PAPADOMS

Crunchy Appetisers	
PLAIN PAPADOMS	£0.70
MASALA PAPADOMS	£0.80
CHUTNEY TRAY	£0.80
(4 varieties) Per Person	

STARTERS

Our starters are prepared with the finest care and presented in a range of styles. Served with salad, yoghurt sauce and smoked tomato & pepper sauce.

VEGETARIAN

VEGETABLE SAMOSA	£2.85	
A triangular bread is filled with spiced vegetables, deep fried, served with salad and mint sauce.		
ONION BHAJEE	£2.85	
Deep fried shredded onion, potato, lentils, flour & coriander.		
ALOO CHATT	£3.20	
Selected pieces of potato stir fried with fruit spices, herbs, tomato & cucumber, served with salad.		
VEGETABLE CHATT	£3.20	
Seasonal vegetables, stir fried with fruit spices, herbs, tomato & cucumber, served with salad.		
MUSHROOM CHATT	£3.20	
Mushrooms sliced and stir fried with fruit spices, herbs, tomato & cucumber, served with salad.		
ALOO KOFTA	£2.75	
Seasoned crushed potato balls deep fried, served with salad.		
GARLIC MUSHROOMS	£3.50	
Fresh mushrooms in a spiced garlic sauce, sprinkled with fresh herbs, with salad.		
AUBERGINE COCONUT	£3.10	
Aubergine marinated and grilled in the tandoori oven and then stuffed with sweet and spicy cocon	ut mix.	
ALOO TIKKA	£3.50	
Potatoes cooked with some strong tikka spices.		
POTATO STUFFED PEPPERS	£3.10	
Peppers marinated and grilled in the Tandoori oven and then stuffed with spicy potato.		
DAHL BARA	£2.85	
Red lentils and onions in a spicy mixture, shallow fried.		
STUFFED TOMATOES	£3.10	
Tomatoes marinated and grilled in the tandoori oven and then stuffed with spicy crushed potato.		
PANEER TIKKA	£4.25	
VEGETABLE PLATTER (Suitable for 1)	£5.25	
Paneer, vegetable samosa, aloo kofta, dahl bara and onion bhajee.		

NON VEGETARIAN	
CHICKEN TIKKA	£4.25
Supreme chicken breast fillets cubed and marinated over-night and then lightly spiced, grilled in a charcoal oven, served with salad and mint sauce	
CHICKEN SHAMMI	£4.25
Selected pieces of chicken rounded with herbs and then pan fried, served with salad	
CHICKEN CHATT	£4.25
Selected pieces of chicken tikka stir fried with fruit spices, herbs, tomato & cucumber, served with s	alad
TANDOORI CHICKEN	£3.75
A quarter piece of spring chicken marinated overnight, grilled in a charcoal oven, lightly spiced, served with salad and mint sauce	
LAMB TIKKA	£4.50
Supreme spring lamb leg fillets cubed and marinated overnight and then lightly spiced, grilled in a charcoal oven, served with salad and mint sauce	

AWARD WINNING INDIAN **RESTAURANT IN LONDON'S EASTSIDE**

NON VEGETARIAN

HAMMI KEBAB	£3.75
elected pieces of lamb tikka rounded with herbs and then pan fried, served with salad	
ESHMI KEBAB	£4.25
HEEK KEBAB	£3.75
siced mince lamb grilled in the charcoal oven, served with salad	
MEAT SAMOSA	£2.85
triangular bread is filled with spiced mince lamb, deep fried , served with salad and mint sauce	
ANDOORI LAMB CHOPS	£4.50
UCK TIKKA	£4.50
IALYEE MO DUCK TIKKA Honey & grated cheese	£4.75
IALYEE MO LAMB Honey & grated cheese	£4.75
IALYEE MO CHICKEN TIKKA Honey & grated cheese	£4.75
HICKEN SHEEK	£3.95
ON VEG PLATTER (Suitable for 1)	£5.95
ndoori wings, lamb chop, chicken sheek, shami kebab and meat samosa.	+
1IX PLATTER (Suitable for 1)	£5.95
nicken tikka, lamb tikka, fish samosa, vegetable samosa and onion bhajee.	

