

Appetizers

Vegetable Pakoras	2.25
Fresh cut vegetables deep fried in a spicy chick pea batter.	
Vegetable Samosas	2.25
Popular Indian turnover ,stuffed with mildly spiced Peas and potatoes.	
Aloo Tikki	2.25
Lightly spiced and deep fried potato patties.	
Cheese Pakoras	2.75
Fresh homemade cheese, deep fried in lightly spiced chick pea batter.	
Chicken Pakoras	4.95
Tender pieces of boneless white meat deep fried in spicy chick pea batter.	
Meat Samosas	2.75
Spicy turnover with minced lamb and spices.	
Fish Pakoras	4.95
Pieces of haddock deep fried in spicy chick pea batter.	
Chicken Tikka	5.95
Tender pieces of chicken marinated in spices and yogurt, then cooked on skewers in the tandoori clay oven	
Vegetarian Platter	5.25
Delicious assortment of vegetable pakoras, samosa, aloo tikki, cheese pakoras and pappadam.	
Non-Vegetarian Platter	5.95
Meat samosas, chicken pakoras, fish pakoras, chicked tikki and seekh kabab.	
Shrimp Pakoras	4.95
Shrimps dipped in gram flour batter with herbs, mild spices and deep fried until golden brown.	
Pappadam	1.00
Spiced lacy lentil wafers.	

Side Orders

Raita	1.00
Cooling yogurt with shredded cucumbers and mint.	
Plain Yogurt	1.00
Mint Chutney	1.00
Garden Salad	1.95
Mixed Pickle	1.00
Mango Chutney	1.00
Condiment Tray	2.95
Mango Chutney, pickle, raita and mint chutney	

Soups

Lentil Soup	1.50
Delicious and popular soup of mixed lentils cooked with herbs and mild Indian spices.	
Coconut Soup	1.50
A rich warm soup with slightly sweetened Coconut milk topped with pistachios	
Chicken Soup	2.25
Pieces of boneless chicken in a fragrant soup with fresh herbs and spices.	

Luncheon Specials

Served with fresh hot onion chutney, basmati rice, pappadam and tea/coffee.

Vegetarian

Aloo Matter	5.25
Fresh green peas and potatoes cooked in a delicately spiced sauce.	
Baingan Bharta	5.25
Eggplant specially baked, mashed and sauteed with onions, garlic, ginger and spices	
Saag Paneer	5.25
Mildly spicy spinach cooked with pieces of fresh homemade cheese	
Channa Masala	5.25
Whole chick peas cooked in an onion and tomato curry.	
Malai Kofta	5.25
Vegetable balls cooked in a creamy nut sauce with fresh herbs and spices.	
Dal Makhni	5.25
Lentils cooked with fresh herbs and spices, Sauteed in butter, garnished with fresh coriander.	
Shahi Paneer Korma	5.25
Homemade cheese sauteed with fresh ginger garlic, onion, tomatoes, cooked in a creamy sauce and garnished with nuts and raisins	
Aloo Palak	5.25
Potatoes and spinach delicately cooked with a cream, onions, tomatoes and spices.	
Matter Mushroom	5.25
Fresh green peas and mushrooms cooked with herbs and spices with a hint of onion gravy.	

Non - Vegetarian

Chicken Curry	5.50
Boneless chicken cooked with onions, garlic ginger and spices.	
Chicken Saag	5.75
Boneless chicken cooked with spinach, and freshly ground spices.	
Chicken Korma	5.75
Boneless chicken cooked with spices, herbs nuts and raisins in a delicate cream sauce.	
Chicken Vindaloo	5.75
Boneless chicken cooked with potatoes in a HOT, tangy sauce.	
Chicken Tikka Masala	6.25
Chicken breast cooked with fresh cubes of homemade cheese sauteed in a tangy curried tomato sauce with fresh herbs and spices.	
Lamb Korma	5.75
Lamb cooked with spices, herbs and nuts in a mild sauce.	
Kheema Matter	5.75
Minced lamb with peas, onions, herbs and spices.	
Shrimp Curry	6.25
Shrimp cooked in a delicate curry of onions, tomatoes, and spices	
Lamb Curry	5.75
Cubes of lamb in a thick curry of onions, garlic, spices and herbs.	
Lamb Saag	5.75
Boneless lamb cooked with spinach and spices.	
Lamb Vindaloo	5.75
Lamb marinated in vinegar and spices cooked with potatoes in a HOT, tangy.	