

RICE

Steamed White Rice <i>Plain rice</i>	3.5	Mushroom Rice <i>Saffron flavoured basmati rice with fried mushrooms</i>	4.5
Pulao Rice <i>Aromatic fried basmati rice</i>	4	Vegetable Rice <i>Basmati rice tossed in soy sauce with peas, carrots, spring onions & peppers</i>	4.5
Spicy Chicken Rice 🍗 <i>Rice tossed with chicken tikka & chilli garlic sauce</i>	5.5		

INDIAN BREADS

Plain Naan (D,G) <i>Leavened refine flour bread</i>	3	Keema Naan (D,G) <i>Bread with spiced minced meat filling</i>	3.8
Garlic Naan (D,G) <i>Flour bread brushed with garlic</i>	3.3	Tandoori Roti (G) <i>Whole wheat flour bread</i>	2.5
Peshwari Naan (D,G) <i>Bread with sweet filling of almonds, coconut & mango</i>	3.8	Cheese Naan (D,G) <i>Bread with mozzarella cheddar filling</i>	3.8

VEGAN

Onion Bhaji <i>Crispy onion fritters, gram flower, herbs and spices</i>	4.5	Bombay Aloo <i>Diced potatoes in mild curry spices</i>	6
The Humble Samosa (G) <i>Deep fried flour pastry filled with spicy vegetables</i>	5.5	Saag Aloo <i>Spinach tempered with garlic on its own or with potatoes</i>	6.5
Salt n Pepper Tofu <i>Batter coated Tofu in a spicy blend of salt and peppers</i>	6.5	Tadka Dal <i>Yellow lentils slow cooked, simmered with onion and garlic</i>	6
Vegan Biryani <i>Seasonal vegetables slow cooked with spices and basmati rice, served with tadka dal</i>	12.5	Baigan Masala <i>Baby aubergines sautéed with blended spices</i>	7
		Punjabi Choley <i>Flavoursome chickpeas curry from Punjabi cuisine</i>	6.5

Traditional Curries

Rogan , Jalfrezi 🍋 , Dhansak , Madras 🍋 & Vindaloo 🍋🍋

Vegan Rice

Steamed White Rice <i>Plain rice</i>	3.5
Mushroom Rice <i>Saffron flavoured basmati rice with fried mushrooms</i>	4.5

ALLERGEN INDICATORS

E - Eggs	M - Mustard
D - Dairy	S - Sesame
G - Gluten	C - Crustaceans
N - Nuts	Cl - Celery
Chilli 🌶️	

Disclaimer:
If you have any allergies, please inform a member of staff before your order
All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present.