SEAFOOD STARTERS

Not surprisingly, fish dishes are more popular on the coasts of Bangladesh where seafood is readily available. The fish purchased in Bangladesh are very different from those available elsewhere, so these recipes have been adapted to suit western spices. Fish are often cooked with skin, bones and head intact, as this retain the maximum, nutritional flavour.

All our starters are served with fresh green salad and grilled tomamto and and pepper sauce. This salad you	
will enjoy even on its own as it is flavoured with garlic, coriander, tamarind and drizzled with mustard oil.	
KING PRAWN BUTTERFLY	£4.95
King prawn is shaped out to a butterfly. It is then spiced delicately and covered in bread crumbs.	
It is then deep fried to a crunch	
KING PRAWN TANDOORI	£6.50
King prawns are selected and spiced to a medium hot, they are then cooked in the tandoori oven	
KING PRAWN ON PUREE	£6.50
King prawn is rounded and fried crispy. It is then thrown in a frying pan with other delicate herbs	
& spices. Once the prawns are ready, they are placed on a thin deep fried bread, served with salad	
PRAWN ON PUREE	£5.25
Prawns stir fried with herbs and lightly sprinkled spices placed on a thin deep fried bread, with sala	ad
PRAWN TIKKA	£5.25
Prawns stir fried with herbs and lightly sprinkled tandoori spices, served on a bed of salad	
PRAWN COCKTAIL Prawns with salad dressing	£5.25
GARLIC PRAWNS	£5.25
Prawns stir fried with garlic, herbs and lightly spiced, served on a bed of salad	
SALMON SHASHLICK	£5.25
Grilled salmon fillet steaks, peppers and tomatoes	
FISH SAMOSA Tuna	£2.95
FRIED HADDOCK Fillet of Haddock spiced-up	£4.25
FRIED SARDINE A large whole Sardine spiced-up	£3.50
FISH STUFFED PEPPERS	£3.50
Peppers marinated and grilled in the Tandoori oven and then stuffed with seasoned Tuna	
FISH STUFFED TOMATOES	£3.50

Tomatoes marinated and grilled in the Tandoori oven and then stuffed with seasoned Tuna

Calamari and Indian Vegetarian cheese with garlic and fresh herbs

CALAMARI PONIR

FISH

CURRIED

PARSI SALMON

PONIR PRAWN

Indian cheese cooked with Prawns delicately spiced.

£4.25

Here we present dishes from different regions. The fish purchased in Bangladesh are very different from those available here, so these recipes have been adapted to suit western tastes. Cooked with layers of spices and herbs with fine technique and expertise, the next step is only determined by the completed perfection of the previous step. They all differ in taste and flavours according to the herbs and spices chosen from different regions and styles. The different ingredients are listed next to each dish. Different chilli's are for flavours but does have a zing to it! I do recommend to that you taste the original version first before you ask for hotter versions. Each dish is served with white basmati rice. MANGO COD

ices of fresh mango are used to give this boneless cod fillet a distinctive sweet and spicy flavour.	
ALMON TOMATO	£12.95
almon Steaks are cooked with fresh tomatoes to give this fish dish a sweet and spicy finish.	
MALABARI TROUT	£11.95
whole Trout is cooked with grated coconut, plain flour & lemon juice to create a nutty & zesty finish	n.
ERALA COD	£12.95
od fillets are cooked with roasted ripe chilies, grated coconut, tamarind concentrate, lemon juice	
give it a tangy, nutty and crisp hot finish.	
MUSTARD SEABASS	£13.95
llets of Sea bass are cooked in a sauce with herbs, mustard & tomato.	
NUGHAL HALIBUT	£13.95
emon juice, mustard, roasted cumin, roasted ripe chillies, yogurt & garam masala are used to	
eate a sauce to poach these Halibut Steaks.	
OAN HADDOCK	£11.95
addock fillets are cooked with coconut milk, roasted ripe chillies, grated coconut, roasted cumin,	
marind concentrate and quartered tomatoes in this traditional dish.	

