

♥ Healthy Option (N) Contains Nuts (GF) Gluten Free  
(V) Suitable for Vegetarian (D) Contains Dairy Products 🌶️ Medium 🌶️🌶️ Hot

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## S T A R T E R S

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### SHARING PLATTER FOR 2 (D)

Combination of lamb and vegetable samosas, chicken tikka, lamb tikka, shish kebab and onion bhaji.  
Served with salad and chili sauce. 11.95

### TWICE COOKED GRILLED LAMB CHOPS (GF) (D)

Lamb Chops marinated with chilli flakes, coriander, lime and smoked paprika.  
Grilled over charcoal then Pan fried with mango and garlic. 7.15

### CHARGRILLED CHICKEN TIKKA (GF) (N) ♥

Chicken marinated in yoghurt. Mixed with a blend of mild spices and barbecued over charcoal. Served with salad. 4.65

### MIXED KEBAB (GF)

A combination of pan seared & grilled ground lamb blended with onions, garlic, green chili & coriander.  
Served with a side salad. 4.95

### ONION BHAJI (V) (D)

A spicy Indian snack or entree dish similar to a fritter. Made with sliced onions mixed in spicy batter. 3.95

### SAMOSAS (D)

Triangular pastry stuffed with spicy minced lamb or vegetables. 3.95

### KEEMA PAU

A classical of Irani cafes: spiced minced lamb and peas with a toasted, buttered bun. 5.95

### BHUNA PRAWN & PURI (D)

Prawns in an aromatic spiced sauce served on a golden flatbread. 5.50

### BLACK TIGER PRAWNS (GF) (D)

Black Tiger Prawns spiced with sweet chili & garlic, tossed in ghee, finished with fresh coriander. 6.75

### POTATO CAKES (V)

Lightly spiced potato, pan fried and served on a bed of spicy chickpeas accompanied by a tamarind sauce. 4.50

### CHICKEN WITH MANGO & GARLIC (CHAAT) (GF)

Chaat is a savory snack originated in India, typically served as a hors d'oeuvre at road-side tracks from stalls. 5.95

### GREEN CHILLI PANEER (GF) (V) 🌶️

Pan fried cottage cheese, lightly tossed with green chillies, coriander and finished with lime juice. 4.95

### GROUND LAMB KEBAB (GF) 🌶️

Ground lamb blended with onions, fresh mint, coriander, garlic, green chillies and lime. Grilled over open charcoal.  
Served with mint yoghurt. 4.95

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## MAINS FROM THE HOB

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*Choose from one of the following for your dish*

**Chicken 9.95 Lamb 10.95 Duck 12.95 King Prawns 13.95 Fish 11.50 Vegetables 8.95**

### MASALA (MILD) (GF) (N)

Infamous masala sauce made from coconut, almond, garlic, ginger, turmeric, garam masala, coriander, and cumin mixed with yogurt and cream to give smooth velvety texture.

### KORMA (MILD) (GF) (N)

Cooked in a creamy mild sauce combining almond and coconut.

### PASANDA (GF) (N)

Cooked with garlic, pureed tomato, yogurt, cream blended with peanut and almond.

### JALFREZY (GF) 🌶️

Cooked with green chillies, peppers, roasted onion and lime juice finished with fresh coriander.

### BIRYANI (GF)

A combination of ground spices cooked with basmati rice, garnished with crispy onions, served with bhuna vegetable curry.

### BHUNA (GF) ♥

A distinctive combination of ground spices, tomatoes and onions.

### MADRAS (GF) 🌶️

Tomato based sauce, with roasted ground spices, garlic and ginger.

### MAKHANI (GF) (N) 🌶️

Makhani Masala is the very aromatic butter-based tomato and cream sauce, seasoned with spices and herbs. Finished with yoghurt and lime juice.

### ROGAN JOSH (GF)

Flavoured with garlic, ginger and cloves, bay leaves, cardamom, and cinnamon. Garnished with pan fried tomato and caramelised onions.

### KARAHI (GF) ♥

Prepared in a reduced tomato and green-chilli base, a karahi is a popular late-night meal in Pakistani cuisine, usually consumed with naan.

### SAAG (SPINACH) (GF) ♥

This is one of most delicious north Indian traditional dish. It is an amazing combination of meat or seafood and spinach. When the meat/seafood is combined with spinach and cooked together with onion, garlic and tomatoes it makes a great tasting main meal.

