Starters

Special Mix Platter (serves 2 people) **£16.95**
Selection of tandoori specialities, chicken, lamb, sheek kebab and lamb chops.
Served on a bed of herbs and onions, brought to you sizzling.

Chicken Liver Tikka **£6.95**
Chicken Liver marinated in tandoori spices, cooked in the Tandoori.

Chicken Tukri **£6.95**
Marinated chicken tikka cooked in the tandoori oven then brought
to the pan and cooked in a special chilli sauce.

Kolija Chats **£6.95**
Chicken liver cooked with the finest chat massalas and fresh herbs, served with a crispy puri.

Paneer Tikka **£7.95**
Fresh paneer marinated in exotic tandoori massalas cooked in the tandoor.

Garlic King Prawns **£8.95**
Succulent king prawns cooked in garlic butter and herbs.

Chicken Pakorahs **£6.95**
Succulent chicken breast pieces coated with Indian batter.

Salmon Tandoori **£9.95**
Pieces of Salmon marinated in tandoori spices and soy sauce cooked in clay oven.

Morich Bahaar **£6.95**
Mixed vegetables cooked in chat massalas and fresh herbs stuffed in a roasted pepper.

Mix Kebab **£8.95**
Marinated chicken and lamb tikka served with a lamb minced sheek kebab.

Podina Kebab **£7.95**
Chicken breast marinated in a selection of tandoori spices and lots of garden mint.
Cooked together with onions, peppers and tomatoes.

Fish Pakora **£6.95**

Chicken or Lamb Tikka **£7.95**
Marinated in yoghurt and fresh aromatic spices, cooked in a clay oven.

Lamb Chops **£9.95**
Tender lamb chops marinated in very special spices cooked in Tandoori oven.

Sheek Kebab **£7.95**
Mixed lamb in fresh herbs and grilled in clay oven.

King Prawn Puree **£9.95**
Large king prawns cooked in medium fresh spices, served on a puree bread.

Chicken or Lamb Chats **£7.95**

Samosa (Meat Or Veg) **(v)** **£5.95**

Onion Bhajee (v) **£5.95**

Bhuna Prawn Puree **£8.95**

King Prawn Butterfly **£9.95**
Large king prawns delicately spiced and deep fried in golden breadcrumbs.

¼ Tandoori Chicken **£7.95**
Spring chicken marinated in herbs and spices, cooked in a clay oven.

Chot Poti (v) N **£7.95**
Potatoes and chick peas cooked in medium spices and fresh herbs, served with boiled egg.

Bombay Bash N **£29.95**
Serves 4 persons
Selections of eight different mini starters including chicken, lamb, tiger prawns,
vegetables and breads.

Tandoori Specialities N

All Tandoori dishes served with fresh salad

Tandoori Duck **£16.95**
Tender duck breast marinated in exotic tandoori spices cooked in the tandoor.

Lamb Chops **£18.95**
Marinated in finest tandoori spices cooked in the clay oven.

Tandoori Mixed Grill (Served with curry sauce) **£18.95**

Tandoori Chicken (half) **£14.95**
Chicken on the bone marinated in special selection of
tandoori masallas cooked in the clay oven.

Chicken Tikka **£13.95**

Lamb Tikka **£14.95**

Shashlick (Chicken) **£13.95**

Shashlick (Lamb) **£14.95**

Tandoori King Prawns **£19.95**
Large king prawns marinated and cooked in clay oven, served on a
bed of mushrooms, and herbed onions.

Karahi Dishes

Agni Korahi Chicken **£12.95**
Chicken or lamb, charcoal grilled, cooked in a karahi with onions, garlic,
ginger and fresh coriander, flamed with brandy. Lamb **£14.95**

Agni King Prawn **£19.95**

Tikka Sag Chicken **£12.95**
Lamb **£14.95**

Korahi Chicken **£12.95**
Diced chicken or lamb delicately spiced, garnished with fresh fried
tomatoes and capsicum. Lamb **£14.95**

Mixed Korahi **£14.95**
Diced chicken and lamb tikka cooked together in a medium strength gravy,
garnished with fried tomatoes, capsicum, onions and chick peas.

