## Indian Main Courses

Punjabi Butter Chicken

14.50

Kashmiri Rogan Josh
A classic dish of Kashmir slow cooked lamb in a rich onion and tomato gravy

Originated in Punjabi, a truly known popular dish throughout India. Spiced with garlic & ginger, a hint of red chilli and other spices to flavour. Cooked with butter, fenugreek in a tomato base and finished in coriander and fresh cream

Kerala Chicken Curry

12.50

Delicious Kerala style chicken curry with roasted coconut, tomatoes and spices

Lamb Teekha

15.50

South Indian, sautéed lamb slowly braised to a delicious tenderness with aromatic spices, cooked with black pepper, curry leafs finished with coconut milk

Goan - Green Chicken Curry

16.50

An amazing infusion of Indian flavours with chicken in Goan style. The recipe, native to Goa, is a popular dish. Many food joints and regular dhabas in Goa serve this delicacy and it is a must have dish when in Goa. Chicken cooked in a green gravy made with coriander, coconut, mint and green chilies impart a wholesome flavour to the whole dish. The unique combination of different flavours is very pleasing to the palate.

Served with steamed rice & chapatti

Chicken Ruby Murray

18.50

Classic cockney slang for curry made famous in the East End named after a popular singer in the 1940's & 50's. Chicken cooked to a medium strength, flavoured in a tomato base with various spices.

Served with steamed rice & chapatti

Banjari Gosht 18.50

Explore the authentic flavours of Rajasthani desert nomadic lamb dish, spices infused in juicy lamb pieces, prepared in a sauce of curd roasted and crushed cumin, coriander & red chillies rich in garlic hot and spicy. Served with steamed rice and chapatti.

Chicken Chettinadu

12.50

The flavour of curry leaves ground black pepper and chillies and spices give a splendid fiery taste of southern India in this dish

Hyderabadi Chicken Biriyani

16.50

A famous of India, coupled with spices delicately layered with rice and chicken makes an aromatic combination that is hard to resist. A flavourful delight enjoyed by locals and tourists alike in Hyderabad

Lamb Vin D'alho

14.50

Our homage to Portugal's influence on Goan cuisine, 'Vin D'alho' meaning 'wine and garlic' in Portuguese. Lamb cooked with ground red chillies and spices, intensely flavoured with garlic and wine vinegar.

Hyderabadi Chicken Curry

14.50

Mango Curry 14.50
Tiger prawns simmered in fennel, ginger and raw mango

coconut sauce. Choice of chicken, prawn or fish

A sumptuous chicken dish from Hyderabad, cooked to a medium strength in yogurt, red chilli, garlic & ginger paste, fresh tomatoes, mixed spices and black pepper. A truly flavoursome dish

Batakh Malai

18.50

Duck breasts marinated and cooked in mild spices, served with creamy sauce of ground almonds, coconut and saffron. Served with saffron pilau rice

Goan Fish Curry

14.50

A classic fish dish from Goa in a tamarind, coconut & red chilli base, mustard seeds and curry leaves added to the flavour and enhance the taste, also available with prawns

Nawabi Lamb Passanda

18.50

The original passanda a Mogul dish of thin lamb fillet braised in a marinade of yogurt, freshly grounded cardamom, black pepper, green chillies, almonds and cream. Served with saffron rice

**Lamb Shank** 

18.50

Very tender slow cooked lamb marinated with spices and finished in tandoor. Served with keema biryani in intensely favoured sauce reduction

Minimum order per person of 1 main course dish each.

