



*Welcome to Little India*

*We aim to serve you the finest authentic Indian food prepared in traditional ways by our award winning chef.*

*We have earned a reputation for first class service and we hope that you will have an enjoyable and memorable visit.*

## **Sunday Buffet**

1.00pm - 5.00pm

Adults £9.25 Children under 10 £5.50

Our full à la carte menu is also available

## **Take Away Service**

Free delivery within 6 mile radius, for orders over £12.

15% discount if you collect your order.

**Please note:** This menu highlights dishes that contain nuts and dairy products but other dishes may contain small amounts of these products. Please consult a member of staff if you have special dietary needs.

We accept Visa, MasterCard, American Express and most other major Credit and Debit cards.

Minimum Card transaction £12.



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Website: [www.LittleIndia-Arnesby.biz](http://www.LittleIndia-Arnesby.biz)

## Starters

### Vegetarian

<b>ONION BHAJI</b>	£4.45
Sliced onions mixed with spices and specially prepared batter, deep fried.	
<b>SAMOSA</b>	£4.45
Mixed vegetables wrapped in filo pastry, deep fried.	
<b>ALOO CHAAT</b>	£4.45
Chopped potatoes cooked in a tangy tamarind sauce. Medium spiced.	
<b>PANEER SHASHLICK</b>	£5.25
Indian cheese cooked with onions, green peppers, tomatoes and fresh coriander.	
<b>PANEER CHILLI (Hot)</b>	£5.25
Indian cheese cooked with onions, green chillies and fresh coriander.	
<b>MUSHROOM CHILLI (Hot)</b>	£5.25
Chopped fresh mushrooms cooked with onions, green chillies and fresh coriander.	
<b>VEGETABLE PURI</b>	£5.25
Mixed vegetables cooked with fresh herbs and spices, wrapped in a puri (thin fried bread ).	

### Chicken

<b>TANDOORI CHICKEN</b>	£4.95
Marinated piece of chicken (on the bone) grilled in the clay oven.	
<b>CHICKEN TIKKA</b>	£4.95
Marinated pieces of chicken grilled in the clay oven.	
<b>JAL TIKKA (Fairly Hot)</b>	£4.95
Goujons of chicken marinated with garam masala and pureed chillies. Grilled in the clay oven.	
<b>CHICKEN SHASHLICK</b>	£5.55
Marinated pieces of chicken combined with onions, green peppers and tomatoes. Grilled in the clay oven.	
<b>JAL TIKKA SHASHLICK (Fairly Hot)</b>	£5.55
Goujons of chicken marinated with garam masala and pureed chillies, combined with onions, green peppers and tomatoes. Grilled in the clay oven.	
<b>CHICKEN CHILLI (Hot)</b>	£5.55
Marinated and grilled pieces of chicken cooked with onions, green chillies and fresh coriander.	
<b>CHICKEN PACKORA</b>	£5.55
Marinated and grilled pieces of chicken dipped in lightly spiced batter, deep fried.	
<b>GARLIC CHICKEN TIKKA</b>	£5.55
Marinated and grilled pieces of chicken cooked with onions, garlic and fresh coriander.	
<b>CHICKEN CHAAT</b>	£5.55
Marinated and grilled pieces of chicken cooked in a tangy tamarind sauce. Medium spiced.	
<b>CHICKEN CHAAT PURI</b>	£6.25
Marinated and grilled pieces of chicken cooked in a tangy tamarind sauce. Wrapped in a puri (thin fried bread). Medium spiced.	

### Fish

<b>TANDOORI MACH</b>	£6.25
Pieces of swordfish marinated with yoghurt and spices, grilled in the clay oven. Medium spiced.	
<b>MACH CHILLI (Hot)</b>	£6.25
Marinated and grilled pieces of swordfish cooked with onions, green chillies and fresh coriander.	

## Starters

### Lamb

<b>LAMB TIKKA</b>	£5.15
Marinated pieces of tender lamb grilled in the clay oven.	
<b>LAMB SHASHLICK</b>	£5.75
Marinated pieces of tender lamb combined with onions, green peppers and tomatoes. Grilled in the clay oven.	
<b>LAMB CHILLI (Hot)</b>	£5.75
Marinated and grilled pieces of tender lamb cooked with onions, green chillies and fresh coriander.	
<b>LAMB HASINA</b>	£5.75
Marinated and grilled pieces of tender lamb cooked with onions, green peppers, tomatoes and fresh coriander, with a touch of tandoori sauce.	
<b>SHEEK KEBAB</b>	£5.75
Minced lamb marinated with fresh herbs and spices, grilled in the clay oven.	

