



## Starter

<b>Trio of Onion Bhaji</b> Classic entrée of chopped onion and gram flour with mild spices	<b>£2.95</b>	<b>Maachly Pakora</b> Seasoned fish deep fried in oil (batter)	<b>£4.75</b>
<b>Sheek Kabab</b> Lamb minced with onions and herbs cooked over charcoal	<b>£3.00</b>	<b>King Prawn Shaslick</b> King prawn marinated in herbs and spices, served with tomato and green pepper	<b>£4.75</b>
<b>Trio of Somosa</b> Classic entrée of mixed vegetables encased in a crispy triangular pastry	<b>£2.95</b>	<b>Paneer Rolls</b> Indian cheese, peas, onions and sweetcorn in a crispy pastry	<b>£3.95</b>
<b>Prawn Puree</b> Prawns cooked in medium spices on deep fried	<b>£3.95</b>	<b>Halka Squid Masala</b> Squid flame fried in light spices	<b>£4.00</b>
<b>Tandoori King Prawns</b> King prawns marinated in yoghurt, cooked over charcoal	<b>£4.75</b>	<b>Zeera Chicken</b> Diced chicken marinated in ground coriander and cumin seeds, cooked in garam masala	<b>£4.00</b>
<b>Tikka (Lamb or Chicken)</b> Diced lamb or chicken marinated in yoghurt, cooked over charcoal	<b>£3.95</b>	<b>Tandoori Poneer Tikka</b> Diced homemade Indian cheese cooked in a special blend of fresh herbs and spices	<b>£4.25</b>
<b>Murgh Kalija</b> Spicy chicken liver with caramelised onions and chilli	<b>£4.25</b>	<b>Garlic Mushroom</b> Whole baby mushrooms fried with garlic	<b>£3.25</b>
<b>Babori Mix (Assorted starter)</b>	<b>£5.50</b>	<b>Tandoori Grilled Lamb Chops</b> Lamb chops marinated and tandoori grilled	<b>£4.50</b>
<b>King Prawn Butterfly</b> King prawns marinated in sauce and deep fried in butter	<b>£4.75</b>	<b>Aloo Bora</b> Spicy potatoes and sweetcorn, deep fried in butter	<b>£2.95</b>



## Tandoori Selection

<b>Tandoori Chicken (half portion)</b>	<b>£6.90</b>
Spring chicken marinated in yoghurt with herbs and spices and cooked in a clay oven. Served with salad	
<b>Tikka (Lamb or Chicken)</b>	<b>£6.90</b>
Chunks of lamb or pieces of chicken marinated in yoghurt and spices, cooked in a clay oven. Served with salad	
<b>Tandoori King Prawn</b>	<b>£12.00</b>
King prawns marinated in yoghurt and spices, cooked in a clay oven. Served with salad	
<b>Tandoori Mix</b>	<b>£11.95</b>
Assorted compliment of Tandoori cuisine	
<b>Chicken Shaslick</b>	<b>£8.50</b>
Marinated chunks of chicken grilled in the tandoor with onions, capsicums and tomatoes	

## Balti Dishes

Originated from the North Indian region of Kashmir.  
Balti cuisine has become popular in the UK

<b>Chicken, Lamb or Prawn Balti</b>	<b>£8.90</b>
<b>King Prawn Balti</b>	<b>£10.95</b>
<b>Chicken Tikka Balti</b>	<b>£9.50</b>

## Special Tara Dishes

<b>Chicken Jalfrezie</b>	<b>£7.50</b>
Tender pieces of chicken cooked with green pepper, onion and fresh spices	
<b>Pasanda (Chicken or Lamb)</b>	<b>£7.50</b>
Fillet of chicken or lamb with fresh mild spices	
<b>Tandoori King Prawn Makan-Wala</b>	<b>£12.50</b>
Marinated king prawns cooked in mild spices with cream, coconut butter and almonds	
<b>King Prawn Lahoree</b>	<b>£12.50</b>
King prawns grilled and cooked with spices, chopped tomatoes and capiscums, served in a traditional iron karahi	
<b>Delhi Murgh</b>	<b>£7.90</b>
Chicken cooked with ginger and garlic in a spicy sauce	
<b>Shahi Chicken-Rejala</b>	<b>£7.90</b>
Chicken tikka garnished with fried green chillies and onions in a special sauce, fairly hot	
<b>Murgh or Gosth Roshanlal</b>	<b>£8.50</b>
Derived from massalla dishes, grilled first in our tandoori clay oven then re-cooked in massalla sauce and topped with spinach, garlic and fresh coriander leaves	