## Rasoi ke Vegetarian

| Dhall Makhni   |   |   |          |  |  |
|--|---|---|----------|--|--|
| And cream. Gram Masala & red chilles  Khatta Meetha Bringal 9.75  In Hind, Matta mans sour and mentha means awent. Sweet, sour and hot flavours combine beautifully in this delicious eyestable dish was made by the special of the same of the spirit or the  | Straight from a Punjabi kitchen ("buttery lentils") is a popular dish from the Punjab region of India. The primary ingredients  | South Indian dish of aubergine and potatoes in a spicy tomat  | 5.0      |  |  |
| Knatta Meetha Bringal I hildid, khata means sour and meetha means sweet. Sweet, sour and hot flavours combine beautifully in this delicious regetable fich, small both vegafiants dish is of North Indian origin. Flavoured with curry leaves and mustard seeds  Chana Masala Chickpeas cooked medium strength in a gravy with fenugreek, onlors, red chilli, corlander & mix spices  Mushroom Chettinad 9.75 A hery recipe from down South. Full of spice and tang, mushrooms tossed with tamarind extract, coconut, tomatoes, sgaile and chillies  Shahi Aloo aur Sem 9.75 Potatoes and kidney beans doused in a rich gravy of tomatoes, scream, cashew paste and a freshly ground shahi garam masala  Paneer Butter Masala 10.50 Cottage cheese and legian fresh ground spices and finished o with reain  Tikka Masala 10.75 An all-time havourite prepared in our unique recipe, rich & spicy yet flavoursome  Jal-Fraiz 10.75 Chicken cooled in fresh ground spices and finished o with reain  Tikka Masala 10.75 An all-time favourite prepared in our unique recipe, rich & spicy yet flavoursome  Jal-Fraiz 10.75 Chicken cooled in fresh ground spices and finished o with reain or on the provided prepared in our unique recipe, rich & spicy yet flavoursome  Jal-Fraiz 10.75 Chicken cooled in fresh ground spices and finished o with reain or on the provided prepared in our unique recipe, rich & spicy with fleeder appicum and tomatoes. Fairly hot dish  Korma 9.75 A creamy sauce of coconut, milcl Indian spices and flavoured with resh cronader  Basket of papadoms with homenmade chutneys (per person) - 2.50  Steamed Basmati Rice 3.25 Saffron Pilau Rice 3.25 Saffron Pilau Rice 3.25 Chicken Salad 3.25 Cheese Naan 3.75 Garlic Rice 3.75 Mushroom Rice 4.75 Flain Naan 3.75 Flain Naan 3. |   | Home-made Indian style lentils tempered with red chillies an  | <b>5</b> |  |  |
| In Hindi, khatta means sour and meeths means sweet. Sweet, Sour and hot flavours combine beautifully in this delicious vegetable dish, small baby eggplants dish is of North Indian rotage cheese and leaf spinach tossed with garilic, cumin and roasted femugreek leaves  Chana Masala 9.75 Chickpeas cooked medium strength in a gravy with femugreek, noines, red chilli, coriander 6 mix spices  Mushroom Chettinad 9.75 A fiery recipe from down South. Full of spice and tang, mushrooms tossed with tamarind extract, coconut, fromatoes, garlic and chillies  Shahi Aloo aur Sem 9.75 Potatoes and kidney beans doused in a rich gravy of tomatoes, cream, cashev paste and a freshly ground shahi garam masala  Paneer Butter Masala 10.55 Cottage cheese steeped in rich tomato puree flavoured gravy with frengreek leaves and Indian spices and finished o with cream  Tikka Masala 10.75 An all-time favourite prepared in our unique recipe, rich & spicy et flavoursome  Pala-Fraizi 10.75 Chicken cooked in fresh ground spices and hot green herbs with died capscium and tomatoes. Fairly hot dish  Korma 2.75 A creamy sauce of coconut, mild Indian spices and flavoured with fresh croander  Sagwala 14,50 Slow braised lamb and spinach tossed with garlic, cumin and roasted frengreek leaves  Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice 3.25 Saffron Pilau Rice 4.25 Saffron Pilau Rice 3.75 Graile Rice 3.75 Mushroom Rice 4.75 Mush | Khatta Meetha Bringal 9.75  | garlic  |          |  |  |
