



SYMBOLISES THE CUISINE OF INDIA

FOOD MENU

Food Allergy or Intolerance

WE MAY USE VEGETABLE OIL IN EVERY DISH, IT CONTAINS
SOYABEAN AND IS GMO (GENETICALLY MODIFIED ORGANISM)

If You Have A Food Allergy, Intolerance, or Coeliac Disease – Please
Speak To The Staff About The Ingredients In Your Food And Drink
Before You Order.

Thank You

12.5% discretionary service charge will be added on top for the benefit of the staff.



Scan Me!
To explore our
menu in Multi-Language
& Allergen Advice

ALLERGEN ADVICE #1
(MAY CONTAIN MUSTARD, PEANUTS, NUTS & SOYA)

ALLERGEN ADVICE #2
(MAY ALSO CONTAIN PEANUTS, NUTS & SOYA)

ALLERGEN ADVICE #3
(MAY CONTAIN TRACES OF PEANUTS, NUTS, SESAME, SOYA,
WHEAT (GLUTEN), MILK, MUSTARD, CELERY, SULPHITES)

14 ALLERGENS



Gluten



Peanuts



Tree Nuts



Celery



Mustard



Eggs



Milk



Sesame



Fish



Crustaceans



Molluscs



Soya



Sulphites



Lupin

IMPORTANT NOTE

RESPECT STAFF

PLEASE RESPECT OUR STAFF AS YOU EXPECT AT YOUR WORK-PLACE. ABUSIVE LANGUAGE WILL NOT BE TOLERATE BY ANY OF OUR CUSTOMER TOWARDS STAFF. CUSTOMER WILL POLITELY BE ASKED TO LEAVE THE PREMISES.

ALCOHOL RESTRICTION

UNDER THE LICENSING ACT 2003 OUR PREMISES LICENCE HAS A RESTRICTION IN RELATION TO SELL OF ALCOHOL.

IT IS A CRIMINAL OFFENCE TO :

- 1). SELL ALCOHOL BEYOND THE HOURS PERMITTED BY THE PREMISES LICENCE.
- 2). SELL ALCOHOL TO A PERSON UNDER THE AGE OF 18 YRS OLD. (THEREFORE IT WILL BE REQUESTED)
- 3). SELL ALCOHOL TO A PERSON WHO APPEARS TO BE DRUNK (WE WILL HAVE TO JUDGE ON THE APPEARANCE OF THE CUSTOMER SINCE WE DO NOT HAVE ANY BREATHALYSER TO CHECK THE LEVEL OF ALCOHOL CONSUMED BY CUSTOMER)

THEREFORE OUR MANAGEMENT REQUEST OUR CUSTOMERS OBEY THE LEGISLATION AND DO NOT ENFORCE OUR STAFF TO COMMIT A CRIMINAL OFFENCE.

12.5% discretionary service charge will be added on top for the benefit of the staff.

**MILD****MEDIUM****HOT****EXTRA HOT**

STARTERS

Vegetable Samosa (Mustard, Gluten, Soya) £5.25

A triangular savoury pastry fried in oil, stewed with filled fresh assorted vegetables and green herbs.

Paneer Tikka (Mustard, Dairy, Allergen advice #3) £6.95

Made from chunks of paneer marinated in spices and grilled in a tandoor.

Onion Bhaji (Egg, Allergen advice #3) £5.25

Freshly sliced onions battered in gram flour, green herbs and fried in vegetable oil.

Chilli Paneer /Chilli Chicken £7.25/£7.95 (Mustard, Dairy, Allergen advice #3)

Made by tossing fried sliced paneer / grilled chicken in sweet sour and chilli sauce with fresh capsicum and onions.

Meat Samosa (Gluten, Soya) £5.45

A triangular savoury pastry fried in oil, stewed with filled fresh lamb mincemeat and special Indian spices.

Tandoori Chicken £6.95

(Mustard, Dairy, Allergen advice #3)

Tender chicken marinated in exotic herbs & seasoned yogurt and grilled in a traditional tandoor.

