

STARTERS

Mix Meat Platter for Two 12

A sharing starter of chicken tikka, lamb tikka, sheek kebab & fish pakora.

Keema Beghuni 6

Minced spiced meat stuffed in aubergine, topped with melted cheese and finished with a touch of yoghurt.

Chicken liver 6

Tender chicken liver, lightly marinated and sautéed with mushrooms, onions, and peppers, served warm in a soft baturi bread.

Amritsari Fish Pakora 5.5

Juicy fish fillet coated in spice & batter, served with fresh salad.

Samosa Chaat (v) 5.5

A pickling savory snack. Vegetable samosa, chickpeas, tomato onion relish, coated with yoghurt, tamarind & green chutney. Finished with chaat masala.

Onion Bhajee (v) 5

Finely chopped onions, lentil seeds, fresh herbs & spices. Deep fried.

Crunchy Chicken 5

Golden, crispy parcels of chicken lightly spiced, deep fried to perfection, infused with Tamarind's special sauce.

Samosa 5

Pastries stuffed with mixed veg or minced lamb.

Puree (Chicken or Prawn) 6

Tender prawns or shredded chicken in rich sauce served on puree bread.

Sheekh Kebab 5.5

Spiced mixed mince meat skewered & grilled in a tandoor. (clay oven)

Aloo Tikki (v) 5

Lightly spiced potato cakes, with fresh herbs, mint leaves and ground coriander. Deep fried.

Nargis Kebab 6.5

Boiled egg coated with spiced lamb mince, deep fried & covered with an omelette on top.

Garlic Chilli Prawn 7

Juicy king prawns tossed in a fiery garlic and chilli sauce, balancing heat and flavour in every bite.

GRILLS & TANDOOR

Tandoori dishes served with green salad & mint sauce.

Tandoori Mixed Grill 15

Sheekh kebab, lamb tikka, chicken tikka, tandoori chicken and lamb chops.

Sikandari Lamb Chops 6.5 13

Marinated in ginger paste, fresh herbs, spices, hung yoghurt & onion paste, cooked in a clay oven (tandoor).

Shashlick - Chicken | Lamb | Paneer 6.0 12.0

Marinated chicken grilled with green peppers, onions and tomatoes.

Tikka - Chicken | Lamb 5.5 10.5

Cubed breast chicken lightly marinated and grilled in the tandoor.

Tandoori King Prawn 7.5 15.0

Large prawn lightly marinated and grilled in the tandoor.

Grilled Salmon with Sauteed Potato 14.5

Marinated grilled salmon fillet, lightly marinated and finished with hint of lemon. Served with sauteed potato and crispy salad.

EXTRAS

Poppadom (Plain or Spiced) 1.3

Mix Pickle 0.7

Chips 3.0

Masala Chips 3.5

Raitha (Plain or Cucumber) 1.9

CHEF'S COLLECTION

Karoli Chicken

13.0

Succulent pieces of chicken cooked gently with fresh spinach, aromatic spices, and a delicate touch of cream. This dish offers a perfect balance of earthy greens and subtle richness and full of flavour. Highly recommended by **Mary Wyer - Master Chef finalist**.

Rajasthani Mutton Curry

13.5

A traditional festive mutton Rajasthani dish. Mutton slow cooked & simmered to perfection, releasing the spices to melt in the mouth, bringing out flavours of this tantalising dish. Highly recommended.

Murghi Akbari

13

Marinated tandoori chicken strips cooked with minced lamb & a hint of spicy naga chilli sauce. Slightly hot.

Mezbani Beef

13

A proud tradition of Chittagong, Mezbani is a grand community feast where everyone is welcome. The centrepiece is a rich, spiced beef curry – a closely guarded recipe passed down through generations of master cooks.

Misti Kodhu Beef

13

A beloved Bengali classic – tender cubes of beef slow-cooked with sweet butternut squash, fragrant herbs, and fresh coriander. Rich, comforting, and full of homely flavour.

Hyderabadi Pasanda

12.5

Marinated chicken or lamb, simmered in a red fruity tamarind sauce and cooked with almonds and fresh yoghurt. Originating from Hyderabad, traditionally served to the British Raj. Mild dish.

Roasted Red Chilli Karahi (Chicken | Lamb | Paneer)

13

Sun dried roasted red chillies cooked in fresh garlic, ginger, onions & various curry pastes slow cooked, to bring out the best flavours of this most popular dish. Slightly hot.