| Chana Masala 9,75 Chickpeas cooked medium strength in a gravy with fenugreek, onlons, red chill, coriander & mix spices  Mushroom Chettind 9,75 A firery recipe from down South, Full of spice and tang, mushrooms tossed with tamarind extract, coconut, tomatoes, gradien and chillies  Shahi Aloo aur Sem 9,75 Potatoes and kidney beans doused in a rich gravy of tomatoes, cream, cashew paste and a freshly ground shahil garam masala  Paneer Butter Masala 10,50 Cottage cheese steeped in rich tomato puree flavoured gravy with frenugreek leaves and Indian spices and Indian s | In Hindi, khatta means sour and meetha means sweet. Sweet, sour and hot flavours combine beautifully in this delicious vegetable dish, small baby eggplants dish is of North Indian | Indian cottage cheese and leaf spinach tossed with garlic, cumin and roasted fenugreek leaves   | 5        |  |  |
| Chrickpeas cooked medium strength in a gravy with fenugreek, onlons, red chilli, corlander & mix spices  Mushroom Chettinad  9.75 A ferry recipe from down South, Full of spice and tang, mushrooms tossed with tamarind extract, coconut, tomatoes, garlic and chillies  Shahi Aloo aur Sem  9.75 Potatoes and kidney beans doused in a rich gravy of tomatoes, cream, cashew paste and a freshily ground shahi garam masala  Paneer Butter Masala  10.50 Cottage cheese steeped in rich tomato puree flavoured gravy with fenugreek leaves and Indian spices and finished o with cream  10.50 Tikka Masala  10.75 A rall-time favourite prepared in our unique recipe, rich & spicy yet flavoursome  10.45 Lall-Fraizi  10.75 Chicken cooked in fresh ground spices and hot green herbs with diced capsicum and tomatoes. Fairly hot dish with fresh corlander  Sagwala  14.50 Slow brased lamb and spinach tossed with garlic, curnin and roasted fengreek leaves  Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice  3.25 Saffron Pilau Rice  3.25 Coconut Rice  3.75 Brown Rice  3.75 Remain Naan  9.75 Roman Rice  3.75 Roman Rice  3.75 Remain Naan  3.75 Remain Na |   | Bhindi Masala 9.7   | 5        |  |  |
| A flery recipe from down South. Full of spice and tang, mushrooms tossed with tamarind extract, coconut, tomatoes, garlic and chillies  Shahi Aloo aur Sem  Shahi Aloo aur Sem  Paneer Butter Masala  Paneer Butter Masala  10.50  Cottage cheese steeped in rich tomato puree flavoured gravy with fenugreek leaves and Indian spices and finished o with cream  Tikka Masala  10.75  An all-time favourite prepared in our unique recipe, rich & spicy with dick capsicum and tomatoes. Fairly hot dish  Korma  9.75  A creamy sauce of coconut, mild Indian spices and flavoured with fresh ground spices and flavoured with fresh croander  Sagwala  10.50  Slow braised lamb and spinach tossed with garlic, cumin and roasted fentigreek leaves  Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice  3.25  Coconut Rice  3.75  Seaffron Pilau Rice  3.75  Garlic Rice  3.75  Mushroom Rice  4.75  Mushroom Rice  A flexitive Suttern ut Squash Sabji is sure to impress even the picklest caters. Give it a try and let your taste buds enjoy Punjabi flavours.  South Indian Sweet Potatoes.  A Healthy And elicious Gluten free and Vegan. Temped with coasted flavour to impress even the picklest eaters. Give it a try and let your taste buds enjoy Punjabi flavours.  South Indian Sweet Potatoes.  South Indian Sweet Potatoes.  South Indian Sweet Potatoes.  South Indian Sweet Potatoes.  A Healthy And elicious Gluten free and Vegan. Temped with coasted flavour to impress even the picklest eaters. Give it a try and let your taste buds enjoy Punjabi  Halting And Punjabi Indian Spics with flowers.  South Indian Sweet Potatoes.  She the Masala  10.50  A Healthy Delicious Gluten free and Vegan. Temped with caters. Give it a try and let your taste buds enjoy Punjabi  Halting Aleichus South Indian recipe. Sweet potatoes.  She the delicious South Indian recipe. Sweet potatoes.  A Healthy Delici | Chickpeas cooked medium strength in a gravy with fenugreek,   | Baby Aloo Jeera 9.7   | 5        |  |  |
