

FOODS & BEVERAGES

MENU

Starters and Appetisers

Served with crispy fresh salad and sauce

NON VEGETARIAN

1-POPADOMS 1.00 €

2-SEEKH KEBAB 6.95 €

Minced lamb with onions, herbs, fresh Coriander and green chillies cooked on skewers over charcoal.

3-MEAT SAMOSA 6.95 €

Mince meat cooked with herbs and spices, lled into triangular shaped pastry and fried.

4-LAMB TIKKA 7.95 €

Diced lamb pieces marinated in spices and yoghurt and cooked over charcoal.

5-CHICKEN TIKKA 5.95 €

Diced chicken pieces marinated in spices and yoghurt and cooked over charcoal.

6-MIXED TIKKA 7.50 €

Diced lamb and chicken pieces marinated in spices and yoghurt and cooked over charcoal.

7-CHICKEN PAKORA 6.10 €

Chicken strips coated with a special blend of herbs, spices and gram our then deep fried.

8-Chicken Puri Bhuna 6.95 €

Chicken pieces cooked in a bhuna sauce served on a puri.

9-SAFFRON MIX STARTER 7.50 €

Chicken tikka, lamb tikka, Chicken pakora & onion bhaji

SEAFOOD

10-Prawn Puri 7.50 €

Prawns cooked in a bhuna sauce served on a puri.

11-Fish Pakora 6.95 €

Pieces of fish coated with a special blend of herbs, spices and gram flour then deep fried.

12-King Prawn Tikka 8.50 €

King Prawns marinated in spices and yoghurt and cooked over charcoal.

13-King Prawn Puri 7.95 €

King prawns cooked in a bhuna sauce served on a puri.

VEGETARIAN

14-Vegetable Samosa 5.95 €

Mixed vegetables cooked with herbs and spices in a triangular shaped pastry deep fried

15-Vegetable Pakora 5.95 €

Mixed vegetables coated with a special blend of spices and gram flour then deep fried.

16-Mushroom Pakora 5.95 €

Mushrooms coated with a special blend of herbs, spices and gram flour then deep fried.

17-Channa Aloo Puri 5.95 €

Chickpeas and potatoes cooked in a bhuna sauce served on a puri.

18-Onion Bhaji 5.95 €

Sliced onion with a delicate blend of herbs and spices then deep fried.





Traditional Curries

Chicken	10.95 €
Prawns	12.95 €
Vegetables	09.95 €
Lamb	12.95 €
King Prawns	16.50 €

19-Korma

(Mild) Cooked with cream, coconut, sultanas and almonds. A creamy dish

20-Bhuna

(Medium) A combination of spices fried together, producing a dry dish.

21-Rogan

(Medium) Cooked with a blend of spices, garlic and fresh tomatoes.

22-Dupiaza

(Medium) A combination of spices, herbs and onions.

23-Dansak

(Medium) A sweet and sour dish cooked with pineapple and lentils.

24-Curry

(Medium) A Sauce of medium consistency, a basic but wide range of spices giving a rich flavour.

25-Madras

(Hot) A Hot curry dish cooked with fresh chillies and spices.

26-Vindaloo/Fhal

(Extremely Hot) A relative of the madras cooked with a generous helping of the hottest chillies.



Vegetarian Specialities

27-Sabzi Makhan

9.95 €

A selection of vegetables cooked with herbs, cream, and a delicately spiced sauce. Garnished with coconut, almonds and pistachio nuts.

28-Aloo Gobi Makhani

9.95 €

Potatoes and cauliflower cooked with cream, mild Spices and herbs in a sauce. Garnished with coconut, almonds and pistachio nuts.

29-Tarka Daal

9.95 €

Delicious lentils cooked in traditional herbs and spices along with chillies, garlic, ginger and onions.

30-Shahi Paneer

9.95 €

Soft cheese cooked with herbs, mild spices and cream.

31-Channa Aloo

9.95 €

Chick peas and Potatoes cooked with herbs and spices in a curry sauce.

32-Bhindi Bhaji

9.95 €

Ladyfinger cooked with punjabi style herbs ,garlic ginger,spices ,fresh chillies.

33-Kashmiri Sabzi

9.95 €

Mixed Vegetables cooked with exotic spices, cream, pineapple and bananas. Garnished with fresh coriander.

34-Sag Aloo

9.95 €

Spinach and potatoes cooked with a special blend of herbs and spices and fresh chillies.