### BALTI (GF) ♥

Balti is a thin, pressed-steel wok called a 'Balti Bowl'. Balti curries are cooked quickly using vegetable oil rather than ghee, over high heat in the manner of a stir-fry, and any meat is used off the bone. This combination differs sharply from a traditional one-pot Indian curry which is simmered slowly all day. Balti sauce is based on garlic and onions, with turmeric and garam masala, among other spices.

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## P E R S I A N F A R E

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### CHICKEN OR LAMB DANSAK (GF) 🌶️

Dhansak is a popular Indian dish, originating among the Parsi Zoroastrian community. It contains elements of Persian and Gujarati cuisine. A sweet and sour hot curry with lentils. Served with Rice. 13.25

### CHICKEN, LAMB OR PRAWN PATHIA (GF) 🌶️

Pathia is an ancient Parsi form of curry from Persia. It is hot, sweet, and sour, with use of chillies and tamarind. Pathia is based on a blend of tamarind and lime, with jaggery to help the balance and chillies for heat. Served with rice. 13.25

### SALLY LAMB (GF)

A famous Persian wedding dish. Lamb cooked with apricots in a spicy masala sauce. Lavishly garnished with crisp straw potatoes. Served with rice. 13.25

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## T H A L I ( T H E P L A T T E R )

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It is the Indian name for a round platter used to serve food. It contains a selection of 4 different dishes with 4 different flavours, a sweet and spicy, mild, grilled and a hot dish. Served with plain naan and a rice.

**CHICKEN OR LAMB THALI 14.95**   **VEGETARIAN THALI (V) 13.95**

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## N O O R A N I ' S C O L L E C T I O N S

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All dishes are served with rice.

### CHICKEN CHOM CHOM (GF)

Breast of chicken stuffed with Bhuna minced lamb and caramelised onions, grilled over charcoal. Served on a bed of stir fried rice and topped with a sweet yet spicy sauce. 13.50

### JALANDHARI CHICKEN OR LAMB (GF) ♥️ 🌶️

A favourite dish from the Punjab region of India. Lamb or chicken cooked in a spicy flavoured sauce with garlic. 13.50

### CHICKEN KALIA (D) 🌶️

Chicken tossed with garlic and a selection of spices, then cooked in a sauce of cream, cheddar and Indian soft cheese, black pepper, chilli sauce and roasted whole red chillies, finished with fresh curry leaves. A creamy flavour with a spicy aftertaste. 13.50

### GARLIC CHILLI CHICKEN (GF) 🌶️

Chicken tikka cooked in sauteed onions and chilli sauce combined with roasted garlic. 13.50

### TAMARIND CHICKEN (GF)

Chicken grilled and cooked with a blend of chillies, garlic, tamarind, tomato and mustard seed to produce a unique sweet and sour flavour. 13.50

### LAMB CHARTINARD (N)

A hot South Indian lamb delicacy. A coconut, star anise, red chilli and black peppercorn flavoured curry. 13.95

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## FROM THE GRILL

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### MIXED SHASHLIK (GF) (D) ♥

Skewered chicken, lamb and king prawns with onion, pineapple, tomatoes and peppers.  
All grilled and served with salad. 13.95

### CHICKEN OR LAMB TIKKA (GF) (D) ♥

Marinated in yoghurt, ground cumin, coriander, garlic, smoked paprika. served with salad. 9.95

### FRESHWATER KING PRAWNS (GF) (D)

Marinated in sour cream, roasted spices, garlic and ginger. Grilled over open fire and served with salad. 13.95

### GRILLED CHICKEN WITH GREEN SALAD (GF) (D) ♥

Chicken marinated in garlic, ginger, Greek yogurt, paprika and roasted chili paste then char-grilled and served on a bed of salad finished with twist of spicy tangy dressing. 9.95

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## SIDE DISHES

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### PLAIN OR MASALA POPPADOM (GF) (V)

Traditional indian crisp, made with lentil flour & coconut oil. 0.75

### ONION BHAJI (GF) (V) (D)

A spicy Indian snack or entree dish similar to a fritter.  
Made with sliced onions mixed in spicy batter.  
Made from lentil flour and coconut oil. 3.95

