

STARTERS

All accompanied with salad & mint sauce

Onion Bhaji 2.50

Sliced onions coated in gram flour batter and deep fried.

Vegetable/Chicken Samosas 2.50

Traditional snack filled with mixed vegetables or diced chicken and then deep fried.

Aloo Tikkie 2.50

Bolled potatoes mixed with spices and fresh coriander coated with egg whites and shallow fried to perfection.

Chicken Pakoras 2.50

Chicken on the bone cooked in fresh cracked black pepper and coated with pungent gram flour batter and deep fried.

Lamb Tikka 3.45

Tender lamb pieces cooked in the tandoor.

Lamb Seekh Kebabs 2.95

Minced lamb delicately spiced to a family recipe and cooked on skewers in the tandoor.

Chicken Tikka 3.45

Boneless pieces of chicken marinated to family recipe and cooked in the tandoor.

Lamb Chops 3.99

Marinated to chef's own recipe and grilled in the tandoor.

TANDOORI DISHES

All served with salad & mint sauce

Tandoori Chicken 4.50

1/2 baby chicken marinated and cooked in the tandoor.

Whole Tandoori Chicken 7.99

Whole baby chicken marinated in yoghurt and spices, cooked in the tandoor.

Lamb or Chicken Tikka 5.95

Mixed Grill 9.99

Three pieces each of chicken and lamb tikka, one seekh kebab, 1/4 tandoori chicken and naan.

Management reserve the right to change prices without prior notice.

HAANDI ROTI SPECIALITIES

all authentic and traditional recipes

Karahi - Chicken/Meat on the bone in a spicy tomato and onion sauce garnished with fresh coriander and julienne ginger pieces (mild to hot)

Massalla - Very pungent sauce using whole spices (mild to hot)

Achari Ghosht or Chicken - A spicy sauce, cooked in spices used to make pickles (hot)

Aloo Ghosht - Only available in lamb. Runnier than the normal sauce with potato pieces and garnished with fresh coriander (medium to hot)

Keema - Minced meat can be cooked with peas, potatoes and/or green pepper (medium to hot)

Koftas - Minced lamb meatballs served with bolled eggs (medium)

Murgh Chana - A renowned dish of Lahore cooked with chicken on the bone in a light sauce with chick peas and garnished with green chillies and dried herbs (medium to hot)

LAMB/CHICKEN/PRAWN DISHES

	Chicken	Lamb	Prawn	King Prawn	Vegetable
Bhuna - A dry dish, spiced strongly (medium to hot)	5.45	5.95	8.95	10.95	4.25
Curry - A spicy dish with plenty of sauce (medium)	5.45	5.95	8.95	10.95	4.25
Chicken Tikka Massalla	6.45	5.95	8.95	10.95	4.25
Dansak - A lentil dish which is sweet and sour (hot)	5.45	5.95	8.95	10.95	4.25
Jalfrezi - A saucy dish with green peppers & finely chopped onions (medium)	5.45	5.95	8.95	10.95	4.25
Korma - A mild dish made with a very creamy sauce (mild)	5.45	5.95	8.95	10.95	4.25
Madras - A saucy dish (hot)	5.45	5.95	8.95	10.95	4.25
Passanda - Delicate flavoured dish cooked in fresh yoghurt with a touch of Red grape juice (mild)	5.45	5.95	8.95	10.95	4.25
Pathia - Sweet and sour dish (hot)	5.45	6.95	8.95	10.95	4.25
Roghan - A dish with a rich sauce finished with green peppers and fresh tomatoes (medium)	5.45	5.95	8.95	10.95	4.25
Vindaloo - A dish with potatoes (very hot)	5.45	5.95	8.95	10.95	4.25

ALL DISHES ARE PREPARED FRESH



VEGETABLE/DHAL

Side Orders

Aloo Bhaji 2.95

Thinly sliced potatoes cooked in a light tomato sauce with cumin seeds and ginger

Aloo Chana 3.23

Chick peas and potatoes in a massalla sauce

Aloo Ghobi 2.95

A mixed dish of potatoes and cauliflower

Aloo Saag Bhaji 2.95

A mixed dish of potatoes and spinach

Bombay Potatoes 2.95

Potato pieces in a sauce

Bhindi Bhaji 4.25

Okra cooked in onions and a fresh tomato base sauce

Mushroom Bhaji 3.25

Mushroom cooked in spices and herbs

Matar Paneer 3.95

Peas cooked with a soft indian cheese

Saag Paneer 3.95

Spinach cooked with a soft indian cheese

Mixed Vegetable Curry 2.95

Tarka Dhal Special of the Day 3.25

BIRYANI - RICE DISHES

All dishes served with the Best quality Basmati rice

Lamb 6.95

Chicken 6.95

Keema 6.95

Prawn 7.95

King Prawn 9.95

Chicken Tikka 7.95

Lamb Tikka 7.95

Chef's Special Biryani 8.95

Bolled Rice 1.99

Tarka Rice 2.99

Egg Fried Rice 2.99

Pilau Rice 2.99

Vegetable Rice 2.99

Mushroom Rice 3.25