House Specialities

- 35-Saffron Kashmiri Chicken** 12.95 €
36-Saffron Kashmiri Lamb 13.95 €
 Chicken or Lamb cooked with nuts, sultanas, pineapple, cream and mild spices.
- 37-Garlic Chicken** 12.95 €
38-Garlic Lamb 13.95 €
 Chicken or Lamb Tikka cooked with selected spices, fresh chillies and loads of garlic-vampires beware!!
- 39-Jalfrezi Chicken or Veggies** 12.95 €
40-Jalfrezi Lamb 13.95 €
41-Jalfrezi Prawns 16.95 €
 An all time favourite dish cooked with onions, peppers and generous quantity of spices and fresh coriander. Available with chicken, lamb, prawns or vegetables.!
- 42-Saffron Korma Chicken** 12.95 €
43-Saffron Korma Lamb 13.95 €
 Chicken pieces cooked with saffron and mild spices, cream, yoghurt, cumin and cardamom seeds. The ultimate in subtlety
- 44-Chef's Special Saag Chicken** 12.95 €
45-Chef's Special Saag Lamb 13.95 €
46-Chef's Special Saag Prawns 17.95 €
 Your choice of chicken, lamb or prawns cooked with spinach and a generous amount of spices, fresh chillies and coriander.
- 47-Karachi Chicken** 12.95 €
 A strongly spiced dish made with onions, peppers, garlic, ginger and fresh coriander garnished with a boiled egg.
- 48-King Prawn Tikka Massala** 17.95 €
 King Prawns cooked over charcoal then combined with a creamy tandoori massala sauce.
- 49-Tikka Makhani Special Chicken** 12.95 €
50-Tikka Makhani Special Lamb 13.95 €
 Chicken, Lamb, Tikka, Fish cooked with selected mild spices, yoghurt and fresh coriander.
- 51-Lahori Khana Chicken** 12.95 €

52-Lahori Khana Lamb 13.95 €
 Chicken or lamb cooked with medium spices, fresh coriander, cream, yoghurt, tomatoes and juice of bay leaf, cardamom and cloves.

53-Buttered Chicken 12.95 €
 Chicken pieces cooked in a creamy sauce consisting of butter, mild spices, garlic, ginger and cream.

54-Saffron Achari Chicken 12.95 €

55-Saffron Achari Lamb 13.95 €

56-Saffron Achari Prawns 17.95 €
 Your choice of chicken, lamb or prawns cooked with fresh coriander, ginger, garlic, tomatoes, mix pickle and fresh chillies

57-Tikka Massala Chicken 12.95 €
58-Tikka Massala Lamb 13.95 €
 A well blended dish medium in strength made with tandoori massala, almonds and cream.

Tandooris

Marinated in our special blend of herbs, spices and yoghurt, cooked over charcoal and served on a sizzler.

59-Tandoori Chicken Tikka 16.50 €

Pieces of marinated chicken cooked over charcoal served with peppers, onions and our unique spicy vegetable sauce.

60-Tandoori Lamb Tikka 17.50 €

Pieces of marinated Lamb cooked over charcoal served with peppers, onions and our unique spicy vegetable sauce.

61-Shashlik Chicken 15.95 €

Chunks of marinated chicken, stir fried with mushrooms, tomatoes, onions and peppers served with our unique spicy vegetable sauce.

62-Tandoori Fish 15.95 €

Pieces of marinated fish cooked over charcoal served with peppers, onions and our unique spicy vegetable sauce.

63-Sea Food Sizzler 16.50 €

Pieces of marinated sh, king prawn cooked over charcoal served with peppers, onions and our unique spicy vegetable sauce.

64-Tandoori King Prawn 18.50 €

Succulent marinated king prawns cooked over onions and peppers served with our unique spicy vegetable sauce

65-Tandoori Mixed Grill 17.95 €

An assortment of chicken tikka, lamb tikka, fish served with peppers, onions and our unique spicy vegetable sauce.



Balti

The balti dish is highly spiced dish cooked with fresh green chillies, onions, tomatoes, garlic, ginger, cumin and fresh coriander

66-Saffron Balti

A mix of chicken, lamb, mushrooms and potatoes.

67-Balti Chicken

68-Balti Lamb

69-Balti Mili Juli Sabzi

Mixed Vegetables.

70-Balti Keema

71-Balti fish

72-Balti King Prawn

73-Chicken Balti Garlic Chilli

74-Lamb Balti Garlic Chilli

75-Balti Chicken Tikka

76-Balti Lamb Tikka

13.95 €

11.95 €

12.95 €

10.95 €

12.95 €

12.95 €

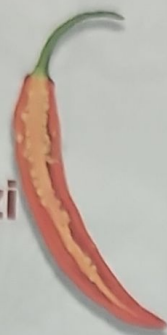
16.95 €

11.95 €

12.95 €

12.95 €

13.95 €



Biryani

The biryani is a traditional rice dish cooked with herbs, spices, sultanas, nuts and served with our unique spicy vegetable sauce.

77-Chicken Biryani

78-Lamb Biryani

79-Chicken Tikka Biryani

80-Lamb Tikka Biryani

81-Mushroom Biryani

82-Sabzi Biryani

Mixed Vegetables.

83-Prawn Biryani

11.95 €

12.95 €

12.95 €

13.95 €

10.95 €

10.95 €

12.95 €



Side Dishes

84-Saag Aloo

6.50 €

Spinach cooked with potatoes, herbs and spices.

85-Saag Paneer

6.50 €

Spinach cooked with soft cheese, herbs & spices

86-Aloo Begoon

6.50 €

Potatoes cooked with aubergine, mild spices and herbs.

