

## STARTERS

### Onion Bhaji 3.95

Onion fritters fried In gram flour batter flavoured and whole coriander seeds.

### Meat Samosa (G) 4.75

Crispy triangular pastry stuffed with Minced Lamb

### Vegetable Samosa (G) 3.95

Crispy triangular pastry stuffed with potatoes and green peas.

### Veg Trio (D, G, M) 4.25

Onion bhaji, Samosa & Paneer Tikka.

### Okra Fries 5.25

Deep fried okra with hand picked spices and corlander.

### Samosa Chaat (G, D) 5.25

Veg samosa served with sweet yoghurt, tamarind and fresh herb chutney.

### Bombay Chaat (G, D) 4.25

Melt in mouth crunchy bomb stuffed with chickpeas and potatoes, sweet yoghurt and homestyle chutney.

### Palak Patta Chaat (D) 4.25

Deep Fried spinach leaves served with sweet yoghurt, tamarind and fresh herb chutney.

### Fish Amritsari (F) 5.95

Indian style fish fingers mixed with gram flour, ginger and carom seeds.

### Prawn Koliwada (Cr) 6.25

Deep fried prawn marinated with red Kashmiri chillies flakes and zesty spices.

### Chicken Pakora 4.95

Deep Fried chicken marinated in gram flour spices & herbs.

### Combo Platter (Cr, D, M) 5.75

Chicken Tikka, Seekh Kebab, Fish Amritsari, Samosa.

## STARTERS FROM OUR INDO-CHINESE

### Gobhi Manchurian (C, So) 4.95

A wisps of cauliflower formed into dumplings dunked in a slightly spicy sweet and tangy sauce.

### Gobhi 65 (D, So, M, C) 4.95

A delicious crispy filed cauliflower florets, flavoured with curry leaves and home made spices.

### Chilli Paneer (D, So, C) 5.95

Cottage cheese tossed with peppers and onions in a tangy spicy sauce.

### Paneer Manchurian (D, G, So, C) 5.95

Chefs special paneer stir-fried in a manchurian sauce.

### Garlic Mushroom (G, So, C) 4.95

A Stir fry of mushroom tossed in a spicy & tangy sauce schezwan.

### Chilli Chicken (G, So, C) 6.25

Chicken flavoured with ginger and garlic tossed with peppers and onlons spicy tangy sauce.

### Crispy Sweet Chilli Chicken (G, So, C) 6.25

Chicken flavoured with ginger and garlic tossed with sweet chilli sauce with a kick of subtle heat.

## STARTERS FROM OUR TANDOOR

### Chicken Tikka (D, M) 5.45

Chicken steeped in a traditional tandoor, marinated with yogurt, spices, skewered & chargrilled.

### Malai Tikka (D) 5.45

Chicken marinated In Juicy mixture of yoghurt, cream and spices.

### Chicken Wings (D, M) 5.25

Chicken wings marinated In Indian Bombay spiced.

### Chicken Trio (D, M) 5.25

Chicken Tikka, Malai Tikka, Chicken Wings.

### Lamb Chops (D, M) 7.25

Lamb chops marinated in strained yoghurt and flavoursome spices cooked till tender.

### Gosht Seekh Kebab (D) 5.75

Kababs made from minced lamb slathered In a bowl of spices and grilled to perfection.

### Trio of Lamb (G,M, D) 7.25

Lamb Chops, Seekh Kebab, Meat Samosa.

### Tandoori King Prawn (M, D, Cr) 8.95

King prawns marinated In spiced yoghurt and fragrant spices chargrilled.

### Fish Tikka (M, D, F) 6.25

Fish infused in a special marinade in special spices char-grilled.

### Paneer Tikka (M, D) 5.25

Cottage cheese marinated in aromatic spice blend, grilled in tandoor.

### Tandoori Gobhi (D) 4.75

Cauliflower marinated with chef special hand picked spices blend grilled In tandoor.

### Chicken 65 (G, So, D, M, C) 6.25

Chicken flavoured with ginger & garlic tossed with mustard seeds and curry leaves.

### Crispy Prawns (G, So, C, Cr) 7.25

Crispy prawn Indulges with Indo-Chinese schezwan sauce.

### Crispy Sweet Chilli Fish (G, So, C, Cr) 6.25

Fish flavoured with ginger and garlic tossed with sweet chilli sauce with a kick of subtle heat.

## DOSA

Served with Lentils Sambhar & Coconut Chutney.

### Masala Dosa (D, M) 7.95

Thin rice & lentil crepe with potato filling.

### Mysore Masala Dosa (D, M) 8.25

Crispy Indian crepe packed with spicy potatoes & Vegetables.

### Paneer Dosa (D, M) 8.75

Thin rice & lentil crepe with spicy cottage cheese.

### Cheese Dosa (D, M) 8.75

Thin rice & lentil crepe with cheese filling.

## TANDOORI SIZZLERS

All meat and fish are marinated overnight with aromatic spices blend chargrilled in the traditional clay tandoor at searing temperature.

