

## STARTERS

- Onion Bhaji 4.95**  
Onion fritters fried in gram flour batter flavoured and whole coriander seeds.
- Vegetable Samosa (G) 4.95**  
Crispy triangular pastry stuffed with potatoes and green peas.
- Vada Pav (M, G) 4.85**  
Deep fried potatoes dumpling placed inside a bread bun (Pav).
- Pav Bhaji (G, D) 6.95**  
Thick spicy minced vegetable curry served with soft butter bread roll (2pcs Pav).
- Paneer Pakora (D) 6.75**  
Deep fried cottage cheese with paneer spices & gram flour
- Veg Trio (D, G, M) 4.75**  
Onion bhaji, Samosa & Paneer Tikka.
- Lamb Trio (D, G, M) 7.75**  
Seekh Kebab, Lamb chops & Meat samosa
- Meat Samosa (G) 5.95**  
Crispy triangular pastry stuffed with Minced Lamb
- Crispy Okra 5.85**  
Deep fried okra with hand picked spices and coriander.
- Fish Amritsari (F) 6.75**  
Indian style fish fingers mixed with gram flour, ginger and corom seeds.
- Prawn Koliwada (Cr) 7.55**  
Deep fried prawn marinated with red Kashmiri chillies flakes and zesty spices.
- Seafood Combo (D, M, F, Cr) 8.95**  
Fish Tikka, Tandoori King Prawn, Fish Amritsari, Prawn Koliwada (1pc each)
- Combo Platter (F, D, M) 7.65**  
Chicken Tikka, Seekh Kebab, Fish Amritsari, Samosa (1pc each)

## STARTERS FROM OUR COLD COUNTER (DINE-IN-ONLY)

- Samosa Chaat (G,D) 5.95**  
Veg samosa served with sweet yoghurt, chickpeas, Tamarind and fresh herb chutney.
- Bombay Chaat (G,D) 4.95**  
Melt in mouth crunchy bomb stuffed with chickpeas and potatoes, sweet yoghurt and homestyle chutney.
- Sev Puri (G) 4.95**  
A wheat crackers topped with potatoes, onions and tomatoes and variety of chutneys.
- Pani Puri (G) 4.95**  
Hollow fried dough balls stuffed with potatoes, chickpeas & tamarind served with spicy tangy water.
- Alu Tikki Chaat (D) 5.95**  
Very popular snack of north india fried patties made with peas, potatoes and chutneys.
- Chaat Platter (G,D) 5.75**  
Bombay Chaat, Sev Puri & Pani Puri. (2pcs each)

## PANEER

- [COTTAGE CHEESE]**
- Five Spiced Paneer Masala (D, M) 10.95**  
Cottage cheese with bell peppers simmered in a rich tomato gravy that adds a lovely smoky flavour.
- Saag Paneer (D) 10.95**  
Cottage cheese cooked with spinach and tempered with cumin and garlic.
- Paneer Makhani (N, D) 10.95**  
Succulently cooked cottage cheese cubes in a smooth tomato cashew cream sauce lightly spiced.
- Mutter Paneer (N, D) 10.95**  
Indian Cottage cheese and green peas cooked in onion and tomato cashew creamy gravy with spices.
- Malai Kofta (D, N) 11.25**  
Deep fried balls of potato & paneer in a rich cashew creamy mild gravy.
- Paneer Butter Masala (D, N) 11.25**  
Paneer dunked in tomato cashew creamy silky flavourable delicious curry.
- Shahi Paneer (D, N) 11.25**  
Paneer cooked in creamy cashew sauce with a silky smooth texture finished with butter.
- Paneer Angara (D, N) 10.95**  
A fiery paneer with special blend of fresh ground spices containing nuts with delicate flavours.
- Paneer Malvani (D, M) 10.95**  
A flavoursome paneer cooked with fresh ground spices, curry leaves and coconut milk.

