

# STARTERS

<b>ONION BHAJI</b>	5.50	
Sliced onions exotically spiced with garlic and ginger battered in gram flour and deep fried in a light vegetable oil.		
<b>VEGETABLE PAKORA</b>	5.50	
Chopped and mildly spiced fresh vegetables and potatoes, battered with gram flour and deep fried in a light vegetable oil		
<b>CHICKEN PAKORA</b>	6.50	
Chicken breast goujons delicately spiced with garlic and ginger battered in gram flour and deep fried in a light vegetable oil		
<b>VEGETABLE SAMOSA</b>	5.50	(2)
Delicately spiced soft potatoes and mixed vegetables enveloped in a light crisp Indian pastry		
<b>TUSK PLATTER FOR 4</b>	14.95	(2)
Four vegetable pakora pieces, four chicken pakora pieces, two vegetable samosa, two onion Bhaji		
<b>TUSK PLATTER FOR 8</b>	26.95	(2)
Eight vegetable pakora, eight chicken pakora pieces, four vegetable samosa, four onion Bhaji		
<b>TANDOORI CHICKEN TIKKA STARTER</b>	8.50	(7)
Marinated chicken tikka pieces finished off in our clay tandoor oven for an authentic barbeque taste		
<b>TANDOORI MIX STARTER</b>	8.95	(7)
A Selection of marinated chicken tikka, lamb tikka, sheesh kebab and finished off in our clay tandoor oven for an authentic barbeque taste served with kachumber salad		

*\*If you have any allergies or intolerances please inform a member of our staff.*



# STREET FOOD/TAPAS

*Our street food items can be substituted as starters or alternatively enjoyed as an array of tapas style dishes*

## POORI CHICKEN | PRAWN | CHANNA

Cooked with a blend of spices, garlic, ginger, tomatoes, onions & fresh coriander served on a fried poori bread

CHICKEN	7.95	(2)
PRAWN	8.95	(2,3)
CHANNA	6.95	(2)

## SAMOSA CHANNA CHAAT

Vegetable samosas on a bed of chickpea curry cooked in tomatoes, garlic, ginger and herbs in a rich dry sauce smothered in chutneys and yogurt

7.95 (2,7)

## INDO-CHINESE CHILLI GARLIC CHICKEN

Lightly battered chicken marinated in freshly cut garlic and ginger with peppers, onion and fresh green chilli cooked in a blend of Indo-Chinese spices

8.50 (2,4,12)

## ALOO TIKKI

Delicately spiced soft potatoes formed into a light crispy pattie

5.95 (2,7)



