Although we are not a vegetarian restaurant our kitchen aims to keep non-meat produce separate from meat products. However, we cannot guarantee that there will be no contact with meat preparation area.

Please inform a member of staff if you are Coeliac, have any other allergies or food intolerances, before ordering!

**IMPORTANT**

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Products in this restaurant are fried in oil produced from genetically modified soya. We take great care removing bones & cartilage from boneless items, but there is a small chance of finding one.

Treat set prices are subject to change without notice. 

 takeout menu deals

**Takeout Meal Deal 1**

Perfect for two people to share £24.95

Please choose two dishes from each course:

**Starters**
- Onion Bhaji
- Meat Samosa
- Chicken Tikka
- Sheek Kebab

**Main**
- Chicken Tikka Masala
- Chicken Korma
- Chicken Lakhnawi
- Chicken Madras

**Side**
- Pilau Rice
- Boiled Rice
- Plain Naan
- Garlic Naan

Vegetarian options are available.

**Takeout Meal Deal 2**

Get one main for £10

Please choose one dish from each course:

**Starters**
- Onion Bhaji
- Meat Samosa
- Chicken Tikka
- Sheek Kebab

**Main**
- Chicken Tikka Masala
- Butter Chicken
- Chicken Korma
- Chicken Lakhnawi
- Chicken Madras
- Diri Chicken
- Chicken Garlic Chilli Karai
- Chicken Vindaloo

**Side**
- Pilau Rice
- Boiled Rice
- Plain Naan
- Garlic Naan

Vegetarian options are available.
APPETISERS STARTERS
01. PAPADUM BASKET
Deep-fried onion balls with gram flour served with mint sauce.
02. CHEESE SAMAOSA
Crispy samosa stuffed with minced cheese.
05. VEGETABLE SAMAOSA
Punjabi fried pastry with spiced potato & vegetables, served with mint paste.
15. CHILLI CHICKEN SKEWER
Chicken marinated with crushed red chilli & other dark spices, toasted with sweet soy sauce.
20. CHEESY CHICKEN ROLL
Crispy pastry stuffed with cheesy chicken mince & served with sweet chilli sauce in short glass.
25. DYNAMITE CHICKEN
Marinated spicy, tangy chicken – the flavour will explode in your mouth!

28. PANEER TIKKA
Chargilled Indian cottage cheese marinated in tandoori spices.
30. SIZZLING VEGETABLES
Tandoori vegetables pan-fried with other herbs & spices.
34. CHATPATI
Deep-fried crispy rice & lentil balls stuffed with melted cheese.
37. PAANI PURI
Mashed potato patties with chickpea sauce, topped with sweet yoghurt, tamarind & mint sauce.
40. VADA PAV
This street food dish consists of a deep-fried spicy potato dumpling, inside a bread bun, accompanied with mint & tamarind sauce.
43. KARAHI PANEER
Grilled Indian cottage cheese, cooked in tomato & onion gravy — true Punjab flavour.
46. KARAHI LAMB
Minced lamb meat, marinated in fine Indian spices, Indian cottage cheese & cumin, served with mint sauce.
49. MIXED KEBAB
Consists of chicken tikka, seekh kebab & lamb chops.
52. LAMB CHOPS
Marinated & grilled lamb meat, served with mint sauce.
55. LAMB GILOFE
Lamb mince meat grilled with chopped onion & pepper with other herbs & spices.
58. FISH PAKORA
Buttered deep-fried prawns with lemon & mustard sauce.
61. JHALA JHALA KOLIWADA
Deep-fried buttered prawns with mayonnaise served with green sauce; mint & coriander. A unique taste of old Delhi.
64. JHALA JHALA HINGA HARADA
Hinga harada spicy chicken curry is a slightly hot dish cooked with fresh tempering of green chillies & ginger julienne.
67. DHALA CHICKEN KARAHI
The original 1947 recipe, cooked with vine-ripened tomatoes, bit of butter with tadka, chicken is the dish is invigorated with a fresh tempering of green chillies & ginger julienne.
70. JHALA JHALA HINGA KOLIWADA
Deep-fried buttered prawns with mango & yogurt sauce, a dish from colony of Kolish (fishermen) city of Mumbai.
73. JHALA JHALA HINGA HARADA
Hinga harada spicy chicken curry is a slightly hot dish cooked with fresh tempering of green chillies & ginger julienne.
76. DHALA CHICKEN KARAHI
The original 1947 recipe, cooked with vine-ripened tomatoes, bit of butter with tadka, chicken is the dish is invigorated with a fresh tempering of green chillies & ginger julienne.
8.95

BRITISH CLASSIC CURRIES
 Madras, Vindaloo, Bhuna, Pathia, Dansack, Rogan, etc...
17. VEGETABLE 8.05
18. CHICKEN 8.95
19. KING PRAWN 12.95
20. TOFU 8.05
21. LAMB 9.95

Our grilled dishes are served with chips, salad & mint sauce.
43. CHICKEN TIKKA 9.90
44. CHICKEN SHASLICK 11.70
45. LAMB CHOPS 13.50
46. SIZZLING KING PRawns 13.50

Provided on top of short glass with sour & spicy mint water.

Biryani
A medium dish, cooked with fresh cut onion & green pepper, with ground spices & special Balti sauce.
71. VEGETABLE 8.05
72. TOFU 8.05
73. CHICKEN 8.95
81. LAMB 9.95
82. VEGETABLE 8.05
83. LAMB 9.95
84. TOFU 8.05
85. CHICKEN 8.95
86. LUCKNOW CHICKEN BIRYANI 9.95
87. HYDRABADI LAMB BIRYANI 11.95
88. KING PRAWN BIRYANI 13.95

All the curries below are available with choice of:

- VEGETABLE 8.05
- TOFU 8.05
- CHICKEN 8.95
- LAMB 9.95