

Appertisers		Mass Biryan Fried fillets of Bangladeshi fish lightly spiced	£6.25
Popadom	£0.60	Paneer Shashlick	£4.95
Spicy Masala Popadom	£0.70	Homemade cheese, peppers, onions and tomatoes subtly spiced and slow cooked in tandoor	
Chutney's per person	£0.50	Chicken or Lamb Tikka	£3.95
Tandoori Aloo Baby potato cooked in tandoori masala	£3.95	Boneless chicken or lamb marinated in yoghurt, spices, garlic, green chilli and fresh coriander, cooked in charcoal tandoor	
Lamb Chops Marinated pieces of lamb with fresh ground herbs & spices, cooked in tandoor	£5.50	Prawn or Raj Prawn Poori £4.75 North Indian styles prawns wrapped in a poori	/ £5.95
Chicken Wings Marinated in herbs & spices, cooked in tandoor	£3.95	Onion Bhajee Classic onion fritters	£3.45
Salmon Dil Tikka Salmon infused with dil, parsley and light spices	£5.95	Samosa (Chicken, meat or vegetable) Fillo pastry with seasonal vegetables or spicy	£3.45
Aloo Pakora Fresh thin cut potato with coriander and curry leaves	£3.75	Seekh Kebab Minced lamb infused with fresh herbs and variety	£3.95
Thali Starter - <i>for 2 persons or 4 person</i> Selection of seekh kebab, chicken tikka, onion bhajee, chicken wings. Served with salad and fresh mint raitha.	£8 or £16	of aromatic spices, onion and spices Shami Kebab Meltingly soft pattie of lamb, lightly infused with bangal garam spices, pan fried to perfection	£3.95
Spicy Crab Cake Fresh crab meat, mashed potatoes with finely chopped onions, ginger & spices	£5.95	Trio Samosas Three mini parcels of fillo pastry with seasonal vegetables, spicy tuna and potato and spicy minced me	£4.25 at with
Machli Lal Mirchi South Indian Specialty, spicy fish stuffed in a grilled red pepper	£4.75	fresh green peas.	
Murgh Lal Mirchi South Indian Specialty, spicy chicken stuffed	£4.75		

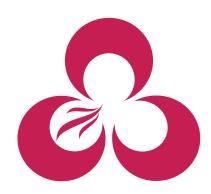
£6.95

in a grilled red pepper

and spices, cooked in tandoor

King Prawns marinated with fresh green herbs

Haryali Jhinga





Shamrat Specials		Peri Peri Jalferzi Tender pieces of char grilled chicken cooked in exotic bl	£11.95 end of
Jhinga Peri Peri King prawns poached in an exotic blend of stone	£15.95	stone ground spices with fiery chillies, onions, peppers, and ginger. Served with Pilau rice	
ground coastal spice with fiery chillies. Served with Pilau rice		A dry preparation delicately flavoured with cloves	£12.95
Masu Aloo	£10.95	and fresh roasted spices. Served with Plain rice	
Lamb and potato cooked with tomato, fresh coriander and aromatic spices, a Bangladeshi classic! Served with Plain rice		Tikka Masala Chicken or Lamb National dish that needs no introduction	£7.95
Bagh Chingri Jhul Tiger prawns marinated & cooked with grilled tomato, onion, green pepper & garlic. Lightly spiced.	£12.95	Roshen-e Chicken or Lamb £11.95 / Jhinga Prepared with herbs & spices cooked with garlic. Served with Pilau rice	£14.95
Served with Pilau rice		•	£11.95
Garlic Chilli Chicken Cooked with cloves of garlic, chilli, tamarind, lemon,	£11.95	Marinated in red wine with onion, green pepper, mushroom & flambéed in brandy. Served with Pilau rice	
mango & fresh coriander. Served with Pilau rice		•	£11.95
Machli Salon Fillets of Bengali fish in turmeric and gently cooked in a spicy sauce and finished with a touch of coriander. Served with Plain rice	£12.95	Chicken off the bone blended with minced meat & covered with mixed spices to give a unique flavour. Served with Pilau rice	
Served with Flain fice			£11.95
Shank of Lamb Slowly braised until tender in ginger and garlic,	£11.95	Our unique masala sauce cooked with fresh green chillies. Served with Pilau rice	
with subtle hint of ground roasted spices. Served with Pilau rice		Karai Chicken or Lamb £10.95 / Jhinga Coarsely ground roasted spices with onion, pepper, tom	
Duck Salon	£12.95	coriander and methi patha. Served with Pilau rice	
Duck cooked with onion, fresh coriander & aromatic spices. Served with Pilau rice		Pasanda Chicken or Lamb £11.95 / Jhinga Prepared with herbs & spices, cooked with cream	£14.95
Murgh Malaian	£12.95	& red wine. Served with Pilau rice	
Chicken marinated & cooked with couscous, pure butter, fresh cream and garam masala. Served with cashew nut rice		Makhani Murgh Chicken prepared with medium spices, butter, almond, pista, cream sauce. Served with Pilau rice	£10.95

