

## NIBBLES

### Popadum <sup>VG</sup>

Thin spiced bread made from ground lentils and fried in oil. Served with dips. **£1.20pp**

### Extra Popadum <sup>VG</sup> £2

## STARTERS

### King Prawn Shan E Thames Tandoor

Butterfly cut King Prawns marinated in spices and cooked on the grill. **£10.95**

### Mixed Starters

Onion bhajee, Haryal Tikka, Achari Tikki, Lamb Tikka, Sheek Kebab beautifully cooked and served with chutney. **£8.45**

### Sheek Kebab

Succulent minced lamb skewers seasoned with aromatic spices and expertly cooked in our Tandoor. **£7.45**

### Adarki Lamb Chops

Mouthwatering lamb chops coated in a rich spiced Adarki marinade and grilled to tender juiciness. **£10.95**

### Onion Bhajee <sup>V</sup>

Crispy fritters with thinly sliced onions, delicately spiced and deep-fried to golden perfection. **£5.95**

### Aloo Shingara <sup>V</sup>

Triangular pastries filled with spiced potato mixture deep-fried to crispy perfection. **£5.95**

## TANDOOR

### Tandoori Mixed Grill

Succulent Chicken Tikka, Lamb Tikka, Sheek Kebab, Lamb Chops, and a piece of Tandoori Chicken served with a Naan bread. **£18.95**

### Chicken Tikka

Tender chicken chunks on a skewer marinated in yogurt, spices, and grilled to perfection. **£12.45**

### Tandoori Chicken

Whole chicken marinated in our own unique blend of spices and cooked in our Tandoor. **£12.45**

### Lamb Shashlik

Succulent lamb pieces on skewers, char-grilled tomatoes, green peppers, and onions. **£13.95**

## BIRYANI

### Chicken Tikka Biryani

Fragrant basmati rice layered with succulent chicken tikka, aromatic spices, and herbs, creating a mouthwatering fusion of grilled perfection and biryani richness. **£16.45**

### Lamb Biryani

Aromatic basmati rice infused with tender, spiced lamb, herbs, and a symphony of spices, delivering a savoury and flavourful Indian rice dish. **£15.95**

### Vegetable Biryani <sup>VG</sup>

Fragrant basmati rice cooked with a colourful mix of fresh vegetables, aromatic spices, and herbs, creating a flavourful and satisfying vegetarian delight. **£13.45**

## CURRY (VEGETARIAN)

### Paneer Karahi <sup>V</sup>

Cubes of paneer cooked in a rich tomato-based curry, infused with aromatic spices and a touch of cream. **£14.45**

### Sag Aloo <sup>VG</sup>

A comforting Indian dish of spiced potatoes and spinach, offering hearty flavours and wholesome textures. **£11.95**

### Aloo Gobi <sup>VG</sup>

Cauliflower and potatoes stir-fried with aromatic spices, creating a flavorful and comforting North Indian dish. **£11.95**

### Bringal Bhajee <sup>VG</sup>

Velvety eggplant in a fragrant blend of spices, creating a rich and savory Indian dish that tantalizes the taste buds. **£11.95**

### Cauliflower Bhajee <sup>VG</sup>

Tender cauliflower florets bathed in a luscious blend of exotic spices, creating a savoury, aromatic sensation that elevates the humble cauliflower to a culinary masterpiece. **£11.95**

### Tarka Daal <sup>VG</sup>

Creamy lentils infused with a sizzling tempering of spices, garlic, and onions, creating a flavourful and comforting staple in South Asian cuisine. **£11.95**

### Daal Makhani <sup>V</sup>

Velvety black lentils slow-cooked with tomatoes, butter, and aromatic spices, resulting in a rich and luscious North Indian lentil delicacy. **£11.95**

### Chana Masala <sup>VG</sup>

Chickpeas simmered in a vibrant blend of spices, tomatoes, and aromatic herbs, creating a flavorful, hearty, and irresistible Indian dish. **£11.95**