Chicken Tikka (Mustard, Dairy, Allergen advice #3) £6.95

Diced chicken marinated in seasoned yogurt & fresh Indian spices and grilled in a traditional tandoor.

Lamb Tikka (Mustard, Dairy, Allergen advice #3) £7.95

Cubes of lamb meat marinated in seasoned yogurt & fresh Indian spices and grilled in a traditional tandoor.

Seekh Kebab (Mustard, Allergen advice #3) £7.95

Minced lamb meat cooked with freshly ground herbs & Indian spices and cooked over a clay oven.

Lamb Chops (Mustard, Dairy, Allergen advice #3) £9.45

Lamb chops marinated in yogurt, ginger, garlic and malt vinegar flavour with royal cumin and grilled in the tandoor.

Mughal's Special £10.45

(Mustard, Dairy, Egg, Allergen advice #3)

A combination of chicken tikka, lamb tikka, seekh kebab and onion bhaji.

Prawn Puree (Crustaceans, Gluten) £7.95

A coastal specialty of golden crispy fried prawns cooked with special herbs, slightly spiced and wrapped in homemade Indian at bread.

King Prawn Puree (Crustaceans, Gluten) £8.95

King prawns cooked in aromatic spices, special herbs and wrapped in homemade Indian bread.

King Prawn Butterfly (Crustaceans, Gluten, eggs) £8.95

King prawns marinated in special Indian spices, coated with breadcrumbs and fried in oil.

Pani Puri Shots-6pcs £6.95

(Gluten, Sesame, Allergen Advice #3)

Crispy puris filled with spiced potatoes and chickpeas, served with tangy tamarind and refreshing mint water.

Vegetable/Chicken MO MO £8.95/£9.95

(Dairy, Gluten, Soya)

Hand-made filled dumplings, typically half-moon shaped, made with wheat flour, filled with paneer, cabbage, grated ginger, fresh coriander and fresh spring onions / round shaped, made with wheat flour, filled with minced chicken, grated ginger, fresh coriander soya sauce and spring onions.

Kid's Small Meal £9.95

(Gluten, Mustard, Dairy, Allergen advice #3)

Chicken/Lamb Tikka, Pilau Rice, Chips/Nan

Kid's Combo Meal £12.95

(Gluten, Mustard, Dairy, Allergen advice #3)

Chicken/Lamb Tikka Masala, Pilau Rice, Chips/Nan

Set Meal For 2 Person £59.95

(Gluten, Egg, Mustard, Dairy, Allergen advice #3)

A combination of starter, chicken, lamb, vegetables, pilau rice and nan.

Set Meal For 4 Person £109.95

(Gluten, Egg, Mustard, Dairy, Crustaceans, Allergen advice #3)

A combination of starter, tandoor dish, chicken, lamb, king prawn, vegetables, pilau rice and nan.

12.5% discretionary service charge will be added on top for the benefit of the staff.



MILD



MEDIUM



HOT



EXTRA HOT

TANDOORI MAIN DISHES

As Tandoori Dishes Dry, It Tastes Best With



Masala Sauce (Mustard, Dairy, Allergen advice #3) – £3.90:



Curry Sauce – £3.00:



Madras Sauce (Mustard, Allergen advice #2) – £3.50

Tandoori Mixed Grill

(Mustard, Dairy, Allergen advice #3)

Assorted tandoori delicacies consisting of chicken tikka, lamb tikka, tandoori chicken and seekh kebab grilled in a traditional clay oven.

£18.45

Chicken Shashlik

(Mustard, Dairy, Allergen advice #3)

Tender pieces of chicken marinated in freshly ground green herbs & aromatic spices and skewered & barbecued with onions & red tomatoes in a traditional clay oven.

£15.45

Lamb Shashlik (Mustard, Dairy, Allergen advice #3) £16.45

Tender pieces of lamb marinated in freshly ground green herbs & aromatic spices and skewered & barbecued with onions & red tomatoes in a traditional clay oven.