## INDO - CHINESE STARTER

- Soya Chilli (C, G, So) 7.25**  
A stir fry soya chunks with peppers and onion tossed in a spicy and tangy sauce.
- Veg Manchurian (G, C, So) 6.85**  
Crisps fried vegetable balls tossed in spicy tangy sauce.
- Gobhi Manchurian (G, C, So) 6.65**  
Cauliflower formed into dumplings in a slightly spicy tangy sauce.
- Garlic Mushroom (G, So, C) 6.75**  
A stir fry of mushroom tossed in a spicy and tangy sauce schezwan.
- Chilli Paneer (G, D, So, C) 7.45**  
Cottage cheese tossed with peppers & onions in a tangy spicy sauce.
- Gobhi 65 (G, D, So, M, C) 6.65**  
Crispy cauliflower flavoured with ginger & garlic, tossed with mustard seeds and curry leaves.
- Chicken Lollypop (E, G, C) 7.25**  
Chicken drumsticks marinated with spices batter fried until crispy.
- Chilli Chicken (E, G, So, C) 7.75**  
Chicken flavoured with ginger and garlic tossed with peppers and onions spicy tangy sauce.
- Chicken 65 (E, G, So, D, M, C) 7.65**  
Chicken flavoured with ginger garlic tossed with mustard seeds & curry leaves.
- Chicken Manchurian (E, G, So, C) 7.75**  
Chefs special chicken stir-fried in a manchurian sauce.
- Crispy Chilli Prawn (E, G, So, C, Cr) 8.55**  
Crispy prawn with peppers & onion with tangy schezwan sauce.
- Fish Chilli (E, G, So, C, F) 8.45**  
Crispy fish with peppers & onion with tangy schezwan sauce.

## TANDOOR STARTER

- Chicken Tikka (D, M) 7.45**  
Chicken steeped in a traditional tandoor, marinated with yogurt, spices, skewered & chargrilled.
- Malai Tikka (D) 7.45**  
Chicken marinated in Juicy mixture of yoghurt, cream & spices.
- Chicken Wings (D, M) 7.25**  
Chicken wings marinated in Indian Bombay spiced.
- Chicken Quartet (D, M) 7.45**  
Chicken Tikka, Malai Tikka, Achari Murgh & Chicken Wings.
- Lamb Chops (D, M) 10.95**  
Lamb chops marinated in strained yoghurt and flavoursome spices cooked till tender.
- Gosht Seekh Kebab (D) 7.55**  
Kababs made from minced lamb slathered in a bowl of spices and grilled to perfection.
- Soya Kebab (G, M, D) 7.25**  
Succulent pieces of soya chunks prepared with fresh ground spices grilled in tandoor.
- Paneer Tikka (M, D) 6.95**  
Cottage cheese marinated in aromatic spice blend, grilled in tandoor.
- Roasted Potatoes (D) 5.45**  
Chargrilled potatoes tossed with butter, crushed aromatic seeds and green herbs.
- Tandoori King Prawn (M, D, Cr) 11.25**  
King prawns marinated in fragrant spices chargrilled.
- Haryali Fish Tikka (M, D, F) 8.25**  
Fish chunks marinated in blend paste of coriander, fresh green chillies & fragrant spices chargrilled.

## VEGETARIAN

- Bhindi-Do-Pyaza 10.75**  
Okra cooked with cumin, onions, spices and fresh herbs and tomatoes.
- Veg Mango Curry (D, M) 10.75**  
Seasonal vegetables cooked with baby raw mango, fennel ginger, finished with coconut milk.
- Veg Kolhapuri (M, D) 10.45**  
Seasonal vegetables cooked with aromatic spices and herbs.
- Chana Masala (D) 9.95**  
A tangy dish of chickpeas freshly powdered spices and herbs.
- Saag Chana (D) 10.25**  
Chickpeas cooked with spinach and tempered with cumin and garlic.
- Dal Makhani (D) 10.95**  
A combination of lentils, slow cooked with hand picked whole spices finished with butter and cream.
- Baingan Bharta (D) 10.45**  
Aubergines roasted in the tandoor, to give it that lovely smokey flavour, mashed and made into a dry curry.
- Jackfruit Curry (M,D) 10.95**  
Jackfruit use coconut milk making them creamy with a bit of a unique chef special spices.
- Methi Malai Mutter (N, D) 10.75**  
Green peas cooked with cashew, fenugreek leaves and hand picked spices.
- Soya Chaap Curry (G, M, D) 11.25**  
Chunks of soya cooked with chopped mixed pepper & special fresh chef ground spices.

