

CONDIMENT'S

Plain / Massala Popadom	£0.75
Chutney Tray	£2.50
<i>Various pickles.</i>	
Vegetable Pakoras	£4.45
<i>Bowl of crunchy fresh vegetables.</i>	

VEGETARIAN STARTERS

Vegetable Thaal (for 2)	£9.45
<i>Stuffed mushroom, onion bhaji, veg singgara.</i>	
Amritsari Jhaal Sabzi	£4.45
<i>Fresh seasonal vegetables fried with onion, chillies, mix peppers, topped with cheese.</i>	
Paneer Sabzi Mirch	£4.45
<i>Cubes of cheese cooked with vegetables with a hint of chilli.</i>	
Onion Bhaji	£4.45
Vegetable Singgara	£4.45
<i>Sornosa.</i>	
Chot Poti	£4.45
<i>Chick peas in a hot, sweet and sour sauce.</i>	
Stuffed Mushroom	£4.45
<i>Stuffed with mashed potato, onions, and cheese.</i>	

NON-VEGETARIAN STARTERS

Thaal Special (for 2)	£9.45
<i>Chicken pakora, chicken tikka, kundan machli and sheek kebab.</i>	
Chicken Piazi	£4.45
<i>Chicken cooked with onions and topped with crunchy onions.</i>	
Amritsari Murgh	£4.45
<i>Chicken with potatoes fried with onion, mix peppers, topped with cheese.</i>	
Mixed Kebab	£4.45
<i>Onion Bhaji, Sheek Kebab, Chicken Tikka.</i>	
Sheek Kebab	£4.45
<i>Minced meat.</i>	
Chicken Tikka	£4.45
Machli Thaal (for 2)	£9.45
<i>Kundan Machli, kashmiri pakora and Kuftha Machli</i>	
Kashmiri Pakora	£4.45
<i>Filleted seabass in a crispy crunchy kashmiri batter.</i>	
Kuftha Machli	£4.45
<i>Mix fish, potatoes, cheese and red onions cooked as a shami kebab.</i>	
Kundan Machli	£4.45
<i>White fish in a ajwain gram flour batter, delicately spiced and deep fried.</i>	

SUNDRIES

Thaal Special Rice	£3.95
<i>Fruity rice cooked with egg</i>	
Pilau Rice	£2.95
Boiled Rice	£2.75
Mushroom Rice	£3.45
Keema Rice	£3.45
<i>minced meat</i>	
Lemon Rice	£3.45
Fried Rice	£3.45
<i>with spring onions</i>	
Mirchi Rice hot	£3.45
<i>cooked with green chilli</i>	
Vegetable Rice	£3.45
Plain Naan	£2.95
Garlic Naan	£2.95
Peshwari Naan	£2.95
<i>sultana, almond and coconut</i>	
Keema Naan	£3.45
<i>with minced meat</i>	
Cheese Naan	£3.45
Tandoori Roti	£1.55

