

TO START		
<b>Onion Bhaji</b> (4 pcs)	2.95	<b>Ajwani Salmon</b> 5.95 <i>Fresh Scottish salmon char-grilled in the Tandoor with lemon juice, ginger &amp; carom seeds.</i>
<b>Samosa</b> (Vegetable or Meat - 2 pcs) <i>Fried pastry filled with fresh vegetables or meat.</i>	2.95	<b>Chicken or Lamb Tikka</b> 3.75 <i>Chicken or lamb tikka marinated overnight and cooked in the Tandoor.</i>
<b>Jhal Puri</b>	3.95	<b>Adha Jinga</b> 6.25 <i>Jumbo prawns pickled in garlic, ginger, fenugreek and lemon juice, baked in the Tandoor.</i>
<b>Mitaas</b> <i>Grilled chicken tikka cooked in a tangy sauce with sweet garlic, mango pulp and tamarind.</i>	3.75	<b>Prawn Pathia Puri</b> 4.50 <i>Small prawns cooked in a sweet and sour sauce – served on a puri.</i>
<b>Lamb Chops</b> (2 pcs) <i>Tender baby chops marinated overnight and cooked in a classic style.</i>	5.50	<b>King Prawn Pathia Puri</b> 5.50 <i>Jumbo prawns cooked in a sweet and sour sauce – served on a puri.</i>
<b>Paneer Shashlik</b> <i>Spicy home-made cheese cooked in the Tandoor.</i>	4.50	<b>King Prawn Butterfly</b> 4.75 <i>Large prawn infused with special spices, flattened, coated in breadcrumbs and deep fried. Served with a salad.</i>
<b>Murgh Malai</b> <b>N</b> 3.75 <i>Delicately spiced, succulent chicken, skewered and grilled in the Tandoor with garlic, ghee and mint.</i>		<b>Temple Platter</b> 5.75 <i>Chicken tikka, lamb chop, sheek kebab and salmon tikka.</i>
<b>Sheek Kebab</b> 3.75 <i>Minced lamb, mixed with various herbs and spices, skewered and grilled in the Tandoor.</i>		<b>Palak Paneer Pakora</b> <b>NEW</b> 3.75 <i>Crispy round pakoras made with spinach, onions &amp; cheese</i>
<b>Tandoori Chicken</b> 3.75 <i>¼ spring chicken marinated in traditional spices and cooked in the Tandoor.</i>		

BIRYANI DISH		
<i>Exquisite recipe from the Mughal days combines your choice of items below with fragrant Himalayan rice, cooked with light spices – includes a medium vegetable curry.</i>		
<b>Chicken / Lamb Tikka</b>	8.95	<b>Chef's Special</b> <b>NEW</b> 10.95 <i>Chicken And Lamb Tikka with Vegetables And Spinach</i>
<b>Chicken</b>	7.95	<b>Vegetable</b> 7.50
<b>Lamb / Prawn</b>	8.95	
<b>Tandoori King Prawn</b>	11.95	

SAUCES		
<i>Why not try a sauce to accompany your tandoori dish.</i>		
<b>Korma, Madras Or Bhuna Sauce</b>	2.50	
<b>Passanda, Pathia Or Masala Sauce</b>	2.60	

### Allergy Notice

All dishes are individually prepared, a little time is deeply appreciated.  
If you are allergic to anything please let us know.  
Management reserves the right to refuse any person without giving any reasons.

