



CONDIMENTS

Plain / Massala Popadom £0.75

Chutney Tray £3.00
Various pickles

Vegetable Pakoras £4.95
Bowl of crunchy fresh vegetables

VEGETARIAN STARTERS

Vegetable Thaal (for 2) £9.95
Stuffed mushroom, onion bhaji, veg singgara.

Aloo Chana Chaat £4.95
Chick peas, potatoes in a tangy-spicy sauce

Paneer Sabzi Mirch £4.95
Cubes of cheese cooked with vegetables with a hint of chilli.

Onion Bhaji £4.95

Vegetable Singgara Somosa.

Chot Poti £4.95
Chick peas in a hot, sweet and sour sauce.

Stuffed Mushroom £4.95
Stuffed with mashed potato, onions, and cheese.

NON-VEGETARIAN STARTERS

Thaal Special (for 2) £9.95
Chicken pakora, chicken tikka, kundan machli and sheek kebab.

Amritsari Murgh £4.95
Chicken with potatoes, fried with onion, mixed peppers, topped with cheese

Mixed Kebab £4.95
Onion Bhaji, Sheek Kebab, Chicken Tikka.

Sheek Kebab £4.95
Minced meat.

Chicken Tikka £4.95

Machli Thaal (for 2) £9.95
Kundan Machli, kashmiri pakora and Kuftha Machli

Kashmiri Pakora £4.95
Filletted seabass in a crispy crunchy kashmiri batter

Kundan Machli £4.95
White fish in a ajwain gram flour batter, delicately spiced and deep fried

Kuftcha Machli £4.95
Mix fish, potatoes, cheese and red onions cooked as a shami kebab

SIGNATURE DISHES

Lahori Jall Machli £10.95

White fish cooked with tomatoes, dry chillies and spring onions

Murgh Jal Jool £9.95

Highly spiced chicken cooked with fresh ground spices, squeeze of lime, honey and chillies. Creating a hot, sweet and sour sauce flavour (Hot)

Keema Rezella £9.95

Chicken cubes cooked in a spicy hot sauce tempered with red onions and minced meat (Hot)

Murgh Malai Kumbi £9.95

Succulent pieces of chicken breasts poached in coconut milk cream and honey and hint of chilli finished with mushrooms topped with roasted almond flakes

Chicken Chilli Masala £9.95

Chicken cooked in tandoori spices with fresh green chillies (Hot)

Adraki Gosht £10.95

Succulent lamb cooked with fresh ginger, onions and tumeric creating a rich spicy masala

Tandoori Machli £10.95

Grilled tandoor spiced seabass fillets, finished in tandoori masala and topped with a caramelised tomato rogon

Haleem £9.95

Beef simmered with lentils, black pepper and chillies

Aloo Gosht £9.95

Beef simmered with potatoes, onions and tomatoes

Mirchi Lamb Cutlets £10.95

3 Lamb cutlets marinated in lime, ginger, garlic and honey. Grilled then finished with onion, mint and peppers
Add 2 extra lamb cutlet pieces add £4.95

Dhanchak £9.95

Beef simmered with lentils, pineapple and chillies, finished with a hint of cream

Kabil £9.95

Beef simmered with chickpeas, chillies and whole spices

Murg Masala Achar £9.95

Chicken breast marinated in mustard seeds, lime and curry leaves simmered with onions, chillies and fresh lime creating a tangy spicy sauce

Jhinga Shahi Zeera £10.95

Jumbo tiger prawns marinated in tandoori spices barbecued and then simmered with cumin, yoghurt and green peppers

Jhool Ginger £10.95

King prawns marinated in honey, chilli and yoghurt. Simmered in coconut milk and ground fresh spices. Finished with cashewnuts

Special Mixed Balti £10.95

A mixture of chicken, lamb and prawn cooked in our special balti sauce. Flambéed with brandy

Shaslick Sizzler £9.95

Chicken barbecued with mix peppers, onion, tomatoes and finished in a tandoori sauce

Shajani Murgh £9.95

Marinated Chicken cooked in clay oven then cooked with yoghurt, coriander, garlic and ginger tarkad with bay leaf

Murgh Dhai Turka £9.95

Tender breast of chicken marinated in yoghurt, crushed black pepper and fresh mint finished in a caramelised red onion sauce

Turka Gosht £10.95

Succulent tender lamb marinated in mint, chilli and lime juice, then simmered with bayleaf. topped with caramelised tomatoes and fresh mint

Lamb Palak £10.95

Ppiced cooked with spinach and tarkad with fresh garlic

Murgh Bhuna Massala £9.95
Chicken in a rich massala sauce, cooked with chef's own spices, with cherry tomatoes and chillies

Murgh Makhoni £9.95

Chicken cooked with plump mango, coconut, almond, sultana and cashew-nuts. Mild

Murgh Jalfrazi £9.95

Chicken cooked with onion, mix peppers topped with coriander and green chilli. (Hot)

Deshi Garlic Chicken £9.95

Chicken breast marinated then cooked with fresh garlic and tomatoes.

VEGETABLE DISHES

Sabzi Shashlic Paneer £9.95

Potato, cauliflower, broccoli with mix peppers, paneer (cheese) tomatoes barbecued and finished in tandoori sauce.

Sabzi Paneer Masala £9.95

Fresh vegetables and cheese simmered in a rich spicy masala.

Saag Paneer Garlic / Side £3.95 or Main £9.95

Fresh spinach and indian cheese cooked in a garlic masala.

Niramish / Side £3.95 or Main £9.95

Crunchy cabbage, cooked in a medium masala sauce.

Sabzi Darbar / Side £3.95 or Main £9.95

Fresh seasonal vegetables tossed with red onions, cumin and crushed black pepper.

Matka Haryali / Side £3.95 or Main £9.95

Chick peas and baby potatoes cooked with garlic and ginger, finished with chillies and lentils.

Makon Bahari / Side £3.95 or Main £9.95

Fresh seasonal vegetables simmered in coconut milk with cinnamon and finished with mangoes.

Saag Aloo / Side £3.95 or Main £9.95

Spinach and potato

Bombay Aloo / Side £3.95 or Main £9.95

Potato bhaji

Phool Gobi / Side £3.95 or Main £9.95

Cauliflower bhaji

Tarka Dall / Side £3.95 or Main £9.95

Lentil

SUNDRIES

Thaal Special Rice Fruity £4.20

rice cooked with egg

Pilau Rice £3.20

Boiled Rice £3.00

Mushroom Rice £3.70

Keema Rice £3.70

minced meat

Lemon Rice £3.70

Fried Rice £3.70

with spring onions

Mirchi Rice £3.70

hotcooked with green chilli.

Vegetable Rice £3.70

Plain Naan £3.20

Garlic Naan £3.20

Peshwari Naan £3.20
sultana, almond and coconut.

Keema Naan £3.70
with minced meat.

Cheese Naan £3.70

Tandoori Roti £1.80