SIGNATURE DISHES

Lahori Jall Machli	£9.95
<i>Juicy pieces of white fish cooked with tomatoes, dry chillies and spring onions.</i>	
Murgh Jal Jool	£8.95
<i>Highly spiced chicken cooked with fresh ground spices, squeeze of lime, honey and chillies. Creating a hot, sweet and sour sauce flavour. (Hot)</i>	
Keema Rezella	£8.95
<i>Chicken cubes cooked in a spicy hot sauce tempered with red onions and minced meat. (Hot)</i>	
Murgh Malai Kumbi	£8.95
<i>Succulent pieces of chicken breasts poached in coconut milk cream and honey and hint of chilli finished with mushrooms topped with roasted almond flakes.</i>	
Chicken Chilli Masala	£8.95
<i>Chicken cooked in tandoori spices with fresh green chillies. (Hot)</i>	
Adraki Gosht	£9.95
<i>Succulent lamb cooked with fresh ginger, onions and tumeric creating a rich spicy masala.</i>	
Tandoori Machli	£9.95
<i>Grilled tandoor spiced seabass fillets, finished in tandoori masala and topped with a caramelised tomato rogan.</i>	
Aloo Mollee	£9.95
<i>Pan fried seabass fillets cooked in a rich creamy tandoori masala sauce with baby potatoes.</i>	
Naryali Machi	£9.95
<i>Pan fried seabass fillets cooked with coconut, cumin and tomatoes</i>	
Mirchi Lamb Cutlets	£9.95
<i>3 lamb cutlet pieces marinated in lime, ginger, garlic and honey. Grilled then finished with onion, mint and peppers.</i>	
<i>2 extra lamb cutlet pieces add £3.95</i>	
Nawabi Masala	£8.95
<i>Braised on the bone chicken supreme, simmered in a rich garam masala, finished with tomatoes.</i>	
Shahi Korai	£8.95
<i>Braised chicken supreme on the bone, simmered with tomatoes, onions, mustard seeds finished with bayleaf and a squeeze of lime.</i>	
Murg Masala Achar	£8.95
<i>Chicken breast marinated in mustard seeds, lime and curry leaves simmered with onions, chillies and fresh lime creating a tangy spicy sauce.</i>	
Jhinga Shahi Zeera	£9.95
<i>Jumbo tiger prawns marinated in tandoori spices barbecued and then simmered with cumin, yoghurt and green peppers.</i>	
Jhool Ginger	£9.95
<i>King prawns marinated in honey, chilli and yoghurt. Simmered in coconut milk and ground fresh spices. Finished with cashewnuts.</i>	
Special Mixed Balti	£9.95
<i>A mixture of chicken, lamb and prawn cooked in our special balti sauce. Flambéed with brandy.</i>	
Shaslick Sizzler	£8.95
<i>Chicken barbecued with mix peppers, onion, tomatoes and finished in a tandoori sauce.</i>	
Shajani Murgh	£8.95
<i>Marinated Chicken cooked in clay oven then cooked with yoghurt, coriander, garlic and ginger tarkad with bay leaf.</i>	
Murgh Dhal Turka	£8.95
<i>Tender breast of chicken marinated in yoghurt, crushed black pepper and fresh mint finished in a caramelised red onion sauce.</i>	
Turka Gosht	£9.95
<i>Succulent tender lamb marinated in mint, chilli and lime juice, then simmered with bayleaf topped with caramelised tomatoes and fresh mint.</i>	
Lamb Palak	£9.95
<i>Medium spiced cooked with spinach and tarkad with fresh garlic.</i>	
Murgh Bhuna Massala	£8.95
<i>Traditional Bangladeshi dish, chicken in a rich massala sauce, cooked with chef's own spices, with cherry tomatoes and chillies.</i>	
Murgh Makhoni	£8.95
<i>Boneless spring chicken cooked with plump mango, coconut, almond, sultana and cashew-nuts. Mild.</i>	
Murgh Jalfrazi	£8.95
<i>Chicken cooked with onion, mix peppers topped with coriander and green chilli. (Hot)</i>	
Deshi Garlic Chicken	£8.95
<i>Chicken breast marinated then cooked with fresh garlic and tomatoes.</i>	

VEGETABLE DISHES

	side	main
Sabzi Shashlic Paneer		£8.95
<i>Potato, cauliflower, broccoli with mix peppers, paneer (cheese) tomatoes barbecued and finished in tandoori sauce.</i>		
Sabzi Paneer Masala		£8.95
<i>Fresh vegetables and cheese simmered in a rich spicy masala.</i>		
Saag Paneer Garlic	£3.95	£8.95
<i>Fresh spinach and indian cheese cooked in a garlic masala.</i>		
Niramish	£3.95	£8.95
<i>Crunchy cabbage, cooked in a medium masala sauce.</i>		
Sabzi Darbar	£3.95	£8.95
<i>Fresh seasonal vegetables tossed with red onions, cumin and crushed black pepper.</i>		
Matka Haryali	£3.95	£8.95
<i>Chick peas and baby potatoes cooked with garlic and ginger, finished with chillies and lentils.</i>		
Makon Bahari	£3.95	£8.95
<i>Fresh seasonal vegetables simmered in coconut milk with cinnamon and finished with mangoes.</i>		
Saag Aloo Spinach and potato	£3.95	£8.95
Bombay Aloo Potato bhaji	£3.95	£8.95
Phool Gobi Cauliflower bhaji	£3.95	£8.95
Tarka Dall (entil)	£3.95	£8.95
Bindi Bhaji Fresh okra in a medium bhuna style sauce	£3.95	£8.95