| A fiery recipe from down South. Full of spice and tang, mushrooms tossed with tamarind extract, coconut, tomatoes, gardic and chillies  Shahi Aloo aur Sem 9.75  Potatoes and kidney beans doused in a rich gravy of tomatoes, cream, cashew paste and a freshly ground shahi garam masala  Paneer Butter Masala 10.50 Cottage cheese steeped in rich tomato puree flavoured gravy with fenugreek leaves and Indian spices and finished o with cream  Tikka Masala 10.75 An all-time favourite prepared in our unique recipe, rich & spicy yet flavoursoms Wet flavoursoms  Jal-Fraizi 10.75 Ac reamy sauce of coconut, mild Indian spices and flavoured with fresh coriander  A creamy sauce of coconut, mild Indian spices and flavoured with fresh coriander  Basket of papadoms with partic, cumin and roasted fentigreek leaves  Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice 3.25  Sagmula 3.75  Semon Rice 3.75  Reema Rice 4.75  Mushroom Rice 4.75  Mashroom Rice 4.75  Analidine favourite prepared in our unique recipe, rich & spicy with a final of lemon yet flavoursoms  Madras  South Indian Sweet Potatoes  A chielity and let your taste buds enjoy Punjabi flavours  A Helickies, Clive is a try and let your taste buds enjoy punjabi flavours  A Helickies, Clive is a try and let your taste buds enjoy bunjabi flavours  A Helickies, Cive is a try and let your taste buds enjoy bunjabi flavours  A Helickies, Cive is a try and let your taste buds enjoy bunjabi flavours  A Helickies, Cive is a try and let you rate buds enjoy punjabi flavours  A Helickies, Cive is a try and let your taste buds enjoy punjabi flavours  A Helickies, Cive is a try and let your taste buds enjoy punjabi flavours  A Helickies, Cive is a try and let your taste buds enjoy punjabi flavours  A Helickies, Cive is a try and let your taste buds enjoy punjabi flavours  A Helickies, Cive is a try and let your tas | onions, red chilli, coriander & mix spices  | Baby potatoes in cumin, onion, tomato and fresh cilantro  |          |  |  |
| Potatoes and kidney beans doused in a rich gravy of tomatoes, cream, cashew paste and a freshly ground shahi garam masala Paneer Butter Masala 10.50 Cottage cheese steeped in rich tomato puree flavoured gravy with fenugreek leaves and Indian spices and finished o with cream 10.75  Tikka Masala 10.75  Tikka Masala 10.75  Tikka Masala 10.75  Chicken cooked in fresh ground spices and hot green herbs with diced capsicum and tomatoes. Fairly hot dish  Korma 9.75  A creamy sauce of coconut, mild Indian spices and flavoured with fresh cortander  Sagwala 14.50  Slow braised lamb and spinach tossed with garlic, cumin and roasted fenugreek leaves  Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice 3.25  Saffron Pilau Rice 4.25  Saffron Pilau Rice 3.75  Brown Rice 3.75  Mushroom Rice 4.75  Mus | A fiery recipe from down South. Full of spice and tang, mushrooms tossed with tamarind extract, coconut, tomatoes,  | Healthy, Delicious, Gluten free and Vegan. Tempered with<br>roasted fenugreek seeds, cumin seeds, onion seeds & red chi<br>This Butternut Squash Sabji is sure to impress even the pickie | illi.    |  |  |