CHEF'S RECOMMENDATION		
<b>Murgh Hara Jhul</b> 7.50 <i>Delicately spiced chicken cooked in a rich sauce of yoghurt, garlic, fresh coriander, green chillies and whole grain mustard with a touch of olive oil.</i>		<b>Jingha Balchou</b> 11.50 <i>King prawns cooked in a delicious hot, sweet and sour masala sauce with fresh mushroom. A classic Goan dish.</i>
<b>Garlic Chilli Chicken</b> 7.20 <i>Green chicken tikka cooked with garlic puree, sliced garlic, tomatoes, fresh coriander and green chilli.</i>		<b>Lamb Chop Masala</b> <b>N</b> 10.50 <i>Tender baby lamb chops marinated overnight &amp; cooked in an exotic sauce.</i>
<b>Chicken 65</b> 7.95 <i>Grilled chicken with onions, peppers and tomatoes tossed in a hot wok with light spices, mango chutney, garlic puree, green chilli and fresh lime.</i>		<b>Chicken or Lamb Passanda Nawabi</b> <b>N</b> 7.50 <i>Marinated pieces of chicken or lamb cooked in cream and delicate herbs, a Kashmiri recipe.</i>
<b>Benarsi</b> 7.50 <i>Pieces of tender grilled lamb steak, served with our Chef's speciality sauce with sliced garlic, red onion, star anise, fenugreek, coconut cream and a touch of sugar cane syrup.</i>		<b>King Prawn Noorjahani</b> 11.50 <i>King prawn cooked to perfection with onions, peppers and a sauce consisting of yoghurt, tomato puree, crushed garlic, ginger, and a unique blend of spices.</i>
<b>Temple Sizzler</b> 7.50 <i>Julienne cut pieces of chicken stir fried with light spices, black pepper, fresh green herbs, onions &amp; green pepper.</i>		<b>Chicken or Lamb Noorjahani</b> 7.50 <i>Chicken or lamb cooked to perfection with onions, peppers and a sauce consisting of yoghurt, tomato puree, crushed garlic, ginger and a unique blend of spices.</i>
<b>Malai Murgh Masala</b> <b>N</b> 7.50 <i>Delicate pieces of chicken, cooked with a almond and freshly ground masala sauce finished with layer of butter and cream.</i>		<b>Tandoori King Prawn Masala</b> <b>N</b> 11.50 <i>Marinated large prawns cooked in a creamy sauce made from almonds and coconuts, a fusion of special tandoori spices</i>
<b>Achari</b> 7.20 <i>Chicken or lamb cooked with mixed pickle in a medium spiced gravy, very flavoursome and a favourite in the Hyderabad region, India.</i>		<b>Jingha Hara Jhul</b> 11.50 <i>Delicately spiced king prawn cooked in a rich sauce of yoghurt, garlic, fresh coriander, green chillies and whole grain mustard with a touch of olive oil.</i>
<b>Hariali</b> 7.50 <i>Supreme cut and specially prepared pieces of chicken or lamb cooked in a rich sauce of crushed garlic, grain mustard and a spinach and coriander paste.</i>		<b>Mahi Masala (Salmon)</b> 11.50 <i>Scottish marinated salmon, cooked with onion, tomato, green chilli, and grain mustard.</i>
		<b>Butter Chicken</b> <b>NEW</b> <b>N</b> 7.50 <i>A favourite of The Mughal empire, pieces of chicken marinated in yoghurt - cooked with plenty of butter &amp; freshly ground garam masala with touch of cream</i>

TANDOORI SELECTIONS		
<b>Nazakath</b> 7.95 <i>Pieces of tender lamb marinated in natural yoghurt, fresh ground nutmeg, black pepper and green papaya paste slow baked in the clay oven and drizzled with sugar syrup.</i>		<b>Tandoori King Prawn</b> 11.50 <i>King prawns flavoured with mixed spices and tenderly grilled in the Tandoor.</i>
<b>Sea Bass</b> 10.95 <i>Lightly seasoned Whole Sea bass, marinated in a selection of fresh herbs and spices then baked in the clay oven - served with salad.</i>		<b>Chicken or lamb Tikka</b> 6.95 <i>Boneless chicken or lamb pieces marinated with mild spices and grilled in the Tandoor. Add 55p for Lamb</i>
<b>Barah Kebab (Lamb Chops)</b> 10.50 <i>Tender baby lamb chops marinated overnight and grilled to a very classic taste.</i>		<b>Tandoori Chicken (Half)</b> 6.75 <i>Tender chicken on the bone prepared with mild spices and grilled in the Tandoor.</i>
<b>Sula Salmon</b> 11.50 <i>A classical Rajasthani kebab of salmon, gently baked in the tandoor with fresh ground herbs and spices.</i>		<b>Chicken or Lamb Shaslik</b> 7.95 <i>Chicken or lamb pieces marinated with coriander and spices grilled with onions, capsicum and tomatoes. Add 55p for Lamb</i>
<b>Tandoori Mixed Grill</b> 11.50 <i>A plate of mouth-watering Tandoori specialties include pieces of king prawn, Chicken Tikka, Sheek Kebab, Lamb Chop and Tandoori Chicken, served with a Nan.</i>		<b>King Prawn Shaslik</b> 11.95 <i>Marinated king prawns mixed with coriander and spices grilled with onions, capsicum and tomatoes.</i>
		<b>Paneer Shaslik</b> 7.95 <i>Cubes of home-made cheese, grilled with onions, capsicum and tomatoes.</i>