Punjabi Tandoori Chicken

(Mustard, Dairy, Allergen advice #3)

Spring chicken on the bone marinated in freshly ground spices & herbs and grilled in a traditional clay oven.

£13.95

Paneer Tikka



(Mustard, Dairy, Allergen advice #3)

Made from chunks of paneer marinated in spices and grilled in a tandoor.

£12.95

Chicken Tikka (Mustard, Dairy, Allergen advice #3) £13.95

Tender pieces of chicken marinated in special herbs & seasoned yogurt and grilled in a traditional clay oven.

Lamb Tikka (Mustard, Dairy, Allergen advice #3) £14.95

Tender cubes of lamb meat marinated in special herbs & seasoned yogurt and grilled in a traditional clay oven.

Lamb Chops (Mustard, Dairy, Allergen advice #3) £21.95

Lamb chops marinated in yogurt, ginger, garlic and malt vinegar flavoured with royal cumin and grilled in the tandoor.

Tandoori King Prawn (Crustaceans, Mustard, Dairy, Allergen advice #3) £21.95

King size prawns marinated in exotic spices and barbecued in a traditional clay oven.

Tandoori Fish £21.95

(Fish, Mustard, Dairy, Allergen advice #3)

Fresh salmon fish marinated in exotic spices and barbecued in a traditional clay oven.

Seekh Kebab (Mustard, Allergen advice #3) £14.95

Minced lamb meat cooked with freshly ground herbs & Indian spices and cooked over a clay oven.

CHEF'S RECOMMENDATION

Chicken / Lamb Pasanda

(Dairy, Almonds)

Thin Fillets of lamb / chicken simmered in a gravy of cultured yogurt, fresh cream and garnished with flake of almonds.

£14.45/£15.95

Chicken / Lamb Tikka Jalfrezi

(Mustard, Dairy, Allergen advice #3)

Chicken / lamb tikka cooked in specially prepared hot gravy, garnished with fresh tomatoes, onions and green chillies.

£14.45/£15.95

Butter Chicken

(Dairy, Almonds, Mustard, Allergen advice #3)

Diced chicken cooked in a clay oven and prepared in special butter gravy, ground almond, coconut and mughal's exotic spices.

£14.95

Chicken Tikka Masala

(Mustard, Dairy, Allergen advice #3)

Diced chicken cooked in a tandoor and prepared with butter and special rich gravy.

£14.95

Lamb Tikka Masala

(Mustard, Dairy, Allergen advice #3)

Diced lamb cooked in a tandoor and prepared with butter, ground almond and special rich gravy.

£15.95

Tandoori King Prawn Masala

(Mustard, Dairy, Crustaceans, Allergen advice #3)

King-sized prawns cooked in clay oven and prepared with butter, ground almond and special rich gravy.

£19.95

Chicken Malaya (Dairy)

Chicken cooked with strong Indian influences and unique flavours from coconut milk. The curry is rich and creamy including garnished coriander, green chilli, milk, fresh onion and Indian spices.

£14.45

Naga Chicken / Lamb Bhuna

(Mustard, Gluten, Allergen advice #2)

Chicken / lamb cooked with Naga chilli hot rich paste with fresh tomatoes, onions and green herbs.

£14.45/£15.95

Naga Chana saag

(Mustard, Gluten, Allergen advice #3)

Chick peas cooked with fresh chopped spinach and naga chilli hot rich paste.

£12.95

Chicken / Lamb Chilli Masala

Chicken / Lamb cooked with hot spices and exotic herbs, garnished with green chillies.

£14.45/£15.95

Meat Thali

(Mustard, Dairy, Gluten, Allergen advice #3)

A combination of tandoori chicken, seekh kebab, lamb curry, mixed vegetables, salad, pilau rice and naan.

£22.95

Vegetarian Thali

(Mustard, Dairy, Gluten, Soya, Egg, Allergen advice #3)

A combination of saag aloo, tarka dal, bhindi bhaji, onion bhaji, vegetable samosa, raita, plain rice and nan.