	Fillets of Salmon steak are cooked with green chillies, roasted cumin, ghee, plain flour, sugar		
Š.	for a fragrant, sweet and hot finish.		
	HADDOCK METHI	£12.95	
	Haddock fillets, methi leaves, methi seeds, lemon and tomato.		
	FISH CURRY	£13.95	
	Here you choose the fish and we cook it. Just enjoy this plain and simple way of cooked fish		
	with garlic, onions and fresh coriander.		
	SOUTH INDIAN SEABASS	£13.95	
	Mustard, methi seeds, roasted ripe chillies, coconut milk & tamarind concentrate gives this		
	Seabass a feel of the Indian Beaches.		į
	CABBAGE DALNA WITH PRAWNS	£9.95	
	Prawns cooked in roasted cumin, roasted ripe chillies, sugar, yoghurt & garam masala.		
	ORANGE COD	£12.95	
	Cod fillets cooked with fresh herbs and fresh orange.	-	
	SALMON WITH LIME AND TOMATO	£12 05	

Seabass a feel of the Indian Beaches.	
CABBAGE DALNA WITH PRAWNS	£9.95
Prawns cooked in roasted cumin, roasted ripe chillies, sugar, yoghurt & garam masala.	
ORANGE COD	£12.95
Cod fillets cooked with fresh herbs and fresh orange.	
SALMON WITH LIME AND TOMATO	£12.95
Fillets of Salmon poached in a medium hot sauce with fresh lime and lemon.	
CALAMARI SAG	£9.95
Fresh Calamari cooked with fresh spinach in a sauce full of fresh herbs, seed spices and garlic.	
CALAMARI PRAWNS	£11.95
Fresh Calamari and Prawns cooked in a sauce full of fresh herbs, seed spices and garlic.	
SOUTH INDIAN HOT PRAWNS	£9.95
Prawns cooked in roasted cumin, methi seeds, mustard, grated coconut, garam masala,	
roasted ripe chillies seeds, tamarind, and sugar.	
MALABAR PRAWN CURRY	£9.95
Prawns cooked in tamarind, lemon juice, coconut milk, roasted cumin, roasted ripe chillies &	
grated coconut.	
HOT MALAYALEE PRAWNS	£9.95
Prawns cooked in mustard, methi, roasted ripe chillies, tamarind concentrate, and green chillies.	
PRAWN SAMBOL	£9.95
Prawns cooked in green chillies, roasted cumin, ghee & spinach.	

FISH GRILLED, TANDOORI OR PAN-FRIED

Fish is delicate, the use of spices and cooking must be careful. Served with fresh green salad; grilled tomato and pepper sauce. This salad you will enjoy even on its own as it is flavoured with garlic, coriander, tamarind and drizzled with mustered oil. TROUT

INOUI	19.3
A large Trout marinated then grilled whole.	
SEABASS	£11.9
fillets of large Seabass marinated then fried.	
PAN-FRIED COD	£9.9
Fillets of Cod marinated then fried.	
GRILLED SALMON	£10.9
Fillets of Salmon marinated then fried.	
HALIBUT	£13.9
Steaks of Halibut marinated then grilled.	

MEDIUM PRAWN DISHES

All these curries are lightly spiced selected prawns

PRAWN CURRY	£8.25
PRAWN SAG (spinach,dry)	£8.50
PRAWN MUSHROOM CURRY	£8.50
ALOO PRAWN (dry with potato)	£8.50

MEDIUM KING PRAWN DISHES

All these curries are lightly spiced

LAMB TIKKA CURRY

LAMB BOMBAY (with egg and tomato)

SAG GOSHT / DUCK (dry with spinach)

ALOO GOSHT / DUCK (dry with potatoes)

LAMB DARZILING (Indian style onion frittered rings)

LAMB MUSHROOM CURRY

£12.95

£12.95

£11.95

KING PRAWN CURRY	£12.50
KING PRAWN SAG (spinach, dry)	£13.50
KING PRAWN MUSHROOM CURRY	£13.50

MEDIUM LAMB / DUCK

Here we present dishes from different regions. They are medium spiced but can be given hotter finishing. I do recommend that you first taste the original versions before you ask for the hotter versions!

