes, chutney dal, coriander powder,
<b>Paneer Tikka</b>	Chunks of cheese marinated in spices & yoghurt then baked in an authentic clay oven.
<b>Paneer Pakoras</b>	Cheese mixed with spices and herbs, deep fried in batter.
<b>Paneer Pudina Pakoras</b>	Cheese coated with mint, mixed spices and herbs, deep fried in batter.

<b>Katchori</b>	Balls made of flour and dough filled with a stuffing of yellow moong dal, black pepper, red chili powder, and ginger paste.
<b>Mogo Chips</b>	Deep fried Mogo (Cassava) served crispy with seasoning.
<b>Vegetable Spring Roll</b>	Pastry based dish with a mixture of various exotic herbs.
<b>Spinach &amp; Onion Pakora</b>	Spinach, onion mixed with spices and deep fried in batter.

## MAIN COURSE

(Meat dishes can be cooked on or off the bone)

### Lamb Dishes

<b>Karahi Lamb</b>	Lamb cubes cooked in a wok with tomatoes, chillies & herbs.
<b>Balti Lamb</b>	Lamb cubes with cooked in covered pan on simmered heat till tender
<b>Bhunna Ghost</b>	Lamb cooked until brown with selection of spices & lentils.
<b>Lamb Rogan Josh</b>	Lamb cooked in robust sauce made from kashmiri herbs & spices
<b>JeeraLamb</b>	Lamb cooked with cumin seeds.
<b>*Raan Lamb Masala</b>	Leg of lamb cooked with slices of boiled eggs in thick gravy.
<b>Lamb Okra</b>	Lamb cooked with Okra
<b>Lamb Korma</b>	Lamb cooked in mild & nutty authentic curry sauce.
<b>Lamb Jalfrezi</b>	Succulent spiced lamb served in an aromatic tomato sauce
<b>Lamb Chops masala</b>	Lamb chops cooked with rich & flavoursome ground masala.
<b>Achari Gosht</b>	Blend of marinated boneless pieces of lamb cooked in a tantalizing pickle masala garnished with whole green chillies and fresh coriander
<b>Palak Gosht</b>	Curry of chopped spinach & lamb cooked with spicy flavoured sauce
<b>Aloo Gosht</b>	Lamb with sautéed potato in hot spicy sauce
<b>Kofta Curry</b>	Mince lamb balls blended with herbs & spices and cooked in Mughlai style
<b>Karahi Kofta Kebabs</b>	Mini kebabs cooked in spices and prepared in a traditional karahi.
<b>Kofta Palak</b>	Balls made with spinach, potatoes and mince lamb are deep-fried and cooked and served in a rich creamy sauce prepared with spinach, onions, tomatoes and cashewnut paste
<b>Keema Curry</b>	Mince lamb balls blended with herbs, Indian spices cooked in a paste of fried onions, poppy seeds and dried coconut



**\*Haleem**

Meat blended with wheat & spices cooked on a very gentle flame

### Chicken Dishes

**Karahi Chicken**

Prepared in a traditional Indian wok, cooked with tomatoes and onions with fresh herbs and spices.

**Balti Chicken**

Chicken cubes with cooked in covered pan on simmered heat till tender

**Chicken Korma**

Chicken cooked in mild & nutty authentic curry sauce.

**Chicken Jalfrezi**

Succulent spiced chicken served in an aromatic tomato sauce

**Chicken Tikka Masalla**

Boneless Chicken Tikka cooked in a mild and creamy sauce.

**Butter Chicken**

Chicken marinated overnight in yoghurt & spices and then baked and cooked in almond, tomatoes & butter based sauce

**Tawa Chicken Keema**

Minced chicken cooked with herbs and spices.

**Chicken Achari**

Blend of marinated boneless pieces of chicken cooked in a tantalizing pickle masala garnished with whole green chillies and fresh coriander

**Methi Chicken**

Chicken cooked with fresh methi (fenugreek) in a medium curry sauce.

**Malai Jeera Chicken**

Chicken cooked in yoghurt and seasoned with cumin seeds.

**Chicken Rogan Josh**

Chicken cooked in robust sauce made from kashmiri herbs & spices

**Murgh Masala**

Chicken cooked with chopped onions & tomatoes

**Bombay Chicken Curry**

Chicken cooked with fresh spices & potatoes

**Jeera Chicken**

Chicken cooked with cumin seeds

**Makhani Chicken**

Marinated chicken wok fried with onions & finished with coriander & dollop of fresh cream.

**Chicken Afgani**

Chicken cooked with onions, eggs, cashew nuts & paneer

**Chicken Do Piazza**

Chicken cooked in tomato gravy with whole pepper & onions

### Seafood Dishes

**\*Prawn Masalla**

Prawns cooked with rich & flavoursome ground masala.

**\* Machi Masalla**

Fish cooked with rich & flavoursome ground masala.

**\* Prawn Curry**

Prawns cooked in a curry sauce.