£11.95

£12.95

Murgh Morisa

Sathkhora Murgh

Served with Plain rice

A highly recommended dish tender pieces of grilled chicken cooked with capsicums, onions, and fresh green chilli's in a hot sauce. Served with Pilau rice

Chicken cooked with Bangladeshi citric fruit, selected garam masala and spices, garnished with coriander.

A unique selection from the Syhlet region.

£14.95

Tandoor

Tandoori Mixed Grill

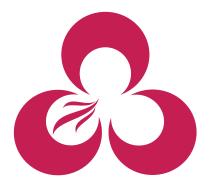
with nan bread and salad

Tandoori chicken, chicken tikka, lamb chop, lamb tikka, seekh kebab, haryali jhinga, served

Haryali Jhinga King Prawns marinated with fresh green herbs and spices, cooked in tandoor	£14.95	(
Tikka Chicken or Lamb Boneless chicken or lamb marinated in yoghurt, spic green chilli and fresh coriander, cooked in charcoal to		i (
Tandoori Chicken Tender chicken marinated in yoghurt and spice on the	£7.50 e bone	ı
Paneer Shashlick Homemade cheese, peppers, onions and tomato subtly spiced and slow cooked in tandoor	£8.50	l I
Lamb Chops Marinated pieces of lamb with fresh ground herbs & spices, cooked in tandoor	£12.95	! (!
Spicy Chicken Tikka Diced pieces of tender breast chicken flavoured with green chilli, onions, garlic and peppers.	£8.50	İ
Shashlick Chicken or Lamb Peppers, onions and tomato subtly spiced and slow cooked in tandoor	£9.50	L H

Old Favourites

Korma	
Chicken or Lamb	£6.50
King Prawn	£10.95
Rogan Josh	
Chicken Tikka	£7.95
Lamb	£7.95
King Prawn	£11.50
Dupiaza	
Chicken Tikka	£7.95
Lamb	£7.95
King Prawn	£11.50
Madras / Vindaloo	
Chicken Tikka	£6.95
Lamb	£6.95
Prawn	£8.50
King Prawn	£10.95
Jalferzi	
Chicken Tilkka	£7.50
Lamb	£7.50
King Prawn	£11.50
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Pharcey Choice

Dhansak

Cooked in lentil sauce combining sweet, sour and spicy. Served with Pilau rice

Chicken Tikka	£9.50
Lamb	£9.50
Prawn	£10.95
King Prawn	£14.50

Pathia

Hot, sweet and sour sauce.

