

Starters

Murgh Pakora	6.95
Juliennes of chicken breast in a spiced crispy batter,	
Tandoori Duo	9.95
Hariali Chicken Tikka & Seekh kebab	
Lamb Chops Adraki	11.00
2 Prime succulent lamb chops marinated for 24hrs in tandoori spices	
Prawn Pooi	9.50
Prawns cooked in a tangy tomato based spiced curry, on a fried, flakey Indian tortilla.	
Amritsari Cod Fish Pakora	8.95
Juliennes of cod fish in a spiced, crispy batter. Accompanied with a lightly spiced tartar dip.	
Himalayan Aloo Tikki Chaat v	7.95
Pan fried seasoned mashed potato cakes with cheddar cheese melt center. Accompanied with a cool chickpea chaat salsa,	
Chilli Paneer v	7.95
Cubed cottage cheese, tossed in a fiery Indo-Chinese sauce with spring onions, green capsicum, ginger & garlic	
Samosa (Choice of Veg or Lamb Keema mince.)	7.50
Deep fried triangle pastry parcel stuffed with your choice of filling. Accompanied with a coriander and mint dip	
<ul style="list-style-type: none">• Seasoned Potatoes and Vegetables v• Seasoned Keema Lamb mince	
Onion Bhaji v	5.95
Deep fried crispy onion fritters in a spiced batter	

(Some dishes may contain nuts or traces of nuts. Please inform your server of any allergies)

The Tandoori Clay Oven

The Traditional Indian Barbeque

Hariyali Chicken Tikka.	16.50
Succulent supreme of chicken breast marinated in coriander, mint, green chilies, garlic and ginger	
Seekh Kebab	16.50
Seasoned minced lamb kebabs infused with onions, green chilies, ginger, and roasted ground coriander.	
Lamb Chops Adraki	21.00
4 Prime succulent lamb chops marinated overnight in tandoori spices	
Lahsooni Cod Fish Tikka	18.50
Fresh cod fillet steaks marinated over night with ginger, garlic and tandoori Spices, baked in the clay oven then finished in a piping hot salamander grill.	
Shahi Jhinga, King Prawns	25.00
Jumbo king prawns marinated with tandoori spices & dill Barbecued in the clay oven.	
Subzi Seekh Kebab	14.50
Seasoned minced vegetables kebabs infused with onions, green chilies, ginger, and roasted ground coriander.	
Tandoori Paneer Tikka	16.50
Cottage cheese steaks, chunky peppers and onions marinated in traditional tandoori spices.	

The Mala Kebab Platter

35.00

A Hearty Kebab Feast consisting of a mouth watering variety of our tandoori delights.

Lamb Chop, Hariyali Tikka, Seekh Kebab, King Prawn, Cod Fish Tikka
& Tandoori Paneer Tikka.

Accompanied with naan bread, Mazrani curry sauce dip & salad

(All of the above are freshly barbecued in the clay oven from time of order taken)

(Some dishes may contain nuts or traces of nuts)

