

TANDOORI PREPARATIONS

STARTERS

ALL STARTERS ARE GARNISHED WITH SALAD & SERVED WITH FRESH MINT SAUCE

TANDOORI SPRING CHICKEN 5.50
Spring chicken marinated in home made yoghurt with fresh herbs and spices, grilled over charcoal.

CHICKEN TIKKA 5.95
Tender breast pieces marinated in herbed yoghurt with pounded spices, roasted cumin and chargrilled on skewers.

MALAI TIKKA KALI MIRCH 6.50
Succulent morsels of chicken breast marinated with cheese, cream and cracked peppers, glazed golden in the tandoor. Mildly spiced.

CHICKEN SHASHLIK 6.50
Tender breast pieces marinated with freshly pureed tomatoes and a touch of tamarind, chargrilled in tandoor with capsicums, onion and tomatoes.

MURG GILAFI 6.50
Minced chicken rolled on skewers with a mixture of bell peppers and fresh coriander cooked over charcoal.

GINGERED LAMB CHOPS 6.95
Tender lamb chops marinated in yogurt, fresh ginger and garlic with chefs chosen spices, chargrilled in the tandoor.

SHISH KEBAB 6.50
Minced lamb with a blend of mace, cardamom, fresh coriander, herbs, skewered and cooked gently over charcoal.

DUCK TIKKA 7.95
Tender duck breast marinated over night in mild spices, touch of garlic, honey, red wine and orange juice, gently chargrilled.

FISH TIKKA (COD) 7.50
Fillet of cod pieces marinated in freshly pounded spices and yoghurt, carom seeds, touch of garlic cooked in clay oven.

JUMBO PRAWN KEBAB 9.75
Jumbo King prawns marinated in olive oil, lemon juice, balsamic vinegar and freshly ground black pepper and chargrilled.

RAJDOOT PLATTER (FAVOURITE STARTER FOR TWO) 14.95
Combination of chicken shashlik, shish kebab, tandoori chicken and samosa served with onion kulcha (bread).

PANEER TIKKA 5.50
Cubes of Indian cottage cheese marinated in aromatic spices and chargrilled.

ONION BHAJEE 4.50
Crispy fried onions mixed with gram flour and spices served with tangy mint sauce.

VEGETABLE SAMOSA 4.50
Golden fried parcels of mixed vegetables and potatoes.

ALOO TIKKI 4.95
Golden fried mini cakes of mashed potatoes and selected spices.

MAIN MEALS

HOUSE SPECIALITIES

RAJDOOT CHICKEN 13.50
Breast of chicken strips coated with sesame seeds and selected spices cooked to perfection in a tongue tickling sauce. Chefs speciality from Nepal.

MAKHAN CHICKEN 12.50
Tikka culled from chicken supreme simmered with butter, yoghurt, onion and pureed tomatoes, flavoured with cinnamon, cloves and a touch of fresh cream.

MURG KOFTA 12.50
Spiced minced chicken dumpling simmered in a tantalising sauce with the chefs chosen spices.

LAMB PASANDA 12.95
Slivers of tender lamb, pot cooked to perfection in almond and pistachio sauce flavoured with cardamom and cinnamon. A mild preparation.

LAMB CHILLI BHUNA 12.95
Tossed with ginger, garlic, fresh coriander, green chillies and spiced.

DUCK CHILLI GARLIC 14.50
Seasoned duck breast pieces sautéed and simmered in its own juice, made heady with aromatic chillies, coriander and freshly ground spices with a dash of red wine.

AJWAINI TILAPIA 13.95
Pan seared fillets of Tilapia simmered and flavoured with carom seeds in a refreshing sauce and coriander.

JUMBO PRAWN AKBARI 18.95
Jumbo king prawns sliced and pounded with fresh spices in light batter, cooked with olive oil in a rich sauce. A traditional recipe of the ancient Moghul Empire.

LOBSTER RAJDOOT STYLE 26.95
A true taste of excellence. Whole lobster expertly prepared to chef Mali's unique, authentic recipe with special Himalayan herbs (subject to availability).

MAIN MEALS

CHICKEN

METHI MURG 11.50
Diced chicken breast cooked with fresh fenugreek and a hint of garlic and coriander.

CHICKEN BHUNA 11.50
Succulent pieces of chicken breast, richly cooked with mushrooms, green peppers, and spring onions with a touch of fenugreek.

CHICKEN JALFRAZI 11.50
Chicken breast cooked with tomatoes, onion and green peppers delicately cooked with freshly ground spices.