£19.95

King Prawn Patia (Crustaceans)

King prawns cooked in specially prepared medium hot, sweet and sour gravy.

£18.95

Paneer Makhni

(Dairy, Almonds, Allergen advice #3)

Cube of paneer cooked in a clay oven and prepared in special butter gravy and mughal's exotic spices.

£12.95

Dal Makhni (Dairy)

Creamy buttery Dal Makhni is one of India's most special and popular dal. Black lentils are cooked with lots of butter and cream making it a special dish. Best enjoyed with nan or rice.

£12.95

12.5% discretionary service charge will be added on top for the benefit of the staff.

**MILD****MEDIUM****HOT****EXTRA HOT**

CHICKEN DELICACIES

Tikka Dishes – £1.00 Extra

Chicken Madras (Mustard, Allergen advice #2) £13.45

Chicken cooked with a blend of hot and tangy gravy chicken.

Chicken Goan Vindaloo £13.45

(Mustard, Allergen advice #2)

Chicken cooked with potatoes in very hot and spicy gravy.

Chicken Bengal Bhuna £13.45

Chicken cooked with medium spicy rich paste with fresh tomatoes, onions and green herbs.

Chicken Dopiaza £13.45

Chicken cooked with fresh onions, tomatoes and served in thick gravy.

Chicken Saag (Mustard, Allergen advice #3) £13.45

Chicken cooked with freshly chopped spinach.

Chicken Kashmiri Rogan £13.45

Chicken served with exotic herbs & fresh spices and garnished with fresh tomatoes.

Chicken Mughlai Korma £13.45

(Dairy, Almonds, Allergy advice #3)

Chicken cooked with coconut, almonds and fresh cream in very mild gravy.

Chicken Dhansak £13.45

(Mustard, Allergen advice #3)

Chicken cooked with lentils and flavoured with fenugreek in sweet, sour and hot gravy.

Chicken Jalfrezi £13.45

Chicken cooked in specially prepared hot gravy, garnished with fresh tomatoes, onions and green chillies.

LAMB DELICACIES

Tikka Dishes – £1.00 Extra

Lamb Madras (Mustard, Allergen advice #2) £14.95

Lamb meat cooked with a blend of hot and tangy gravy.

Lamb Goan Vindaloo £14.95

(Mustard, Allergen advice #2)

Lamb meat cooked with potatoes in very hot and spicy gravy.

Lamb Bengal Bhuna £14.95

Lamb meat cooked with medium spicy, fresh tomatoes, onions in a thickened rich paste.

Lamb Dopiaza £14.95

Lamb meat cooked with fresh onions, tomatoes and served in thick gravy.

Lamb Saag (Mustard, Allergen advice #3) £14.95

Lamb meat cooked with freshly chopped spinach.

Lamb Mughlai Korma £14.95

(Dairy, Almonds, Allergy advice #3)

Lamb meat cooked with coconut, almonds and fresh cream in very mild gravy.

Lamb Dhansak (Mustard, Allergen advice #3) £14.95

Lamb meat cooked with lentils and flavoured with fenugreek in sweet, sour and hot gravy.

Keema Aloo (Mustard, Allergen advice #3) £14.95

Chopped Lamb mincemeat with potatoes in a fairly hot gravy.

Lamb Jalfrezi £14.95

Lamb meat cooked in specially prepared hot gravy, garnished with fresh tomatoes, onions and green chillies.

Lamb Kashmiri Rogan £14.95

Lamb meat cooked with fresh tomatoes and green peppers.

FISH AND PRAWN SPECIALITIES

Fish Masala (Fish) £14.45

Fish cooked with fresh garlic, tomatoes and peppers in medium flavoured gravy.

Fish Jalfrezi (Fish) £14.45

Pieces of fish cooked in specially prepared hot gravy & garnished with fresh tomatoes, onions & green chillies.

Prawn Madras £13.45

(Crustaceans, Mustard, Allergen advice #2)

Prawn cooked with a blend of hot and tangy gravy.

