Traditional Dishes

Curry	Madras	Vindaloo	Bhuna
Jalfrezi	Rogan	Dupiaza	Pathia
Dhansa	k Saag	Masala	Korma
Karahi	Pasanda	a Balti	Achari
Chicken Chicken Lamb Lamb Til Prawn King Prav Vegetab Paneer T Aloo Kof	kka wn le īkka (v)		£7.00 £7.50 £7.50 £8.00 £7.50 £12.95 £6.00 £7.00 £7.00



£2.50

£2.80 £3.50 £3.50 £3.50 £3.50 £3.50 £3.50

£3.80 £3.80

£3.50 £3.50

£3.50 £3.80

£0.85 £0.90 £1.00 £1.00 £1.00 £1.00 £1.80 £2.00

Boiled Rice	
Pilau Rice	
Egg Rice	
Mushroom Rice	
Garlic Rice	
Lemon Rice	
Spinach Rice	
Keema Rice	
Chicken Rice	
Vegetable Rice	
Coconut Rice	
Half and Half Boiled Rice	
Half and Half Pilau Rice	
Any other rice extra 50p	



Papadom	
Spicy Papadom	
Mint Sauce	
Mango Chutney	
Lime Pickle	
Onion Salad	
Plain Raitha	
Cucumber Raitha	



Side Dish: £3.95 | Main Dish £5.95

Shabji Makhani Vegetables in a mild sauce made of butter.

cream, almonds and coconut

Saag Aloo

Tarka Dhal

Chana Aloo

Saag Paneer Bombay Aloo Aloo Gobhi Chana Dansak Bhin Mushro

Dansak Chana Masala Bhindi Bhaji Mushroom Bhaji Garlic Mushrooms

Breads

Plain Naan	£2.50
Keema Naan	£3.50
Garlic Naan	£3.20
Peshwari Naan	£3.20
Cheese Naan	£3.20
Chilli Naan	£3.20
Garlic and Cheese Naan	£3.50
Tikka Naan	£3.50
Vegetable Naan	£3.20
Paratha	£2.50
Chapati	£2.20

Chips

£2.80



Chicken and Chips	£5.9
Chicken Nuggets and Chips	£5.9
Omelette and Chips	£5.9

Some of our dishes may contain almonds / nuts and trace may appear in other dishes. If you have any food allergies, please let our staff know so we can cater a dish to your requirements.



Fine Indian Cuisine A Unique Blend of Flavours Multi-Award Winning Indian Restaurant



Paneer Tikka (V)		£5.00
Marinated Indian cottage cheese with and onion served with mint sauce Onion Bhaji (V) Lamb Chops Spiced lamb chops with a touch of he yoghurt dip. Makes a delicious combi Garlic Tikka Starter	erbs and	£3.00 £5.50 £4.50
		£4.95
Marinated in garlic, ginger and yoghurt, cooked in clay oven and served with salad	Lamb	£4.95
Tandoori Chicken (1/4)		£4.50
Sheek Kebab		£3.95
Prawn Puri		£4.50
King Prawn Puri		£5.95
Chicken Chaat		£3.95
Aloo Chaat		£3.50
Chicken Tikka		£3.95
Lamb Tikka		£4.95
Vegetable Samosa		£2.80
Meat Samosa		£2.95
Prawn Cocktail		£3.95
Salmon Tikka		£5.95
Garlic Naga Tandoori Wi	ngs (4)	£5.00
Choi Pitta Stir Fry Chicken or Lamb		£3.95
Mint Room Grill Chicken tikka, lamb tikka, sheek kebal	b	£6.50
and tandoori chicken		



Chicken Biryani	£7.50
Chicken Tikka Biryani	£7.95
Lamb Biryani	£8.50
Lamb Tikka Biryani	£8.95
Prawn Biryani	£8.50
King Prawn Biryani	£12.95
Vegetable Biryani	£7.25
Maharajah Biryani	£9.95
Chicken tikka, lamb tikka, minced lamb	
with an omelette on top	
Shahi Biryani	£8.50
Chicken, prawn, lamb with an omelette on top	
Persian Chicken Biryani	£8.50
Chicken, pineapple with an omelette on top	
Tandoori Chicken Biryani	£8.50
Stripped tandoori chicken served with	
plain masala sauce	
Moglai Biryani	£8.50
Chicken lamb with an omelette on ton	