Served with Pulau Rice or Naan, Any other rice or naan +75p extra

### Bombay Flavours Platter (D, M) 18.25

A combination of chicken malai tikka, chicken tikka, chicken wings, seekh kebab & lamb chops. (2 pcs each)

### Chicken Tandoori (D, M) 12.75

Tender spring chicken on the bone marinated In yoghurt and hand picked delectable spices.

### Kashmiri Chicken Tikka (D, M) 12.95

Boneless chicken marinated in Kashmiri chilli and selected hand pounded spices.

### Chicken Shaslik (M, D) 13.25

Chicken with cubes of onions and bell peppers marinated in aromatic spices blend, grilled In tandoor.

### Haryali Salmon Tikka (D, F, M, C) 14.25

Salmon steak marinated with spinach & coriander Infused in special ground spices.

### Paneer Shaslik (M, D) 11.25

Cottage cheese with cubes of onions and bell peppers marinated in aromatic spices blend, grilled In tandoor.

## MAINS

### CHICKEN

### Chicken Ruby (D, M) 11.25

Tender chicken in a rich proper tomato & butter sauce.

### Butter Chicken (N, D, M) 11.45

Roasted chicken chunks In our fresh creamy cashew sauce with a silky smooth texture finished with butter.

### Chicken Angara (N, D, M) 11.45

A fiery chicken with special blend of fresh ground spices containing nuts with delicate flavours.

### Chicken Tikka Masala (D, M) 11.25

Chicken tikka cooked In a spiced tomato creamy sauce finished with dried fenugreek.

### Highway Chicken 11.45

Chicken cooked with chopped onion and peppers melange of Indian spices.

### Kolhapuri Murgh (D) 11.45

A fiery chicken with kashmiri chillies, special blend of spices with touch of coconut milk.

### Saag Chicken (D) 11.25

Tender Chicken with leaf spinach gently sautéed with garlic and whole spices.

### Grandma Chicken Curry (D,M) 11.75

Chicken curry simmered in turmeric, ginger, coconut milk and aromatic spices.

### Chicken Chettinad (D,M) 11.75

A flavoursome chicken curry cooked with fresh ground spices, curry leaves and cocount milk.

### Malai Tikka Masala (N, D) 11.45

Chicken malai tikka cooked in rich cream, fenugreek leaves and hand picked spices containing nuts.

All our foods have got soya.

## LAMB

### Laal Maas 13.25

Fiery lamb cooked with Kashmiri chill powder and chef hand picked spices.

### Kalimiri Lamb 13.25

Lamb cooked with chill, black peppercorns and chef hand picked spices.

### Rara Gosht 13.35

Succulent Lamb chunks cooked In a rich gravy made with aromatic spices and minced Lamb.

### Majestic Lamb (N, D) 13.25

Lamb cooked in a spiced tomato, cashew creamy sauce finished with dried fenugreek.

### Coconut Lamb Curry (D, M) 13.35

Slow cooked lamb perfect combination of aromatic spices finished with coconut milk.

### Lamb Chettinad (D, M) 13.35

A flavoursome lamb curry cooked with fresh ground spices, curry leaves and cocount milk.

### Saag Ghost (D) 13.25

Slow braised Lamb and leaf spinach tossed with garlic, cumin and fenugreek leaves.

### Railway Lamb 13.45

Lamb cooked with Indian spices Introduced by chefs working aboard the Indian Railway during British Rule.

### Lamb Chops Masaledar (M, D) 13.75

Lamb chops cooked with Chef's special ground spices.

### Keema Mutter 13.25

Minced Lamb cooked with Chef's special spices & green peas.

## TRADITIONAL CURRIES

- Madras (Hot)
- Jalfrezi (D) (Medium)
- Bhuna (Medium)
- Vindaloo (Very Hot)
- Dopiaza (Medium - Hot)
- Dhansak (D) (Medium)
- Karahi (Medium)
- Korma (D, N) (Mild)
- Rogan Josh (Medium)

Chicken 10.95 | Lamb 12.25 | Prawn (Cr) 13.25

Paneer (D) 9.75 | Vegetable (D) 9.25

Chicken Tikka (D,M) 11.25 | Pork 11.25

## SEAFOOD CURRIES

### Saag Prawn (D, Cr) 13.25

Slow braised prawn and leaf spinach tossed with garlic, cumin and fenugreek leaves.

### Goan Prawn Curry (M, D, Cr) 13.45

Prawn curries use coconut milk making them creamy with a bit of a unique Chef's special spices.

### Prawn Masala (D, Cr) 13.25

Prawn cooked in a spiced tomato creamy sauce finished with dried fenugreek.

### Boatman Fish Curry (D, M, F) 13.25

Traditional mild fish curry with a light coconut milk infusion.

### Malvani Fish Curry (M, D, F) 13.45

Fiery Fish curry with special blend of malvani spices.

C-Celery | G-Gluten | Cr-Crustaceans | E-Eggs | F-Fish | D-Dairy  
P-Peanuts | N-Nuts | So-Soya | M-Mustard