

## NUTRITIONAL KEY

|               |      |                |   |
|---------------|------|----------------|---|
| Subtly Spiced | 🔥    | Nut Traces     | 🌰 |
| Spicy         | 🔥🔥   | Vegetarian (v) | 🌱 |
| Hot           | 🔥🔥🔥  |                |   |
| Very Hot      | 🔥🔥🔥🔥 |                |   |

PLEASE INFORM STAFF OF ANY ALLERGIES BEFORE PLACING YOUR ORDER

## SHARING STARTERS

|  |    |       |
|--|----|-------|
| VEGETARIAN PLATTER   | 🌱🔥 | £7.95 |
| Combination of starters including: samosa, aloo chop, onion bhaji and paneer tikka |    |       |
| NON VEG PLATTER  | 🔥🔥 | £9.50 |
| Combination of starters including: zinga 65, sheek kebab and chicken tikka         |    |       |

## STARTER PLATES

|  |     |       |
|--|-----|-------|
| KEKADA KEBAB   | 🔥🔥  | £6.50 |
| A coastal preparation of fresh crab meat, mashed potatoes, fresh coconut and spices                              |     |       |
| CHARGRILLED CHICKEN TIKKA  | 🔥   | £5.95 |
| Bonless pieces of chicken marinated in mild spices and yoghurt, finished in the clay oven                        |     |       |
| SHEEK KEBAB KABULI   | 🔥🔥  | £5.95 |
| Mildly spiced minced lamb flavoured with ginger, garlic, coriander and ground spice                              |     |       |
| BALSARI BABY SQUID   | 🔥🔥  | £6.95 |
| Fresh squid marinated in herbs and spices stir fried with green chillies, onions and curry leaves                |     |       |
| ZINGA 65   | 🔥🔥  | £5.95 |
| Spicy butter fried jumbo prawn topped with onions peppers and curry leaves                                       |     |       |
| PRAWN PURÉE  | 🔥🔥  | £7.25 |
| King prawns cooked with chopped onions, peppers, fenugreeks and other herbs, served on deep fried purée bread    |     |       |
| MACHLI PAKORA  | 🔥🔥🔥 | £6.95 |
| Sea bass fish slices marinated with spicy batter and deep fried to golden brown                                  |     |       |
| LAMB SAMOSA  | 🔥🔥  | £5.25 |
| Folded parcels freshly made and filled with minced lamb and spices   |     |       |
| ONION PAKORA   | 🌱🔥  | £4.95 |
| Sliced onion ball mixed with bengal gram flours, spices and deep fried   |     |       |
| PAPADI CHAT  | 🌱🔥  | £4.95 |
| Crunchy wheat crisps, potato, chickpeas, yogurt and hot and sweet chutney  |     |       |
| VEGETABLE SAMOSA   | 🌱🔥🔥 | £4.50 |
| Filo pastry filled with seasonal vegetables  |     |       |
| ACHARI PANEER TIKKA  | 🌱🔥🔥 | £6.50 |
| Indian home-made cheese marinated in tamarind and exotic spices and herbs then grilled in tandoor for perfection |     |       |

## ACCOMPANIMENTS

|                               |          |
|-------------------------------|----------|
| POPPADUM BASKET WITH CHUTNEYS | £1.65/pp |
| ZEERA RAITHA                  | £2.50    |
| POMEGRANATE & CUCUMBER RAITHA | £2.50    |
| HARA BARA SALAD               | £2.50    |
| KACHUMBER                     | £1.75    |