Prawn Goan Vindaloo £13.45

(Crustaceans, Mustard, Allergen advice #2)

Prawn cooked with potatoes in very hot and spicy gravy.

Prawn Bengal Bhuna (Crustaceans) £13.45

Prawn cooked with medium hot spices, fresh tomatoes and onions in a thickened rich paste.

Prawn Dopiaza (Crustaceans) £13.45

Prawn cooked with fresh onions, tomatoes and served in thick gravy.

Prawn Saag £13.45

(Crustaceans, Mustard, Allergen advice #3)

Prawn cooked with freshly chopped spinach.

Prawn Rogan (Crustaceans) £13.45

Prawn cooked with fresh tomatoes and green peppers.

Prawn Mughlai Korma £13.45

(Crustaceans, Dairy, Almonds, Allergen advice #3)

Prawns cooked with coconut, almonds and fresh cream in very mild gravy.

Prawn Dhansak £13.45

(Crustaceans, Mustard, Allergen advice #3)

Prawn cooked with lentils and flavoured with fenugreek in sweet, sour and hot gravy.

Prawn Jalfrezi (Crustaceans) £13.45

Prawn cooked in specially prepared hot gravy and garnished with fresh tomatoes, onions & green chillies.

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**MILD****MEDIUM****HOT****EXTRA HOT**

KING PRAWN DELICACIES

King Prawn Madras

(Crustaceans, Mustard, Allergen advice #2)

King prawn cooked with a blend of hot and tangy gravy.

£18.45

King Prawn Goan Vindaloo

(Crustaceans, Mustard, Allergen advice #2)

King prawn cooked with potatoes in very hot and spicy gravy.

£18.45

King Prawn Bengal Bhuna **(Crustaceans)**

King prawn cooked with medium hot spices, fresh tomatoes and onions in a thickened rich paste.

£18.45

King Prawn Dopiaza **(Crustaceans)**

King prawn cooked with fresh onions, tomatoes and served in thick gravy.

£18.45

King Prawn Saag

(Crustaceans, Mustard, Allergen advice #3)

King prawn cooked with freshly chopped spinach.

£18.45

King Prawn Kashmiri Rogan **(Crustaceans)**

King prawn cooked with fresh tomatoes and green pepper.

£18.45

King Prawn Mughlai Korma

(Crustaceans, Dairy, Almonds, Allergen advice #3)

King prawn cooked with coconut, almonds and fresh cream in very mild gravy.

£18.45

King Prawn Dhansak

(Crustaceans, Mustard, Allergen advice #3)

King prawn cooked with lentils and flavoured with fenugreek in sweet, sour and hot gravy.

£18.45

King Prawn Jalfrezi **(Crustaceans)**

King sized prawn cooked in specially prepared hot gravy and garnished with fresh tomatoes, onions & green chillies.

£18.45

KARAHI DISHES

Karahi dishes are cooked with fresh ingredients in a thick blend of special Indian spices and exotic herbs topped with fresh tomatoes, onions & green peppers. Served sizzling hot in a karahi pan.

Chicken Karahi **(Allergen advice #3)**

£13.95

Lamb Karahi **(Allergen advice #3)**

£15.45

Chicken Tikka Karahi

(Mustard, Dairy, Allergen advice #3)**£14.95**

Lamb Tikka Karahi

(Mustard, Dairy, Allergen advice #3)**£16.45**

Prawn Karahi **(Crustaceans, Allergen advice #3)**

£13.95

King Prawn Karahi

(Crustaceans, Allergen advice #3)**£18.95**

Paneer Karahi **(Dairy, Allergen advice #3)**

£12.95

Paneer Tikka Karahii

(Dairy, Mustard, Allergen advice #3)**£13.95**

Tandoori King Prawn Karahi

(Crustaceans, Mustard, Dairy, Allergen advice #3)**£19.95**

BALTI DISHES

Balti dishes are cooked with chopped ginger, garlic, ground Indian spices including exotic herbs creating a thicker, richer and a more distinct flavour. Balti dishes can be prepared mild, medium or hot to suit individual tastes.

