



CHEF'S KITCHEN

INDIAN, NEPALESE & INDO CHINESE CUISINE

Dinner Menu



APPETIZERS

Papad: Plain / Spicy

Thin, crispy & deep-fried Indian wafer mainly made from lentil flour served with homemade salad & chutneys.



0.99

Chutney Tray

Mint, Mango, Tamarind and Onion

1.99

Extra Chutney

50P

Pickle

50P

VEGETARIAN STARTERS

Onion Bhaji:

Deep fried onions coated with gram flour and spices, served with homemade mint yogurt.



4.99

Vegetable Samosa:

A pastry with a savory filling of spiced potatoes and green peas, served with homemade mint yogurt sauce.



4.99

Paneer Tikka:

Vegetarian's all-time favorite cubes of paneer marinated with yoghurt and tandoori spices.



5.49

Achari Paneer Tikka:

Cottage cheese cubes are flavored with marination of thick curd, pickling spices and seasonings.



5.49

Papri Chat:

Famous Indian Street food, crispy fried dough wafers, potatoes, sev and sweet & sour toppings.



5.49

Quorn Tikka:

Soya cubes marinated with yogurt and tandoori spice, accompanying with mint yogurt.



6.99

NON-VEGETARIAN STARTERS

Peri Peri Chicken Wings:

A lip-smacking chicken wings marinated in spicy tandoori spices & yogurt



4.49

Chicken Tikka:

All-time favorite morsels of chicken marinated with yogurt and traditional tandoori spices.



5.49

Chicken Choila:

A traditional Nepalese starter, prepared with flavorful blend of ginger, garlic, spices, and chicken tikka.



5.99

Chicken Chat Puri:

Spicy chicken tikka mixed with chutneys, and herbs, served on top of a puri (deep-fried Indian bread) with mint yogurt.



5.99

Chicken Pakoda:

A popular deep-fried chicken coated with gram flour, spices, served with mint yogurt.



5.99

Chicken 65:

A South-Indian originated bite size pieces of chicken coated in spicy masala, tossed with curry leaves, chili powder & cream.



5.99

Seekh Kebab:

Spiced ground minces lamb and spices on skewers.



5.99

Meat Samosa:

A popular Indian appetizer, savory mincemeat filling wrapped in flaky pastry and deep-fried until golden brown and crispy.



5.99

Tandoori Lamb Chops:

Lamb ribs marinated with yogurt and traditional tandoori spices.



7.99

Mixed Kebab:

Seekh kebab, chicken tikka, fish pakoda.



7.99

Nepalese Bhuteko Masu:

Nepalese village style boneless marinated lamb, soy sauce and chef's special spices.



7.99

Masu Sikwan

Diced of baby lamb marinated with Nepalese spices and cooked in clay oven.






















7.99

All Extras will be charged £1 extra

SEA-FOOD STARTERS

- Fish Pakoda:**     **5.99**
Boneless fish marinated in spices and coated with a gram flour batter.
- Prawn Puri:**     **5.99**
Spicy prawns mixed with chutneys and herbs, served on top of a puri (deep-fried Indian bread) with mint yogurt.
- King Prawn Puri:**     **8.99**
Spicy king prawn mixed with chutneys and herbs, served on top of a puri (deep-fried Indian bread) with homemade mint yogurt.
- Tandoori King Prawn:**       **8.99**
Succulent and juicy marinated king prawn in yellow chili, tandoori spices, hung yogurt and mustard.
- Tandoori Salmon:**       **7.99**
Clay oven roasted salmon with traditional tandoori yogurt, mustard based marination.