Tandoori Dishes

Served with salad and mint sauce Chicken Tikka £7.50 Lamb Tikka £7.95 Tandoori King Prawns £12.95 Lamb Chops £9.50 £10.95 Tandoori Mix Grill Served with naan **Chicken Shashlick** £8.50 Lamb Shashlick £8.95 £8.00 Tandoori Chicken (1/2) Mint Room Sizzler £14.95 A combination of (3) chicken tikka, (3) lamb tikka, (2) garlic naga wings,
(1) tandoori king prawn and (1) lamb chop Paneer Tikka £7.50

Pearls of the Sea

Machli Jalfry Tilapia fish cooked in a traditional recipe	£10.95
Goan Machli Fresh tilapia fish cooked with traditional Goan spices	£10.95
Jhinga Mirchi King prawns cooked with mixed bell peppers, onions, green chillies and fresh coriander	£10.95
Hariali Machli Tilapia fish cooked with coriander, mint, garlic, chilli puree and our very own unique blend of spices	£10.95
Royal Salmon Grill Salmon marinated in yoghurt and spices, gently roasted in a tandoori oven and	£12.95

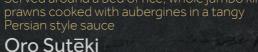


Gunpowder Machli (Contains Bones) Originating from the southern part of India. Silver pomfret with gunpowder spice, topped with a curried bhuna sauce, served with rice	£19.95
	£25.00

ne rainnous Drizzled in our special Bombay style sauce. Bombay glazed; chicken, lamb, king prawns, lamb chops & Bombay naga wings. Served on a bed of rice with Bombay spicy chips

Purple Lig	ler	£35.00
	a bed of rice, whole jumbo king	

£80.00



24 carat gold dry-aged tomahawk steak served with Bombay style chips



Chicken Bang Bang Chicken cooked in a special Goan xacutti	£12.95
recipe. Not for the faint-hearted!	
Dilwale	£12.95
The love from India. Chicken, lamb and	
king prawns cooked in a special sauce	
Frankenstein	£12.95
Lamb chops cooked in a hot sauce	
Chicken Lababdar	£12.95
Sliced chicken tikka sitting on top of a	
special sauce, served with basmati rice	
Pardesi	£14.95
A combination of tandoori in one dish.	
Sheek kebab, chicken tikka, lamb tikka	

tandoori chicken and tandoori king prawn cooked in a sauce of your choice



Nikunjo Ruposhi Cooked with sliced green chillies, black pepper, onion, green pepper, garlic and fresh coriander

Rajony Gondha Cooked with very special garden mint, fresh coriander and a rich tangy sauce

Bhindi

Saag Wala Cooked with spinach and

Kholapuri Slightly hot and spicy, prepared with a blend of turmeric, cumin, coriander and green chillies

Bengal Shamoli Minced lamb and green beans cooked with green chillies, green pepper, onion and fresh coriander, served with a medium spicy sauce

Monipure Cooked with roasted chillies in a tantalising medium to madras strength sauce

Chicken Tikka £8.50 Lamb Tikka £8.95 King Prawn £12.95

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Urban Special Safroni Nihari Gosht Lamb shank slowly cooked with exotic spices, finished with saffron and kewra water, served with rice or naan	£14.95
Dabbang A traditional dish. ½ chicken on the bone cooked in chef's special sauce	£12.95
Hyderabadi Dum Biryani A classic dish of the Mughal. Basmati rice cooked with chicken, traditional herbs sealed in a pot, served with tarka dhal or raitha	£12.95
Duchess of Delhi	£12.95

Bombay to Calcutta

Naga Cooked with coriander, spices and Mr Naga hot pickle	Chicken Tikka £8.50 Lamb Tikka £8.95 King Prawn £12.95
Sali Cooked in a semi dry sauce with spicy fresh coriander and with fried shredded potatoes on top	Chicken Tikka £8.50 Lamb Tikka £8.95 King Prawn £12.95
Hariyali Cooked in oriental spices, tomatoes, butter and spinach, topped with cream Handi Silsila	Chicken Tikka £8.50 Lamb Tikka £8.95 King Prawn £12.95
Cooked with mushroom in a medium strength sauce with fresh green chillies	Chicken Tikka £8.50 Lamb Tikka £8.95 King Prawn £12.95
Rajasthani Laal Maas Tender lamb slow cooked in garli and red chilli sauce	£8.95
Garlic Chilli Chicken Sliced chicken tikka cooked in a s sauce with green chillies and fres	
Goan Special Chicken tikka cooked with fresh of green chillies, mint and tamarind	£8.95 coriander,
Maharajah Bhuna Chicken tikka, lamb tikka and minced lamb with mixed	£8.95
peppers and fresh coriander Balti Speciality	£8.95

Chicken, lamb, prawn and spinach