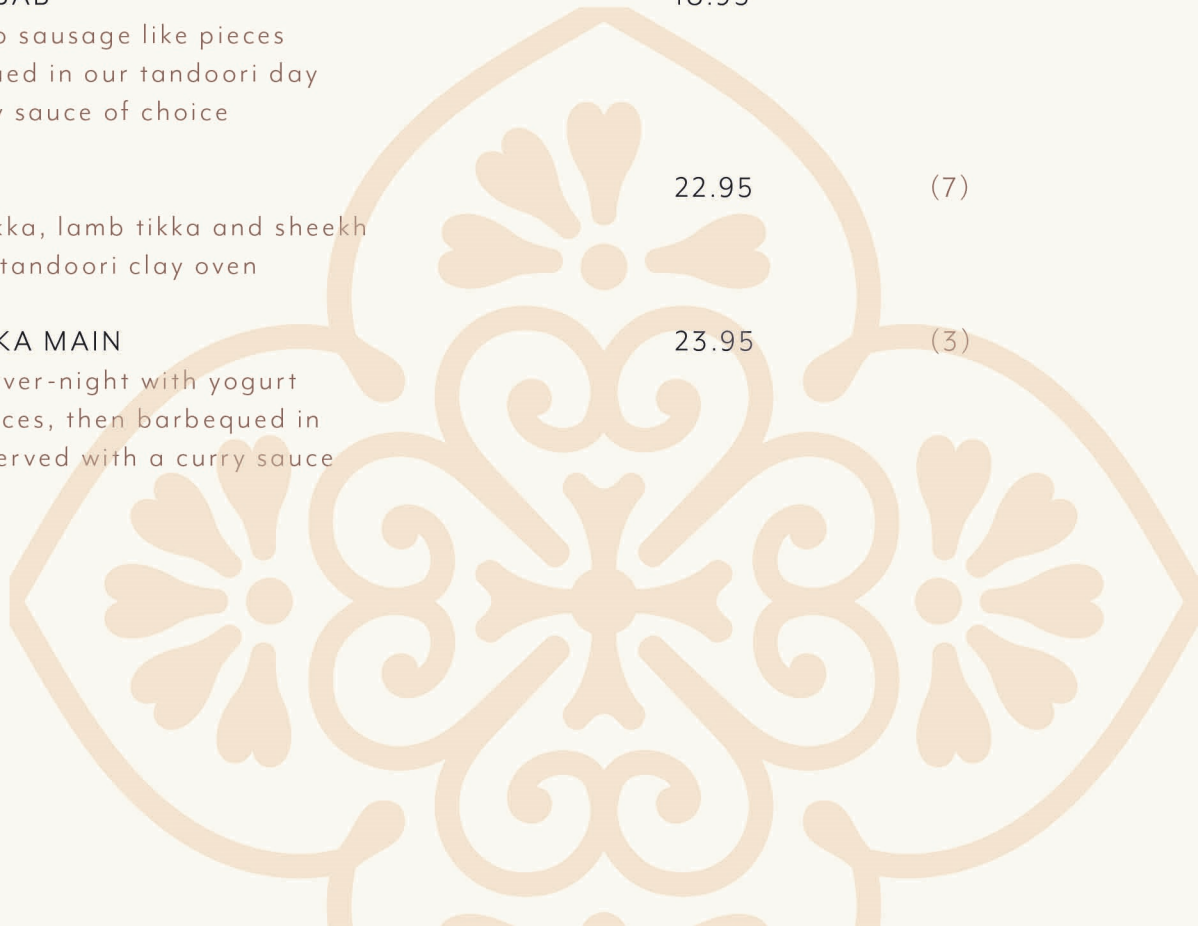
# MAINS

*All mains are served with a side of rice, naan or chips*

## TANDOORI SIZZLERS

*served on a sizzling hot plate with a curry sauce of choice*

<b>CHILLI SIZZLER</b>	19.95	(7)
Chicken or lamb tikka pieces marinated over-night with yogurt and a secret blend of spices then barbequed in our tandoori clay oven and finished off with a fiery gravy		
<b>TANDOORI CHICKEN TIKKA ON THE BONE</b>	18.95	(7)
Marinated overnight with yogurt and a secret blend of spices, then barbequed in our tandoor clay oven		
<b>TANDOORI CHICKEN TIKKA MAIN</b>	18.95	(7)
Chicken breast pieces marinated over-night with yogurt and a secret blend of spices, then barbequed in our tandoor clay oven		
<b>TANDOORI CHICKEN SHASHLIK</b>	19.95	(7)
Chicken tikka pieces cooked with peppers and onions in our tandoori clay oven		
<b>TANDOORI SHEEKH KEBAB</b>	18.95	
Minced lamb shaped into sausage like pieces with spices then barbequed in our tandoori clay oven, served with a curry sauce of choice		
<b>TANDOORI MIX MAIN</b>	22.95	(7)
A selection of chicken tikka, lamb tikka and sheekh kebab barbequed in our tandoori clay oven		
<b>TANDOORI PRAWN TIKKA MAIN</b>	23.95	(3)
Tiger prawn marinated over-night with yogurt and a secret blend of spices, then barbequed in our tandoor clay oven, served with a curry sauce of choice		



<b>Meat Selection</b>	CHICKEN	17.95	
Choose your meat for your curry main	LAMB	18.95	
	CHICKEN TIKKA	18.95	(7)
	LAMB TIKKA	19.95	(7)
	PRAWN	21.95	(3)

### **Mild Mains**

MAKHANI (7,10)

Also known as buttered dish, made with a blend of fresh herbs and spices simmered in a rich creamy sauce

KORMA (7,10)

Rich creamy sauce prepared with coconut and spices

TIKKA MASALA (7,10)

Creamy masala sauce prepared with spices & tomatoes

PASANDA (7,10)

Rich creamy sauce with tomatoes, cashews and almonds

### **Classic Mains**

JALFREZI  
Mouthwatering aromatic Indian spices cooked with fresh peppers, sliced onions and mushrooms in a zesty sauce

BHUNA  
Exotic mix of Indian spices cooked with tomatoes, onions and fresh coriander

BALTI  
Prepared in a blend of secret herbs & spices in a tangy sauce with peppers and onions

SAAG (7)  
Cooked with fresh spinach specially selected herbs & spices with hints of garlic and ginger

TRADITIONAL CURRY  
The original classic Indian curry cooked with a blend of spices, garlic, ginger, tomatoes, onions & fresh coriander

BRYANI DISH  
Made with pilau rice fused together with a medley of spices, chickpeas and finished with tomatoes served with curry sauce



### **Meat Selection**

Choose your meat for your curry main

CHICKEN	17.95	
LAMB	18.95	
CHICKEN TIKKA	18.95	(7)
LAMB TIKKA	19.95	(7)
PRAWN	21.95	(3)

### **Hot Dishes**

#### **DANSAK**

A hot south Indian dish with a sweet & sour finish cooked with lentils and pineapple

#### **MADRAS**

Prepared with hot green chillies and garam masala with hints of coriander and a dash of freshly squeezed lemon juice

#### **VINDALOO**

Prepared with potatoes simmered in a very hot masala sauce

### **Chef's Specials**

#### **KARAHI MASALA**

Exotic mix of Indian spices stir fried with peppers, onions and tomatoes

(7,11)

#### **KATMANDU SPECIAL CURRY**

Cooked in a spicy fusion of vegetables with chicken & lamb pieces and fresh spinach

(11)

#### **SHEEKH KEBAB SPECIAL CURRY**

Sheekh kebab made from minced lamb marinated over-night with yogurt and secret spices then barbequed in our tandoori clay oven cooked in an exotic mix of specially selected spices with tomato and onion

#### **TANDOORI MONKFISH**

Marinated overnight with yogurt and a secret blend of spices, then barbequed in our tandoori clay oven served with curried vegetables and a special sauce prepared with garlic, chilli and tomato.