£8.50 / £9.50
£8.50 / £9.50
£8.50 / £9.50
£9.50 / £9.9
£8.95 / £9.95
£9.50 / £9.95
£9.50 / £9.95
£9.50 / £9.95
£7.95 / £8.95

£8.25

£8.10

£8.10

£8.10

£8.10 / £8.95

£8.10 / £8.95

Preparation of the finest basmati rice cooked in pure ghee. It is then cooked in the biriani pan with lamb, chicken, dressed with tomato, cucumber, lemon, egg and lettuce. Served with vegetable curry CHICKEN/LAMB BIRIANI £8.75 / £9.75 CHICKEN/LAMB TIKKA BIRIANI £9.75 / £10.75 PRAWN BIRIANI £11.50 £13.95 KING PRAWN BIRIANI £6.95 **VEGETABLE / MUSHROOM BIRIANI** TANDOORI CHICKEN BIRIANI £9.50 MIX BIRIANI (Meat and chicken) £9.75

MEDIUM CHICKEN

Here we present disnes from different regions. They are medium spices but can be given notter fin	isning. i ao
recommend that you first taste the original versions before you ask for hotter versions!	
POTATO CAULIFLOWER CHICKEN Medium spicy with cauliflower florets	£7.50
CHICKEN AND CABBAGE Green cabbage and chicken - medium hot	£7.50
HONEY & MUSTARD CHICKEN Medium strength honey & mustard - sweet & spicy	£8.50
CHICKEN PINEAPPLE Pineapple cooked with chicken in a medium spicy sauce	£8.50
PANEER CHICKEN Indian cheese & chicken with fresh herbs & light spices - medium hot	£8.50
METHI CHICKEN Chicken cooked with plenty fenugreek leaves - medium hot	£8.50
CHICKEN NARYAL Grated coconut and chicken in a medium sauce	£8.50
CHICKEN CURRY	£6.50
CHICKEN TIKKA CURRY	£7.50
CHICKEN MUSHROOM CURRY	£7.50
SAG CHICKEN (Dry with spinach)	£6.95
CHICKEN DARZILING (Indian style onion frittered rings)	£6.95

PERSIAN DISHES Served with pilau rice

Dhansak - Hot, sweet and sour with lentils. Pathia - Hot, sweet and sour, moist	
CHICKEN / LAMB DHANSAK	£8.95 / £9.2
CHICKEN / LAMB TIKKA DHANSAK	£9.95 / £10.2
PRAWN DHANSAK	£10.5
KING PRAWN DHANSAK	£13.9
VEGETABLE DHANSAK	£7.5
CHICKEN / LAMB PATHIA	£8.95 / £9.9
CHICKEN / LAMB TIKKA PATHIA	£9.95 / £10.2
PRAWN PATHIA	£10.5
KING PRAWN PATHIA	£13.9
VEGETABLE PATHIA	£7.5

TANDOORI MASALA DISHES

A due invented distribit the western world. Now a most popular distribit maid and bangladesh.	
Grilled in the tandoori then added to a creamy tandoori sauce	
TANDOORI CHICKEN MASALA (on/off the bone)	£8.50
CHICKEN TIKKA MASALA	£7.95
LAMB TIKKA MASALA	£8.50
KING PRAWN TANDOORI MASALA	£13.95
VEGETABLE TIKKA MASALA	£6.50
TANDOORI MIXED GRILL MASALA	f13 9

A true invented dish for the western world. Now a most popular dish in India and Rangladesh

KORAI DISHES

One of the ancient special disnes. It brings all the sizzling taste, delicaty spice	ea, meaium not
KORAI CHICKEN / LAMB	£8.25 / £9.2
KORAI PRAWN	£10.7
KORAI KING PRAWN	£13.5
KORAI VEGETABLES / MUSHROOM	£7.5
KORAI DUCK	£9.5