INDO-CHINESE STARTERS

- Chili Paneer:**       **5.99**
An Indo-Chinese starter made with paneer (Indian cottage cheese) tossed in a spicy soy base sauce.
- Veg. Momo:**    **6.99**
A Himalayan community's favorite steamed dumplings made from wheat dough and stuffed with minced vegetables, spices and herbs served with homemade chutney.
- Vegetarian Manchurian:**      **5.99**
Mince vegetable round dumplings prepared with soy garlic sauce, an earthy flavor and a bit of spice.
- Veg. Spring Rolls:**    **4.99**
A golden thin pastry filled with a colorful medley of fresh mince vegetables.
- Garlic Chili Chicken:**       **5.99**
A batter fried coated chicken cooked in garlic, chillies, and secret spices wrapped up in luscious soy sauce.
- Chicken Manchurian:**      **5.99**
A batter fried boneless chicken cooked with soy garlic sauce, an earthy flavor and a bit of spice.
- Chicken Momo:**    **6.99**
Steamed dumpling made from wheat dough, stuffed with minced chicken, spices and herbs served with homemade chutney.
- Lamb Momo:**    **6.99**
Steamed dumpling made from wheat dough, stuffed with minced lamb, spices and herbs served with homemade chutney.
- Chili Garlic King Prawn:**        **8.99**
A batter fried coated king prawns cooked in garlic, chillies, and secret spices wrapped up in luscious soy sauce.

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INDO-CHINESE MAIN COURSE

- Garlic Chili Chicken:**      **9.99**
Boneless batter fried coated chicken, bell pepper and green chilies cooked in soy garlic sauce
- Chicken Schezwan Fried Rice:**       **7.99**
Stir-fried basmati rice, boneless chicken, mixed vegetables, hot and spicy Schezwan sauce, soy sauce and red chillies.
- Vegetable Hakka Noodles:**       **7.99**
Noodles cooked with assorted seasonal vegetable and soy sauce.
- Chicken Hakka Noodles:**       **7.99**
Noodles cooked with boneless chicken tikka and soy sauce.

VEGETARIAN MAIN COURSE

- Paneer Makhani:**      **10.99**
A popular Punjabi style cottage cheese cooked in cashews, cream, spices & tomato base sauce
- Kadai Paneer:**    **10.99**
A flavorful and delicious Punjabi cottage cheese preparation cooked capsicum, onions in a fragrant, fresh ground spice powder.
- Paneer Tak-a-tak:**    **11.99**
Mumbai style semi saucy, paneer cubes, cooked with peppers, onions and tomato base sauce
- Aloo Gobhi Adrakhi:**    **5.99/8.99**
Aloo gobhi adrakhi simply means potato-cauliflower cooked with hint of ginger & spices
- Matar Paneer:**      **6.99/9.99**
Matar paneer is a popular North-Indian dish cooked with green peas, cottage cheese in a base of onions, tomatoes, cashews, spices and herbs.
- Quorn Tikka Masala:**       **10.99**
Marinated soya cubes cooked in clay oven, tossed in tikka masala gravy.
- Soya Kadai:**      **10.99**
A protein-rich dish made of ginger, garlic, tomato, turmeric, onions, bell peppers & kadai spices cooked in a wok.
- Lehsuni Dal Tadka:**      **5.49/8.99**
Most popular north Indian side dishes made with split yellow lentils, garlic, plenty of aromatic spices and herbs.
- Dal Makhani:**    **6.49/9.99**
Chef's recommended slow-cooked black lentils and beans in spiced gravy with butter and cream.
- Amritsari Chole:**   **5.99/8.99**
Chickpeas are cooked with tea leaves and whole spices, pair well with naan.
- Saag Aloo:**    **5.99/8.99**
A popular Indian delicacy made by potatoes (aloo) and leafy greens (saag) with aromatics spices.
- Jaipuri Mixed Vegetable:**    **5.99/8.99**
The medley of fresh, seasonal vegetables, with a unique blend of fresh spices, a symphony of flavors.
- Bhindi Bhaji:**   **5.99/8.99**
Okra tossed in an onion, tomato gravy and flavored with Indian spices.
- Khumb Matar:**   **5.99/8.99**
Mushrooms, sweet green peas cooked in cashews tomato sauce and medley of aromatic spices.
- Bombay Aloo:**   **5.99/8.99**
Potatoes tossed with a spicy mix of onions, tomatoes, spices and curry leaves.

