

Traditional Dishes

	Chicken	Beef	Lamb
1. Curry Prepared with medium strength sauce	7.90	7.90	8.90
2. Bhuna Cooked with onions, tomatoes, capsicums & spices in a thick sauce	7.90	7.90	8.90
3. Korma A mild sweetened curry, cooked with fresh cream, almonds and coconut	8.90	8.90	9.90
4. Madras Cooked in a fairly hot spicy sauce	7.90	7.90	8.90
5. Vindaloo Cooked with very hot spices	7.90	7.90	8.90
6. Dansak Persian style curry with lentils, pineapple, sugar and lemon juice	8.90	8.90	9.90
7. Pathia Fairly hot spices cooked with fresh lemon juice and a touch of sugar	7.90	7.90	8.90
8. Dopiazza Cooked with roasted onions, herbs and spices	7.90	7.90	8.90
9. Roghan A dish of medium strength garnished with fried tomatoes and onions	7.90	7.90	8.90
10. Jalfrezi Cooked with roasted onions, capsicum topped with fresh green chillies and tomatoes	8.90	8.90	9.90
11. Saag Fresh spinach leaves cooked with garlic, tomatoes and coriander	8.90	8.90	9.90

Vegetarian Dishes

	Side	Main
1. Vegetable Saag Mixed Vegetables & spinach pan fried in butter and garlic	4.50	7.90
2. Vegetable Poneer Mixed Vegetables cooked with Indian cheese	4.50	7.90
3. Muttar Poneer Indian cheese cooked with fresh green peas in a medium sauce	4.90	7.90
4. Baby Potato Bhaji Slt Fried in Indian butter with caramelised onions and tomatoes in medium spices	4.50	7.50
5. Channa Aloo Masala Chick peas and baby potatoes cooked with caramelised onions and tomatoes in medium spices	4.50	7.90
6. Saag Aloo Fresh spinach and baby potatoes cooked with caramelised onions and tomatoes in medium spices	4.50	7.50
7. Mushroom Bhaji Mushrooms cooked with caramelised onions and tomatoes in medium spices	4.50	7.50
8. Tarka Daal Lentils cooked with fried garlic	4.90	7.90
9. Saag Paneer Spinach cooked with Indian cheese	4.90	7.90
10. Bhindi Bhaji Okra cooked with caramelised onions and tomatoes in medium spices	4.50	7.50
11. Brinjal Bhaji Fresh aubergine cooked in a medium sauce	4.90	7.90