BIRIANI DISHES

PRAWN MADRAS	£8.9
KING PRAWN MADRAS	£12.9
VEGETABLE MADRAS	£5.50
DUCK MADRAS	£8.9!
VINDALOO CURRY	
These curries are very hot with potato	
CHICKEN / LAMB VINDALOO	£7.25 / £8.2
CHICKEN / LAMB TIKKA VINDALOO	£8.45 / £9.4
PRAWN VINDALOO	f9.2
KING PRAWN VINDALOO	£13.10
VEGETABLE VINDALOO	£5.50
VEGETABLE VINDALOO	13.3
DANIGAL ODE DUALL	
BANGALORE PHALL	
A daredevil dish, extremely hot, not for the faint hearted	
CHICKEN / LAMB PHALL	£7.50 / £8.50
CHICKEN / LAMB TIKKA PHALL	£8.55 / £9.5
PRAWN PHALL	£9.50
VEGETABLE PHALL	£5.9
BALTI DISHES	
A new experience to London, a strong spiced dish with many flavours.	
Served with plain nan or plain rice.	
BALTI CHICKEN / LAMB	£8.95 / £9.9
BALTI PRAWN	£10.9
BALTI KING PRAWN	£13.9!
BALTI VEGETABLE / ALOO OR MUSHROOM	£7.9!
BALTI CHICKEN / LAMB KORMA	£8.50 / £9.50
BALTI VEGETABLE / ALOO KORMA	£6.9
BALTI PRAWN GARLIC BHUNA	£10.9
BALTI KING PRAWN GARLIC BHUNA	£13.9
BALTI CHICKEN TIKKA MASALA	£10.9
BALTI CHICKEN JALFREZI	£10.9
BALTI VEGETABLE JALFREZI	£7.9
BALTI ALOO GARLIC BHUNA	£6.9