Chicken Balti **(Allergen advice #1)**

£13.95

Lamb Balti **(Allergen advice #1)**

£15.45

Chicken Tikka Balti

(Dairy, Mustard, Allergen advice #3)**£14.95**

Lamb Tikka Balti

(Dairy, Mustard, Allergen advice #3)**£16.45**

Tandoori Chicken Balti

(Dairy, Mustard, Allergen advice #3)**£14.95**

Prawn Balti **(Crustaceans, Allergen advice #1)**

£13.95

King Prawn Balti **(Crustaceans, Allergen advice #1)**

£18.95

Vegetable Balti **(Mustard, Allergen advice #3)**

£12.95

12.5% discretionary service charge will be added on top for the benefit of the staff.



MILD



MEDIUM



HOT



EXTRA HOT

BIRYANI DISHES



Biryani are prepared with basmati rice seasoned with spices and sliced tomatoes and cucumber with the side of mix vegetable sauce (Mustard, Allergen advice #3) or raita (Dairy).

	Dum Biryani (Gluten)			Dum Biryani (Gluten)	
Chicken Biryani	£16.95	£19.95	Prawn Biryani (Crustaceans)	£16.95	£19.95
Lamb Biryani	£17.95	£20.95	King Prawn Biryani (Crustaceans)	£19.95	£20.95
Chicken Tikka Biryani (Dairy, Mustard, Allergen advice #3)	£17.95	£20.95	Vegetable Biryani	£15.95	£18.95
Lamb Tikka Biryani (Dairy, Mustard, Allergen advice #3)	£18.95	£19.95	Mughal's Biryani (Egg, Crustaceans) (Chicken, Lamb, Prawn, Fried Egg)	£21.95	£24.95

VEGETARIAN DISHES

	SIDE	MAIN
Niramish Bhaji (Mustard, Allergen advice #3)	£8.45	£11.45
Fresh assorted mixed vegetables cooked with onions and green herbs.		
Saag Bhaji (Mustard, Allergen advice #3)	£8.45	£11.45
Fresh chopped spinach cooked with garlic, onions and clarified butter.		
Bhindi Bhaji	£8.45	£11.45
Fresh okra cooked with onions, red tomatoes and green herbs.		
Mushroom Bhaji	£8.45	£11.45
Fresh mushrooms cooked with onions, tomatoes and green herbs.		
Saag Aloo (Mustard, Allergen advice #3)	£8.45	£11.45
Fresh spinach and salted potatoes cooked in medium spices.		
Dal Saag (Mustard, Allergen advice #3)	£8.45	£11.45
Fresh spinach and lentils cooked with red tomatoes and herbs.		
Tadka Dal (Mustard, Allergen advice #3)	£8.45	£11.45
Lentils cooked with green herbs and special Indian spices, flavored with freshly chopped garlic.		
Saag Paneer (Dairy, Mustard, Allergen advice #3)	£8.45	£11.45
Fresh spinach and home made Indian curd cheese cooked in butter and special Indian spices.		
Mutter Paneer (Dairy)	£8.45	£11.45
Fresh peas and home made Indian curd cheese cooked in medium spices.		
Chana Masala (May contain Mustard and Sulphites)	£8.45	£11.45
So and tender Chick peas cooked with fresh ginger, green herbs and special Indian spices.		
Aloo Aubergine (Mustard, Allergen advice #3)	£8.45	£11.45
Fresh aubergines cooked with red tomatoes, red peppers and aromatic Indian spices.		
Bombay Aloo (Mustard, Allergen advice #3)	£8.45	£11.45
Potatoes cooked with onions, fresh tomatoes and green peppers in slightly hot spices.		
Vegetable Curry (Mustard, Allergen advice #3)	£8.45	£11.45
Fresh assorted mixed vegetables cooked with ery red tomatoes, green peppers, onions and Indian spices.		
Vegetable Korma	£8.45	£11.45
(Dairy, Almonds, Mustard, Allergen advice #3) Fresh vegetables cooked in mild flavoured gravy with coconut, almonds and fresh cream.		

