

FOOD MENU

Pre-Starters

Assorted Pappadums	£4.95	Crunchy Corn (G) Fried golden corn tossed in chatpata Indian spices & baby spinach.	£6.45
Roasted Pappadums (G)	£1.95		
Masala Pappadums (G) Pappadums topped with onion, tomato, coriander & chaat masala.	£3.50	Chatori Chana Chatori chana is a cherished and crispy snack from India, made from spiced, roasted and flattened black gram.	£6.45
		Nirvana Mix (N) A delightful mix of peanuts, almonds, cashews and crisps, all seasoned with a blend of spices and a bint of lemon	£4.95

Vegetarian Starters

$\begin{array}{c} \text{Veg Samosa } (G)(D) \\ \text{Lightly spiced mix vegetables in savoury} \\ \text{pastry, deep fried.} \end{array}$	£6.50	Onion Bhajia (G) Onion slices covered in batter of gram flour and spices, deep fried.	£8.45
$\begin{array}{l} Pizza\ Samosa\ (G)(D)\\ \text{Cheesy filling of pizza stuffed in savoury}\\ \text{pastry, deep fried.} \end{array}$	£6.95	Chilli Garlic Mogo (CE) Boiled deep fried cassava tossed in Chinese five spices.	£7.95
Aloo Tikki Chaat (G)(D) A crispy potato patty flavoured with spices, topped with yogurt and homemade chutneys.	£7.45	Paneer Tikka Achari (D)(M) Indian cottage cheese marinated in a zesty, spicy yogurt-based marinade, infused with pickle flavors and grilled to perfection until it's smoky and charred.	£9.95
Samosa Chaat $(G)(D)$ Small piece of samosa covered with sweet yogurt and homemade chutney.	£7.45	Tandoori Stuffed Mushrooms (D) Juicy large mushroom stuffed with	£9.95
Crispy Bhajia (G) Potato slices deep fried in batter of	£7.45	paneer, cheese, Indian spices, cooked in a tandoor and topped with cheese.	
gram flour and spices. Grilled Broccoli & Cauliflower (D) Florets of broccoli and cauliflower marinated in a creamy spiced yogurt blend, fire-grilled for a smoky char, and finished with a drizzle	£9.95	Tandoori Soya Chaap (G)(D) Tender soya chaap marinated in a rich tandoori masala, slow-grilled for a smoky finish, and served with mint chutney and a squeeze of lemon.	£8.95

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of molten cheese and a touch of chaat masala.

Indo-Chinese Vegetarian Starters

Chilli Paneer (G)(D)(S)(CE) Paneer tossed up with diced onions and pepper with chef's special Chinese five spices.	£10.95	Crispy Bhindi (G) Spiced, thinly sliced okra, fried until golden and crunchy.	£8.95
Dragon Mushroom (CE)(S) Crispy baby mushrooms tossed in a fiery Indo-Chinese sauce with onions, peppers, and chef's special five-spice blend. A bold and flavour- packed starter with a perfect crunch and kick.	£9.95	Honey Chilli Potato (CE) Crispy potato tossed in a sweet and spicy honey chilli glaze, finished with sesame seeds and spring onions for a perfect Indo-Chinese crunch.	£9.50

Gobi Manchurian (CE)(S) £9.95

Crispy golden cauliflower florets tossed in a bold Indo-Chinese sauce with peppers, onions, and our signature five-spice blend.

Non-Vegetarian Starters

Murg Tikka (D)(M) Chicken pieces marinated overnight in traditional tandoor spices, grilled in a tandoor.	£7.95	Machali Anar Rash (F)(M)(D) Chatpata fish tikka marinated in spiced yogurt, infused with tangy pomegranate powder and flame-grilled in a tandoor for a juicy, zesty bite.	£11.95
Tandoori Chicken Wings (D)(M) Chicken wings marinated in traditional spicy yogurt, cooked in a tandoor.	£8.95	$\label{eq:meat_samosa} \begin{aligned} & Meat\ Samosa\ (G)(D) \\ & \text{Deep fried savoury puff pastry filled with} \\ & \text{minced lamb, lightly spiced.} \end{aligned}$	£7.95
Haryali Chicken Tikka (D)(M) Tender chicken pieces marinated in a vibrant blend of mint, coriander, green chillies and aromatic spices, then grilled to perfection in a tandoor.	£8.95	Chicken Samosa (G)(D) Deep fried savoury pastry filled with minced chicken, lightly spiced.	£7.50
Seekh Kebab (D) Minced lamb marinated with chilli, ginger, garlic and Asian spices, grilled in a tandoor.	£7.95	Mutton Rolls Juicy minced mutton cooked with aromatic spices, wrapped in a soft paratha with onions, herbs, and a touch of lemon. Bold, flavorful and perfect on the go.	£7.95
Lamb Chops (D)(M) Lamb chops marinated in ginger, garlic and herb mixed yogurt, cooked in a tandoor.	£12.95	Mix Grill (S) Perfect choice for 2 - Murg tikka, Haryali chicken tikka, Chicken wings, Seekh kebab, Lamb chops.	£23.95
Tandoori Prawns (C)(D)(M) Large prawns marinated with yogurt, lightly spiced, grilled in tandoor.	£16.95	Grilled Rainbow Trout (CE) Tender salmon fillets, pan seared with garlic, lemon and butter.	£11.95

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Chef's Special (G) Gluten (D) Dairy (S) Soy (Ce) Celery (M) Mustard (N) Nuts (F) Fish (C) Crustaceans (E) Eggs