Fish Selection

Shoresha Maas **£19.95**
A Bangladeshi treat with English and Dijon mustard,
strong bold Bangladeshi flavours of cox's bazaar. Cooked with flaky halibut fish

Balti Fish Curry **£19.95**
Halibut steak cooked in our very own Balti style sauce, mixed spices and coriander.

Deshi Bowal **£15.95**
Bangladeshi shark fish steak cooked in mouth watering Bangladeshi spices and fresh herbs.

Tenga Fish Curry **£15.95**
Salmon steak cooked in our very own Bangladeshi sauce, select
Bengali spices, lots of tomato, coriander and fresh lime.

Rupchanda **£15.95**
Taken from the Southeast region of Bangladesh (Cox's Bazaar) well known for its second
longest beach in the world. This dish is a favourite there, available in medium or very hot.

Nilgiri Machley **£13.95**
Pangash fish fillet cooked in a mouth watering spice concoction,
vine tomatoes, garlic & fresh coriander.

Fish Chattak **£13.95**
Pangash fish fillet marinated and cooked in dry chat massala.
Lots of zingy spicy flavours in this one.

Old Favourites

All curries in this section are available in either:

Chicken	**£11.95**
Lamb	**£13.95**
Prawn	**£14.95**
King Prawn	**£16.95**
Chicken Tikka	**£12.95**
Lamb Tikka	**£13.95**

Curry
A basic blend of Indian herbs and spices.

Madras
Fairly hot dish cooked in garlic, lemon juice and spices.

Vindaloo
A rich hot and sour taste extensively prepared with red chilli, lemon juice and a touch of tomato puree.

Phall
Chilli and garlic all cooked together for the longest possible time for the maximum taste. Very, very hot.

Bhuna
Cooked with onions, capsicum, tomatoes and delicately spiced. Medium strength.

Pathia
A sour hot and sweet tasting dish extensively prepared with onions, tomatoes, a touch of garlic and selected spices.

Dhansak
Prepared with lentils, lemon juice and aromatic spices producing hot, sweet and sour taste.

Dupiaza
Chopped onions seasoned with fresh herbs and spices, tomatoes, peppers giving a medium strength.

Rogan Josh
Spiced with herbs, garnished with tomatoes and onions of a medium strength

Methi
Cooked with lots of Methi Fenugreek leaves, medium spiced.

Korma N
A very mildly spiced dish cooked in cream and butter.

Kashmiri N
Prepared with banana, ground almonds and mild spices in a rich creamy sauce.

Malayan N
Prepared with slices of pineapple, ground almonds, mild spices in a very rich and creamy sauce.

Biryani N

Finest Basmati rice treated together with the choice from below in puree butter ghee with medium spices, served with a Vegetable Curry or Tarka dhall side, topped with a Bangladeshi Style Mix salad

Chicken	**£14.95**
Lamb	**£16.95**
King Prawns	**£19.95**
Prawns	**£15.95**
Chicken or Lamb Tikka	**£16.95**

Chef's Specialities

Deshi Massala Available in Chicken or Lamb
Succulent tikka pieces, cooked in our very own blend of spicy massalas, full of flavour. Spicy or hot.
Chicken **£12.95**
Lamb **£14.95**

Garlic Chilly Chicken
Chicken tikka pieces cooked with roasted garlic, fresh chilli and coriander. Spicy or hot.
Chicken **£12.95**

Shashlik Kori Available in Chicken or Lamb
Marinated chicken or lamb tikka with onions,peppers and tomatoes first cooked in tandoori then Brough to the pan using chefs special spice blend medium,spicy or hot sauce
£16.95

The Handi
Our version of this all time classic, with cumin, coriander, chilli, garam masala, garlic & ginger
Chicken **£12.95**
Lamb **£14.95**

Tandoori Lamb Chop Bhuna
Tender lamb chops seasoned with concentrated buna spices ginger garlic coriander .
£16.95

Lajawab
Marinated spring chicken or fillet of lamb cooked together with a fusion of herbs with crunchy capsicums in a smooth spicy sauce garnished with fresh coriander and fried onions.
Chicken **£12.95**
Lamb **£14.95**