## TANDOORI SIZZLERS

- All meat and fish are marinated overnight with aromatic spices blend chargrilled in the traditional clay tandoor at searing temperature. (Served with Sauce and Rice or Plain Naan) Any other rice or naan +95p extra
- Bombay Flavours Platter (D, M) 19.95**  
A combination of chicken tikka, chicken malai tikka, chicken wings, seekh kebab & lamb chops. (2pcs each)
- Tandoori Chicken (D, M) 14.25**  
Tender spring chicken on the bone marinated in yoghurt and hand picked delectable spices.
- Kashmiri Chicken Tikka (D, M) 14.45**  
Boneless chicken marinated in Kashmiri chilli and selected hand pounded spices.
- Achari Murgh (D, M) 14.45**  
Chicken Infused with pickle & special homemade spices.
- Salmon Tikka (D, F, M, C) 15.95**  
Salmon steak infused in a special marinade with special spices.
- Paneer Shaslik (M, D) 12.95**  
Cottage cheese with cubes of onions and bell peppers marinated in aromatic spices blend, grilled in tandoor.

## MAINS

- CHICKEN**
- Butter Chicken (D,N, M) 12.75**  
Roasted chicken chunks in our fresh creamy cashew sauce with a silky smooth texture finished with butter.
- Chicken Tikka Masala (D, M) 12.75**  
Chicken tikka cooked in a spiced tomato creamy sauce finished with dried fenugreek.
- Chicken Chatpata (D, N, M) 12.95**  
A fiery chicken tikka with special blend of fresh ground spices containing nuts with delicate flavours.
- Highway Chicken 12.85**  
Chicken cooked with chopped onion & peppers melange of Indian spices.
- Dhaba Murgh (on bone) 13.95**  
Chef's special chicken on the bone.
- Kolhapuri Murgh (M, D) 12.95**  
A fiery chicken with green chillies, special blend of spices with touch of coconut milk.
- Saag Chicken (D) 12.85**  
Tender Chicken with spinach gently sautéed with garlic & whole spices.
- Grandma Chicken Curry (D, M) 12.95**  
Chicken curry simmered in turmeric, ginger, coconut milk and aromatic spices.
- Chicken Chettinad (D, M) 12.95**  
A flavoursome chicken curry cooked with fresh ground spices, curry leaves and coconut milk.
- Methi Murgh (N, D) 12.95**  
Chicken cooked with fenugreek leaves with cashew and hand picked spices.
- Malai Tikka Masala (N, D) 12.85**  
Chicken malai tikka cooked in rich cream, fenugreek leaves and hand picked spices containing nuts.

## TRADITIONAL CURRIES

- Madras (Hot) | Vindaloo (Very Hot) | Karahi (Medium) | Rogan (Medium) | Jalfrezi (D) (Medium) | Korma (D, N) (Mild) | Dhansak (D) (Medium)
- Chicken 12.25 | Chicken Tikka 12.55 | Lamb 13.75**  
**Prawn (Cr) 14.25 | Paneer (D) 10.95 | Vegetable (D) 10.25**

## VEGGIE SIDES

- Alu Jeera/Bombay Alu 5.75**  
Cumin flavoured potatoes with fragrant spices and coriander.
- Alu Gobhi /Alu Baigan / Alu Methi (D) 5.95**  
A healthy dish of stir fried potatoes with fragrant spices and coriander. (Cauliflower / Aubergine / Fenugreek Leaves)
- Saag Alu (D)/Saag Mushroom(D) 5.95**  
Potato or Mushroom cooked with spinach and tempered with cumin and garlic.
- Tarka Dal 6.45**  
Yellow lentils tempered with garlic with hint of asafoetida.
- Aubergine Karahi 6.25**  
Aubergine and bell pepper with fragrant spices.
- Mushroom Bhaji (D) 6.25**  
Mushroom cooked with onions, spices and fresh herbs and tomatoes.

