

## **condiments**

<b>Plain Papadoms</b>	£0.70
<b>Massala Papadoms</b>	£0.70
<b>Chutney Tray</b> Mango chutney, mixed pickle, mint sauce, onion salad and hot 'n' spicy chutney	£2.50

## **vegetarian starters**

<b>Thaal Vegetarian Special</b> (for two) Stuffed mushrooms, onion bhaji, vegetable singara	£6.95
<b>Onion Bhaji</b>	£2.95
<b>Garlic Mushroom</b>	£2.95
<b>Sag Paneer Tapa</b> Paneer, spinach wrapped with thin puree	£2.95
<b>Masoori Dosa</b> Red lentils in pastry	£2.95
<b>Sabzi Singara</b> (Samosa)	£2.95
<b>Stuffed Mushrooms</b>	£2.95
<b>Paneer Tikka</b> Grilled Indian cheese	£2.95
<b>Chot Poti</b> Chick peas cooked in a hot, sweet and sour sauce	£2.95

## **non-vegetarian starters**

<b>Thaal Special</b> (for two) Chicken tikka, lamb chop, kundan fish, tandoori king prawns	£7.95
<b>Amritsari Murgh</b> Succulent slices of chicken with potatoes, fried with onion, mixed peppers, topped with cheese	£3.95
<b>Tulsi Machli</b> Fillet of salmon with baby spinach and fresh mint	£4.95
<b>Kundan Machli</b> Succulent chunks of cod in a ajwain gram flour batter, delicately spiced and deep fried	£4.95
<b>Mixed Kebab</b> Onion bhaji, shami kebab and sheek kebab	£3.95
<b>Mangsho Dosa</b> Mince meat stuffed in pastry	£2.95
<b>Taaza Chops</b> Spicy grilled lamb chops	£3.95
<b>Venison Botti</b> Marinated pieces of venison charcoal grilled	£3.95
<b>Haash Tikka</b> Duck breast marinated, grilled and stir fried with onions	£3.95
<b>Chicken or Lamb Tikka</b> (off the bone)	£3.95
<b>Venison Koli Bahar</b> Slices of venison tikka slightly fried with red and green peppers and dried fruits	£4.95
<b>Chicken Pakora</b>	£2.95
<b>King Prawn on Puree</b>	£4.95
<b>Sheek or Shami Kebab</b>	£2.95
<b>Chingri Sukla</b> Jumbo king prawns marinated with fresh herbs and spices, then barbecued over charcoal in shell	£4.95

## तन्दोरी वीइहेड

<b>Rabra Tikka</b> Mix of duck, lamb chops and potatoes	£7.95
<b>Agni Balti Tikka</b> Chicken or lamb tikka stir fried, flambe with sambuca	£8.95
<b>Chicken or Lamb Tikka (off the bone)</b> Juicy pieces of lamb or chicken breast marinated in herbs and spices. Charcoal grilled to perfection	£6.95
<b>Tandoori Chicken (Half)</b> Spring chicken, marinated in herbs and spices, cooked on the bone in tandoori oven	£6.95
<b>Chicken or Lamb Shaslick</b> Chicken or lamb barbecued with mixed peppers, onions and tomatoes	£7.95
<b>Tandoori King Prawns</b> Jumbo king prawns marinated with lemon juice, ginger, garlic, cooked in tandoori oven	£9.95
<b>Tandoori Mix Thaal</b> Chicken tikka, lamb tikka, tandoori chicken, tandoori king prawns, shami kebab, machli tikka	£10.95

## लेह्यु ठरहन टुणग्यु

<b>Chicken or Lamb Tikka Massala</b> Mild, rich, creamy dish	£7.95
<b>Nobabi Passanda</b> Chicken or lamb cooked with red wine, topped with passion fruit	£7.95
<b>Murgh Makhoni</b> Boneless spring chicken cooked with plump mango, coconut, almond, sultana and cashew nuts (mild)	£7.95
<b>Lamb Korahi</b> Cubes of tender lamb cooked in a medium spiced sauce with fresh tomatoes and lemon	£7.95
<b>Chicken or Lamb Jalfrezi</b> Fairly hot cooked with onion, mixed peppers, topped with coriander and green chilli	£7.95
<b>Tandoori King Prawn Massala</b> Mild, rich and creamy	£10.95