Romeo
The other half of the ever so popular Juiliete at Voujon available in chicken or lamb, with roasted onions, peppers and tomatoes in a smooth tandoori and massala sauce fusion blend, oh and not forgetting the French brandy.
Chicken **£12.95**
Lamb **£14.95**

Jaal Jool
The actual meaning of this dish is 'Hot Sauce'. Created using several different types of chilli, dried, pickled & fresh. Round about the Madras level but can be increased up to a Vindaloo level. A must for spice cravers
Chicken **£12.95**
Lamb **£14.95**

Lembuh Wallah
Chicken breast or fillet of lamb tikka cooked in lots of fresh lemon and lime juices in a hot spicy zingy sauce.
Chicken **£12.95**
Lamb **£14.95**

Tafftoon
A real Bangladeshi treat for those who like spicy food prepared using naga chilli which grows in Bangladesh and has a very unique taste & scent.
Chicken **£12.95**
Lamb **£14.95**

Akbari Murghi Masala N
Marinated chicken tikka cooked with finest masalla sauce select tandoori spices topped with a special fragrant cream sauce.
£12.95

Tawa Gost
Shredded chicken or lamb cooked with exotic spices and fresh chilli. Spicy to hot
Chicken **£12.95**
Lamb **£14.95**

Murgh Chom Chom N
Succulent chicken tikka pieces with ground coconut, lychees and Carribean rum. A mild mouth watering taste fusion.
£12.95

Tandoori Butter Chicken N
Spring tandoori chicken, stripped off the bone, cooked with butter, almonds and sultans in a rich spicy sauce. On or off the bone (very mild).
£12.95

Chicken Chilli Masalla
Tandoori chicken on or off the bone freshly cooked in tandoori oven and then cooked with lamb, minced meat spiced with green chillies.
£12.95

Yakni Duck
Marinated duck breast cooked in the tandoor then brought to the pan with fresh garlic and ginger finest garam masala fresh lemon juice and chick peas.
£15.95

King Prawn Jalwa
Butterflied King Prawns cooked with fresh whole green beans, garlic and chilli and lots of herbs, this is a real treat from the Sylhet region of Bangladesh.
£18.95

Gost Pathwari
Marinated Duck breast cooked firstly in tandoori oven and then combined with a very unique blend of spices and herbs served spicy or hot. Onions, peppers and tomatoes combination in the sauce.
£15.95

Duck Jal-Fry
Marinated duck breast cooked in the tandoori oven then brought to the pan with onions, peppers, tomatoes, fresh chilli in a medium spicy sauce.
£15.95

Chef's Specialities

Tandoori Duck Massala N **£15.95**
Marinated duck breast cooked in the tandoori oven then treated with the finest massala sauce. A real change for those who are used to the original massala.

Special King Prawn Nawabi **£18.95**
Butterfly King Prawn pan fried in garlic, cooked in medium spices with selected mixed vegetables, tomato and coriander.

Tikka Masalla N Chicken **£12.95** Lamb **£14.95**
The All Time Favourite.

Pasanda N Chicken **£12.95** Lamb **£14.95**
Pieces of lamb or chicken cooked in yoghurt, cream, ground almonds, fragrant spices and red wine.

Special Sizzler Juiliette **£14.95**
A fabulous selection from our very own tandoori chicken or lamb marinated in fresh herbs and spices with capsicum, onions and flaming brandy.

Jalfrezi Chicken **£12.95** Lamb **£14.95**
Chicken or lamb in a thick curry sauce made with a variety of herbs and spices, onions and fresh green chilli extensively spiced, medium to hot.

Khulnar King Prawn **£18.95**
Large King Prawn barbecued in shell then delicately spiced with herbs in a thick Bangladeshi style sauce.

Special Chicken Rezala N **£12.95**
Marinated chicken tikka cooked in aromatic spices, yoghurt and cream (mild).

Nepal King Prawns N **£18.95**
Barbecued king prawns delicately spiced with herbs, chopped tomatoes and capsicum, cashew nuts in a thick sauce.

Murgh Tanger **£12.95**
Hot sweet and sour onions and peppers lightly fried in mango and tamarind sauce.

Tandoori King Prawn Masalla N **£18.95**
Large King Prawns cooked in tandoori oven then taken to the pan were it is combined in our very own aromatic masalla sauce (mild).