Served with Pilau rice

Chicken Tikka	£9.50
Lamb	£9.50
Prawn	£10.95
King Prawn	£14.50

Biryani

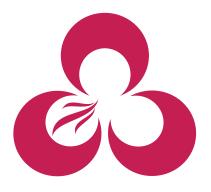
Basmati rice fried with your choice. Served with fresh vegetables

Chicken Tikka	£9.50
Lamb	£9.50
King Prawn	£14.95

Balti

Style of cooking originating from Khyber Pass. Served with Pilau rice or Nan

Chicken Tikka Balti	£9.50
Chicken Saag Balti	£10.95
Lamb Balti	£9.50
Lamb Saag Balti	£10.95
King Prawn Balti	£14.95



Sabzi: Vegetable Mains		Vegetable Sides	
Vegetable Biryani Basmati rice fried with fresh mixed vegetables. Served with vegetable curry	£8.50	Asparagus Turwala Baby corn with asparagus cooked with aromatic spices	£4.75
Vegetable Korma Mild preparation with fresh cream, coconut, almond	£5.95	Aloo Tilwala Baby potato with sesame seeds	£3.95
Vegetable Masala National dish that needs no introduction	£7.50	Punch Dahl Five types of lentils cooked with onion, garlic, fresh coriander & curry leaves	£3.95
Vegetable Rogan Prepared with medium herbs and spices with tandoori grilled tomatoes, spring onion and fresh coriander	£6.95	Aloo Banda Potato with cabbage, mustard seeds & curry leaves cooked in a traditional Bangladeshi style	£3.95
Vegetable Dhansak Cooked in lentil sauce combining sweet, sour	£8.50	Brogovi Bhajee Broccoli cooked with onion, red pepper & light spices	£3.95
and spicy. Served with Pilau rice		Mushroom Bhajee	£3.25
Vegetable Pathia	£8.50	Bhindi Bhajee (Okra)	£3.25
Hot, sweet and sour sauce. Served with Pilau rice		Saag Bhajee (Spinach)	£3.25
Vegetable Makhani prepared with medium spices, butter, almond, pista, cream sauce. Served with Pilau rice	£8.95	Cauliflower Bhajee	£3.25
pista, cream sauce. Serveu with Filau fice		Vegetable Curry	£3.25
Vegetable Roshene Prepared with herbs & spices cooked	£8.95	Bombay Aloo (Spicy potatoes)	£3.25
with garlic. Served with Pilau rice		Tarka Dahl (Lentils tempered with garlic)	£3.25
Vegetable Karai Coarsely ground roasted spices with onion, pepper, tomato, coriander and methi patha. Served with Pilau rice	£8.95	Onion Bhajee	£3.25
		Brinjal Bhajee (Aubergine)	£3.25
Vegetable Balti	£8.95	Vegetable Bhajee	£3.25
Style of cooking originating from Khyber Pass. Served with Pilau rice or nan	20.93	Chana Bhuna (Chickpeas)	£3.25
		Saag Paneer (Spinach and home made cheese)	£3.25
		Aloo Gobi (Potato and cauliflower)	£3.25
		Saag Aloo (Spinach and potato)	£3.25
		Motor Paneer (Peas with home made cheese)	£3.25

Bread		Rice	
Chapati	£1.25	Plain Rice	£2.50
Unleavened whole wheat flour bread		Pilau rice	£2.50
Poori Flaky wheat flour puffed bread	£1.25	Special Rice	£2.95
Tandoori Roti	£1.50	Lemon Rice	£2.95
Clay oven roasted wheat bread		Cashew Nut Rice	£3.25
Paratha Unleavened wholemeal multi layered bread	£2.25	Mushroom Rice	£2.95
pan-fried in butter		Coconut Rice	£2.95
Stuffed Paratha Multi layered wholemeal bread fried in butter	£2.75	Chilli Rice	£2.95
& stuffed with fresh vegetables		Keema Rice	£3.25
Nan Unleavened Indian bread baked in tandoor	£2.25		
Keema Nan	£2.60	Extra	
Stuffed with minced meat		Raitha (Plain, onion or cucumber)	£1.50 / £1.75
Peshwari Nan Stuffed with coconut & almond	£2.60	Green salad	£1.50
Garlic Nan stuffed with fresh garlic	£2.60	Chips	£2.25
Kulcha Nan Stuffed with fresh vegetables	£2.60		
Cheese Nan stuffed with home made cheese	£2.60		
Cheese Chilli Coriander Nan Stuffed with cheese, chilli and coriander	£2.95		