### Prawn

<b>PRAWN CHILLI (Hot)</b>	£5.95
Prawns cooked with onions, green chillies and fresh coriander	
<b>PRAWN PURI</b>	£5.95
Prawns cooked with fresh herbs and spices, wrapped in a puri (thin fried bread).	
<b>KING PRAWN BUTTERFLY</b>	£5.95
King prawn covered with breadcrumbs, deep fried. Lightly spiced.	
<b>KING PRAWN CHILLI (Hot)</b>	£6.95
King prawns cooked with onions, green chillies and fresh coriander.	
<b>KING PRAWN PURI</b>	£6.95
King prawns cooked with fresh herbs and spices, wrapped in a puri (thin fried bread).	

### Duck

<b>DUCK TIKKA</b>	£5.95
Marinated pieces of tender duck grilled in the clay oven.	
<b>DUCK SHASHLICK</b>	£6.55
Marinated pieces of tender duck combined with onions, green peppers and tomatoes. Grilled in the clay oven.	
<b>DUCK CHILLI (Hot)</b>	£6.55
Marinated and grilled pieces of tender duck cooked with onions, green chillies and fresh coriander.	

### Mixed

<b>STUFFED MUSHROOMS</b>	£5.75
Fresh mushrooms stuffed with marinated minced lamb, covered with breadcrumbs. Deep fried.	
<b>MIXED KEBAB</b>	£6.25
A selection of chicken tikka, lamb tikka and sheek kebab.	
<b>KEBAB PLATTER</b>	£6.25
A selection of chicken kebab, sheek kebab and Jal tikka.	
<b>MIXED SANGAM</b>	£6.25
A selection of chicken tikka, lamb tikka and tandoori chicken (off the bone) cooked with fresh herbs and spices, onions and fresh coriander. Wrapped in a chapatti (Unleavened bread). Medium spiced.	
<b>MIXED SANGAM PURI</b>	£6.25
A selection of chicken tikka, lamb tikka and tandoori chicken (off the bone) cooked with fresh herbs and spices, onions and fresh coriander. Wrapped in a puri (thin fried bread). Medium spiced.	

## **Main Courses**

### **Little India Specialities**

**LITTLE INDIA SPECIAL (Hot, Madras) £10.95**

A selection of tandoori chicken (off the bone), chicken tikka and lamb tikka. Cooked in a thick sauce to our chef's own special recipe.

**MIXED KHARAI £12.95**

A selection of chicken tikka, lamb tikka, sheek kebab and tandoori chicken (on the bone) cooked with diced onions and green peppers in a thick medium strength sauce. Served in a hot iron kharai.

**BEGUN BAHAR £10.95**

Chicken cooked in a creamy sauce and served over a spicy bed of minced lamb. A very popular dish.

**LAMB JOYPUR (Hot) £10.95**

Tender pieces of lamb cooked with spring onions, green chillies and fresh coriander, cooked to our chef's own special recipe. Served on a sizzling skillet.

**ACHARI GOSHT (Hot) £10.95**

Tender pieces of lamb combined with pickled chilli, mango and lime. Cooked to our chef's own special recipe.

**LAMB NAGA (Hot, Madras) £10.95**

Tender pieces of lamb combined with onions, green peppers and a hot Bangladeshi pickled chilli. Cooked to our chef's own special recipe.

**BENGAN BORTHA £10.95**

Tender pieces of lamb cooked with fresh aubergines in a thick medium strength sauce.

**LAMB DELIGHT £10.95**

Our chef is proud to present you with another one of his creations. Tender pieces of lamb cooked with fresh herbs and spices in a very special medium strength sauce. A wonderful dish that will leave you wanting more.

**LAMB HABIGONJ £10.95**

Delicately spiced pieces of tender lamb cooked with caramelised onions in a medium strength sauce that includes the subtle taste of maple syrup. Served on a sizzling skillet. Slightly sweet.

**ALOO GOSHT £10.95**

Tender pieces of lamb cooked with fresh herbs and spices and roasted potatoes in thick medium strength sauce.

**LAMB BAHAR (Very Mild) £10.95**

Marinated and grilled pieces of tender lamb cooked with fresh cream, almonds and coconut. Slightly sweet.

**TRIBUJI £10.95**

A selection of chicken tikka, lamb tikka and duck tikka cooked with fresh herbs and spices in a thick medium strength sauce.

**SHOBZI LAMB OR CHICKEN (Medium to Madras) £10.95**

Lamb tikka or jal tikka combined with mixed vegetables, green chillies, ginger and fresh coriander. Served in a hot iron kharai.