Murgi Badam N **£12.95**
Marinated chicken breast cooked in Aromatic Spices with cashew nuts (badam) cream and its very own secret ingredient.

House Specialities

(Must be ordered in advance)

To enable us to serve you the best quality and authentic tastes, please place your orders in advance (48 hours notice minimum) and 20% deposit

Kurzi Murg (for 4 persons) **£110.00**
Whole skinned chicken covered in special spices tenderly oven roasted.
This is a complete meal for 4 persons, served with all accompaniments and sides.

Kurzi Lamb (for 4 persons) **£150.00**
Whole leg of lamb marinated in yoghurt, garam masallas, cardamom, cinnamon, bay leaves, fresh garlic, ginger and many other spices and then oven roasted.
A complete feast for 4 that will be remembered by your guests.

Balti Specialities N

Includes naan bread or roti

Aflatoon **Chicken £14.95** **Lamb £15.95**
Exploding with flavour this dish is a combination of both tandoori & balti spices.
Medium heat but lots of spicy flavour.

Gost Ohmori **£15.95**
Tender lamb cooked with cardamom pods and bay leaves with roasted Indian potatoes in our very own Balti style. This dish has a spicy but mouth watering taste.

Makrani Jingha **£19.95**
Large king prawns cooked in tandoori oven, then brought to the pan and combined with balti spices, herbs aubergines and potatoes, medium or hot.

Balti King Prawn Rogan **£19.95**

Special Rajstani Balti Fish, Scampi, Prawn and King Prawn. **£20.95**

Balti Tikka Madras **Chicken £14.95** **Lamb £15.95**

Patan Balti Lamb Cooked with fresh spinach leaves and capsicum. **£15.95**

Balti Tikka Korma **Chicken £14.95** **Lamb £15.95**

Balti Tikka Masalla **Chicken £14.95** **Lamb £15.95**

Balti Tikka Vindaloo **Chicken £14.95** **Lamb £15.95**
A modern twist on a classic vindaloo with extensive balti flavours

Shahensha Balti **£14.95**
Chicken breast cooked with chick peas, fresh garlic and cooked ginger.

Balti Tikka Rogan **Chicken £14.95** **Lamb £15.95**
A contemporary version of a rogan, using the finest ingredients and intense balti flavours.

Special Tandoori Balti Chicken or lamb. **£15.95**
Finest ingredients put together with roast peppers, onions and tomatoes in a minced meat sauce

Vegetarian Main Meals

Tandoori Butter Paneer N **£13.95**
Paneer tikka pieces, cooked in lots of desi butter, with ground nuts and almonds, in a rich spiced sauce.

Pul Gobi Adrak **£11.95**
Cauliflower florets in medium spices with ginger and mustard seeds.

Dhall Makni **£11.95**
Three different types of lentils with spices and finest pure ghee with lots of garlic.

Paneer Tikka Masala N **£13.95**
Panner cooked in tandoor then treated with the finest masala sauce.

Garlic Chilli Mushrrooms **£11.95**

Vegetable Jalfrezi **£11.95**
Special selection of vegetables in a thick curry sauce made with a variety of herbs and onions and fresh green chilli extensively spiced, medium, spicy or very hot.

Chilli Aubergine N **£11.95**
Chilli and aubergine cooked in yoghurt, flavoured with cashew nuts.

Biryani Vegetable or Mushroom N **£13.95**
Vegetable or mushroom treated together with pilau rice and aromatic spices, served with vegetable curry.

Deshi Paneer Masala **£13.95**
Succulent paneer pieces, cooked in our very own blend of spicy massalas, full of flavour. Spicy or hot

Motor Paneer Brinjal **£11.95**
Chick peas, cottage cheese and aubergine cooked with a tangy spiced tamarind sauce

Sylheti Vegetables **£11.95**
A wild assortment of vegetables cooked in fresh herbs and spices, medium hot.

Sabsi Ki Saat **£11.95**
Vegetables with a special sour citrus fruit (shatkora) spicy or very hot.

Vegetable Chanari N **£11.95**
Vegetables cooked with chick peas, sultans and cashew nuts in mild massalas.