## Vegetarian Main Dishes

<b>Korai Vegetables</b>	<b>£5.95</b>	<b>Balti Vegetables</b>	<b>£6.50</b>
Pot roast vegetables cooked with green peppers, exotic herbs and spices		Vegetables cooked with capsicums, onions, tomatoes, flavoured with fenugreek and balti spices, garnished with fresh coriander	
<b>Vegetable Makanwala</b>	<b>£5.95</b>	<b>Vegetable Dansak</b>	<b>£5.90</b>
Mixed vegetables cooked in mild spices with cream coconut butter and almonds		Persian type curry with lentils; sweet and sour and hot	
<b>Vegetable Bhuna</b>	<b>£5.50</b>		
Vegetables cooked in medium spices and tomatoes			



## Chef's Specialities

<b>Chicken Tikka Sag</b> Chicken Tikka cooked with Spinach	<b>£7.90</b>	<b>Chicken Tikka Poneer</b> Chicken cooked with homemade cheese, spices and herbs	<b>£8.50</b>
<b>Chicken Tikka Bhuna</b> Chicken Tikka cooked in medium spiced sauce	<b>£7.90</b>	<b>Chicken Chilli Masala</b> Prepared with fresh green chopped chillies in a thick textured sauce. Fairly hot taste	<b>£8.00</b>
<b>Karai (Chicken / Lamb)</b> Pot roast chicken or lamb cooked with fresh exotic herbs and spices and served in a sizzling wok	<b>£7.90</b>	<b>Benglor Chicken Roast</b> A super dish from Bengal, chicken marinated in ground fresh spice and garam masala and served on a bed of fried onion, green pepper and tomato	<b>£9.50</b>
<b>Methi Murgh / Gusht Massalla</b> Chicken or lamb cooked in spices and flavoured with green herbs	<b>£7.90</b>	<b>Maachly Biran</b> A famous dish from Bangladesh, fillet of sea bass marinated in ground paste of fresh herbs and light fish masala then grilled and served on a bed of garlic spinach	<b>£10.50</b>
<b>Chicken Tikka Makan-Wala</b> Tandoori baked chicken or lamb cooked in oriental mild spices with cream, coconut butter and almonds	<b>£7.90</b>	<b>Gosht Pata</b> Lamb cooked in medium sauce, topped with roast onions and cream	<b>£7.90</b>
<b>Kalia Murgh or Ghust</b> Chicken or lamb tikka cooked in massalla spices with tamarind sauce	<b>£7.90</b>		
<b>Garlic Chicken</b> Chicken cooked with fresh garlic and spices	<b>£7.50</b>		

## Traditional Desi Style

All these dishes are cooked in traditional Bengladeshi style, in a thick, rich dry sauce using green chillies, blend of spices, garnished with lemon and fresh coriander

<b>Karahi Gosht</b> The most popular dish throughout the Indian subcontinent, cooked in a rich, dry sauce	<b>£5.95</b>	<b>Karahi King Prawns</b> Fresh prawns cooked with onions, peppers, tomatoes, ginger and garlic	<b>£9.25</b>
<b>Chicken Tikka Masala Desi</b> Chicken breast cooked over a charcoal grill and then roasted with ginger, garlic, onions, tomatoes, with a sprinkling of coriander	<b>£6.95</b>	<b>Karahi Bhindi Gosht</b> As above but with lamb and fresh okra	<b>£5.95</b>
<b>Karahi Chicken</b> Same as above but cooked with tender chicken	<b>£5.95</b>	<b>Karahi Keema and Matter</b> Minced lamb cooked with onions, peppers, tomatoes, garlic, ginger and green chillies	<b>£5.95</b>
<b>Karahi Fish</b> Fresh fish cooked with onions, peppers, tomatoes, garlic and ginger to create a rich authentic taste	<b>£6.45</b>	<b>Duck - Bangla Special</b> Boneless duck cooked in chefs own recipe	<b>£0.00</b>
		<b>Murgh or Gosth Nagaraj</b> Chunks of chicken or lamb cooked with very hot Indian peppers	<b>£0.00</b>



## Chicken Dishes

<b>Chicken Bhuna</b> Chicken cooked with herbs and tomatoes, in thick form	£6.50
<b>Chicken Curry, Madras or Vindaloo</b> Chicken cooked in medium or fairly hot or very hot spices	£6.25
<b>Chicken Dopiazza</b> Chicken cooked with onions and tomatoes	£6.50
<b>Shahi Chicken Korma</b> Mildly spiced, cooked with almond and cream	£6.90
<b>Chicken Dansak</b> Curry with lentils, sweet, sour and hot	£6.50
<b>Sag Chicken</b> Chicken cooked with spinach	£6.95

