

condiment'इ

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

વેજેટારિયન સ્ટાર્ટઅપ્સ

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

non-vegetarian starters

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>	£4.25
Kundan Machli <i>Succulent chunks of cod in a ajwain gram flour batter, delicately spiced and deep fried.</i>	£4.50
Venison Chaat <i>Chunks of venison in medium tangy sauce thinly fried with crunchy red onion.</i>	£4.50
Mixed Kebab <i>Onion bhaji, chicken tikka and sheek kebab.</i>	£4.25
Taza Chops <i>Spicy grilled Mutton chops.</i>	£4.25
Chicken Pakora	£4.25
King Prawn on Puree <i>Lightly spiced king prawn, served with small puree bread.</i>	£4.50
Chicken Tikka	£3.95
Sheek Kebab	£3.95

tandotari gurii vishvadi

Agni Balti Tikka <i>Chicken or lamb tikka stir fried with onions then flamba with sambuca.</i>	£9.95
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
Rabra Tikka <i>Chicken and lamb tikka cooked with baby potato then fried with onions and garnished with spinach.</i>	£8.95
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

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Chicken or Lamb Tikka Massala (Contains nuts & raisins) <i>Rich mild and creamy dish.</i>	£8.25
Murgh Makhoni (mild) (Contains nuts & raisins) <i>Boneless spring chicken cooked with plump mango, coconut, almond, sultana and cashew nuts.</i>	£8.25
Deshi Garlic Chicken <i>Pieces of chicken tikka, cooked with fresh garlic in medium sauce.</i>	£8.25
Chicken or Lamb Jalfrezi <i>Fairly hot dish cooked with onions, capsicum, topped with coriander and green chilli.</i>	£8.25
Asian Style Chicken or Lamb Tikka Massala <i>Traditional Bangladeshi dish, fairly hot</i>	£8.95
Palki Ginger <i>King prawn and spinach cooked together in medium sauce.</i>	£9.95
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

તેર્દાંઈ ફોર્નિગેટર વોર્નિયર

Mirchi Machli <i>Fresh cod simmered with onion, tomato, ginger, garlic and green chilli, then cooked in thick sauce.</i>	£10.95
Sylheti Roshoon Machli <i>Pan fried fresh cod cooked in medium sauce with roasted garlic and spring onions.</i>	£10.95
Machli Mayoosori <i>Fresh cod simmered with onions, fresh capsicum then cooked with paneer with hint of fresh spinach.</i>	£10.95
Chingri Mouchak <i>Fresh water jumbo king prawns cooked with coconut, honey, cream, coriander, creating unique rich taste.</i>	£10.95
Chingri Tadka <i>King prawn marinated in various spice, then cooked in medium sauce. Served in traditional korrah flames with brandy.</i>	£10.95
Chingree Piazee Mirch <i>Fresh water king prawn cooked with onions, bayleaf, jeera, coriander, turmeric and touch of lemon juice.</i>	£10.95
Kadhai Murgh <i>Chicken breast grilled in mixed spice then cooked in medium to spicy sauce.</i>	£8.95
Murgh Chilli Mussala <i>Barbecued tender chicken cooked in rich mussala sauce with green chilli.</i>	£8.95
Kerella Murgh <i>Marinated chicken breast cooked with onions, cumin, chilli to create Bengal spice then finished with touch of cream.</i>	£8.95
Sajani Murgh <i>Medium dish. Cooked with onions, tomatoes, yoghurt, garlic, tarkad with bay leaf.</i>	£8.95
Zaflongee Murgh <i>Strips of chicken breast cooked with onions, garlic, ginger, fenugreek and Bengal spice.</i>	£8.95
Koshail Mangsho <i>Slow cooked lamb in ajwain style sauce with fresh chilli, ginger, yoghurt, finished with sprinkled coriander.</i>	£9.95
Khushbi Handi (on or off the bone) <i>Lamb cooked in highly spicy sauce (not too hot) Bengal style sauce.</i>	£9.95
Adraki Gosht <i>Strips of succulent tandoori lamb with fresh ginger sauce and turmeric, creating rich spicy taste.</i>	£9.95
Gosht Zafrani <i>Highly spiced succulent slices of lamb cooked with fresh pepper, onions, tomato and dry spice.</i>	£9.95
Narang Lamb Lazeez <i>Strips of lamb marinated in mint, lime juice then simmered with bay leaf and crushed pepper.</i>	£9.95
Jall Horin Nagawala <i>Marinated venison cooked in hot sauce then topped with honey.</i>	£10.95
Horin Palak Kumba <i>Venison cooked in medium to spicy with fresh mushroom and hint of fresh spinach, then tarkad with garlic.</i>	£10.95

