



VEGAN



GLUTEN FREE



EARLY DOORS



TAKEAWAY

MAIN MENU

Fancy something a little lighter? Choose a few small plates or side dishes instead of a main dish for a change.

STARTERS	CHICKEN DISHES	LAMB DISHES	KARMA CLASSICS	SIDE DISHES
<p>Pappadoms 85p each</p> <p>Chutney Tray The classic mango chutney, mint yoghurt & onion salad. 2.00</p> <p>Homemade Pickles Vegetables pickled w/spices. 3.00</p>	<p>Nykle 3 Chicken Tikka w/spinach, flavoured w/coconut & lemon. A slightly hot but sweet, dry curry. 10.00</p> <p>Badami Murgh 1 Chicken tikka in a cream coconut sauce, sweet mango & topped w/cashew nuts. 10.00</p> <p>Butter Chicken 3 Marinated chicken cooked in a yoghurt & coconut based curry w/tomato & ginger. Silky smooth. 10.00</p> <p>Chicken Shashlik 2 Chicken tikka cooked w/onions & peppers. 11.00</p> <p>Chicken Tikka 2 Chicken marinated in a blend of yoghurt & spices served w/a rich curry sauce. 10.00</p>	<p>Lamb Kadhai 3 Tender Welsh lamb in a deliciously fragrant onion & tomato curry sauce w/freshly ground spices & plenty of garlic & ginger! 11.00</p> <p>Lamb Rogan Josh 3 Lamb cooked w/an array of peppers & onions in a tomato spicy curry sauce. 11.00</p> <p>Dali Gost 2 Garlic & fried onions cooked in lentils w/tender lamb chunks, finished w/coriander. 11.00</p> <p>Lamb Ceylon 5 Lamb in a sauce that builds in intensity w/every bite. Who knew coconut & ginger could be so hot! 11.00</p>	<p>Jalfreizi 4 A hot yoghurt based sauce adorned w/peppers, onions & fresh green chillies.</p> <p>Jalmeeta 4 Tomato based tangy sauce that is both hot & sweet w/chopped tomatoes & fresh green chillies.</p> <p>Garlic Masala 2 A rich yoghurt based masala sauce packed w/garlic.</p> <p>Korma 1 A sweet & creamy curry w/coconut & almond.</p> <p>Saag 1 Spinach sauteed in a garlic & coriander.</p> <p>Choose from:</p> <p>Chicken 10.00 Lamb 11.00 Prawn 11.00 Vegetables 9.50</p>	<p>Tarka Dhal Garlic & lentils. 4.00</p> <p>Masala Fries Fries topped with masala spices. 3.50</p> <p>Saag Aloo Spinach & potato. 4.00</p> <p>Saag Paneer Spinach & cheese. 4.50</p> <p>Aloo Gobi Spiced potato & cauliflower. 4.00</p> <p>Aloo Bhaji Spiced potato. 4.00</p> <p>Cauliflower Bhaji Spiced cauliflower. 4.00</p> <p>Channa Bhaji Spiced chickpeas. 4.00</p>
<p>STARTERS/ SMALL PLATES</p> <p>Onion Bhajis Classic bhaji, onion w/spices. 4.50</p> <p>Veg Samosa Vegetables wrapped into a samosa. 4.50</p> <p>Seekh Kebabs Spicy ground lamb cooked on a skewer. 4.95</p> <p>Chicken Chaat Chicken, onion & tomato flavoured w/chaat masala & served on a soft puri bread. 5.50</p> <p>Cauliflower Pakora Cauliflower fritter spiced w/ginger & tumeric. 4.50</p> <p>Spiced Lamb Curried lamb cooked w/finely sliced peppers & onions. Served w/a chapatti on the side. 5.50</p> <p>Pan Fried Tiger Prawns Tiger prawns cooked in a blend of spices. 5.50</p> <p>Salmon Tikka Grilled salmon marinated in spices & yoghurt. 5.75</p> <p>Kathi Roll Chicken tikka wrapped in a flakey paratha w/onions, peppers, mint & coriander. 5.50</p>	<p>VEGETABLE DISHES</p> <p>Spinach Potato Dhal 1 Lentil curry cooked w/plenty of garlic, spinach, potato & fried onion for a delicious flavour combo. 9.50</p> <p>Butter Paneer 2 Paneer cooked in a yoghurt based sauce w/tomato & ginger, fresh garden peas & plenty of butter w/makes the sauce super smooth! 9.50</p> <p>Channa Chloday 2 Chickpeas cooked w/onion tomato & a blend of spices w/lemon juice. 9.50</p>	<p>SEAFOOD DISHES</p> <p>Machli Molee 2 Prawns & white fish cooked in a medium light curry for the delicate souls! 11.50</p> <p>Tenga Mas 4 A crisp & citrusy fish curry w/tomatoes & fresh green chillies to turn up the heat! 11.50</p> <p>Tiger Prawn Tikka 2 Tiger prawns cooked in a rich tandoori masala w/fried onions & a rich curry sauce on the side. 11.50</p> <p>Cheemen Jhinga 3 Tiger prawns flavoured w/mango & coconut in a rich creamy yet spicy sauce. 11.50</p>	<p>KARMA BIRYANI</p> <p>Biryani 1 Basmati rice beautifully cooked w/a combination of whole spices. All served on top of an onion based curry sauce blended w/extra biryani spices, no side sauces needed.</p> <p>Lamb 12.00 Chicken 11.00 Vegetable 10.00</p>	<p>RICE & BREADS</p> <p>Pilau Rice 3.00 Boiled Rice 2.75 Naan 3.00 Peshwari Naan 3.50 Garlic Naan 3.25 Garlic & Chilli Naan 3.50 Chapatti 1.50</p>
			<p>ALLERGIES & INTOLERANCES</p> <p>Let us know of any allergies or intolerances, and if we can alter our dishes for you, we will. See separate allergens sheet for full details.</p>	<p>SPICE LEVELS</p> <p>1 = mild 2 = medium 3 = medium/hot 4 = hot</p>