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| Cottage cheese steeped in rich tomato puree flavoured gravy with fenugreek leaves and Indian spices and finished o with cream  Tikka Masala  10.75  An all-time favourite prepared in our unique recipe, rich & spicy yet flavoursome  Jal-Fraizi  Chicken cooked in fresh ground spices and hot green herbs with diced capsicum and tomatoes. Fairly hot dish  Korma  7.75  A creamy sauce of coconut, mild Indian spices and flavoured with fresh coriander  Sagwala  Slow braised lamb and spinach tossed with garlic, cumin and roasted fentigreek leaves  Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice  3.25  Cheese Naan  3.75  Garlic Rice  3.75  Brown Rice  3.75  Green Salad  4.95  Madras  9.75  Amdras  9.75  Amal-time favourite prepared in our unique recipe, rich & spicy yet flavoursome  Balti  10.25  Amexclusively cooked dish with fresh ground spices, tomatoes, green chillies, capsicum. Fairly hot and spicy with a nict of lemon  10.25  Amexclusively cooked dish with fresh ground spices, tomatoes, green chillies, capsicum. Fairly hot and spicy with a nict of lemon  13.50  In countries of the Indian sub-continent, the recipe of biryani has evolved, with fragrant spices served with plain curry sauce  (Choose from chicken, (lamb +3.00), prawn or vegetables as the main ingredient for any of the above dishes)  From Choose from chicken, (lamb +3.00), prawn or vegetables as the main ingredient for any of the above dishes)  Saffron Pilau Rice  3.75  Cheese Naan  3.75  Chilli Coriander Naan  3.75  Brown Rice  3.75  Brown Rice  3.75  Peshawari Naan  3.75  Green Salad  4.95  Mushroom Rice  4.75  Tandoori Roti  3.75   | Paneer Butter Masala 10.50  | red chilli, cooked in a sauce of garlic, tomatoes, coconut milk   | а        |  |  |
| For added choice these dishes are available as a side portion for 6.75  Tikka Masala 10.75 An all-time favourite prepared in our unique recipe, rich & spicy yet flavoursome  Jal-Fraizi 10.75 Chicken cooked in fresh ground spices and hot green herbs with diced capsicum and tomatoes. Fairly hot dish  Korma 9.75 A creamy sauce of coconut, mild Indian spices and flavoured with fresh coriander  Sagwala 14.50 Slow braised lamb and spinach tossed with garlic, cumin and roasted fentigreek leaves  Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice 3.25 Coconut Rice 3.75 Garlic Rice 3.75 Brown Rice 3.75 Green Salad 4.95 Mushroom Rice 4.75 Madras 9.75 Madras 9 |   |   | et       |  |  |
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| Jal-Fraizi  Chicken cooked in fresh ground spices and hot green herbs with diced capsicum and tomatoes. Fairly hot dish  Korma  9.75 A creamy sauce of coconut, mild Indian spices and flavoured with fresh coriander  Sagwala  14.50 Slow braised lamb and spinach tossed with garlic, cumin and roasted fentigreek leaves  Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice  3.25 Cheese Naan  3.75 Saffron Pilau Rice  3.75 Garlic Rice  3.75 Garlic Rice  3.75 Green Salad  4.95 Mushroom Rice  4.75 Mushroom Rice  4.75 Tandoori Roti  An exclusively cooked dish with fresh ground spices, tomatoes, green chillies, capsicum. Fairly hot and spicy tomatoes, | Tikka Masala 10.75  | Madras 9.7  | 5        |  |  |
| An exclusively cooked dish with fresh ground spices, tomatoes, green chillies, capsicum. Fairly hot and spicy with diced capsicum and tomatoes. Fairly hot dish  Korma 9.75 A creamy sauce of coconut, mild Indian spices and flavoured with fresh coriander  Sagwala 14.50 Slow braised lamb and spinach tossed with garlic, cumin and roasted fenugreek leaves  Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice 3.25 Cheese Naan 3.75 Saffron Pilau Rice 4.25 Garlic Rice 3.75 Garlic Rice 3.75 Brown Rice 3.75 Green Salad 4.95 Mushroom Rice 4.75 Mushroom Rice 4.75 Tandoori Roti  An exclusively cooked dish with fresh ground spices, tomatoes, green