CHILLI CHICKEN GARLIC 11.95
Tikka culled from breast pieces sautéed and simmered in its own juice with fresh green chillies, and coriander. Spiced to perfection.

CHICKEN MOGHLAI 11.95
A traditional Moghul recipe made from tender pieces of breast cooked in a mild egg-based creamy sauce with mace.

CHICKEN TIKKA BIRYANI 15.50
Basmati rice cooked together with chicken and flavoured with cardamom and garnished with nuts and caramelised onions. Served with vegetable curry

LAMB

ROGAN JOSH 11.95
Tender cubes of lamb Sautéed and simmered in its own juice with tomatoes and freshly ground spices, garnished with cashew nuts. Reminiscent of Kashmiri cuisine.

BHUNA GOSHT 11.95
Tender pieces of lamb, delicately cooked with mushrooms, capsicums and spring onions with a touch of fenugreek herb.

LAMB JALFRAZI 11.95
Spiced diced lamb, tomatoes, onions and green pepper delicately cooked with fresh spices.

SAAG GOSHT 11.95
Tender lamb pieces sautéed in rich garlic onion gravy with spinach and a touch of cream.

KEEMA MUTTER 11.95
Minced lamb with a touch of ginger ,garlic and green peas flavoured with cumin.

SEAFOOD

FISH AMRITSARI 12.75
Lightly battered fillet of fish, golden fried, and simmered in a garlic and tomato sauce with a touch of perfection.

FISH NARIAL 12.50
Mildly spiced cod delicately herbed, simmered in coconut and lemon grass with mushrooms.

KING PRAWN CHILLI GARLIC 15.50
King prawns sautéed with garlic, onions and green chilli tossed with peppers, dash of lime.

KING PRAWN MASALLA 15.50
Cooked in ginger and garlic-flavoured sauce with carom seeds.

BREAD & RICE

PILAU RICE 2.95
Aromatic basmati rice

STEAMED RICE 2.50
Basmati rice

NAN 2.50
Leavened bread

ROTI 1.95
Unleavened bread

PARATTA 2.95
Buttered bread

ONION KULCHA 2.95
Onion, mash and herbs

PESHWARI NAN 3.50
Nuts, raisins and honey

GARLIC NAN 2.95
Garlic and herbs

KEEMA NAN 3.50
Minced lamb

CHILLI AND CORIANDER NAN 2.95
Finely chopped chilli and coriander

VEGETABLE SIDE DISHES

WE WILL HAPPILY PREPARE ANY OF THESE DISHES AS MAIN COURSES, PLEASE SPECIFY WHEN ORDERING.

SABZEE BAHAR 6.50
A selection of seasonal vegetables, cooked in a mildly spiced sauce.

BHINDI MUSHROOM 6.75
Diced okra and mushroom sautéed with onions and tomatoes. Spiced with cumin and fresh coriander.

BENGAN ALOO 6.75
Slender Indian aubergines and potatoes lightly fried and cooked with a sauce of spiced tomatoes and fresh coriander.

PANEER CHILLI GARLIC 6.75
Diced Indian cottage cheese, briefly tossed with slit green chillies, freshly chopped onions and coriander.

SAAG PANEER 6.75
Spinach cooked with home made spiced cottage cheese and herbs, a house speciality.

MUTTER PANEER 6.50
Home-made cottage cheese with green peas cooked in rich sauce.

MOGHLAI KOFTA 6.75
Mixed vegetable dumplings simmered in a mildly spiced sauce served with cream.

BOMBAY ALOO JEERA 6.50
New potatoes cooked with cumin and tossed in onion and tomatoes based sauce.

GOBI MASALLA 6.50
Florets of Cauliflower gently cooked with ginger, cumin and tomatoes.

ALOO CHANNA 6.50
A traditional Punjabi dish with Chick peas and potatoes cooked with spices.

TARKA DAL 6.40
Lentils cooked with tomatoes, ginger and garlic. Tempered with roast cumin seeds.

DAL MAKHANI 6.50
A traditional dish from the Punjab. Whole urid slow cooked overnight, and finished with butter and cream.

RAITA 4.25
Yoghurt with cucumber, tomatoes and herbs.

GREEN SALAD 3.95

KUCHUMBER SALAD 3.95

VEGETABLE BIRYANI 11.95
Basmati rice cooked with a selection of vegetables served with Raita.

CHEF'S RECOMMENDATIONS

ALL STARTERS & MAIN COURSES ARE SERVED AS A DELICIOUS MEAL