## INDO - CHINESE

- Choose your regular or schezwan (+95p).
- Veg Fried Rice (G, C, So) 9.95**  
**Egg Fried Rice (G, E, C, So) 9.95**  
**Chicken Fried Rice (G, E, C, So) 10.45**  
**Prawn Fried Rice (G, E, Cr, C, So) 10.95**  
**Veg Hakka Noodles (G, C, So) 9.95**  
**Chicken Hakka Noodles (G, E, C, So) 10.45**  
**Prawn Hakka Noodles (G, E, Cr, C, So) 10.95**

## LAMB

- Lamb Handi 14.25**  
Lamb cooked with chopped peppers, onion and chef hand picked spices.
- Rara Gosht (D) 14.25**  
Succulent Lamb chunks cooked in a rich gravy made with aromatic spices and minced Lamb.
- Majestic Lamb (N, D) 14.35**  
Lamb cooked in a spiced tomato, cashew creamy sauce finished with dried fenugreek.
- Homemade Lamb (on bone) 15.45**  
Chef's special lamb on the bone.
- Coconut Lamb Curry (D, M) 14.45**  
Slow cooked lamb perfect combination of aromatic spices finished with coconut milk.
- Lamb Chettinad (D, M) 14.45**  
A flavoursome lamb curry cooked with fresh ground spices, curry leaves and coconut milk.
- Lamb Chingara (N, D) 14.45**  
A fiery lamb with special blend of fresh ground spices containing nuts with delicate flavours.
- Saag Ghost (D) 14.35**  
Slow braised Lamb and spinach tossed with garlic, cumin and fenugreek leaves.
- Railway Lamb 14.75**  
Lamb cooked with Indian spices introduced by chefs working aboard the Indian Railway.
- Keema Masala (D) 13.95**  
Minced Lamb cooked with Chefs special spices & peppers.
- Bombay Lamb Shank 16.25**  
Chef's special Lamb Shank Curry

## SEAFOOD

- CURRIES**
- Prawn Masaledar (Cr) 14.35**  
Flavoursome prawn curry cooked with fresh ground spices
- Prawn Mango Curry (D, M, Cr) 14.35**  
Prawn cooked with baby raw mango, fennel ginger, finished with coconut milk.
- Prawn Coconut Chilli (D, M, Cr) 14.45**  
Prawn curries use coconut milk making them creamy with a bit of a unique Chef's special spices.
- Boatman Fish Curry (D, M, F) 14.45**  
Traditional fish curry with kashmiri chilli with a light coconut milk infusion.
- Mango Fish Curry (D, F) 14.35**  
Fish curry with baby raw mango, fennel ginger, finished with coconut milk.

## BIRYANI

- Premium aged basmati rice, a combination of heart warming fragrant spices, served with raita or curry sauce.
- Chicken (D) 12.95 | Chicken (on bone) (D) 13.95**  
**Lamb (D) 14.95 | Lamb (on bone) (D) 14.95**  
**Prawn (D, Cr) 15.25 | Vegetable (D) 11.95**  
**Jackfruit (M,D) 12.75 | Lamb Shank (D) 17.95**

## MISC

- Poppadum and Chutneys (D) 4.25**  
**Fresh Green Salad 3.95 | Spicy Onion Salad 1.95**  
**Salad Raita (D) 3.95 | Chips 3.75 | Spicy Chips 3.95**

## BREAD

- Tandoori Roti (G) 2.55 | Garlic Roti (G, D) 2.75**  
**Laccha Paratha (G, D) 3.45 | Plain Nan (G, E, D) 2.85**  
**Butter Nan (G, E, D) 2.95 | Garlic Nan (G, E, D) 3.45**  
**Garlic Chilli Nan (G, E, D) 3.55 | Chilli Nan (G, E, D) 3.45**  
**Peshwari Nan (G, E, D, N) 3.75 | Chilli Roti (G, D) 2.75**  
**Cheese Nan (G, E, D) 3.85 | Onion Kulcha (G, E, D) 3.75**

## RICE

- Steam Rice 2.95 | Jeera Rice 3.55 | Pulao Rice 3.65**  
**Garlic Rice 3.75 | Mushroom Rice 3.95 | Keema Rice 4.35**

## KIDS MENU Served with rice or chips

- Malai Tikka (D) 7.95**  
**Chicken Nuggets (D) 6.95**  
**Butter Chicken (M,D) 7.95**  
**Chicken Korma (D) 7.95**  
**Paneer Makhani (D) 7.45**  
**Dal Makhani (D) 7.45**

C-Celery | G-Gluten | Cr-Crustaceans | E-Eggs | F-Fish | D-Dairy | P-Peanuts | N-Nuts | So-Soya | M-Mustard

All our foods have got soya.

Our food is specially prepared in small kitchens where allergen are present. We can't guarantee that our food and drinks are all allergen free as can find the traces. Please speak to our staff about allergen chart of our menu.