

STARTERS

Poppadum & Chutney £3.50

VEG

Ragra Patties £5.95

Lightly spiced potato patties on a bed of white pea masala laced with sweetened yogurt, fruity tamarind and herb chutney.

Achari Paneer Tikka £6.95

Indian cottage cheese with pickling spices, hung yogurt and roasted gram flour, gently charred in a tandoor, served with home-made mix vegetable pickle.

Teen Tikki £7.95

Three vegetarian kebabs – fig and green peas; beetroot and onion seeds; golden corn, paneer and herbs with “khata-meeta” tamarind and sultana chutney.

NON-VEG

Chicken Shashlik in lemon and black cumin marinade £7.95

Succulent morsel of chicken breast, squares of colourful peppers and onions in lemon, black cumin and garlic, marinated, grilled in tandoor, served with avocado chutney.

Makhmali Chicken Kebab* £8.25

A delicate tandoor grilled corn-fed chicken supreme steeped overnight in marinade of hung yogurt, almond, cheese and fresh mint scented with nutmeg, served with tomato and basil chutney.

Duck Sheekh £8.95

Mince breast of Barbary duck, skewered with royal cumin, chilli and dill leaves then grilled, served with baby salad leaves and plum chutney.

Barrah Kebab (Lamb) £10.95

Select cuts of prime lamb – best end chop and rump, soaked in a marinade of red chilli, ginger, hung yogurt and warm, dark spices. Cooked in a tandoor, served with a crisp mooli salad dressed with mustard and lemon juice.

Fofos (Goan Fish Rolls) £8.25

Goan masala, onions and green chilli spiced, rolls of cod fillet, encased in crispy bread crumbs, with beetroot and apple chutney.

Panch Phoran and Green Chilli Arctic Charr Tikka £8.75

Velvety morsels of tandoor grilled Arctic charr fillet marinated with Bengali five spice (panch phoran), crushed green chilli, roasted gram flour and yogurt, served with cucumber, red onions and dill raita.

(Fish info - Arctic charr is a close relative of Salmon and Trout, has a light earthy flavour and firm and fine-flaked flesh.)

Praza's Kebab Platter (for two to share) £14.95

A perfect way to savour the selection from tandoor – chicken tikka, duck sheekh kebab and Arctic char tikka.

*Contain nuts

Spicy

12.5% service charge will be added to your bill.

MAINS

CHICKEN

Lucknowi Chicken Korma* £10.95

From the royal kitchen of Awadh. Red tractor chicken breast cooked in smooth almond, cashew nut, poppy seeds, dried coconut and onion gravy, embellished with black cardamom and saffron.

Nilgiri Chicken Curry* £10.95

A classic dish of slow cooked red tractor chicken breast in a refreshing green herb curry of fresh coriander, curry leaves, chillies, coconut and roasted spices.

Corgi Chicken Masala) £10.95

A semi dry chicken thigh masala cooked with onions, cardamom, black peppers and coriander seeds. A speciality dish from the corgi community of Karnataka. (Note – chicken thigh meat can be still slightly pink when fully cooked.)

Punjabi Chicken Masala) £10.95

Dices of Red Tractor chicken breast cooked with onions and tangy tomatoes masala, spiced with green chilli, ginger fresh coriander and garam masala. A popular dish found on the eateries on highways of Northern India called the "Dhabas".

CLASSIC HELPING...

Chicken Tikka Masala*) £11.95

Succulent, boneless tandoor cooked chicken in a creamy masala of onions and tomato, flavoured with fragrant dried fenugreek leaves

Butter Chicken Delhi Wale* (on or off the bone) £11.95

From the street-side eateries of Northern India; a dish of tandoori cooked chicken, simmered in a subtle creamy tomato and cashew nut gravy with dried fenugreek leaves, ginger and honey.

LAMB

Handi Gosht £12.95

A classic dish of marinated lamb, slow cooked with golden onion, whole spices and tomato in a seal pot (handi), finished with garam masala and fresh coriander.

Methi Palak Gosht £12.95

Slow braised British lamb with fresh fenugreek, spinach leaves, onions and spices.

Laal Maas) £12.95

A red curry of diced lamb cooked with onions, red chilli paste and yogurt, flavoured with cloves, chilli and garlic. A traditional lamb preparation from the state of Rajasthan.

Kachi Mirch Ka Gosht) £12.95

A semi dry preparation of Northern England sourced lamb with green chillies, fresh peppers, ginger, onion and tomato.