All Extras will be charged £1 extra

NON-VEGETARIAN MAIN COURSE

- Chicken Bhuna:**   **10.49**
The term 'Bhunna' is Urdu for 'fried'. Bengal originated chicken curry base of onions, garlic, ginger and spices being fried together to form a thick coating sauce.
- Butter Chicken:**   **10.99**
A classic Indian dish made with marinated tandoori chicken, simmered in creamy tomato gravy.
- Murgh Kadai:**    **10.99**
North Indian chicken curry, cooked in the traditional wok with tender chicken and a rich blend of aromatic spices.
- Chicken Hyderabadi:**    **11.49**
traditional South Indian dish of slow-cooked marinated chicken tikka in gravy.
- Murgh Kali Mirch:**    **11.49**
North Indian chicken malai tikka recipe cooked in mild creamy cashew sauce with lots of black pepper
- Naga Chicken:**   **11.99**
Boneless tandoori chicken spiced with naga chili pickle all wrapped up in a luscious sauce
- Murgh Musallam:**    **11.99**
Mughlai cuisine's signature chicken dish, onion, tomato, ginger, garlic & boiled egg.
- Hario Pario Chicken:**    **11.99**
Chef's recommended Nepalese style clay oven roasted chicken preparation with leafy greens.
- Chicken Tak-a-Tak:**    **11.99**
Mumbai style semi saucy chicken tikka cooked with peppers, onions, and tomato base sauce.
- Murgh Changezi:**    **11.99**
Mughlai cuisine's delicacy, roasted chicken tikka cooked in tomato-based gravy flavored with spices, nuts, and cardamum.
- Chicken Lababdar:**    **11.99**
Mughlai cuisine's rich chicken in lababdar gravy. The word 'Lababdar' is basically used for dishes which are extremely rich and desired by all.
- Keema Matar:**   **11.99**
Keema matar (English: "mince and peas"), also rendered Qeema matar, Mughlai cuisine must try recipe.
- Hario Pario Lamb:**    **11.99**
Chef's recommended Nepalese style tender lamb preparation with leafy greens.
- Gosht Patiala:**    **11.99**
Punjabi recipe with a yogurt & spice marinated Lamb in a cashew and creamy curry base.
- Rara Gosht:**   **11.99**
A popular Himachali cuisine's, marinated lamb, combination of whole & powdered spices
- Gurkhali Salmon Curry:**    **12.99**
A Nepalese style clay oven cooked salmon in curry sauce of onions, tomatoes and ginger.
- Masala Gosht Tak-a-Tak:**    **12.99**
Mrs Paula's favourite Mumbai style semi saucy, tender lamb cooked with peppers, onions and tomato base sauce.
- King Prawn Tak-a-Tak:**    **14.99**
Mumbai style semi saucy, marinated tandoori king prawn cooked with peppers, onions and tomato base sauce.

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SOUTH INDIAN CUISINE

A Dosa, Dosai, or Dosha is a thin, savory crepe in south Indian cuisine made from a fermented batter of lentil and rice. Dosas are served hot, with homemade chutney and sambhar. (a lentil base vegetable stew)

Plain Dosa:

Rice & lentil crepe served with homemade chutney, Sesame & sambhar.

Vegetable Dosa:

Rice & lentil crepe stuffed with potato, served with homemade chutney, Sesame & sambhar.

Paneer Dosa:

Rice & lentil crepe stuffed with cottage cheese, potato, served with homemade chutney, Sesame & sambhar

Chicken Dosa:

Rice & lentil crepe stuffed with chicken, potato, served with homemade chutney, Sesame & sambhar.

Lamb Dosa:

Rice & lentil crepe stuffed with tender lamb, potato, served with homemade chutney, Sesame & sambhar

Chicken Chettinad:

Chicken marinated in yoghurt turmeric & a paste of red chillies kalpasi, coconut, poppy seeds, corriander seeds, cummin seeds, fennel seeds, black pepper, ground nuts, onions, garlic & sesame oil homemade chutney, Sesame & sambhar

     7.99

     9.99

      10.99

     10.99

     11.99

     11.99

SIZZLERS

Mixed Grill Regular:

Chicken tikka, seekh kebab and chicken wings.

Large Mixed Grill:

Chicken tikka, seekh kebab, chicken wings and tandoori salmon.