## SIMPLY INDIAN

### Chicken and Lamb

|   |     |               |
|---|-----|---------------|
| CHICKEN TIKKA MOSSALA   | 🌱🔥  | £9.95         |
| (Britain's Favourite Dish) Marinated chicken cooked in almonds, cream and special mossala sauce   |     |               |
| CHICKEN KORMA   | 🌱🔥  | £9.95         |
| A famous Mughal emperor dish, cooked with roasted cashew nuts, cardamon, cinnamon and a touch of rose water, garnished with fresh cream |     |               |
| CHICKEN TIKKA MAKHANI   | 🌱🔥  | £9.95         |
| Chicken tikka simmered in tomato, butter, almond and slightly sweet creamy sauce  |     |               |
| CHICKEN JALFREZI  | 🔥🔥🔥 | £9.95         |
| Chicken marinated with fenugreek, garlic and ginger cooked in a fairly hot sauce with onions, green chillies and peppers                |     |               |
| CHICKEN OR LAMB ROGAN JOSH  | 🔥🔥  | £9.95/£10.50  |
| Our most popular dish: tender chicken or lamb cooked in kashmiri style in a rich onion and tomato based sauce                           |     |               |
| CHICKEN OR LAMB DANSAK  | 🔥🔥🔥 | £9.95/£10.50  |
| Dansak is a parsee dish from western India cooked with coarsely crushed spices and lentils in a sweet and sour sauce                    |     |               |
| CHICKEN OR LAMB KARAHI  | 🔥🔥  | £9.95/£10.50  |
| A northwest frontier style of cooking using sliced peppers, tomatoes, ginger, chilli and coarsely crushed spices                        |     |               |
| LAMB PASSANDA NAWABI  | 🌱🔥  | £10.50        |
| Lamb tikka cooked with coarsley crushed spice and roasted cashew nuts in a creamy sauce topped with touch of pistachio nuts             |     |               |
| RAJASTHANI GOSHT  | 🔥🔥  | £10.50        |
| Tender lamb cooked slowly in a sauce of fresh tomatoes, garlic, ginger and coriander  |     |               |
| PALAK GOSHT   | 🔥🔥  | £10.50        |
| Tender lamb cooked with spinach, herbs and spices   |     |               |
| LAMB HARA MOSSALA   | 🔥🔥  | £10.50        |
| Tender lamb cooked in fresh, fragrant green mossala with fresh coriander, mint, green chillies, flavoured with fenugreek and lime       |     |               |
| CHICKEN OR LAMB BIRYANI   | 🌱🔥🔥 | £11.50/£12.95 |
| Prepared with rice on a low heat (dum) to absorb all the flavours. Originally made in the kitchens of Mughal Emperors.                  |     |               |

## THALIS

|   |        |
|---|--------|
| VEGETARIAN THALI  | £12.95 |
| Dall makani, paneer chilli, aloo gobi, plain rice, naan, raitha                       |        |
| NON VEG THALI   | £14.95 |
| Chicken tikka massala, lamb rogan josh, chicken tikka, pulau rice, naan, raitha       |        |
| FISH THALI  | £15.95 |
| Mumbai fish curry, bengal jumbo prawn bhuna, prawn curry, plain rice, chapati, raitha |        |

## SEA FOOD

|  |        |
|--|--------|
| GOAN SEAFOOD CURRY ๖๖  | £14.50 |
| Skinless salmon and prawns cooked in a creamy coconut milk, curry leaves and mustard seeds   |        |
| MUMBAI FISH CURRY ๖๖   | £11.95 |
| Sea bass marinated in spices and gently cooked with mustard seeds and curry leaves           |        |
| BENGAL JUMBO PRAWN BHUNA ๖๖๖   | £14.50 |
| King prawns cooked in Bengal style, with peppers, tomato, onions and coarsely crushed spices |        |
| ZINGA METHI ๖๖   | £14.95 |
| Hyderabadi style king prawns with spring onions and fresh fenugreek leaves                   |        |

## ADVENTUROUS SHOW-BITES

|   |        |
|---|--------|
| SHANK OF LAMB ๖๖  | £12.50 |
| Lamb on the bone cooked with hint of mint and aromatic spice (subject to availability)  |        |
| JUMBO KING PRAWNS CHOT POTA ๖๖๖๖  | £15.50 |
| Pan-fried king prawns marinated with very spicy peri peri massala, topped with flamed onions, chillies and curry leaves (SERVED WITH RICE)                              |        |
| SPRING CHICKEN LAVABDAR ๖ ๖   | £12.95 |
| Breast of chicken on the bone marinated and left overnight to absorb the flavour, then gently simmered in tomato, cheese, fenugreek and creamy sauce (SERVED WITH RICE) |        |
| MANGO MACHLI LAJAWAAB ๖๖  | £15.95 |
| Grilled telapia cooked with mango and coconut milk, garnished with onion, ginger, curry leaves and mustard seeds  |        |