Please inform your server of any allergies you may have

Poultry

- Murgh Korma (sweet & mild)** 13.95
Succulent chicken breast diced and cooked with onions and garlic in a sweet, mild velvety cream of cardamom and almond curry (contains nuts)
- Chicken... Madras (Hot) ~ Vindaloo (Very hot) ~ Phaal (Extremely hot) (GF)** 13.95
Chicken cooked with onions and garlic in a traditional tomato based fiery curry sauce. As hot as you like.
- Butter Chicken** 13.95
Chicken tikka simmered in a medium spiced, velvety cream and tomato curry.
- Murgh Tikka Jalfrezi** 13.95
Diced tandoori chicken breast sizzled and tossed with onion, garlic, ginger, green chilies, and peppers in a spiced, sour tomato curry sauce.
- Chicken Haandi Lazeez** 13.95
A medium spiced traditional home style chicken curry cooked with crushed almonds, red chillies, garlic, ginger, coriander and tomatoes. (Contains nuts)
- Karahi Murgh** 13.95
Diced tender chicken breast sizzled in a wrought iron wok with onions, garlic, ginger, chopped green chilies in a semi dry spiced tomato masala curry.
- ## Lamb
- Lamb Rogan Josh** 15.50
Soft diced lamb cooked with the traditional ingredients of garlic, ginger onions and various spices in a brown tomato curry.
- Lamb... Madras (Hot) ~ Vindaloo (Very hot) ~ Phaal (Extremely hot)** 15.50
Lamb cubes cooked with onions and garlic in a traditional tomato based curry sauce. "As hot as you like."
- Lamb Korma (sweet and mild)** 15.50
Tender diced lamb cooked with onions and garlic in a sweet, mild velvety cream of cardamom and almond curry (contains nuts)
- Lamb Jalfrezi** 15.50
Diced lamb sizzled and tossed in with chunky onions, capsicums, garlic, ginger, green chilies, in a spiced, sour tomato curry.
- Hydrabadi Lamb Shank (The Chef's recommendation)******* 16.95
Braised lamb shank marinated with garlic, ginger, bay leaves cinnamon and authentic Indian spices, bathed in a rich medium spiced curry.
- Banjara Gosht** 15.50
Boneless lamb's leg, slowly cooked to perfection in a spiced brown onion masala curry with garlic, ginger, chopped green and red chilies and crushed coriander seeds.

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Fish & Seafood

Karahi Cod	16.50
Cod fillets sizzled on a wrought iron griddle with onions, garlic, ginger, chopped green chilies in a spiced tomato curry.	
Goan Cod Curry	16.50
Cod fillets cooked in coconut curry with red chilies, coriander seeds, ginger & garlic	
King Prawn.. Madras (Hot) ~ Vindaloo (Very hot) ~ Phaal (Extremely hot) (GF)	18.50
King Prawns cooked with onions and garlic in a traditional tomato based fiery curry sauce. As hot as you like.	
King Prawn Jalfrezi	18.50
King Prawns sizzled and tossed in with chunky onions, capsicums, garlic, ginger, green chilies, in a spiced, soury, tangy tomato curry.	
King prawn Tawa Masala	18.50
King Prawns seared on an iron griddle then blast cooked with onions, garlic, ginger, green chilies and crushed coriander seeds and simmered in spiced tomato curry.	
Malabari King Prawn Curry	18.50
King Prawns simmered in coconut cream and delicately flavored with hint of chili, cinnamon, ginger, garlic & coriander.	

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Vegetarian

Paneer Makhani	9.95
Chunky cottage cheese cubes cooked with onions, garlic, ginger and fenugreek in a rich velvet medium spiced creamy tomato curry.	
Saag Paneer	9.95
Diced cottage cheese cooked in seasoned spinach	
Punjabi Bhindi	9.95
Okra, lightly pan fried in garlic, ginger, onions, tomatoes & spices, <i>The Punjabi way.</i>	
Mushroom Bhajia Tawa Masala	9.95
Mushrooms tossed with onions, coriander, green chilies, garlic & tomatoes, sizzled & cooked in an iron wok.	
Karahi Channa	9.95
Chickpeas sizzled & tossed in an iron wok, with onions, garlic, ginger, coriander, chopped green chilies & tomatoes.	
Aloo.... Baingan (aubergine) ~ Gobi (cauliflower) ~ Saag (spinach)	9.95
Seasoned curried potatoes cooked with vegetables of your choice. (Choose one)	
Dhal Makhani (<i>The Chef's recommendation</i>)*****	9.95
Specially prepared black lentils simmered in cream over charcoal overnight, Infused with garlic, onions and ginger. Smokey, rich and truly delightful.	
Tarka Dhal	8.95
Lentils simmered and tempered with curry leaves, garlic, onions and mustard seeds.	
Bombay Aloo	8.95
Seasoned potatoes, cooked with garlic, ginger and spices in a traditional Indian tomato and onion curry	
Saag Bhaji	8.95
Spinach cooked the traditional way with garlic & ginger.	