Vegetarian Grill Regular:

Vegetable samosa, paneer tikka, vegetable manchurian, quorn tikka.

Large Vegetarian Grill:

Vegetable samosa, paneer tikka, vegetable manchurian, quorn tikka.

     12.99

     18.99

     12.99

     17.99

TANDOORI MAIN COURSE

Chicken Tikka Mains:

Mr Chris Webb's all-time favorite morsels of chicken marinated with yogurt and traditional tandoori spices.

Chicken Shashlik:

Boneless chicken, bell-peppers, onions, tomatoes marinated in yogurt and tandoori spices

Tandoori Salmon Mains:

Clay oven roasted salmon with traditional tandoori yogurt, mustard based marination.

Soya Tikka Mains:

Quorn tikka marinated with yogurt and tandoori spices, accompanying with mint yogurt.

Tandori King Prawn Mains

Quorn tikka marinated with yogurt and tandoori spices, accompanying with mint yogurt.

     10.99

     12.99

     12.99

      12.99

      16.99

BALTI SELECTION

Balti is a type of curry that's cooked in a wok-like dish called a "Balti bowl". The word "Balti" comes from the Urdu, Hindi, and Bengali word for "bucket". Originated in the Baltistan region of Northern Pakistan. The British version of Balti was developed in Birmingham in 1970s. Balti dishes are cooked quickly using vegetable oil rather than ghee, and any meat is used off the bone

Vegetable Balti:

8.99

Chicken Balti:

10.99

Chicken Mushroom Balti:

10.99

Chicken Saag Mushroom Balti:

11.99

Lamb Balti:

11.99

Prawn Balti:

9.99

Lamb Saagwala Balti:

11.99

King Prawn Balti:

13.99

Chef's Special Mixed Balti:

13.99

All Extras will be charged £1 extra

TRADITIONAL

Pathia

Tangy Tomato curry with sweet-sour spice and a gentle heat

Dhansak

Sweet, Sour and gently spiced with lentils for depth and comfort

Madras

A warming South Indian inspired curry with layered heat and tangy spice

Rogan Josh

Deeply aromatic, tomato based curry finished with warming Kashmiri spices

Vindaloo

Bold, fiery and sharp with vinegar and chilli for unmistakable heat

Jalfrezi

A vibrant stir finished curry with peppers, onions and a lively spice kick

Saag

Earthy and smooth made with slow cooked spinach and fragrant spices

Veg.	Paneer	Chicken	Prawn	Lamb	King Prawn
8.99	9.49	9.99	9.99	10.49	12.99

IN HOUSE SPECIAL

Pasanda

Aa rich, creamy, mild curry, made with yogurt, spices, cream & ground almonds

Tikka Masala

Tender chunks of marinated chargrilled in a creamy mild sauce with garlic, ginger & spices

Korma

Mild and luxurious finished with cream, nuts and delicate aromatic spices

Veg.	Paneer	Chicken	Prawn	Lamb	King Prawn
9.99	10.49	10.99	10.99	11.49	13.99

BIRYANI

Biryani, Biriani, Beryani or Beriani is a South Asian dish that comes in set of rice-based foods made with spices, rice (usually basmati) and meat, fish, eggs or vegetables. The name comes from the Persian word beryā(n) which means "fried" or "roasted". Served with choice of biryani sauce or raita (a yogurt-based condiment often made with vegetables and spices.)

Vegetable Biryani:

Aromatic basmati rice, mixed vegetables, herbs & biryani spices.



10.99

Chicken Biryani:

Aromatic basmati rice, boneless chicken, herbs & biryani spices.



10.99

Prawn Biryani:

Aromatic basmati rice, Prawns, herbs & biryani spices.



11.99

Lamb Biryani:

Aromatic basmati rice, tender lamb, herbs & biryani spice.



11.99

Mixed Meat Biryani:

Aromatic basmati rice, boneless chicken, tender lamb, prawns, herbs & biryani spices.



13.99

King Prawn Biryani:

Aromatic basmati rice, king prawn, herbs & biryani spices.



14.99

RICE

Boiled Rice:

Steamed basmati rice.