MEAT THALI Suitable for One Person

MIX THALI Suitable for One Person

PLAIN RAITHA, PILAU RICE & NAN

MADRAS CURRY

CHICKEN / LAMB MADRAS CHICKEN / LAMB TIKKA MADRAS

These curries are hot

MEAT BHUNA, CHICKEN JALFREZI, CHICKEN DOPIAZA,

£14.50

£13.95

14.95

£6.95 / £7.95

£8.25 / £9.25

CHICKEN TIKKA, PLAIN RAITHA, PILAU RICE & NAN

VEGETABLE THALL Suitable for One Person

MUSHROOM BHAJI, PLAIN RAITHA, PILAU RICE & NAN

CHICKEN DOPIAZA, LAMB CHOP, SAG CHANA, ALOO PANEER,

ONION BHAJI, DRY VEGETABLES, BHINDI BHAJI,

BHUNA DISHES		VEGETABLES CONTINUED (SIDES)
Medium dry with extra spices and herbs bursting with spiced flavours.		ALOO GOBI (Potatoes and cauliflower)
True aromatic dish. Highly recommended		SAG CHANA (Spinach and chick pea)
CHICKEN / LAMB BHUNA	£7.25 / £8.25	SAG ALOO (Spinach and potatoes)
CHICKEN / LAMB TIKKA BHUNA	£8.25 / £9.25	BHINDI BHAJEE (Okra - an Indian vegetable)
PRAWN BHUNA	£9.25	SAG BHAJEE (spinach with garlic)
KING PRAWN BHUNA	£13.50	TARKA DALL (Lentils with fried garlic)
VEGETABLE / MUSHROOM BHUNA	£6.95	BRINJAL BHAJEE (aubergine)
DUCK BHUNA	£8.95	CHANA MASALA (Chick peas cooked in tandoori masala spices)
		DALL SAMBA (Mixed vegetables in a lentil sauce)
		DALL MAKHNI
ROGAN JOSH		ALOO KOFTA (Spiced potatoes deep fried)
Lightly spiced; served with tomatoes	67.25 / 60.25	CHIPS
CHICKEN / LAMB ROGAN	£7.25 / £8.25	RAITHA (Plain, tomato, cucumber, onion or mixed)
CHICKEN / LAMB TIKKA ROGAN	£8.25 / £9.25	
PRAWN ROGAN	£9.25	BREADS
KING PRAWN ROGAN	£13.50	
VEGETABLE / MUSHROOM ROGAN	£6.95	Nan - Baked in charcoal oven
		Paratha - Flamed and grilled in ghee
DUPIAZA DISHES		Roti - Thin bread baked in charcoal oven
Medium hot with onions and capsicum, rich with herbs and spices, moist sauce.		
CHICKEN / LAMB DUPIAZA	£7.25 / £8.25	Puree - Flamed and deep fried
CHICKEN / LAMB TIKKA DUPIAZA	£8.25 / £9.25	Chapati - A thin flamed bread. Some of these are stuffed with meat, vegetables etc. They are called by three stuffing. Any of
		Some of these are stuffed with meat, vegetables etc. They are called by three stuffing. Any o be with cheese.
PRAWN DUPIAZA	£9.95	NAN
KING PRAWN DUPIAZA	£13.50	KEEMA NAN (minced lamb)
VEGETABLE / MUSHROOM DUPIAZA	£6.95	VEGGIE NAN (mixed vegetables)
DUCK DUPIAZA	£8.95	PESHWARI NAN (coconut, almond, raisins - sweet)
		PALAK NAN (coconut, aimono, raisins - sweet)
KORMA DISHES		CHILLI NAN (hot)
Very mild, coconut, almond, sultanas and fresh cream based.		GARLIC NAN
CHICKEN / LAMB KORMA	£7.25 / £8.25	KEEMA CHEESE NAN
CHICKEN / LAMB TIKKA KORMA	£8.25 / £9.25	PARATHA
PRAWN KORMA	£9.95	VEGGIE PARATHA (mixed vegetables)
KING PRAWN KORMA	£13.50	GARLIC PARATHA (minded vegetables)
VEGETABLE / MUSHROOM KORMA	£6.95	PALAK PARATHA (gaille)
VEGETABLE / IVIOSHROOIVI KORIVIA	10.93	CHILLI PARATHA (hot)
		ALOO PARATHA (potato)
MILD FRUIT DISHES		EGG PARATHA (podato)
With coconut, almonds, sultanas. Cream based. Kashmir with banana and lychees.	Malayan with pineapple.	TANDOORI ROTI
CHICKEN / LAMB KASHMIR	£7.50 / £8.50	CHAPATI
PRAWN MALAYAN / KASHMIR	£10.50	BUTTER CHAPATI
KING PRAWN MALAYA / KASHMIR	£13.50	PURI
CHICKEN / LAMB MALAYAN	£7.50 / £8.50	TORI
VEGETABLE KASHMIR / MALAYAN	£7.10	DICE DICHEC
		RICE DISHES
VECETARIES (SIRES)		All our rice is prepared with the finest basmati. Pilau rice is used as a base rice for all the fri ask if you would prefer plain rice.
VEGETABLES (SIDES)		BOILED RICE
All these vegetables are side orders. They can be prepared as a main meal at £5.9	5	PILAU RICE (Cooked in pure ghee, herbs and saffron)
Fresh vegetables are lightly spiced and then stir fried.	CA 40	EGG FRIED RICE (Sliced boiled egg)
MIXED VEGETABLE CURRY (Seasonal vegetables)	£4.10	MUSHROOM FRIED RICE (Sliced fresh mushrooms)
MIXED VEGETABLE BHAJEE (Seasonal vegetables)	£4.10	KASHMIRI FRIED RICE (Pineapple, lychees & banana)
BOMBAY POTATO	£4.10	VEGETABLE FRIED RICE (Peas, beans, carrots, sweet corn, potato, cabbage & musi
ALOO PONIR (Potato and Indian cheese)	£4.10	SPECIAL FRIED RICE (Feas, peas, herbs and coriander)
MUSHROOM BHAJEE	£4.10	KEEMA FRIED RICE (egg, peas, neros and contander)
ONION BHAJEE	£2.85	GARLIC FRIED RICE (slined garlic)
Deep fried shredded onion, potato, lentils, flour and coriander	The Control of the Co	CHILLI FRIED RICE (hot)
CAULIFLOWER BHAJEE	£4.10	LEMON FRIED RICE (low) zest)
SAG PONIR (Spinach and Indian cheese)	£4.10	COCONUT RICE (terriori zest)
MOTTOR PONIR (Peas and Indian cheese)	£4.10	PEAS RICE
	· College	TO HICK