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Bhuna <i>Medium, dry</i>		Matka Haryali £7.50 <i>Chick peas & baby potatoes, cooked with garlic & ginger, finished with chillies & lentils.</i>
Kurma <i>Mild, creamy</i> (Contains nuts & raisins)		Bengal Paneer
Rogan Josh <i>Medium, tomatoes</i>		Bahar £7.50 <i>Indian cheese and baby potatoes, cooked with bay leaf, onion in a tomato flavoured sauce.</i>
Dupiaza <i>Onions, peppers</i>		Mushroom
Madras <i>Hot, saucy</i>		Aloo Bahar £7.50 <i>Fresh mushroom and baby potatoes cooked in a medium bhuna sauce.</i>
Dhansak <i>Hot, sweet and sour, cooked with lentils and pineapple.</i>		Paneer Tikka
Pathia <i>Hot, sweet and sour, garnished with cucumber.</i>		Massala £7.50 <i>Grilled Indian cheese cooked mild in a rich creamy massala sauce. (contains nuts and raisins)</i>
Palak <i>Medium spiced, cooked with spinach, tarkad with garlic.</i>		Sabzi Sakahari £7.50 <i>Aloo gobi, paneer, cooked together in medium to mild massala sauce.</i>
... available with ...		Sabzi Biryani £7.95 <i>Fresh seasonal vegetables cooked with fragrant basmati rice finished with coconut, Topped with red onions, served with a chick pea massala.</i>
Chicken or Lamb £7.95		
Chicken or Lamb Tikka £8.25		
Fish or King Prawn £9.95		

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Mushroom Bhaji	£3.25	Thaal Special Rice	£3.25
<i>Fresh mushroom cooked in bhuna style sauce.</i>		<i>Fruity rice cooked with egg.</i>	
Bombay Aloo	£3.25	Pilau Rice	£2.50
<i>Fresh baby potatoes cooked in a dry medium sauce.</i>		Boiled Rice	£2.50
Tarka Dall	£3.25	Mushroom Rice	£2.95
<i>Split lentil tarkad with garlic.</i>		Lemon Rice	£2.95
Saag Aloo	£3.50	Egg Fried Rice	£2.95
<i>Spinach and potatoes.</i>		Garlic Fried Rice	£2.95
Saag Paneer	£3.50	Mirchi Rice	£2.95
<i>Spinach and Indian cheese.</i>		<i>Hot, cooked with green chilli.</i>	
Aloo Gobi Paneer	£3.50	Chips	£2.10
<i>Cauliflower, potato & Indian cheese.</i>			
Chana Aloo Paneer	£3.50		
<i>Chick peas, potatoes and Indian cheese.</i>			

इपानवेगेदइ

Thaal Special Rice	£3.25
<i>Fruity rice cooked with egg.</i>	
Pilau Rice	£2.50
Boiled Rice	£2.50
Mushroom Rice	£2.95
Lemon Rice	£2.95
Egg Fried Rice	£2.95
Garlic Fried Rice	£2.95
Mirchi Rice	£2.95
<i>Hot, cooked with green chilli.</i>	
Chips	£2.10

bread

Thaal Special Naan	£3.25	Keema Naan	£2.95
<i>Stuffed with chicken, potatoes and onions.</i>		<i>With mince meat</i>	
Plain Naan	£2.50	Mirchi Naan	£2.95
Garlic Naan	£2.95	Cheese & Garlic Naan	£3.50
Peshwari Naan	£2.95		

vegetarian

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Matka Haryali £7.50
Chick peas & baby potatoes, cooked with garlic & ginger, finished with chillies & lentils.

Bengal Paneer

Bahar £7.50
Indian cheese and baby potatoes, cooked with bay leaf, onion in a tomato flavoured sauce.

Mushroom

Aloo Bahar £7.50
Fresh mushroom and baby potatoes cooked in a medium bhuna sauce.

Paneer Tikka

Massala £7.50
Grilled Indian cheese cooked mild in a rich creamy massala sauce. (contains nuts and raisins)

Sabzi Sakahari £7.50
Aloo gobi, paneer, cooked together in medium to mild massala sauce.

Sabzi Biryani £7.95
Fresh seasonal vegetables cooked with fragrant basmati rice finished with coconut, Topped with red onions, served with a chick pea massala.

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.*