87-Tarka Daal

6.50 €

Lentils cooked in a spicy sauce with herbs.

88-Mushroom

6.50 €

Fresh mushrooms cooked in a mild sauce with herbs and spices.

89-Aubergine

6.50 €

Fresh aubergine cooked with tomatoes in Punjabi spices.

90-Mattar Paneer

6.50 €

Peas and soft cheese cooked in a mild sauce.

91-Bombay Aloo

6.50 €

Potatoes cooked with herbs and spices.

92-Aloo Gobi

6.50 €

Potatoes cooked with cauliflower, mild spices and herbs.

93-Aloo Mattar

6.50 €

Potatoes cooked with peas, herbs and spices.

94-Kabli Channa

6.50 €

Chickpeas cooked with herbs, spices and fresh ginger and served Lahori style.

95-Pineapple Curry

6.50 €

Pineapple cooked in a mild sauce.

Rotis

Freshly baked bread

96-Tandoori Rotis

2.50 €

Wheaten dough baked in the Tandoor.

97-Chapati

2.50 €

Wheaten thin baked bread.

98-Paratha

3.70 €

Wheaten bread lightly fried.

99-Aloo Paratha

3.95 €

Stuffed with potato and mild spices.

100-Keema Paratha

4.50 €

Stuffed with Lamb mince and spices.

101-Nan

3.50 €

Bread baked in the Tandoor.

102-Keema Nan

4.20 €

stuffed with minced lamb.

103-Peshwari Nan

4.20 €

Stuffed with coconut, sultanas and almonds.

104-Garlic Nan

3.95 €

Stuffed with shredded garlic.

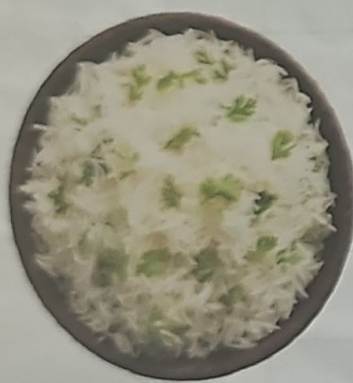
105-Cheese Nan

3.95 €

Stuffed with soft, creamy cheese.

Accompaniments

106-Boiled Basmati Rice	3.50 €
107-Traditional Pilau Rice	3.50 €
108-Egg Pilau Rice	3.95 €
109-Mushroom Pilau Rice	3.95 €
110-Keema Pilau Rice	4.20 €
111-Saffron Rice	4.30 €
112-Vegetable Pilau Rice	3.95 €
113-Pickle Tray	2.95 €
114-Raitha	3.50 €
115-Curry Sauces	5.50 €
116-Side Salad	3.70 €
117-Chips	3.50 €
118-Chips & Nuggets	6.95 €
119-Fish Finger & Chips	6.95 €



Soft Drinks

(Bottle) Coca Cola, Coca Cola Zero, Fanta Organge, Fanta Limon, Sprite 3.50 €

Fruit Juices - Orange, Apple or Pineapple

2.95 €

Water 0.5 L

3.50 €

Mixers - Tonic/Soda Water

3.50 €

mango Lassi

4.50 €

Salted Lassi

3.50 €

Sweet Lassi

3.50 €

Spiritis & Liqueurs

Smirnoff Vodka, Bacardi, Gordon's Gin, Southern Comfort, Malibu, Archers Peach Schnapps, Bailey's, Tia Maria, Ballantine's, Famous Grouse, Soberano, 103, Martini, Grant', Captain Morgan, Jagermeister

5.95 €

Jack Daniel's, Bombay Sapphire, Red Label, Ballantine

6.95 €

Premium Spirits

Carlos I, Remy Martin, Hennessy, Cardhu 6.95 €



In order to inform our customers about possible allergies and intolerances of our dishes, we indicate that all of our dishes may contain traces of GLUTEN , EGG , MILK , NUTS , SESAME & also dishes that indicate FISH & SHRIMPS & PRAWNS as the main element of the composition of the dish so it is possible allergic manifestation.

These would be compulsorily notifiable allergens in the Regulation 1169/2011 . If you have some other type of food allergy not listed , please consult with our staff .



Wines

White Wines

House White (Dry)
Vina Sol (Medium Dry)
Chardonnay
Marques de Caceres (Dry)

Glass
4.95€

Bottle
15.00€
16.95€
17.95€
21.50€

Red Wines

House Red
Torres Sangre de Toro
Faustino VII
Marques de Caceres

4.95€

15.00€
16.95€
17.95€
21.95€

Rose Wines

House Rose
Mateus
Marques de Caceres
Lanecr

4.95€

15.00€
16.95€
21.95€
18.95€



Champagne and Sparkling Wine

Freixenet - Reserva
Moet and Chandon

30.00€
90.00€

Beer

Bottles

San Miguel 3.50 €
Bud 4.00 €
Cobra 4.00 €
Corona 4.00 €
Magners 4.95 €



Lager (San Miguel)

Large 3.95 €
Small 2.95 €

Sangria

Sangria - Glass

5.95 €