## बंगाली वीइहेड

<b>Asian Style Chicken or Lamb Tikka Massala</b> Traditional Bangladeshi dish, medium spiced	£8.95
<b>Chicken Bengal</b> Cooked with fresh spices, onions and tomatoes, tarkad with bayleaf and garlic (very hot)	£8.95
<b>Lamb Chumnee</b> Fairly hot, cooked with ginger, onions and garnished with onion rings	£8.95
<b>Chingri Sylheti</b> King prawns cooked with fresh green beans, with onion, pepper, tarkad with fresh ginger	£10.95
<b>Palki Jinga</b> Jumbo king prawns cooked with spinach, tarkad with fresh garlic	£10.95
<b>Desi Garlic Chicken</b> Pieces of chicken tikka, cooked with fresh garlic	£8.95
<b>Lamb Jaypuree</b> A special from jaipur, thick saucy dish prepared from barbecued lamb. Cooked with garlic, ginger, coriander and scrambled egg	£9.95

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<b>Sindi Mass</b> Fresh salmon marinated with fresh garlic, zeera and spices, cooked in unique tangy sauce, garnished with thin fried spring onion	<b>£12.95</b>
<b>Haas Noorani</b> Duck breast cooked with fresh ginger, onion and mint, flambe with sambuca	<b>£10.95</b>
<b>Haas Kola Hari</b> Medium hot dish cooked with bayleaf, cinnamon, tarkad with ginger	<b>£10.95</b>
<b>Dahi Turka Gosht</b> Mild to medium lamb cooked with yoghurt sauce, garnished with spinach moss moss	<b>£10.95</b>
<b>Lamb Zoythoon</b> Medium dish cooked with bindi, tarkad with fresh garlic	<b>£10.95</b>
<b>Murghi Sylheti Bahar</b> Succulent pieces of chicken breast cooked with spring onion, baby potatoes, fairly hot, garnished with roasted nuts	<b>£10.95</b>
<b>Murghi Shoshi</b> Marinated chicken cooked with paneer in a medium spiced sauce, garnished with onion rings	<b>£12.95</b>
<b>Jall Horrri Nagawala</b> Venison meat cooked with hot chilli in thick sauce, topped with honey	<b>£12.95</b>
<b>Laal Horrri Rongpuri</b> Succulent pieces of venison, cooked with citrus fruit, garnished with pepper	<b>£12.95</b>
<b>Machli Kuff Salom</b> Fish kufta cooked in a fairly spicy sauce with fresh garlic, topped with paprika	<b>£12.95</b>
<b>Chingri Tadka</b> King prawns marinated in honey, chilli and yoghurt, cooked in a fairly hot sauce with onion, garlic and mustard seeds, flambe with brandy	<b>£10.95</b>
<b>Chingri Darbar</b> King prawns barbecued in tandoori spices, cooked in a medium sauce with fresh mint	<b>£10.95</b>
<b>Tada Jall Machli</b> Fresh cod marinated in ginger, chilli and olive oil, cooked in a spicy sauce with sesame seed	<b>£10.95</b>
<b>Maladar Machli</b> Fresh salmon fillets marinated in chilli, garlic, ginger, simmered in coconut milk, finished with a hint of ginger	<b>£10.95</b>

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<b>Narang Lamb Lazeez</b> Strips of succulent tender lamb marinated in mint, chilli and lime juice, then simmered with bayleaf and crushed pepper	<b>£9.95</b>
<b>Lamb Zafrani</b> Highly spiced succulent slices of lamb, cooked with fresh pepper, onion and dry whole spices	<b>£9.95</b>
<b>Murgh Kata Bahar</b> Tender strips of chicken marinated in yoghurt and tandoori spices, cooked in a medium tomato sauce, topped with kata aloo	<b>£9.95</b>
<b>Shajani Murgh</b> Marinated chicken cooked in clay oven, then cooked with yoghurt, coriander, garlic and ginger, tarkad with bayleaf	<b>£9.95</b>
<b>Zaflongee Murgh</b> Strips of chicken breast, cooked with onion, garlic, ginger, fenugreek and bengal spices	<b>£9.95</b>

## ભાતી વીંદોદડ

Cooked with onion, capsicum, tomatoes and marinated in homemade balti sauce

Chicken, Lamb or Prawn	£7.95
Chicken or Lamb Tikka	£8.95
King Prawns	£10.95
Special Mix Balti	£9.95