TRADITIONAL DISHES		
<i>Dishes can be prepared with tikka for an additional £1 All traditional dishes are available in Chicken, with an additional charge of £1.00 for Lamb &amp; Baby Prawn and £3.50 extra for King Prawns</i>		
<b>Korai</b> / <b>Jalfrezi</b> 7.20 <i>Street-cooking method, tampered with fresh green garlic, chopped onion and peppers cooked in a medium sauce and served in an iron skillet. (Tikka will be served for Chicken &amp; Lamb options)</i>		<b>Korma</b> <b>N</b> 6.95 <i>Very mild dish cooked in rich sauce of almonds, coconut and fresh cream.</i>
<b>Balti</b> 6.80 <i>Chef's Special and frontier-style Balti dishes, refined and based on fresh coriander, garlic, green chillies, tomatoes and tamarind sauce.</i>		<b>Madras</b> 5.95 <i>A superb South Indian treasure enjoyed all over the world, cooked with home-made hot red chilli puree, lime juice and minced garlic in a thick onion and tomato sauce.</i>
<b>Tikka Masala</b> <b>N</b> 7.50 <i>The country's most popular dish, boneless pieces of diced chicken or lamb breast prepared with home-made almond and herbed masala sauce.</i>		<b>Vindaloo</b> 5.95 <i>A superb South Indian treasure enjoyed all over the world, cooked with home-made hot red chilli puree, lime juice and minced garlic in a thick onion and tomato sauce.</i>
<b>Dansak</b> 6.80 <i>Dansak dishes are fairly hot, cooked with lentils, slightly sweet and sour.</i>		<b>Dopiazza</b> 6.70 <i>From the Northern region of India, this exciting mix of pepper, tomato, chopped onion, coriander and fresh fenugreek, prepared with mustard oil in a medium sauce.</i>
<b>Pathia</b> 6.80 <i>Pathia dishes are fairly hot, cooked with onion, tomato, slightly sweet and sour.</i>		<b>Rogan</b> 6.70 <i>A traditional dish from Mirpur, Pakistan. A blend of authentic freshly grounded medium spices and garnished with tomato, capsicum, fenugreek and coriander.</i>
<b>Palak (Spinach)</b> 6.95 <i>Traditional Punjabi dish, cooked with fresh spinach tempered with garlic and onion.</i>		<b>Bhuna</b> 6.70 <i>Bhuna dishes are spicy and medium hot (semi-dry).</i>

BANGLADESHI SPECIALITIES		
<b>Jhal Chicken or Lamb</b> 7.50 <i>Tandoori spiced fillets of chicken or lamb, simmered in a fiery scotch bonnet sauce.</i>		<b>Aam Diya</b> <b>N</b> 7.50 <i>Pieces of chicken or lamb tikka cooked with mango, cream and coconut sauce – garnished with sultanas &amp; sliced almonds</i>
<b>Bengal Fish</b> 8.95 <i>Fresh-water fish from the Bay of Bengal pan – fried with onions, capsicum and coriander in a medium sauce.</i>		<b>Chicken Beguni</b> 7.50 <i>Pieces of delicately spiced pieces of chicken, cooked with mashed aubergine, peas, olive oil and fresh ground spices, served on the aubergine skin.</i>
<b>Adha Diya</b> 7.50 <i>Pieces of chicken or lamb cooked with lots of garlic, ginger, coconut and cream – garnished with spring onions.</i>		<b>Murghi Masala</b> <b>N</b> 7.95 <i>Strips of tandoori chicken cooked in a medium spiced sauce with mince lamb, curry leaves, green chilli and a special mix of spices, Served with a boiled egg.</i>