## Lamb Dishes

<b>Lamb Bhuna</b> Lamb with herbs and tomatoes, in a thick form	£6.50
<b>Shahi Lamb Korma</b> Lamb cooked with cream and almond, mildly spiced	£6.90
<b>Lamb Curry, Madras or Vindaloo</b> Lamb cooked in medium or fairly hot or very hot spices	£5.95
<b>Lamb Dopiazza</b> Lamb cooked with onions and tomatoes	£6.50
<b>Lamb Dansak</b> Persian type curry with lentil, sweet, sour and hot	£6.50
<b>Roghan Josh (Chicken or Lamb)</b> Cooked with tomatoes and spices	£6.50
<b>Sag Gosht</b> Succulent lamb cooked with spices	£6.95

## Prawn Dishes

<b>Tandoori King Prawn Bhuna</b> King Prawns cooked in tomatoes and spices	£12.00	<b>King Prawn Sag</b> Large prawns cooked with leaf spinach	£10.50
<b>Prawn Palak</b> Prawns cooked in spinach	£8.50	<b>King Prawn Bhuna</b> King prawn cooked in tomatoes and spices	£10.50
<b>Prawn Pathea</b> Prawns cooked in green pepper spices and herbs, sweet, sour and hot	£8.00	<b>King Prawn Dhansak</b> King prawn cooked with lentil, sweet, sour and hot	£10.50
<b>Prawn Bhuna</b> Prawns cooked in tomatoes and spices	£8.00	<b>Tandori King Prawn Kalia</b> Tandori king prawns in a tamarind sauce, comes in a sizzler	£12.50
<b>Prawn Dhansak</b> Persian type curry with lentil, sweet and sour and hot	£8.00		

## Biryani Dishes

Basmati rice cooked to a traditional Hyderabad recipe with whole herbs and spices, served with mixed vegetable curry sauce

<b>Lamb Tikka Biryani</b>	£8.75	<b>Vegetable Biryani</b>	£7.00
<b>Chicken Tikka Biryani</b>	£8.75	<b>Special Biryani</b> Chicken, lamb, prawns and mixed vegetables cooked with basmati rice, served with a mixed vegetable curry sauce	£6.95
<b>Meat or Chicken Biryani</b>	£8.00		
<b>Tan King Prawn Biryani</b>	£12.95		



## Vegetable (side dishes)

<b>Sag Bhaji</b>	£3.50	<b>Aloo Gobi</b>	£3.75
		Potato and cauliflower cooked in medium spices	
<b>Niramish</b>	£3.50	<b>Sag Aloo</b>	£3.75
Vegetables stir fry cooked to our own recipe			
<b>Mixed Vegetable Curry</b>	£3.50	<b>Masala Dal</b>	£3.75
<b>Bhindi Bhaji (Okra)</b>	£3.50	<b>Tarka Dal</b>	£3.50
		Lentil and garlic garnishing	
<b>Bombay Aloo</b>	£3.50	<b>Sag Paneer</b>	£3.75
Potatoes cooked in spices		Spinach cooked in homemade Indian paneer and spices	
<b>Brinjal Bhaji</b>	£3.50	<b>Motor Paneer</b>	£3.75
Aubergines cooked in spices		Garden peas cooked in homemade Indian paneer and spices	
<b>Mushroom Bhaji</b>	£3.50	<b>Kabuli Chana</b>	£3.50
		Chickpeas and dry masala	
<b>Cauliflower Bhaji</b>	£3.50		
Cauliflower cooked in spices			

## Rice and Sundries

<b>Sobjee Rice (Vegetables)</b>	£3.25	<b>Garlic Nan</b>	£2.25
<b>Peshwari Rice</b>	£3.25	<b>Nan</b>	£1.95
Saffron rice with fruit and nuts		Leavened bread cooked in charcoal oven	
<b>Mushroom Rice</b>	£3.00	<b>Vegetable Nan</b>	£2.25
<b>Bowl of Pilau Rice (Serves 2 people)</b>	£4.50	<b>Keema Nan</b>	£2.50
Rice in saffron		Stuffed with mincemeat	
<b>Bowl of Plain Rice (Serves 2 people)</b>	£4.00	<b>Dahi Raita</b>	£1.50
Patna rice		Yoghurt with onions or cucumber	
<b>Lemon Rice</b>	£3.00	<b>Masala Popadom (Spicy)</b>	£0.80
<b>Paratha</b>	£2.25	<b>Popadom (Plain)</b>	£0.70
Unleavend bread fried			
<b>Chapathi</b>	£1.00	<b>Pickle Tray</b>	£2.00
		Mango chutney, mixed pickle, onion salad and mint sauce	
<b>Onion Kulcha (Onion Stuffing)</b>	£2.25	<b>Green Salad</b>	£2.75
<b>Peshwari Nan (Coconut and Almonds)</b>	£2.25		



*the art of spice*  
AUTHENTIC INDIAN CUISINE

## *Wine List*