APPETISERS				MAINS			
Classic Chiken Tikka (D) Grilled chicken spiced yoghurt marinade	6.5	Crispy Chilli Lamb (S,CI,G) 🌶️ House Special - Crispy Lamb, peppers, onions & chilli. contains sessame	8.5	Delhi Butter Chicken (D) A very popular dish in delhi, tender grilled chicken simmered in butter, cream, tomato & fenugreek	11.95	Railway Lamb Curry 🌶️ Legacy curry of Indian Railways. Spicy fiery lamb curry, potatoes & ground spices	13.95
Mix Kebab Platter (D) Lamb seekh kebab & 2 distinctively flavoured chicken tikkas	7.5	Prawn Puri (C,D) Prawns with fresh tomatoes, ginger, garlic & blended spices on fluffy bread	8	Coriander Mint Chicken (D) Chicken cooked in fresh coriander, mint & aromatic herbs. House Special	12.5	Bhuna Gosht Adraki Tender lamb cooked in a skillet & strongly spiced with brown onions, fresh ginger & coriander	13.95
Qissa Dragon Style Chicken (C,E,G,D) 🌶️ Spicy chicken drizzled with a fiery sauce & red pepper chilli	7.5	Prawn Dynamite (CI,C) 🌶️ Fried prawns tossed in chilli garlic sauce	8.5	Dhaba Murgh 🌶️ Rustic Punjabi curry from north Indian roadside dhabas, spicy bold flavours	12.5	Malabar Prawn Curry (C,M) Tiger prawns in South Indian style rustic sauce of coconut & spices	13.95
Salt n Pepper Fish Batter fried fish with a Salty Peppery Kick	7.5			Truck Drivers Lamb Curry 🌶️ Roadside famous lamb shank dish on the bone with travelling drivers. Spicy flavoursome lamb curry	15.95	Qissa Special Prawns (C,D) Tandoori King prawns sautéed with ginger, garlic, tomatoes & aromatic garam masala	14.5
VEGETARIAN APPETISERS				Lamb Salli Boti (D) Quintessential fragrant lamb curry topped with crispy straw potatoes. Parsi speciality	13.95	Coconut Lime Fish Curry (M,D) Spiced Sea Bass served with a flavourful blend of coconut lime sauce. House Special	14.5
Sev Papdi Chat (D,G) Popular Indian chaat, crisp fried puris, sweet sour spicy chutneys & sev	7	Lal Mirch Paneer Tikka (D) Grilled Cottage Cheese, Kashmiri Chilli marinade, peppers & onions	7.5	Pan Seared Sea Bass with Veggies (D) Spiced fillet of Sea Bass delicately pan seared to perfection along with seasonal vegitables	13.95		
Onion Bhaji Crispy onion fritters, gram flower, herbs and spices (vegan)	4.5	Salt n Pepper Tofu Batter coated Tofu in a spicy blend of salt and peppers (vegan)	6.5	TRADITIONAL CURRIES			
Chilli Paneer (D) 🌶️ Cottage cheese, spring onion, green chilli, garlic sauce & peppers	7.5	The Humble Samosa (Vegan) (G) Deep fried flour pastry filled with spicy vegetables	5.5	Tikka Masala (D,N) , Korma (D,N) , Dhansak (D) , Rogan (D) , Jalfrezi 🌶️ , Madras 🌶️ & Vindaloo 🌶️🌶️ Veg 9.95 Chicken 11.5 Lamb 12.95 Prawns 13.95			
GRILLS				VEGETARIAN			
Tandoori Chicken (D) Half chicken, spiced marinade & herbs cooked in clay oven	11.5	Grilled 'Curry Fire' Prawns (C,D) Jumbo prawns grilled in a red curry marinade	15.95	Tandoori Paneer Butter Masala (D,N) Grilled Cottage Cheese in rich fenugreek & tomato gravy. House Special (main)	9.95	Dhaba Dal Tadka Yellow lentils slow cooked, simmered with onion and garlic	6
Duo Chicken Shaslik (D) Two flavoured Chicken Tikkas, Peppers & Onions	12.5	Mixed Grill (C,D) Selection of chicken tikka, seekh kabab, tandori chicken and king prawns medley, seekh kebab, tandoori chiken & king prawn	16.95	Baigan Masala (Vegan) Baby aubergines sautéed with blended spices	7	Bombay Aloo (Vegan) Diced potatoes in mild curry spices	6
BIRYANI				Saag Paneer (D) Fresh spinach, cheese finished with cream	7	Dal Makhani (D) India's most loved dal! Whole black lentils simmered with butter & cream	6.5
Hyderabad style slow cooked basmati rice with your choice of Veg, Chicken, Lamb or Prawns, served with Raita (D) Veg 12.95 Chicken 13.95 Lamb 14.95 Prawns (C) 14.95				Saag / Saag Aloo (Vegan) Spinach tempered with garlic on its own or with potatoes	6.5	Aloo Gobi Adraki (Vegan) Homemade style cauliflower & potatoes with ginger	7
				Punjabi Choley (Vegan) Flavoursome chickpeas curry from Punjabi cuisine	6.5		
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