NEPALESE SPECIALITIES		
<b>Gurkha Jingha</b> 11.50 <i>Large prawns marinated in whole grain mustard, lemon juice and ground spices, cooked in a medium sauce – garnished with cherry tomatoes.</i>		<b>Lamb Shank</b> <b>NEW</b> 9.95 <i>Traditional slow cooked Nepalese lamb shank served with a rich gravy of tomato, freshly ground spices, yoghurt &amp; lime. (Subject to availability)</i>
<b>Kachila</b> 7.95 <i>Classic Nepalese meat-ball dish, slow pan fried lamb meat-balls served on a exotic sauce of yoghurt, ginger, cumin, fresh herbs and onion gravy – garnished with curry leaves</i>		<b>Manaasi</b> <b>NEW</b> £7.95 <i>Glazed grilled chicken OR lamb tikka, infused with mustard seeds, fresh herbs &amp; ground spices to create an exotic mouth-watering sauce.</i>



## RICE DISH & BREAD

Pilau Rice	2.40	Garlic Nan	2.60
Boiled Rice	2.20	Paratha	2.80
Mushroom Rice	2.80	Aloo Paratha	3.00
Coriander Rice	2.80	Special Paratha	3.00
Coconut Rice	2.80	<i>Stuffed with potato, cheese &amp; spinach</i>	
Special Fried Rice	2.80	Chapati	1.50
Keema Rice	3.00	Tandoori Roti	1.70
Nan	2.10	Temple Special Nan	2.50
Keema Nan	2.60	<i>With cheese and green chillies</i>	
Peshwari Nan <b>N</b>	2.60	Cheese Nan	2.60

## VEGETABLE MAIN DISH

Vegetable Noorjahani 	5.95	Garlic Mushroom 	5.75
Vegetable Hara Jhul 	5.95	Paneer Korai 	7.20
Vegetable Dansak 	5.95	Baingon Aloo Dupiaza 	5.95
Mixed Vegetable Jalfrezi 	5.75	Chilli Paneer 	7.95

## VEGETABLE SIDE DISH

Gobi Gulistan <i>(cauliflower and peas)</i>	3.40	Saag Aloo <i>(spinach with potatoes)</i>	3.40
Chana Masala <i>(chick peas)</i>	3.40	Saag Paneer <i>(spinach with cheese)</i>	3.95
Vegetable Curry	3.40	Motor Paneer <i>(peas with cheese)</i>	3.95
Saag Bhaji <i>(spinach)</i>	3.40	Saag Daal <i>(spinach and lentils)</i>	3.40
Bhindi Bhaji <i>(okra)</i>	3.40	Baingon Motor <i>(aubergine and peas)</i>	3.40
Bombay Potatoes	3.40	Aloo Gobi <i>(potatoes and cauliflower)</i>	3.40
Daal Tarka <i>(lentils)</i>	3.40	Saag Khumbi <i>(Spinach and mushrooms)</i>	3.40
Mushroom Bhaji	3.40	Brinjal Bhaji <i>(Aubergine)</i>	3.40
Cauliflower Bhaji	3.40		

## CONDIMENTS AND EXTRAS

Papadom	0.50	Chutney <i>(per portion)</i>	0.50
Masala Papadom	0.50	<i>(Mint sauce, Mango Chutney, Onion Salad or Lime Pickle)</i>	
Raitha	1.60	Mixed Salad	2.00
		Chips	2.40

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**N**

Nuts



Medium



Hot



Very Hot

Please select your taste from the list.

## EXQUISITE SUNDAY BUFFET

Popodums and mix starters served at the table,  
A selection of 3 main, 2 side dishes and Pilau rice (self service)  
Nan breads served fresh at the table.

£10.95 (Adult)

£6.95 (Children)

Every Sunday from 1pm – 5pm

## NOW TAKING BOOKINGS FOR CHRISTMAS AND NEW YEAR / PARTY MENUS AVAILABLE

## OUTSIDE CATERING AVAILABLE



### OPENING HOURS:

Monday - Thursday: 5.30pm - 11.30pm

Friday - Saturday: 5.30pm - 12.00

Sunday: All day from 1.00pm - 11.00pm

**Open on all bank holidays**

*(Last order 15 minutes before closing)*

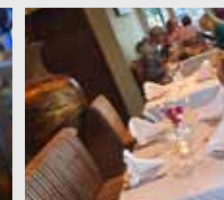
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