*Contain nuts

) Spicy

12.5% service charge will be added to your bill.

MAINS

BIRYANI

Perfumed Basmati rice, flavoured with fresh mint and cooked layered with veg/meat of your choice (Served with mixed veg raita and appropriate curry sauce.)

Vegetable	£10.95
Chicken	£12.95
Lamb	£13.95

SEAFOOD

Malvani Fish Curry	£14.95
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A flavourful fish curry dish from the west coast of Maharashtra; fish steeped in a coconut, red chilli, star anise and curry leaf gravy. Finished with a touch of coconut cream.

Chingri Malai Curry (prawn)	£16.95
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Prawns simmered in a creamy onion and coconut gravy spiked with yellow mustard and green chilli. Best served with steamed rice. A speciality from Calcutta.

Masaledar Samundari Khazana)	£16.95
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Prawn, squid, scallop and fish sautéed with coarsely chopped onions, garlic, fresh coriander and a robust blend of spices, finish with lemon juice.

Panch Phoran and Green Chilli Arctic Charr Tikka	£15.95
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Velvety morsels of Tandoor grilled Arctic charr fillet marinated with Bengali five spices (panch phoran), crushed green chilli, roasted gram flour and yogurt. Served with salad and mustard baby potato.

Ajwaini Jhinga	£17.95
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Succulent tandoori king prawn in a hung yogurt, ginger and ajwain marinade, served with salad and a corn and paneer kebab.

VEGETABLE (any side for £4.95)

Maharashtrian Dal Tarka	£7.25
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Assorted lentils cooked with ginger, green chilli, tomato and fresh coriander, tempered with mustard seeds, whole red chilli, asafoetida and curry leaves.

Mah-ki-dal	£7.95
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A home style black lentil preparation simmered on a slow fire then tempered with onions, green chilli, ginger and garlic.

Makai Mirch Pyaz)	£7.95
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Young corn, colourful peppers and spring onions stir fried with onion, tomato and spices.

Miloni Subz Masala	£7.95
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Mixed vegetable sautéed with cumin, freshly ground spices, tangy tomatoes and onion masala.

Aloo Methi	£7.95
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Baby potato tossed with fresh fenugreek, spices, onion and tomato.

Methi Chaman	£8.25
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A combination of two types of healthy leaves; fresh methi and spinach leaves topped with the goodness of (grated) paneer - a traditional Kashmiri dish.

Paneer Butter Masala*	£8.95
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Cubes of Indian cheese cooked in a rich, creamy onion and tomato sauce flavoured with dried fenugreek and ginger.

SIDE DISHES

SALAD AND RAITA

Laccha Pyaaz	£2.25
<i>Spiced red onion salad</i>	
Green Salad	£2.75
Plain Yogurt	£2.25
Plain Raita	£2.75
<i>Strained yoghurt spiced with roasted cumin and chilli powder</i>	
Pomegranate Raita	£2.95
Mix Veg Raita	£3.25
<i>Cucumber, tomato and onion</i>	
Cucumber and Dill Raita	£3.50

ROTI CHAWAL (Breads and Rice)

(All our breads are egg free and baked to order...)

Steamed Rice	£2.25
<i>Steamed, aged Basmati rice.</i>	
Pulao Rice	£2.50
<i>Aromatic Basmati rice cooked with brown onions and spices.</i>	
Saffron Rice	£2.75
<i>Flavoursome Basmati rice infused with saffron.</i>	
Roti	£2.25
<i>Unleavened whole-wheat bread baked in the tandoor. (ideal for people with a view to healthy eating)</i>	
Naan	£2.50
<i>Leavened tandoor baked bread made from refined flour.</i>	
Garlic and Coriander Naan	£2.95
<i>Chopped garlic coated naan.</i>	
Lacha Paratha	£2.95
<i>Whole-wheat layered bread enriched with butter and baked in the tandoor.</i>	
Kalonji Paratha	£3.25
<i>With onion seeds.</i>	
Kulcha (Stuffed Naan)	£3.95
<i>Spring Onion and Matured Cheddar Cheese Naan</i>	
Lamb Keema Naan	£3.95
Peshwari Naan*	£3.95
<i>A sweet naan with a stuffing of nuts, coconut and sultanas.</i>	
Bread Basket	£5.25
<i>3 mini breads – roti, plain naan and spring onion naan.</i>	