Indian Railway Cabin Chicken

13.5

A traditional recipe served in the first class railway cabins of India. Cooked on a slow flame with garlic, whole green chillies & curry leaves.

Jalfrezi (Chicken or Lamb)

12.5

Cooked with onions, red peppers & green peppers to give a spicy and exquisite taste. Hot.

Mumbai Rustica (Chicken, Lamb or Paneer)

12.5

Roasted red peppers, vine tomatoes, new potatoes cooked in a delicious tandoori sauce.

Tikka Masalla (Chicken, Lamb or Paneer)

12.5

Tikka in smooth velvety, masalla mild creamy sauce.

Kashmiri Rogan Josh (Chicken or Lamb)

12.5

Chicken or lamb gently simmered in bone marrow stock with freshly roasted vine tomatoes & coriander salsa.

Sea Bass

15.5

Pan fried sea bass fillet served with spicy spinach and potatoes, accompanied with steamed rice.

Goan Fish Curry

15

White fish simmered in a fragrant coconut milk sauce infused with fresh curry leaves, and ground spices. One of classic from Goa's sun-soaked shores. Slightly spicy.

Kolkata Jumbo Prawn

15.5

Marinated king prawns, cooked in a clay oven served with butternut squash sauce. Highly recommended.

CLASSIC CURRIES

Chicken 10.5 | Lamb 11.5
Vegetable v 10.5 | Chicken Tikka 12
Prawns 11.5 | King Prawns 15

Korma
Very mild and creamy, with almonds, sultanas and coconut.

Pathia
Sweet & sour sauce with tomatoes, onions and fresh herbs. Slightly hot.

Bhuna
Cooked in a thick, richly spiced sauce of onions, tomatoes, and aromatic herbs. A classic bhuna dish with deep, robust flavours.

Dansak
A classic Parsi-inspired dish combining lentils. Slow cooked in a medium spiced sauce with a touch of sweetness and tang from fresh lemon and pineapple. Slightly hot.

Madras
A bold and flavourful South Indian curry, cooked with a blend of aromatic spices and a hint of heat. Tangy tomato-based sauce for a warm, satisfying kick. Hot.

Sagwalla
Wholesome, vibrant and earthiness. Cooked with fresh spinach and aromatic spices.

Dupiaza
A popular North Indian curry known for its generous use of onions, cooked both in the sauce and as a garnish. Slow cooked in a medium spiced, aromatic gravy.

BALTI DISHES

Chicken Balti 10.5
Lamb Balti 11.5
Chicken Tikka Balti 11.5
King Prawn Balti 15.5
Vegetable Balti v 10.5

Additional toppings £1.5 extra:
Mushroom | Spinach | Potato | Chickpeas

BIRYANI

All Biryanies are accompanied with a vegetable curry sauce.

Bombay Biryani (Chicken | Lamb) 12.5 | 13.5
Traditional biryani, a combination of fragrant basmati rice, flavoured with rich masalla. A classic dish.

Beef Dum Biryani 14
Beef Dum Biryani is a popular Mughlai recipe made with beef, basmati rice, yoghurt, onions and melange of spices.
Cooked in a clay pot sealed with pastry.

Vegetable Biryani v 12
Fragrant basmati rice embellished with mixed vegetables.

VEGETARIAN v

	Side	Main
Mattar Paneer <i>Indian cottage cheese cooked with green peas.</i>	5.5	10.5
Bombay Potatoes <i>Cumin sanded potatoes.</i>	5.0	10.0
Sag Aloo Bhajee <i>Spinach & potatoes.</i>	5.0	10.0
Brinjal Bhajee <i>Aubergine cooked in spices & herbs.</i>	5.0	10.0
Sag Paneer <i>Spicy spinach & Indian cottage cheese.</i>	5.5	10.5
Tarka Daal <i>Medium spiced lentils fried in garlic.</i>	5.0	10.0



RICE

Boiled Rice	3.0
Pilau Rice	3.3
Fried Rice	3.3
Mushroom Pilau Rice	3.5
Egg Fried Rice	3.5
Garlic Fried Rice	3.5

NAAN BREADS

Plain Naan	2.7
Garlic Naan	3.3
Garlic & Cheese Naan	3.5
Chilli & Coriander Naan	3.5
Keema Naan (Stuffed with mince lamb)	3.7
Peshwari Naan (Stuffed with almonds & sultanas)	3.7
Parata (Plain or Potato)	2.7 3.5
Roti	1.8
Chapati	1.5