,	STARS SIGNATURE DISHES	
	STAR OF INDIA SPECIAL	£27.95
	Lamb, chicken, prawn, king prawn and minced lamb, cooked together in a special moist spicy sau	
	served with salad, 2 chapatis and special rice. Suitable for 2 persons.	
	SPECIAL MURGI MASALA	£10.95
	Half a spring chicken (on or off the bone) marinated in fresh herbs and spices, cooked with	
	mince-meat in a moist sauce, served with green salad and white basmati rice.	
) / £9.95
	Succulent pieces of baby lamb or chicken, marinated in fresh herbs and spices, half cooked in the charcoal tandoor then fully cooked in the pan with fresh green chillies, tomatoes, capsicum and	
	coriander. Fine style and taste of Indian cooking.	
	SPECIAL KING PRAWN JALFREZI	£13.95
	King prawns luxuriously cooked for a luxurious dinner.	
	SPECIAL VEGETABLE JALFREZI	£7.95
	Seasonal vegetables cooked with fresh herbs and spices, green chillies, capsicum, tomato and green chillies capsicum, to an adversarial capsicum, to a capsic	een
	coriander. Fine style and taste of Bengal cuisine.	
	SPECIAL CHICKEN MAKONI	£10.50
	Half a spring chicken (on or off the bone) marinated with yoghurt and medium hot spices, which grilled in the authentic charcoal tandoor. It is then completed in the pan with mixed roasted spic	
	A layer of fresh buttered cream is carefully presented on the top to sink in slowly increasing aron	
		£10.50
	Succulent pieces of spring chicken or lamb marinated in yoghurt and fresh herbs and spices,	210.50
	grilled in the authentic charcoal tandoor, it is then dipped in a recipe of fresh capsicum, tomato, qarlic and qinger.	
	SPECIAL CHICKEN / LAMB PASSANDA £9.95	£10.95
	Succulent pieces of spring chicken or lamb marinated in yoghurt and fresh herbs and spices, grille	
	in the authentic charcoal tandoor, it is then wrapped in a delicate mild sauce with coconut, almo	nd,
3	sultanas, wine and liquor.	
	SPECIAL VEGETABLE PASSANDA	£7.95
8.	Seasonal vegetables cooked with fresh herbs and spices it is then wrapped in a delicate mild sau	ice
	with coconut, almond, sultanas and wine and liquor. SPECIAL CHICKEN REZALA	£10.50
	Spring chicken and minced lamb, yoghurt, lightly spiced, in a moist sauce and served with salad.	
	SPECIAL KING PRAWN DELIGHT	£13.95
	King prawns spiced to a crunch, decorated with shredded crunchy aloo, served with salad & basma	
	pilau rice.	
	TANDOODI DICUEC	
	TANDOORI DISHES	
	All spiced overnight and grilled in a true charcoal oven to order. Served dry with salad and traditional mint yoghurt sauce	
	TANDOORI CHICKEN (whole)	£10.50
	TANDOORI CHICKEN (half)	£6.50
	CHICKEN TIKKA	£7.25
	LAMB TIKKA	£7.50
	TANDOORI MIXED GRILL	£14.95
	Selection of tandoori chicken, chicken tikka, lamb tikka, sheek kebab, king prawn tandoori, lamb	
	chop, tandoori wings and plain nan bread	
	SHASHLICK CHICKEN TIKKA	£7.50
	Chicken, green pepper, tomato and onions	CO F.
	SHASHLICK LAMB Lamb, green pepper, tomato and onions	£8.50
	SHEEK KEBAB	£6.95
	KING PRAWN TANDOORI	£13.95
	TANDOORI DUCK	£8.50
	TANDOORI LAMB CHOPS	£8.50
	TANDOORI KING PRAWN SHASHLICK	£14.50
	PANFER SHASHLICK	£7.50
	Indian cheese, tomato, green pepper and onions marinated and grilled in the tandoor.	17.30
	BRINJAL SHASHLICK	£6.50
	Aubergine, tomato, green pepper and onions marinated and grilled in the tandoor.	