12.5% discretionary service charge will be added on top for the benefit of the staff.

**MILD****MEDIUM****HOT****EXTRA HOT**

RICE DISHES

Boiled Rice

Aromatic long grain basmati rice steamed to perfection.
A simple yet an important part of the cuisine.

£3.15

Pilau Rice

Aromatic long grain basmati rice cooked in a rich
vegetarian stock flavoured with cardamom, cloves,
cinnamon, & cumin and garnished with crisp brown onions.

£3.95

Keema Rice (Mustard, Allergen advice #3)

Aromatic long grain basmati rice cooked with minced meat.

£6.45

Special Fried Rice (Egg, Sulphite(Sultana))

Aromatic long grain basmati rice cooked with fresh peas,
sultanas and egg.

£5.95

Mushroom Fried Rice

Aromatic long grain pilau rice cooked with freshly
sliced mushrooms.

£5.95

Mixed Vegetable Rice

(Mustard, Allergen advice #3)

Aromatic long grain basmati rice cooked with mix vegetables.

£5.95

Coconut Rice

Aromatic long grain basmati rice cooked with coconut
powder.

£5.45

Jeera Rice

Aromatic long grain basmati rice cooked with cumin seed.

£5.45

BREAD AND SUNDRIES

Chapati (Gluten)

A flat and thin circular piece of unleavened wholemeal
bread cooked on a traditional Indian griddle.

£3.25

Paratha (Gluten)

A flat and thin circular piece of unleavened wholemeal
bread fried on a traditional Indian griddle.

£3.95

Stuffed Vegetable Paratha

(Gluten, Dairy, Mustard, Allergen advice #3)

A flat and thick circular piece of unleavened wholemeal
bread stuffed with fresh potato, spinach, coriander and
fried on a traditional Indian griddle.

£4.95

Tandoori Roti (Gluten)

Wholemeal flat bread baked in a traditional clay oven.

£3.25

Plain Nan (Gluten, Egg, Dairy, Allergen advice #3)

Special Indian bread baked in a traditional clay oven

£3.25

Mughal's Nan

(Gluten, Egg, Dairy, Mustard, Allergen advice #3)

A special indian bread stuffed with saag and baked in
a traditional clay oven.

£4.95

Cheese Nan

(Gluten, Egg, Dairy, Allergen advice #3)

A special indian bread stuffed with cheese and baked
in a traditional clay oven.

£4.25

Chips / Fries

A thin strips of potato, deep fried until they are golden
brown.

£2.95

Garlic Nan (Gluten, Dairy, Egg, Allergen advice #3) **£3.75**

A special Indian bread stuffed with fresh garlic and baked
in a traditional clay oven.

Keema Nan

(Gluten, Egg, Dairy, Mustard, Allergen advice #3)

A flat and thick circular piece of leavened bread stuffed
with spiced mincemeat and backed in a traditional clay oven.

£5.45

Vegetable Nan

(Gluten, Egg, Dairy, Mustard, Allergen advice #3)

A special bread stuffed with fresh potato, spinach,
coriander and cooked in a traditional clay oven.

£4.95

Peshwari Nan (Gluten, Egg, Dairy, Sesame, Almond, Sulphite(Sultana), Allergen advice #3)

A flat and thick circular piece of leavened bread stuffed
with freshly chopped almonds and sultanas and backed in
traditional clay oven.

£4.45

Plain / Spicy Papadums

Indian appetizer of thinly rolled lentil dough fried till
crisp and crunchy.

£0.95

Chutney Tray Per Person (Mustard, Dairy, May contain traces of nuts & peanuts Allergen advice #2) **£0.95**

A tray of mango chutney, mango pickle, onion salad
and mint sauce.

Mixed Salad

Fresh and crisp lettuce with red tomatoes, onions, juicy,
cucumber topped with pure olive oil.

£5.45

Raita (Dairy)

Seasoned yogurt mildly spiced.

£2.55

12.5% discretionary service charge will be added on top for the benefit of the staff.