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The Mala Thali

The Traditional Indian Tapas

An assortment of our most popular curry dishes

NON VEG THALI

Choose between

Chicken Haandi Lazeez **or** Lamb Rogan Josh

Accompanied with Saag aloo, Tarka Dhal, Pilau rice, Naan, Raitha, Salad & Gulab Jamun

24.50pp

SEAFOOD THALI

Choose between

Karahi Cod **or** King Prawn Malabari,

Accompanied with Saag aloo, Tarka Dhal, Pilau rice, Naan, Raitha, Salad & Gulab Jamun

26.50 pp

VEGETARIAN THALI

Choose between

Paneer Makhani **or** Aloo Baingan,

Accompanied with Punjabi Bhindi, Dhal Makhani Pilau Rice, Naan Bread, Raitha, salad & Gulab Jamun

22.50 pp

THALIES ARE PER PERSON ONLY

Biryani

Slow cooked Basmati rice infused with traditional aromatic Indian spices.

Accompanied with mix vegetable curry and raitha yoghurt

Gosht Biryani (GF/Contains nuts)

Suculent soft diced lambs leg

16.50

Hydrabadi Murg Biryani (GF/ Contains nuts)

Aromatic diced chicken breast

14.50

Jingha Biryani (GF/ Contains nuts)

King Prawns

18.50

Subzi Haandi Biryani (GF/Contains nuts)

Hearty assorted vegetables

13.50

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Accompaniments

Rice

Steamed Rice	3.00
Fluffy steamed basmati rice.	
Pilau Rice	3.50
Basmati rice laced with saffron and aromatic herbs.	
Peas Pilau Rice	3.50
Basmati pilau rice with fresh garden peas	
Gucchi Pilau	4.50
Basmati rice cooked with mushrooms	
Keema Rice	6.95
Basmati rice with seasoned mince lamb cooked to an aromatic finish.	

Indian Breads

Naan	3.00
Wheat flour bread baked in a clay oven.	
Cheese Naan (Garlic butter can be added)	3.50
Naan bread oven baked with cheese and coriander	
Garlic Naan	3.50
Naan bread with garlic butter	
Keema Naan	4.95
Naan bread stuffed with seasoned lamb mince.	
Onion Kulcha	4.50
Naan bread stuffed with onions, coriander and shredded green chilies.	
Tandoori Roti	3.00
Whole wheat flour bread baked in clay oven.	
Missi Roti	3.50
Bread made of gram flour with onion and spices.	
Peshawari Naan (contains nuts)	4.95
Naan with a sweet stuffing of crushed almonds & pistachio.	
Lachedar Parantha	3.50
Whole wheat flakey Indian bread lightly drizzled with butter then baked in a clay oven.	
Poori	3.00
A soft flakey deep fried Indian tortilla	

ALL OUR BREADS ARE FRESHLY BAKED TO ORDER IN THE CLAY OVEN

Accompaniments

Poppad Bowl	2.50
First round accompanied with pickle tray	
Additional Pickle Tray	2.50
Additional pickle tray consisting of mango pickle, spicy lime pickle and yougart mint sauce.	
Punjabi Salad	3.50
Fresh salad of sliced tomatoes, cucumber, onions and whole green chillies with a sprincke of chaat masala	
Kachumber Salad	3.00
Finely chopped onion, tomatoes and cucumber with lemon. (Finely chopped fresh green chillies can be added if requested)	
Chilie Chips	3.95
Crisp potatoe chips tossed in red chilie flakes, red onion & coriander	
Chips	3.00
Crisp salted potatoe chips.	
Sirf Piyaz	2.50
Onion rings, with squeezed lemon and a sprinkle of chaat masala.	
Fried green chillies	2.50
Deep fried green chillies. The traditional way for that extra kick	
Raita	3.00
Home-made yoghurt with grated cucumber & cumin.	
Dhai	2.95
Plain home-made yoghurt	

12.5% service charge is added to your final bill at your discretion.

VAT Included

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