### BOMBAY ALOO (GF) (V) ♥ 🌶️

Spicy potatoes with tomato, garlic & onion. 4.15

### MUSHROOM BHAJI (GF) (V) ♥ 🌶️

Stir fried mushrooms with garlic & ground spices. 4.15

### MIXED VEGETABLE CURRY (GF) (V)

Mixed seasonal vegetables with roasted spices. 4.15

### BRINJAL BHAJI (GF) (V)

Sliced aubergine, sautéed with  
onion & ground spice. 4.15

### PALAK ALOO (GF) (V) ♥

Spicy potatoes & spinach, finished with coriander. 4.25

### BHINDI BHAJI (GF) (V)

Stir fried Okra with garam masala & lime juice. 4.15

### TARKA DAL (GF) (V) ♥

Creamy lentils topped with roasted garlic,  
caramelised onions & coriander. 4.15

### CHANA MOSHLA (GF) (V) ♥

Spiced chick peas in a delightful masala sauce. 4.15

### PALAK PANEER (GF) (V) ♥

Soft vegetable cheese, fresh spinach  
and ground spices. 4.75

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## R I C E

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### PILAU RICE (GF) (V)

Steamed Basmati rice, flavoured with cardamom, cinnamon, bay leaf. 3.30

### PLAIN RICE (GF) (V)

Steamed Basmati rice. 3.30

### MUSHROOM RICE (GF) (V)

Steamed Basmati rice, stir fried with mushrooms & ground masala. 3.95

### GARLIC RICE (GF) (D)

Steamed Basmati rice, pan fried with roasted garlic. 3.95

### LEMON RICE (GF) (D)

Steamed Basmati rice, pan fried with fresh lemon juice & ground masala. 3.95

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## F R E S H L Y B A K E D B R E A D S

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### PASWARI NAAN (D) (V)

With herbs & coconut. 2.65

### GARLIC NAAN (D) (V)

With garlic & coriander. 2.65

### KEEMA NAAN (D)

Stuffed with ground lamb. 2.95

### CHILLI NAAN (WITH CHEESE OR GARLIC) (D) (V)

With roasted garlic or vintage cheddar. 2.85

### PLAIN NAAN (D) (V)

2.20

### PARATHA (V)

Freshly baked Indian flatbread. 1.95

### CHAPATI (V)

Traditional thin flatbread. 1.80

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## CHILDREN'S MENU

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### CHICKEN TIKKA BITES WITH MILD BOMBAY POTATOES OR SALAD (GF) (N) ♥

Grilled chicken breast pieces served with flavoured potatoes. 5.00

### CHICKEN KORMA WITH PLAIN RICE (GF) (N)

Chicken breast pieces cooked in a creamy coconut & almond sauce. 5.00

### CHICKEN TIKKA MASALA WITH PILAU RICE (GF) (N)

Grilled chicken breast pieces cooked in a sweet creamy sauce. 5.00

### CHICKEN NUGGETS & CHIPS (D)

5.00

### FISH FINGERS & CHIPS (D)

5.00

### POTATO CAKES & SALAD (V) (D)

Lightly spiced potato, pan fried and served on a bed of spicy chickpeas accompanied by a tamarind sauce. 3.95

### ONION BHAJI & SALAD (V) (D)

A spicy Indian snack or entree dish similar to a fritter. Made with sliced onions mixed in spicy batter. 3.95

### VEGETABLE SAMOSA & SALAD (V) (D)

Triangular pastry stuffed with spicy vegetables. 3.95

## DESSERTS

### ICE CREAM (STRAWBERRY, CHOCOLATE, MINT OR VANILLA) (GF) (V)

Served with wafer biscuits. 3.50

### FRUIT COCKTAIL (GF) (V)

Served with cream. 2.95

### INDIAN ICE CREAM (MANGO OR PISTACHIO) (GF) (V)

Served with wafer biscuits. 3.95

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## DESSERTS MENU

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### BAKED HONEY, FIG AND PISTACHIO CHEESECAKE (V)

Biscuit base topped with a honey & fig cheesecake, sprinkled with pistachios & finished with a clear glaze. 5.95

### CHOCOLATE FUDGE CAKE (V)

Two layered chocolate sponge filled & covered with chocolate fudge icing. 5.95

### TIRAMISU (V)

Layers of vanilla sponge soaked in coffee & marsala wine, & mascarpone cream, decorated with cocoa powder. 5.95

