

ठणवीलहणंइ

Plain Poppadum	£0.70
Massala Poppadum	£0.80
Chutney Tray <i>with various chutneys</i>	£2.75

वह्णहणरान इतारुहइ

Thaal Vegetarian Special (for two) <i>Stuffed mushroom, onion bhaji, vegetable Shinggara, paneer tikka.</i>	£7.95
Onion Bhaji	£3.50
Stuffed Mushrooms <i>Stuffed with Mozzarella cheese and mashed vegetable.</i>	£3.50
Garlic Mushroom	£3.50
Paneer Tikka <i>Grilled chunks of Indian cheese with herbs and spices.</i>	£3.50
Chot Poti <i>Chick peas in hot sweet & sour sauce.</i>	£3.50
Vegetable Shinggara	£3.50

non-वह्णहणरान इतारुहइ

Thaal Special (for two) <i>Chicken tikka, lamb tikka, kundan machli and tandoori chops.</i>	£8.95
Amritsari Murgh <i>Succulent slices of chicken with sliced baby potatoes, fried with onions & mixed peppers, topped with cheese.</i>	£4.50
Kundan Machli <i>Succulent chunks of cod in a ajwain gram flour batter, delicately spiced and deep fried.</i>	£4.95
Tulsi Machli <i>Fillet of salmon with baby spinach and fresh mint.</i>	£4.95
Venison Chaat <i>Chunks of venison in medium tangy sauce thinly fried with crunchy red onion.</i>	£4.95
Mixed Kebab <i>Onion bhaji, chicken tikka and sheek kebab.</i>	£3.95
Taza Chops <i>Spicy grilled Mutton chops.</i>	£3.95
Chicken Pakora	£3.95
King Prawn on Puree <i>Lightly spiced king prawn, served with small puree bread.</i>	£4.95
Chicken Tikka	£3.95
Lamb Tikka	£3.95
Sheek Kebab	£3.95

Allergy Advice

Some dishes contain wheat, gluten, nuts, seeds & other allergen, please ask your server when ordering. Fish dishes may contain some bones. All our meals are freshly cooked please allow some time.

ठणवठठणु इणुगी वीइहहइ

Chicken or Lamb Tikka (off the bone) <i>Juicy pieces of lamb or chicken breast marinated in herbs and spices. Charcoal grilled to perfection.</i>	£7.95
Tandoori Chicken (Half) <i>Spring chicken, marinated in herbs and spices, cooked on the bone in tandoori oven.</i>	£7.95
Chicken or Lamb Shaslick <i>Chicken or lamb barbecued with mixed peppers, paneer onions and tomatoes.</i>	£8.95
Tandoori King Prawns <i>Jumbo king prawns marinated with lemon juice, ginger, garlic, cooked in tandoori oven.</i>	£9.95
Tandoori Mix Thaal <i>Chicken tikka lamb tikka, tandoori chicken, kundan machli, sheek kebab.</i>	£10.95

ठणु ठवहन इ ठहणुगु वीइहहइ

Chicken or Lamb Tikka Massala (Contains nuts & raisins) <i>Rich mild and creamy dish.</i>	£8.95
Murgh Makhoni (mild) (Contains nuts & raisins) <i>Boneless spring chicken cooked with plump mango, coconut, almond, sultana and cashew nuts.</i>	£8.95
Lamb Korrahi <i>Cubes of tender lamb cooked in a medium spicy sauce with fresh tomatoes and lemon.</i>	£8.95
Deshi Garlic Chicken <i>Pieces of chicken tikka, cooked with fresh garlic in medium sauce.</i>	£8.95
Chicken or Lamb Jalfrezi <i>Fairly hot dish cooked with onions, capsicum, topped with coriander and green chilli.</i>	£8.95
Tandoori King Prawn Massala (Contains nuts & raisins) <i>Rich mild and creamy dish.</i>	£10.95
Asian Style Chicken or Lamb Tikka Massala <i>Traditional Bangladeshi dish, fairly hot</i>	£8.95
Chicken Bengal <i>Cooked with fresh spices, onions and tomatoes, tarkad with bay leaf and garlic (very hot).</i>	£8.95
Lamb Chumnee <i>Fairly hot, cooked with ginger, onions and garnished with onion rings.</i>	£9.95
Mass -er- Salom <i>Chunks of cod cooked in hot thin sauce topped with green chilli</i>	£10.95
Gost Piazee Mirch <i>cubes of lamb marinated in bay leaf, spices then cooked with spring onion sauce.</i>	£8.95
Handi Biryani (Served with Chana Massala) (Contains nuts & raisins) <i>A mixture of chicken, lamb, mushroom cooked with basmati rice cumin, garlic finished with fried onion.</i>	£9.95
Chicken Tikka or Lamb Tikka Balti (medium)	£8.95