Indo-Chinese Non-Vegetarian Starters

Chilli Chicken $(G)(S)(E)(CE)$ Popular Indo-Chinese appetizer made with fried chicken in spicy chilli sauce.	£9.95	Salt & Pepper Prawns (C) Battered deep fried prawn chunks tossed with spring onions, fried garlic, black pepper and Chinese spices.	£13.95
Mongolian Lamb (CE) Pan-fried lamb chunks tossed with fresh garlic, chilli and spring onions.	£12.95	Chilli Garlic Fish (F)(CE)(G) Fried fish tossed in spicy garlic chilli sauce with peppers and onions.	£13.95
Chicken Lollipop (CE)(G)(E) Coated chicken niblets, deep fried and tossed with chef's own chilli sauce.	£8.50		

Vegetarian Main Course

Aloo Chole (D) Semi dry curry. Chickpeas cooked with potato, onions, tomatoes and lots of freshly ground spices.	£8.50	Palak Paneer (D) £10 Pureed spinach seasoned with green chillis, garlic and garam masala with paneer pieces.).95
Veg Kolhapuri (D)(S) Mixed veg cooked in a blended, spiced gravy with sliced onions & ginger.	£8.50	Paneer Tikka Masala (D)(M) £10 Grilled cottage cheese simmered in a rich, thick onion & tomato sauce, topped with cream).95
Tadka Dal (M) Combination of two lentils cooked with crushed garlic, cumin seeds and	£8.50	Paneer Angara \bigcirc (D)(N) £10 This smoky curry made with cottage cheese is cooked in a flavourful onion, tomato and	0.95
mustard seeds in a spiced gravy sauce.	auce.	cashew base, spiced with whole spices.	
Dal Bukhara (D) Classic North-West dish made with black lentils cooked in a lightly spiced tomato sauce and cream.	£8.50	Tava Cheese Butter Masala (D) £10 A rich, buttery blend of spices and cheese, cooked on a tava for bold, street-style flavour.).95
Methi Mutter Malai (D) A mild & creamy north indian curry recipe made with fenugreek leaves, peas and cream.	£8.95	Bombay Aloo (M) £8 Cubes of potatoes seasoned with spicy herb gravy with mustard seeds.	.50
		Egg Bhurji (E) £8	.95
Paneer Butter Masala (D) A creamy tomato-based curry with soft paneer cubes, enriched with butter and	£9.95	Scrambled eggs made with an onion and tomato based spicy masala.	

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aromatic spices.

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Non-Vegetarian Main Course

Chicken Tikka Masala $(D)(M)$ Barbecue chicken tikka cooked in a thick onion and tomato gravy with cream.	£11.95	Gosht Ki Handi (D) Lamb cubes slow-stirred in with assorted mild masalas, yogurt, and cream.	£14.95
Butter Chicken (D)(M) Chicken tikka pieces cooked in a rich, buttery & creamy gravy.	£11.95	Dum Ki Nalli	£13.95
Chicken Jalfrezi Chicken pieces simmered in chef's special gravy with onion & ginger.	£11.95	Lamb Rogan Josh Braised lamb cooked with tomato, fresh ginger, garlic, various spices & Kashmiri red chillies.	£11.95
Methi Chicken (D) Boneless chicken pieces cooked in fresh fenugreek flavoured gravy.	£11.95	Goan Fish Curry (F) Fillet cooked with coconut & tomato based gravy with onion & garlic.	£14.95
Dhaba Murg 💫 Chicken with bone cooked in rich Indian gravy.	£12.95	Grilled Branzino (CE)(D) Delicious flaky pan-seared sea bass cooked in spices, butter & lemon juice served with rice.	£21.95
Prawns Masala (C) Prawns cooked in spicy and fragrant masala, made with onion, tomato, Indian	£14.95	served with rice.	

Biryani

spices and herbs.

basmati rice & an authentic spice mix.

Veg Biryani	£9.95	Lamb Biryani	£13.95
Mixed vegetables cooked with aromatic basmati rice.		Tender lamb cubes cooked with basmati pulao rice in chef's special mixed spices.	
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Paneer Tikka Biryani 💫 (M)(D)	£10.95	King Prawn Biryani (C)	£16.95
Spiced paneer and fragrant rice cooked		Aromatic basmati rice dum cooked with	
together for a rich, aromatic dish.		prawns, herbs & spices.	
Chiakan Dinyani	£11.95		
Chicken Biryani	211.93		
Tender chicken pieces cooked with			

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Bread

Butter Naan (D)(G)	£2.95	Kulcha (G)(D)	£4.50	
Tandoori Naan (G)	£2.50	Butter Roti (D)	£2.95	
Chilli Garlic Naan (D)(G)	£3.95	Tandoori Roti	£2.50	
Chilli Naan (D)(G)	£3.50	Peshwari Naan (D)(N)(G)	£4.95	
Garlic Naan (D)(G)	£3.50	Bullet Naan (D)(G) *Eat at your own risk*	£3.95	
Cheese Naan (D)(G)	£4.50	Kheema Naan (D)(G)	£4.95	
Pizza Naan (D)(G)	£5.95			
Rice				
Vegetable Fried Rice (CE)	£7.45	Jeera Rice	£3.50	
Steamed Rice	£3.50	Chicken Fried Rice (E)(CE)	£9.45	
Pilau Rice	£3.95	Egg Fried Rice (E)(CE)	£8.50	
Salad & Extras				
Green Salad	£2.50	Paneer Momos (Steamed & Fried)	£7.95	
Kachumber Salad	£2.95	Chicken Momos	£7.95	
Onion Salad	£1.95	(Steamed & Fried)	21.75	
Nirvana Special Salad	£3.95	Chicken Nuggets	£7.95	
Grilled Halloumi	£7.95	French Fries £1 Add Cheese	£4.95	
		Masala Chips £1 Add Cheese	£6.95	

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