## CURRY (NON-VEGETARIAN)

### Goan Fish Curry

Fresh fish simmered in a spicy and tangy coconut-based curry, capturing the vibrant and delicious essence of Goan cuisine. **£16.95**

### Chicken Tikka Masala

Succulent grilled chicken in a creamy tomato-based curry, infused with aromatic spices, delivering a taste sensation of Indian culinary perfection. **£14.45**

### Chicken Noorjahani

Tender chicken simmered in a luxurious saffron infused gravy, delivering a regal and aromatic flavor experience. **£14.45**

### Chicken Jalfrezi

Spicy stir-fried chicken with vibrant peppers and onions, creating a flavourful and zesty Indian dish. **£13.45**

### Butter Chicken

Tandoor-cooked chicken in a velvety tomato and butter sauce, offering a rich and indulgent symphony of flavours. **£13.45**

## BREADS

### Garlic Naan <sup>V</sup>

Tandoor baked Indian flatbread brushed with garlic infused butter, offering a flavourful and aromatic complement to your meal. **£4.95**

### Peshwari Naan <sup>V</sup>

Tandoor baked flatbread filled with a delightful mixture of nuts, coconut, and raisins, providing a sweet and savory accompaniment to your dining experience. **£4.95**

### Keema Naan

Tandoor baked flatbread stuffed with spiced minced meat for a hearty twist on the traditional naan. **£4.95**

### Naan Bread <sup>V</sup>

Soft and fluffy Tandoor-baked bread, a versatile and classic accompaniment to elevate any meal. **£4.45**

### Tandoori Roti <sup>VG</sup>

Whole wheat bread baked in a tandoor, offering a slightly crispy exterior and a soft, wholesome interior. **£3.45**

### Paratha <sup>V</sup>

Flaky, pan-fried Indian bread, versatile and delicious, perfect for pairing with a variety of savory and flavourful fillings or accompaniments. **£4.45**

### Aloo Paratha <sup>V</sup>

Stuffed with spiced mashed potatoes, this pan-fried Indian bread offers a delightful blend of comforting flavours and flaky texture. **£4.95**

### Chicken Korma

A royal blend of chicken, creamy cashew sauce, and aromatic spices, creating a rich and indulgent Mughlai dish. **£13.45**

### Naga Chicken

A fiery and flavourful dish featuring tender chicken cooked in a spicy Naga chili-based sauce, offering a tantalizing taste of Northeast Indian cuisine. **£13.45**

### Adrak Gosht

Aromatic ginger-infused lamb curry, with spices creating a flavourful and soul-warming dish in South Asian cuisine. **£14.45**

### Lamb Karahi

Succulent lamb cooked in a spicy, aromatic karahi-style curry, showcasing bold flavours and a tantalizing blend of South Asian spices. **£14.45**

### Satkora Chicken

Tender chicken infused with the tangy citrus flavour of Shatkora fruit, creating a zesty and aromatic Bengali delicacy. **£14.45**

## RICE

### Pilau Rice <sup>V</sup>

Fragrant basmati rice cooked with spices, perfect to complement a variety of main courses. **£4.95**

### Lemon Rice <sup>VG</sup>

Aromatic rice infused with tangy lemon juice and tempered with mustard seeds, and spices. **£5.95**

### Plain Rice <sup>VG</sup>

Simple, fluffy grains, a versatile and essential staple for any meal. **£4.95**

## EXTRAS

### Cucumber Raitha <sup>V</sup>

Cool and creamy yogurt mixed with fresh cucumber, mint, and spices, creating a refreshing and flavourful side dish to balance any meal. **£3**

### Chips <sup>VG</sup>

Crispy, golden potato slices, lightly seasoned, and fried to perfection. **£4.45**

### Salad <sup>VG</sup>

Crisp, fresh greens with vibrant vegetables, a healthy and colourful medley. **£3.95**

<sup>VG</sup> VEGAN <sup>V</sup> VEGETARIAN

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