£4.10 £4.10

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£3.25 £3.50 £3.25 £3.25

£3.25

£3.50 £3.25

all the fried rice - please

VEGETABLES MAIN

Here we present dishes from the different regions. They are medium spiced but can be given hotter finishing. I do recommend that you first taste the original versions before you ask for hotter versions.

linishing. I do recommend that you first taste the original versions before you ask for noticer version	15.
APPLE AND MANGO CURRY	£6
Fresh tangy apples and sweet mangoes cooked with tamarind and lemon juice. Fresh herbs and	Ē.
spices with jaggery. Hot, sweet, tangy and refreshing	
ALOO BRINJAL Potato and Aubergine	£6
BRINJAL PORIYAL	£6
A typical Aubergine dish with black beans, chick peas, roasted cumin, roasted ripe chillies	
grated coconut, tamarind concentrate, ghee, mustard VEGETABLE WITH ALMOND COCONUT	£6
Mixed vegetables cooked with coconut, almond and roasted ripe chillies - medium hot	10
PUNJABI BEANS	£5
An exotic way of a green bean dish cooked in ghee, garam masala, yoghurt, green chillies & tomato	
GARLIC CHILLI BEANS	£6
A typical green bean dish with green chillies, and garlic	
CHICK PEA AND APPLE	£5
Yellow chick pea and tangy apples	
AUBERGINE RASAVANGY Brinjal, black peas, chick peas, roasted ripe chillies, grated coconut, mustard, green chillies	£6
jaggery, tamarind concentrate & sambar mix	
BEANS PORIYAL	£6
A green bean dish with black peas, chick peas, roasted cumin, roasted ripe chillies, grated coconut,	
tamarind concentrate, ghee & mustard.	
COCONUT GREEN BEANS	£6
A green bean dish with green chillies, fresh grated coconut and garlic. CABBAGE AND PEAS	£6
Green cabbage and peas cooked with onions, fresh herbs & garlic.	IC
ALOO SONG	£6
Potatoes cooked in tamarind, mustard, coconut milk, jaggery, mustard, green chillies, garam	
masala & yoghurt.	
MALABAR MIXED VEGETABLE	£6
Grated coconut, green chillies, roasted cumin, coconut milk, mixed vegetables, mango, and yoghurt	
VEGETABLE SCOTCH	£6
Mixed vegetables, ginger, garam masala, roasted cumin, red chilli, lemon juice green chilli, paneer, rice flour & garlic.	
DAL PANEER Indian cheese and red lentils	£6
LENTILS IN LIME Fresh lime, roasted ripe chillies and lemon with red lentils	£
BENGALI CHOLA DAL	£
Chick peas, roasted cumin, onions finely chopped, garam masala & dried birds eye chilli	
MANGO OKRA Fresh mango and fresh bhind cooked with light spices & garlic	£
CABBAGE PORIYAL	£6
A green cabbage dish with black peas, chick peas, roasted cumin, roasted ripe chillies, grated cocor	nut,
tamarind concentrate, ghee & mustard.	co
MEHTI ALOO Fenugreek leaves and potato	£6
CHICK PEA AND TOMATOES and spicy	£
CHICK PEA AND TOMATOES spicy	£
TOMATO LENTILS Garlic and thick lentils with tomato	£
PONIR CALI Indian cheese and cauliflour, lightly spiced	£
PONIR CHANA Indian cheese and chick pea, lightly spiced	£
SAG CABBAGE Green cabbage and fresh spinach with garlic and bay leaves	£
SAG VEGETABLE Fresh spinach and mixed vegetables	£6
LIME CHANA Chick pea, lime and lemon lightly spiced	£6
CAULIFLOWER SAMBAR	£6
Cauliflower, grated coconut, lentils, cumin, roasted ripe chillies, green chilli, tamarind, sambar mix, rice flour & grated coconut.	
MYSORE SAMBAR	£6
Mixed vegetables, lentils, roasted cumin, roasted ripe chillies, green chilli, tamarind, sambar mix,	
rice flour & grated coconut.	

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