ठहणंइ इणुगठणुह वीइहहइ

Dalchaa-Machli <i>Fresh Cod pan fried with light spices then cooked in onions tomatoe, fresh ginger sauce.</i>	£12.95
Machli Nimboo Piazee <i>Fresh salmon marinated in light spices with jeera, turmeric ground chilli then cooked with fine chopped onions & touch of fresh lemon.</i>	£12.95
Chingri Mouchak <i>Fresh water king prawns cooked with coconut, honey, cream & coriander creating a unique rich taste.</i>	£12.95
Tada Jall Machli <i>Fresh cod marinated in ginger, chilli and olive oil, cooked in a spicy sauce with sesame seed.</i>	£12.95
Chingri Tadka <i>King prawns marinated in honey, chilli and turmeric cooked in a fairly hot sauce with onion, garlic and mustard seeds, flambé with brandy.</i>	£10.95
Adraki Gosht <i>Strips of succulent tandoori lamb cooked with fresh ginger and turmeric creating rich spicy massala.</i>	£10.95
Dahi Turka Gosht <i>Mild to medium chunks of grilled lamb cooked with yoghurt sauce, garnished with fresh spinach.</i>	£10.95
Narang Lamb Lazeez <i>Strips of succulent tender lamb marinated in mint, chilli and lime juice, then simmered with bay leaf and crushed pepper.</i>	£10.95
Lamb Zafrani <i>Highly spiced succulent slices of lamb, cooked with fresh pepper, onion and dry whole spices.</i>	£10.95
Roopali Venison Handi <i>Marinated venison cooked with baby potato in coriander, garlic, ground mix spice, highly spiced to taste.</i>	£12.95
Jall Horrri Nagawala <i>Venison cooked with hot chilli in thick sauce, topped with honey.</i>	£12.95
Venison Sukka <i>Medium to spicy local venison marinated in mixtures of selected spice then cooked with onions, fresh pepper and hint of fresh mint flambé with Sambuca.</i>	£12.95
Kerella Murgh <i>Marinated chicken breast cooked with onions cumin, chilli to create Bengal hot & touch of fresh cream.</i>	£10.95
Murgh Sylheti Bahar <i>Succulent pieces of chicken breast cooked with baby potatoe spring onions, fairly hot, garnished with roasted nuts.</i>	£10.95
Tava Murgh Piazee <i>Chunks of chicken simmered with onions, dry whole spices, finished with crunchy onion topping.</i>	£9.95
Murgh Kata Bahar <i>Tender strips of chicken marinated in yoghurt and tandoori spices, cooked in a medium tomato sauce, topped with kata aloo.</i>	£9.95
Murgh Beliram <i>Marinated boneless chicken with chopped onions, green chilli, garlic & ginger paste coarsely ground coriander seed and jeera, kasuri methi cooked together in fairly spicy sauce.</i>	£10.95

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Bhuna <i>Medium, dry</i>	
Kurma <i>Mild, creamy</i> (Contains nuts & raisins)	
Rogan Josh <i>Medium, tomatoes</i>	
Dupiaza <i>Onions, peppers</i>	
Madras <i>Hot, saucy</i>	
Dhansak <i>Hot, sweet and sour, cooked with lentils and pineapple.</i>	
Pathia <i>Hot, sweet and sour, garnished with cucumber.</i>	
Palak <i>Medium spiced, cooked with spinach, tarkad with garlic.</i>	
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Chicken or Lamb	£7.95
Chicken or Lamb Tikka	£8.95
Fish or King Prawn	£9.95

वह्णहणरान वीइहहइ

Matka Haryali <i>Chick peas & baby potatoes, cooked with garlic & ginger, finished with chillies & lentils.</i>	£7.95
Bengal Paneer Bahar <i>Indian cheese and baby potatoes, cooked with bay leaf, onion in a tomato flavoured sauce.</i>	£7.95
Mushroom Aloo Bahar <i>Fresh mushroom and baby potatoes cooked in a medium bhuna sauce.</i>	£7.95
Paneer Tikka Massala <i>Grilled Indian cheese cooked mild in a rich creamy massala sauce. (contains nuts and raisins)</i>	£7.95
Sabzi Sakahari <i>Aloo gobi, paneer, cooked together in medium to mild massala sauce.</i>	£7.95
Sabzi Biryani <i>Fresh seasonal vegetables cooked with fragrant basmati rice finished with coconut, Topped with red onions, served with a chick pea massala.</i>	£8.95

इवठ वीइहहइ

Mushroom Bhaji <i>Fresh mushroom cooked in bhuna style sauce.</i>	£3.50
Bombay Aloo <i>Fresh baby potatoes cooked in a dry medium sauce.</i>	£3.50
Tarka Dall <i>Split lentil tarkad with garlic.</i>	£3.50
Saag Aloo <i>Spinach and potatoes.</i>	£3.95
Saag Paneer <i>Spinach and Indian cheese.</i>	£3.95
Aloo Gobi Paneer <i>Cauliflower, potato & Indian cheese.</i>	£3.95
Chana Aloo Paneer <i>Chick peas, potatoes and Indian cheese.</i>	£3.95

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Thaal Special Rice <i>Fruity rice cooked with egg.</i>	£3.50
Pilau Rice	£2.75
Boiled Rice	£2.75
Mushroom Rice	£2.75
Lemon Rice	£2.95
Egg Fried Rice	£2.95
Garlic Fried Rice	£2.95
Mirchi Rice <i>Hot, cooked with green chilli.</i>	£2.95
Chips	£2.25

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Thaal Special Naan <i>Stuffed with chicken, potatoes and onions.</i>	£3.50	Keema Naan <i>With mince meat</i>	£2.95
Plain Naan	£2.75	Mirchi Naan	£2.95
Garlic Naan	£2.95	Cheese & Garlic Naan	£3.50
Peshwari Naan	£2.95		