2.85

Jeera Rice:

Fragrant basmati rice, scented with cumin seeds.



2.99

Pulao Rice:

Fragrant basmati rice with aromatic whole spices & herbs. The word "Pulao" can also refer to pilaf or pilau.

3.25

Garlic Fried Rice:

Stir-fry basmati rice with garlic.

3.49

Coconut Rice:

Basmati rice with mild coconut flavors.



3.49

Egg Fried Rice:

Wok Stir-fried basmati rice with soy sauce & eggs.



3.49

Chicken Fried Rice:

Stir-fried basmati rice, soy sauce and chicken.



3.49

Mushroom Rice:

Chefs special fried rice with mushroom



3.49

Keema Rice:

Spiced minced meat, soy sauce and basmati rice.



3.75

Special Fried Rice:

Chefs special chicken fried rice, spices and mild soy sauce.



7.99

All Extras will be charged £1 extra

NAAN

Naan (pronounced "non") usually refers to a kind of flatbread. Made with generally Flour, sugar, milk, egg & ghee, cooked in a clay oven (tandoor) in the temperatures of about 900°F (480°C). Early recorded history of naan first appeared in the notes of Indo-Persian poet Amir Kushrau in 1300 AD. During India's Mughal era in the 1520s, Naan was a delicacy that only nobles and royal families enjoyed because the art of making Naan was a revered skill, known by few. In 1799, an English historian and clergyman, William Tooke, introduced Naan to the Western world.

Tandoori Roti:

Indian flatbread made with whole wheat flour in tandoor.

  **2.85**

Laccha Paratha:

Flaky layered whole wheat bread made with a whole wheat flour.

   **3.99**

Plain Naan:

Naan, brushed with butter

    **2.99**

Coriander Naan:

Fresh coriander naan, touched with butter.

    **3.25**

Cheese Naan:

Stuffed cheese naan, brushed with butter

    **4.25**

Garlic Naan:

Naan topped with garlic

    **3.49**

Garlic & Cheese Naan:

Stuffed cheese naan, sprinkle with fresh garlic and brushed with garlic butter

    **4.25**

Keema Naan:

Mincemeat stuffed naan.

    **4.25**

Keema Cheese Naan:

Cheese and mincemeat stuffed naan, brushed with butter.

    **4.49**

Peshawari Naan:

Stuffed naan with coconut, almond, sugar, raisins.

     **3.99**

Hari Mirch Aur Paneer Kulcha:

Cottage cheese & green chili stuffed bread

    **3.99**

ACCOMPANIMENTS

Raita has a cooling effect on the mouth, making it a good accompaniment to spicy Indian dishes.

Plain Yogurt:   **3.75**

Fresh Yogurt,

Boondi Raita:   **3.75**

Yogurt, spices, teeny fritters made of chickpea flour called boondi.

Cucumber Raita:   **3.75**

Freshly chopped cucumber, dahi (yogurt) & spices

Onion Salad:  **3.75**

Thin sliced onions, green chili & lemon wedge.

Green Salad:  **3.75**

DESSERTS

Gulab Jamun & Ice Cream:     **3.49**

A combination of hot & cold desserts.

Ice Cream:   **2.99**

Choice of Ice-Cream two scoops.

Kulfi:    **3.99**

"Traditional Indian ice cream". Originated in 16th-century during the Mughal era.

Chocolate Fudge Cake:    **3.99**

A rich, soft and full of deep chocolate flavour

Tiramisu:    **3.99**

A delicious creamy made with coffee soaked savoiardi biscuits, creamy mascarpone and cocoa powder dusted on top

ALLERGENS



Non-Vegetarian  Vegetarian 

If you have any food allergy of any kind please inform us when placing your order.

We are delighted to announce Chef's Special Gourmet Night Menu

Sunday To Thursday 5pm To 10:00 Pm
Eat In Only

DEAL 1 **£16.99 per person**
STANDARD Exclude: Salmon, Kingprawn, Grill Items & Dosa

DEAL 2 **£19.99 per person**
PREMIUM Include every menu item

Any Starter
Any Main Course + Rice or Naan

All Extras will be charged £1 extra