23.95

(5,7)

#### **TANDOORI SALMON**

Marinated overnight with yogurt and a secret blend of spices, then barbequed in our tandoor clay oven. Served with Raitta

19.95

(5,7)



# VEGETARIAN

*All our vegetarian dishes are gluten free and coeliac friendly.  
Enjoy as a main or as side to accompany your main dish*

	MAIN DISH	14.95	
	SIDE DISH	8.95	
VEGETARIAN KOFTA CURRY			(2,7)
Balls of spiced potato fused with paneer cooked in an exotic mix of specially selected spices with tomato and onion			
SAAG ALOO			(7)
Fresh spinach cooked with potatoes and specially selected herbs & spices to form an almost dry sauce			
SAAG PANEER			(7)
Fresh Spinach cooked with homemade cottage cheese and specially selected herbs & spices to form an almost dry sauce			
TURKHA DAAL			(7)
Split yellow lentils, chickpeas sauteed with onions, garlic, ginger tomatoes and cumin seeds			
CHANNA MASALA			Vegan
Chickpeas cooked in tomatoes, garlic, ginger and herbs in a rich dry sauce			
BOMBAY ALOO			Vegan
Soft potatoes cooked in a traditional Indian sauce with specially selected herbs & spices			
ALOO GOBI			Vegan
Fresh cauliflower and potato cooked in a traditional Indian sauce with specially selected herbs & spices to form an almost dry sauce			
MIXED VEGETABLE BHUNA			Vegan
Seasonal vegetables cooked with an exotic mix of Indian spices with tomatoes, onions and fresh coriander in thick sauce			
VEGETABLE BRYANI DISH			Vegan
Made with pilau rice fused together with a medley of spices, chickpeas and finished with tomatoes served with curry sauce of choice. Only served as a main			

# SIDES

BASMATTI RICE	3.50	
PILAU RICE	3.50	
CHIPS	3.50	
CHAAT CHIPS	3.95	
Tossed with our special spice blend		
PLAIN NAAN	3.50	(2,7)
GARLIC NAAN	3.95	(2,7)
CORRIANDER NAAN	3.95	(2,7)
PESHWARI NAAN	4.50	(2,7,10)
Stuffed with coconut and sultanas		
KEEMA NAAN	4.95	(2,7)
Stuffed with spiced minced lamb		
ROTI/CHAPATI	2.95	(2)
KACHUMBER SALAD	3.95	
Chopped mix salad with added herbs & spices		
<i>Dips</i>		
MINT SAUCE	1.95	(7)
MANGO CHUTNEY	1.95	
SPICED ONION	1.95	
RAITTA	3.95	(7)
Homemade yogurt seasoned with cumin, pepper, cucumber and other selected spices		
TRIO OF CHUTNEYS	3.95	
Tray of homemade house chutney, mango chutney and spiced onions		

# EUROPEAN MAINS

<b>STEAK ON THE STONE 8OZ FILLET</b>	29.95	
Cook your meat to perfection on our volcanic stones super-heated to 440°C inside our purpose built oven. Presented on bamboo boards with pepper sauce and served with chips		
<b>STEAK BURGER &amp; CHIP</b>	14.95	
Cheese, tomato, lettuce, pickled cabbage served with chips and chilli relish		
<b>COD &amp; CHIP</b>	16.95	(2,5)
Freshly beer battered atlantic cod and chip with mushy peas and tartar sauce		
<b>KEBAB</b>		
Served with salad, and mixed sauce on a bed of rice or chip		
<b>DONER</b>	14.95	(2)
<b>CHICKEN TIKKA</b>	14.95	(7)
<b>CHICKEN PAKORA</b>	14.95	
<b>MIXED</b>	15.95	(2,7)
<b>CHICKEN GOUJONS &amp; CHIP</b>	13.95	(2,7)
Breaded goujons served with a garlic mayo dip		

# KIDS MENU

<b>CHICKEN TIKKA MASALA</b>	7.95	(7,10)
Served with rice or chip		
<b>CHICKEN KORMA</b>	7.95	(7,10)
Served with rice or chip		
<b>CHICKEN NUGGETS</b>	5.50	(2)
Served with chip and beans		
<b>CHICKEN GOUJONS</b>	5.50	(2)
Served with chip and beans		
<b>CHEESE BURGER</b>	5.50	(2,7)
Served with chip		



## *Allergins*

- 1 Celery
- 2 Gluten
- 3 Crustaceans
- 4 Eggs
- 5 Fish
- 6 Lupin
- 7 Milk
- 8 Molluscs
- 9 Mustard
- 10 Nuts
- 11 Sesame Seeds
- 12 Soya
- 13 Peanuts
- 14 Sulphur Dioxide