<b>*Fish Tikka</b>	BBQ Fish curry cooked in thick gravy
<b>*Jeera Prawns</b>	Prawns cooked with cumin seeds & fish stock.
<b>*Malay King Prawns</b>	King Prawns cooked in wok, finished off in spicy creamy sauce

## Vegetarian

<b>Mixed Vegetable curry</b>	Assorted fresh garden vegetables cooked in medium spices.
<b>Mixed Vegetable Kofta</b>	Mince vegetable balls blended with herbs & spices and cooked in Mughlai style
<b>Mixed Vegetable Jalfrezi</b>	Mixed vegetables served in aromatic tomato sauce.
<b>Palak Paneer</b>	Curry of chopped spinach & cheese cooked with spicy flavoured sauce
<b>Mattar Paneer</b>	Home made cheese cubes cooked in onions and tomatoes with peas
<b>Paneer Jalfrezi</b>	Indian cheese cubes cooked with mixed capsicum and baby corn in a light masalla sauce.
<b>Chilli Paneer</b>	Indian cheese cubes with fresh green chillies in hot and spicy curry sauce. (Hot)
<b>Sweet Corn Masalla</b>	Corn sautéed with spicy masalla sauce.
<b>Fry Baingan Masalla</b>	Fresh aubergines fried & cooked with onions and spices.
<b>Aloo Baingan</b>	Aubergines and potato curry.
<b>Baingan Bhartha</b>	Mashed aubergines in spicy masalla.
<b>Saag Aloo</b>	Fresh spinach with potatoes.
<b>Aloo Gobhi</b>	Potato with cauliflower cooked with herbs and spices
<b>Bombay Aloo</b>	Sautéed potato in hot spices
<b>Mushroom Masalla</b>	Button mushrooms stir fried in fresh herbs and spices.
<b>Channa Masalla</b>	Chick peas cooked with fresh ginger herbs and spices.
<b>Tinday Masalla</b>	Marrow vegetables cooked in a masalla sauce.
<b>Rajmah</b>	Red kidney bean curry.
<b>Tarka Daal</b>	Lentils cooked with herbs and spices flavoured with garlic.
<b>Daal Makhani</b>	Black lentils in rich, creamy butter sauce.
<b>Channa Daal</b>	Split chickpeas in lentil curry.
<b>Mirchi Ka Sallan</b>	Specialist Hyderabad dish using fresh chillies cooked in a spicy Sauce.

**Paneer Tikka Masala**                      Homemade paneer, cooked in fresh spices.

### Rice Dishes

**Plain Rice**                                      Plain white boiled rice.  
**Jeera Rice**                                      Plain boiled rice with cumin seeds.  
**Mixed Vegetable Rice**                      Rice cooked with mixed vegetables.

### Pillau

**\*Lamb Pillau**                                      Pillau rice cooked with lamb meat on the bone to give an authentic aroma.  
**\*Chicken Pillau**                                      Pillau Rice cooked with chicken on the bone to give an authentic aroma.  
**Pillau Rice Zafarani**                                      Pillau rice with garlic, flavoured with saffron.  
**Mattar Pillau**                                      Pillau Rice cooked with peas and cumin seeds  
**Channa Pillau**                                      Pillau rice cooked with channa.

### Biryani

**Basmati rice layered alternately with a range of fillings:**

**\*Lamb Biryani**  
**\*Chicken Biryani / Chicken Tikka Biryani**  
**Vegetable Biryani**  
**\*Hyderabadi Biryani**  
**\*Prawn Biryani**  
**\*Fish Biryani**  
**Dum Aloo Biryani**

### DESSERT

**Kulfi**    Traditional Indian cone shaped ice cream available in, Plain, Pistachio, Almond & Mango flavours.  
**Ras Malai**                                      Creamy milk cake with milk dressing, served cold.  
**Fresh Fruit Salad**                                      Assorted fresh fruits.  
**Ice Cream**                                      Various types available in Vanilla, Strawberry and Chocolate flavours.  
**Kheer**    Rice pudding with traditional Indian flavourings.  
**Phirni**    Semolina pudding with traditional Indian flavourings.  
**Gajar Ka Halwa**                                      Carrots cooked in cream served hot.  
**Gajraila**    Creamy rice pudding cooked with carrots, milk and cream, served cold.  
**Zarda**    Sweet flavoured rice with yellow colouring.

<b>Mutranjan</b>	Multi coloured sweet rice with cherries and a mixture of nuts.
<b>Gur Rice</b>	Sweet flavoured rice cooked in brown sugar.
<b>* Assorted Desserts</b>	Selection of five desserts

### Breads

<b>Tandoori Naan Bread</b>	Leavened freshly baked Indian style bread made in a clay oven.
<b>Tandoori Roti</b>	Wholemeal bread baked in a clay oven.
<b>*Freshly Fried Bhatoora</b>	Deep fried light puffed leavened Indian bread.
<b>Puris</b>	Deep-fried unleavened bread.
<b>*Tawa Paratha</b>	Bread fried in butter.

### Miscellaneous

<b>Salad</b>	Assorted mixed salads, Iceberg lettuce, cucumbers, tomato, red kidney beans, sweet corn.
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### Yoghurts

<b>Raita</b>	Plain yoghurt.
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#### Cucumber and Carrot Raita

**Bhoondi Raita**

**Jeera Raita**

### Chutneys

**Mango Chutney**

**Mint Chutney**

**Red chilli and tomato chutney**

**Plum chutney -** Aloo bukari chutney.

**Assorted Pickles** Achaar.

#### After

**\*Tea & Coffee**

**\*Mints**

**\*Mukhwas**

**\*Supari**

**Extra charges will be incurred on these specific dishes with a star (\*) next to it.**

**However any items which do not appear in the above menu can also be created and catered for which, may involve a nominal extra cost.**