Chicken, lamb, prawn and mushrooms

## બીર્યાની વીંદોદડ

Biryani are complete meals, cooked with basmati rice and served with mixed vegetable curry sauce

Chicken or Lamb	£7.95
Chicken or Lamb Tikka	£8.95
King Prawns	£10.95
Handi Mix Special	£10.95

Chicken, lamb, prawn and mushrooms

## લગત popular વીંદોદડ

Chicken	£6.95	Lamb	£7.95	Prawn	£6.95
Chicken Tikka	£7.95	Lamb Tikka	£8.95	King Prawn	£9.95

**Bhuna** Medium, dry

**Kurma** Mild, creamy

**Rogan** Medium, tomatoes

**Dupiaza** Onions, peppers

**Madras** Hot, saucy

**Vindaloo** Very HOT

**Dhansak** Hot, sweet and sour, cooked with lentils and pineapple

**Kashmir** Mild, creamy, cooked with fruits

**Malaya** Mild to medium, cooked with chunks of pineapple

**Ceylon** Fairly hot, cooked with coconut

**Pathia** Hot, sweet and sour, garnished with cucumber

**Palak** Medium spiced, cooked with spinach, tarkad with garlic

## વેજેટારિયન વીંદોદડ

<b>Sabzi Darbar</b> Fresh seasonal vegetables tossed with red onion, cumin and crushed black pepper	£7.95
<b>Matka Haryali</b> Chick peas and baby potatoes, cooked with garlic and ginger, finished with chilli and lentils	£7.95
<b>Makon Bahari</b> Fresh seasonal vegetables simmered in coconut milk with cinnamon, finished with mangoes	£7.95
<b>Bangla Paneer Bahar</b> Indian cheese and baby potatoes, cooked with bayleaf, onion in a tomato flavoured sauce	£7.95
<b>Lubian Bengal</b> Fresh peas and beans tampered with mustard, cooked in a medium sauce with pineapple	£7.95
<b>Paneer Tikka Massala</b> Grilled Indian cheese cooked mild in a rich creamy massala sauce	£7.95
<b>Sabzi Dum Biryani</b> Fresh seasonal vegetables cooked with fragrant basmati rice finished with coconut, almond, topped with fried red onions, served with a chick pea massala	£8.95

## ਵਫ਼ਰਟਾਬਲੇ ਫ਼ਾਵੇਟ ਵੀਫ਼ਰਟੇ

<b>Mushroom Bhaji</b> Fresh mushroom cooked in Bhuna style sauce	£2.95
<b>Bombay Potatoes</b> Fresh baby potatoes cooked in a dry medium sauce	£2.95
<b>Tarka Dall</b> Split lentil tarkad with garlic	£2.95
<b>Bindi Bhaji</b> Okra in Bhuna style sauce	£2.95
<b>Sag aloo</b> Spinach and potatoes	£3.25
<b>Chana Aloo Paneer</b> Chick peas, potatoes and Indian cheese	£3.25
<b>Aloo Gobi</b> Potatoes and cauliflower	£3.25
<b>Saag Paneer</b> Spinach and Indian cheese	£3.25

## ਫ਼ਾਨਵੀਰੇਫ਼

<b>Thaal Special Rice</b> Fruity rice cooked with egg	£3.25
<b>Pilau Rice</b>	£2.75
<b>Boiled Rice</b>	£2.75
<b>Mushroom Rice</b>	£2.95
<b>Lemon Rice</b>	£2.95
<b>Egg Fried Rice</b>	£2.95
<b>Plain Fried Rice</b>	£2.95
<b>Mirchi Rice</b> Hot, cooked with green chilli	£2.95
<b>Chips</b>	£1.95

## ਠਾਫ਼ਫ਼ਫ਼

<b>Thaal Special Naan</b> Stuffed with chicken, potatoes and onions	£3.25
<b>Plain Naan</b>	£2.75
<b>Garlic Naan</b>	£2.95
<b>Peshwari Naan</b>	£2.95
<b>Keema Naan</b> With mince meat	£2.95
<b>Kulcha Naan</b> With vegetables	£2.95
<b>Cheese Naan</b>	£2.95

“ਯੋਧੂ ਨਠੇ ਠਾਧੂ ਠਫ਼ ਠੀ ਠਧਾ ਫ਼ਠਠਠ ਯੋਠਠਠ ਯੋਠਠੇ ਧੂਠਠਠ ਲਠਠਠ”