## GRILLS & KEBABS

|  |        |
|--|--------|
| CHICKEN SHASHLIK ๖๖  | £12.95 |
| Flame-grilled marinated chicken with grilled tomatoes, onion and peppers   |        |
| TANDOORI CHICKEN ๖๖  | £9.95  |
| Tender chicken on the bone marinated with yoghurt and spices and then grilled in the tandoor                           |        |
| TANDOORI KING PRAWNS ๖๖  | £14.95 |
| Mildly spiced, succulent king prawns grilled in the tandoor and then served on a sizzler                               |        |
| KASHMIRI LAMB CHOPS ๖๖   | £14.95 |
| Lamb chops marinated with milk, saffron and aromatic spices, and grilled in tandoor to perfection, served with chutney |        |
| MIXED PLATTERS ๖๖  | £17.95 |
| All your favourites together   |        |

## ALL TIME FAVOURITES

|                               |       |
|-------------------------------|-------|
| CHICKEN OR LAMB VINDALOO ๖๖๖๖ | £7.95 |
| CHICKEN OR LAMB MADRAS ๖๖๖    | £7.95 |
| CHICKEN OR LAMB PATIA ๖๖๖     | £7.95 |

## VEGETARIAN SELECTION

|  |       |
|--|-------|
| PALAK ALOO ๖   | £4.95 |
| Fresh potato and spinach cooked in exotic spices   |       |
| SHAHI BEIGUN ๖ ๖๖  | £4.95 |
| Aubergine freshly cooked with onion and herbs  |       |
| CHANA KABULI ๖   | £4.95 |
| Chickpeas cooked in butter with a kiss of spices   |       |
| BINDI ๖  | £4.95 |
| Fresh okra cooked to our own spices  |       |
| MOTTER PANEER ๖  | £4.95 |
| Cheese and peas cooked in a creamy sauce   |       |
| PALAK PANEER ๖   | £4.95 |
| Spinach and indian home-made cheese  |       |
| DALL SAG ๖   | £4.95 |
| Spinach and lentils cooked with a kiss of spices   |       |
| DALL TARKA ๖   | £4.95 |
| Lentils cooked with roasted garlic   |       |
| ALOO GOBI ๖  | £4.95 |
| Potatoes and cauliflower cooked in exotic spices   |       |
| GINGER CAULIFLOWER & BROCCOLI ๖  | £5.95 |
| Florets of cauliflower and broccoli with onions, tomatoes and ginger crowned with yoghurt and honey    |       |
| BENGAL PUMPKIN ๖๖  | £5.95 |
| Fresh pumpkins with tomatoes, chopped onions peppers and fenugreek                                     |       |
| KALIDALL MAKAHNI ๖๖  | £5.95 |
| Black lentils simmered in tomato sauce butter, with kiss of spices                                     |       |
| PANEER MAKAHNI ๖ ๖   | £6.95 |
| Indian home-made cheese cooked in special tomato based sauce with roasted spices, butter and fenugreek |       |

Please note: vegetarian options are available for most dishes, if you don't see a dish you require please ask a member of staff for assistance

## RICE & BREAD

|                               |       |
|-------------------------------|-------|
| PLAIN RICE                    | £3.50 |
| SAFFRON PULAO RICE            | £3.95 |
| MUSHROOM RICE                 | £4.25 |
| LEMON RICE WITH CASHEW NUTS ๖ | £4.25 |
| PLAIN NAAN                    | £2.95 |
| GARLIC AND CORIANDER NAAN     | £3.25 |
| PESHWARI NAAN                 | £3.25 |
| CHEESE NAAN                   | £3.50 |
| KEEMA NAAN                    | £3.50 |
| LACHA PARATHA                 | £2.95 |