### HOT STICKY SALTED CARAMEL PUDDING (V)

Rolled date & toffee flavour sponge filled with sticky toffee salted caramel sauce. 5.95

## TRADITIONAL INDIAN DESSERTS

### MANGO KULFI

Indian ice cream made from evaporated milk and flavoured with mango. 3.95

### PISTACHIO KULFI

Indian ice cream made from evaporated milk and flavoured with pistachio. 3.95

## ICE CREAM

### CARAMEL CHOCOLATE ICE CREAM

Caramel flavoured ice cream with toffee flavour ripple and milk chocolate pieces. 3.50

### MINT CHOCOLATE ICE CREAM

Peppermint flavour ice cream with chocolate dips. 3.50

### VANILLA AND PODS ICE CREAM

Vanilla ice cream with vanilla pods. 3.50

### STRAWBERRY ICE CREAM

Strawberry flavour ice cream. 3.50

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## BEVERAGES

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REGULAR COFFEE 2.25

EARL GREY 2.25

LIQUEUR COFFEE

REGULAR TEA 2.25

PEPPERMINT TEA 2.25

IRISH (JAMESON WHISKY) 4.50

HERBAL TEA 2.25

GREEN TEA 2.25

FRENCH (COGNAC) 4.50

JASMINE TEA 2.25

ENGLISH BREAKFAST 2.25

RUSSIAN (VODKA) 4.50

JAMAICAN (RUM) 4.50

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## CHEF SPECIALS

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### STARTERS

#### CHICKEN BARISA

Slices of chargrilled chicken lightly cooked with onion, red and green chillies & lime zest and served with chapatti. 5.95

#### LAMB REZELLA (D)

Shredded lamb sautéed and cooked with roasted spices, garnished with garam masala. Served with sliced naan bread and accompanied with plain yoghurt with a pinch of coriander and red chilli. 5.95

#### CHICKEN PANEER (GF) (D)

Chicken breast stuffed with mixed vegetables and Indian soft cheese, coriander and chilli. Grilled and served with salad. 5.95

### MAINS

#### TAMARIND DUCK (GF)

Duck grilled and cooked with a blend of chillies, garlic, tamarind, tomato and mustard seed to produce a unique sweet and sour flavour. Served with rice. 13.95

#### CHICKEN BAHAR (GF)

Whole chicken breasts marinated in crushed garlic, coriander, lemon juice, curry leaves and crushed peppercorn. Stuffed with caramelised onions, mango, garlic and lime. It is chargrilled and served on a medium spicy sauce with Jalapenos. Garnished with deep fried crispy onions. Served with rice. 13.95

#### MURGH DAHI (GF) (D) 🌶️

Whole Chicken breast marinated with ginger, garlic, fresh coriander and mixed masala, grilled over charcoal and cooked in a sauce consisting of chilli sauce, yoghurt and tomato. Garnished with fresh red chilli. Served with Naan Bread. 12.95

#### CHICKEN MIRCH MOSHLA (GF) 🌶️

Chargrilled chicken cooked with a blend of chillies, garlic, tamarind and plum sauce. 10.95

#### CHICKEN 89 (GF)

Chicken cooked with ground spices, lime zest, coriander and aromatic roasted chilli blend, brought together in a bell pepper flavoured hot sauce and finished with fresh coriander. Served with pillau rice. 13.50

#### DUM ALOO (V) (D)

Small potatoes scooped out and stuffed with mixed seasonal vegetable, herbs and roasted cumin. It is then cooked in a cream sauce made of almond, coconut and tomato. Served with rice. 11.95

#### LAMB ARCHARI (GF)

Tender lamb fillet cooked in the spices used for creating delicious Indian chutneys and pickles. Goes well with Plain Naan or Garlic Rice. 13.50

#### TANGARI KING PRAWNS (GF)

Whole king prawns sliced and marinated in garlic, turmeric and seasonings, Chargrilled. Served on a sauce made from red pepper, sweet chilli, lime and coriander. Garnished with crispy onions. 13.95

#### GOAN COD CURRY (GF) (N) (D)

A popular Goan dish of succulent cod cooked in onion, tomato, green chillies, curry leaves and coconut milk. 11.95