Side Dishes

Bhindi Bhajee **£6.50**
Okra.

Brinjal Bhajee **£6.50**
Aubergine.

Cauliflower Bhajee **£6.50**

Mushroom Bhajee **£6.50**

Vegetable Bhajee **£6.50**

Tarka Dhall **£6.50**
Lentils with garlic, tomato and a pure ghee mix

Dhall Masalla **£6.50**
Lentils with aromatic spices.

Chana Masalla **£6.50**
Chick peas.

Bombay Potatoes **£6.50**
The all time favourite.

Aloo Gobi **£6.50**
Potatoes and cauliflower.

Niramish **£6.50**
Bangladeshi style dry mixed vegetables.

Sag Aloo **£6.50**
Spinach and potato.

Sag Ponir **£6.50**
Spinach and Indian cheese.

Motor Ponir Brinjal **£6.50**
Chick peas, cottage cheese and aubergine.

Aloo Bangan **£6.50**
Potatoes and aubergine in aromatic spices.

English Dishes

Sirloin Steak **£16.95**
Served complete with chipped potatoes, mushrooms and tomato.

Chicken & Chips **£12.95**
Chicken breast pieces cooked and served with chips and a mushroom and herb topping.

Grilled Salmon **£16.95**
Salmon fillet griddled and served with roast vegetables and salad.

Grilled Chicken Breast **£12.95**
Butterflied chicken breast griddled, served with herbs, onions, tomatoes and chip

Rice

Steamed White Rice Plain	**£2.95**
Pilau Rice Finest Indian Basmati	**£2.95**
Mushroom Pilau	**£4.95**
Vegetable Pilau	**£4.95**
Keema Pilau Spicy lamb mince	**£4.95**
Aloo Pilau	**£4.95**
Lemon Rice	**£4.95**
Special Fried Rice N	**£4.95**
Egg Rice	**£4.95**

Breads & Sundries

Plain Naan	**£2.95**
Garlic Naan	**£4.50**
Keema Naan	**£4.50**
Peshwari Naan N	**£4.50**
Kulcha Naan	**£4.50**
Chilli and Coriander Naan	**£4.50**
Paratha Layered whole wheat bread available aloo or stuffed.	**£4.50**
Tandoori Roti Wheat bread which is baked on the wall of tandoori.	**£2.50**
Chapati	**£0.95**
Plain Popadoms	**£0.85**
Spicy Popadoms	**£0.85**
Pickles (per person)	**£1.50**
Cucumber Raitha	**£3.50**
Mixed Raitha	**£3.50**
Chips	**£2.95**
Green Salad	**£2.95**

ALLERGY NOTICE

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.

N = Nuts / Products may contain traces of nuts

Set Meals

Set Meal for One person £24.95
Tandoori Chicken, Chicken Bhuna, Vegetable Side,
Pilau Rice and Popadoms.

Set Meal for Two persons £49.95
Tandoori Chicken, Chicken Bhuna,
Lamb Dopiaza, Vegetable Side,
Pilau Rice and Popadoms.

Set Meal for Three persons £74.95
Tandoori Chicken, Chicken Bhuna, Lamb Dopiaza,
Chicken Balti Tikka Masalla, Vegetable Side,
Pilau Rice and Popadoms.

Set Meal for Four persons £99.95
Tandoori Chicken, Chicken Bhuna,
Lamb Dopiaza, Chicken Balti Tikka Masalla
King Prawn Sag, Vegetable Side,
Pilau Rice and Popadoms.

Special Banquet Dinner

Dinner for 2 persons
Popadoms, King Prawn Butterfly
Chicken Tikka
Chicken Tikka Masalla
Mixed Korahi
Vegetable, Rice, Naan Bread
& Coffee
£69.95

Royal Bengal Seafood

Dinner for 2 persons
Popadoms, Crab Puree
Fish Kebab
Rajstani Balti
Tengar Fish Curry
Vegetable, Rice, Naan Bread
Dessert & Coffee
£74.95

Bharathia Shobzi Dinner

(Vegetarian)
Popadoms, Aloo Sag Kebabs, Vegetable Samosa
Vegetable Jalfrazi
Shai Kufta
Vegetable Side, Rice,
Roti & Coffee
£44.95