chillies, capsicum. Fairly hot and spicy to matoes, green chillies, capsicum. Fairly hot and spicy to matoes, green chillies, capsicum. Fairly hot and spicy to matoes, green chillies, capsicum. Fairly hot and spicy to matoes, green chillies, capsicum. Fairly hot and spicy to matoes, green chillies, capsicum. Fairly hot and spicy to matoes, green chillies, capsicum. Fairly hot and spicy to matoes, green chillies, capsicum. Fairly hot and spicy to matoes, green chillies, capsicum. Fairly hot and spicy to matoes of the lndian sub-continent, the recipe of biryani has evolved, with fragrant spices served with plain curry sauce (Choose from chicken, (lamb + 3.00), prawn or vegetables as |   |   |          |  |  |
| Chicken cooked in fresh ground spices and hot green herbs with diced capsicum and tomatoes. Fairly hot dish  Korma 9.75 A creamy sauce of coconut, mild Indian spices and flavoured with fresh coriander  Slow braised lamb and spinach tossed with garlic, cumin and roasted fenugreek leaves  Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice 3.25 Cheese Naan 3.75  Saffron Pilau Rice 4.25 Keema Naan 3.75  Garlic Rice 3.75 Garlic Rice 3.75 Garlic Rice 3.75 Gereen Salad 4.95 Laccha Paratha 3.75  Mushroom Rice 4.75 Tandoori Roti  | lal-Fraizi 10.75  |   | 5        |  |  |
| A creamy sauce of coconut, mild Indian spices and flavoured with fresh coriander  Sagwala  14.50 Slow braised lamb and spinach tossed with garlic, cumin and roasted fenugreek leaves  Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice  3.25 Cheese Naan  3.75 Saffron Pilau Rice  4.25 Keema Naan  3.75 Coconut Rice  3.75 Garlic Rice  3.75 Garlic Rice  3.75 Garlic Rice  3.75 Peshawari Naan  3.75 Keema Rice  4.75 Plain Naan  3.75 Mushroom Rice  4.75 Tandoori Roti  3.75 Tandoori Roti  3.75 Tandoori Roti  3.75 Tandoori Roti   | Chicken cooked in fresh ground spices and hot green herbs   |   |          |  |  |
| A creamy sauce of coconut, mild Indian spices and flavoured with fresh coriander  Sagwala  14.50 Slow braised lamb and spinach tossed with garlic, cumin and roasted fentugreek leaves  Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice  3.25 Cheese Naan  3.75 Saffron Pilau Rice  4.25 Keema Naan  3.75 Coconut Rice  3.75 Chilli Coriander Naan  3.75 Garlic Rice  3.75 Peshawari Naan  3.75 Keema Rice  4.75 Plain Naan  3.75 Mushroom Rice  4.75 Tandoori Roti  3.75 Tandoori Roti  3.75 Tandoori Roti  | Korma 9.75  | Biryani 13.50   |          |  |  |
| Sagwala Slow braised lamb and spinach tossed with garlic, cumin and roasted fentigreek leaves  Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice 3.25 Cheese Naan 3.75  Saffron Pilau Rice 4.25 Keema Naan 3.75  Coconut Rice 3.75 Chilli Coriander Naan 3.75  Garlic Rice 3.75 Garlic Naan 3.75  Brown Rice 3.75 Peshawari Naan 3.75  Keema Rice 4.75 Plain Naan 3.75  Green Salad 4.95 Laccha Paratha 3.75  Tandoori Roti 3.75   | A creamy sauce of coconut, mild Indian spices and flavoured   |   |          |  |  |
| Sagwala Slow braised lamb and spinach tossed with garlic, cumin and roasted fentigreek leaves  Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice 3.25 Cheese Naan 3.75  Saffron Pilau Rice 4.25 Keema Naan 3.75  Coconut Rice 3.75 Chilli Coriander Naan 3.75  Garlic Rice 3.75 Garlic Naan 3.75  Keema Rice 4.75 Peshawari Naan 3.75  Green Salad 4.95 Laccha Paratha 3.75  Mushroom Rice 4.75 Tandoori Roti 3.75  Tandoori Roti 3.75   | with fresh coriander  | (Choose from chicken (lamb +3 00)   |          |  |  |
| Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice 3.25 Cheese Naan 3.75  Saffron Pilau Rice 4.25 Keema Naan 3.75  Coconut Rice 3.75 Chilli Coriander Naan 3.75  Garlic Rice 3.75 Garlic Naan 3.75  Brown Rice 3.75 Peshawari Naan 3.75  Keema Rice 4.75 Plain Naan 3.75  Green Salad 4.95 Laccha Paratha 3.75  Mushroom Rice 4.75 Tandoori Roti 3.75   | Sagwala 14.50   |   |          |  |  |
