



Gluten Free Menu

Starters

Pappadoms £1.00 each

Chutney Tray

The classic mango chutney, mint yoghurt & onion salad. 2.00

Homemade Pickles

Vegetables pickled w/spices. 3.00

Starters/ Small Plates

Onion Bhajis

Classic bhaji, onion w/spices. 4.50

Cauliflower Pakora

Cauliflower fritter spiced w/ginger & tumeric. 4.50

Pan Fried Tiger Prawns

Tiger prawns cooked in a blend of spices. 5.50

Karma Biryani

1 Biryani

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.

Lamb 11.00
Chicken 10.00
Vegetable 9.50

Chicken Dishes

1 Badami Murgh

Chicken tikka in a creamy coconut sauce, w/mango & topped w/cashew nuts. 10.00

3 Butter Chicken

Marinated chicken cooked in a yoghurt & coconut based curry w/tomato & ginger. Silky smooth. 10.00

2 Chicken Shashlik

Chicken tikka cooked w/onions & peppers. 11.00

2 Chicken Tikka

Chicken marinated in a blend of yoghurt & spices served w/a rich curry sauce. 10.00

Vegetable Dishes

Spinach Potato Dhal 1

Lentil curry cooked w/plenty of garlic, spinach, potato & fried onion for a delicious flavour combo. 9.50

Butter Paneer 2

Paneer cooked in a yoghurt based sauce w/tomato & ginger, fresh garden peas. 9.50

Channa Chloday 2

Chickpeas cooked w/onion tomato & a blend of spices w/lemon juice. 9.50

Lamb Dishes

3 Lamb Kadhai

Tender Welsh lamb in a onion & tomato curry sauce w/spices & plenty of garlic & ginger! 11.00

3 Lamb Rogan Josh

Lamb cooked w/peppers & onions in a tomato spicy curry sauce. 11.00

2 Dali Gost

Garlic & fried onions cooked in lentils w/tender lamb chunks, finished w/coriander. 11.00

5 Lamb Ceylon

Lamb in a sauce that builds in intensity w/every bite. Who knew coconut & ginger could be so hot! 11.00

Seafood Dishes

2 Machli Molee

Prawns & white fish cooked in a medium light curry for the delicate souls! 11.50

4 Tenga Mas

A crisp & citrusy fish curry w/tomatoes & fresh green chillies to turn up the heat! 11.50

2 Tiger Prawn Tikka

Tiger prawns cooked in a rich tandoori masala w/fried onions & a rich curry sauce on the side. 11.50

3 Cheemen Jhinga

Tiger prawns flavoured w/mango & coconut in a rich creamy yet spicy sauce. 11.50

Karma Classics

4 Jalfreizi

A hot yoghurt based sauce adorned w/peppers, onions & fresh green chillies.

4 Jalmeeta

Tomato based tangy sauce that is both hot & sweet w/chopped tomatoes & fresh green chillies.

2 Garlic Masala

A rich yoghurt based masala sauce packed w/garlic.

1 Korma

A sweet & creamy curry w/coconut & almond.

1 Saag

Spinach sauteed in a garlic & coriander.

Choose from:

Chicken 10.00
Lamb 11.00
Prawn 11.00
Vegetables 9.50

Rice & Breads

Pilau Rice 3.00

Boiled Rice 2.75

Side Dishes

Tarka Dhal

Garlic & lentils. 4.00

Masala Fries

Fries topped with masala spices. 3.50

Saag Aloo

Spinach & potato. 4.00

Saag Paneer

Spinach & cheese. 4.00

Aloo Gobi

Spiced potato & cauliflower. 4.00

Aloo Bhaji

Spiced potato. 4.00

Cauliflower Bhaji

Spiced cauliflower. 4.00

Channa Bhaji

Spiced chickpeas. 4.00

SPICE LEVELS

1 = mild 2 = medium 3 = medium/hot 4 = hot 5 = very hot