| Basket of papadoms with homemade chutneys (per person) - 2.50  Steamed Basmati Rice 3.25 Cheese Naan 3.75  Saffron Pilau Rice 4.25 Keema Naan 3.75  Coconut Rice 3.75 Chilli Coriander Naan 3.75  Garlic Rice 3.75 Garlic Naan 3.75  Brown Rice 3.75 Peshawari Naan 3.75  Keema Rice 4.75 Plain Naan 3.75  Green Salad 4.95 Laccha Paratha 3.75  Mushroom Rice 4.75 Tandoori Roti 3.75   |   |   | s)       |  |  |
| Steamed Basmati Rice         3.25 Cheese Naan         3.75           Saffron Pilau Rice         4.25 Keema Naan         3.75           Coconut Rice         3.75 Chilli Coriander Naan         3.75           Garlic Rice         3.75 Garlic Naan         3.75           Brown Rice         3.75 Peshawari Naan         3.75           Keema Rice         4.75 Plain Naan         3.75           Green Salad         4.95 Laccha Paratha         3.75           Mushroom Rice         4.75 Tandoori Roti         3.75   |   | Breads  |          |  |  |
| Steamed Basmati Rice         3.25 Cheese Naan         3.75           Saffron Pilau Rice         4.25 Keema Naan         3.75           Coconut Rice         3.75 Chilli Coriander Naan         3.75           Garlic Rice         3.75 Garlic Naan         3.75           Brown Rice         3.75 Peshawari Naan         3.75           Keema Rice         4.75 Plain Naan         3.75           Green Salad         4.95 Laccha Paratha         3.75           Mushroom Rice         4.75 Tandoori Roti         3.75   | Basket of papadoms with homemade chutneys (per person) - 2.50   |   |          |  |  |
| Saffron Pilau Rice       4.25       Keema Naan       3.75         Coconut Rice       3.75       Chilli Coriander Naan       3.75         Garlic Rice       3.75       Garlic Naan       3.75         Brown Rice       3.75       Peshawari Naan       3.75         Keema Rice       4.75       Plain Naan       3.75         Green Salad       4.95       Laccha Paratha       3.75         Mushroom Rice       4.75       Tandoori Roti       3.75  |   |   | 5        |  |  |
| Garlic Rice         3.75         Garlic Naan         3.75           Brown Rice         3.75         Peshawari Naan         3.75           Keema Rice         4.75         Plain Naan         3.75           Green Salad         4.95         Laccha Paratha         3.75           Mushroom Rice         4.75         Tandoori Roti         3.75   |   | Keema Naan 3.7  | 5        |  |  |
| Garlic Rice         3.75         Garlic Naan         3.75           Brown Rice         3.75         Peshawari Naan         3.75           Keema Rice         4.75         Plain Naan         3.75           Green Salad         4.95         Laccha Paratha         3.75           Mushroom Rice         4.75         Tandoori Roti         3.75   | Coconut Rice 3.75   | Chilli Coriander Naan 3.7   | 5        |  |  |
| Keema Rice       4.75 Plain Naan       3.75         Green Salad       4.95 Laccha Paratha       3.75         Mushroom Rice       4.75 Tandoori Roti       3.75   |   | Garlic Naan 3.7   | 5        |  |  |
| Keema Rice4.75Plain Naan3.75Green Salad4.95Laccha Paratha3.75Mushroom Rice4.75Tandoori Roti3.75  |   | Peshawari Naan 3.7  | 5        |  |  |
| Mushroom Rice 4.75 Tandoori Roti 3.75  | Keema Rice 4.75   | Plain Naan 3.7  | 5        |  |  |
| Mushroom Rice 4.75 Tandoori Roti 3.75  | Green Salad 4 95  | Laccha Paratha 3.7  |          |  |  |
| Onion or cucumber raitha 3.25 Fries 3.75   | Mushroom Pice 4.75  | Tandoori Poti 2.7   |          |  |  |
| Onion or cucumber raitha 3.25 Fries 3.75   | 4.75  | 3./   |          |  |  |
|  | Onion or cucumber raitha 3.25   | Fries 3.7   | 5        |  |  |