**BABRI CHICKEN (Mild) £10.95**

Marinated and grilled pieces of chicken combined with almonds, green peppers, lemon juice and fresh cream. Cooked to our chef's own special recipe. Slightly sweet.

# Main Courses

## Little India Specialities

<b>CHICKEN CHENNAI</b> (Hot)	<b>£10.95</b>
Goujons of chicken combined with tandoori sauce, tamarind, green chillies and fresh coriander. Cooked to our chef's own special recipe. Served on a sizzling skillet.	
<b>CHICKEN NAGA</b> (Hot, Madras)	<b>£10.95</b>
Marinated and grilled pieces of chicken combined with onions, green peppers and a hot Bangladeshi pickled chilli. Cooked to our chef's own special recipe.	
<b>GARLIC CHILLI MASALA</b> (Hot)	<b>£9.95</b>
Marinated and grilled pieces of chicken cooked with fresh herbs and spices, garlic, green chillies and fresh coriander.	
<b>MORCHI CHICKEN</b> (Hot)	<b>£9.95</b>
Goujons of chicken cooked with green chillies and fresh coriander. Served in a hot iron kharai.	
<b>NARYALI CHICKEN</b> (Hot)	<b>£9.95</b>
Chicken cooked in a highly spiced sauce, created from green chillies, coconut and fresh coriander.	
<b>CHICKEN REZALLA</b> (Hot)	<b>£9.95</b>
Tandoori chicken (off the bone) cooked with minced lamb, green chillies and fresh coriander. Served in a hot iron kharai.	
<b>LAKSAM CHICKEN</b> (Hot)	<b>£10.95</b>
Goujons of chicken combined with ginger, green chillies and fresh coriander all cooked in a thick sauce. Cooked to our chef's own special recipe.	
<b>SHAHI JALFREZE</b> (Medium To Madras)	<b>£9.95</b>
Marinated and grilled pieces of chicken cooked in a hot and creamy sauce. Created from green chillies and fresh cream.	
<b>KATTA MITA</b> (Medium To Madras)	<b>£10.95</b>
Marinated and grilled pieces of chicken combined with green chillies, tamarind and garlic. Cooked to our chef's own special recipe, with a sweet and sour taste	
<b>CHICKEN TALTOLA</b>	<b>£10.95</b>
Marinated and grilled pieces of chicken cooked with fresh seem seeds (Bangladeshi green beans), in a thick medium strength sauce. Served on a sizzling skillet.	
<b>CHAZNI TIKKA</b>	<b>£9.95</b>
Marinated and grilled pieces of chicken cooked with honey and lime juice, creating a sweet and sour taste. Medium strength.	
<b>CHICKEN HABIGONJ</b>	<b>£10.95</b>
Delicately spiced chicken cooked with caramelised onions in a medium strength sauce that includes the subtle taste of maple syrup. Served on a sizzling skillet. Slightly sweet.	
<b>CHICKEN SYLHETI</b>	<b>£10.95</b>
Goujons of chicken cooked with potatoes in another special sauce developed by our chef. Normally served medium strength but it can be varied to suit your own taste. A mouth watering dish.	
<b>CHICKEN ZAFLONG</b> (Medium)	<b>£9.95</b>
Marinated and grilled pieces of chicken cooked with diced onions, tomatoes, green peppers and fresh coriander, with a touch of tandoori sauce. Served on a sizzling skillet.	
<b>SHAHI BUTTER COMBI</b> (Mild)	<b>£10.95</b>
Marinated and grilled pieces of chicken combined with chopped fresh mushrooms and butter, cooked to our chef's own special recipe.	
<b>CHICKEN MAKHONI</b> (Mild)	<b>£9.95</b>
Marinated and grilled pieces of chicken cooked with fresh cream, almonds and coconut. Cooked to our chef's own special recipe. Slightly sweet.	
<b>AAM CHICKEN TIKKA</b> (Mild)	<b>£9.95</b>
Marinated and grilled pieces of chicken cooked with fresh cream and mango sauce, almonds and coconut.	



# Main Courses

## Little India Specialities

<b>SWORDFISH CHILLI MASALA</b> (Hot)	<b>£12.95</b>
Pieces of swordfish combined with yoghurt, Worcester sauce, green chillies and fresh coriander. Served in a hot iron kharai.	
<b>SWORDFISH ZAFLONG</b> (Medium)	<b>£12.95</b>
Pieces of swordfish cooked with diced onions, tomatoes, green peppers and fresh coriander, with a touch of tandoori sauce. Served on a sizzling skillet.	
<b>KING PRAWN CHILLI MASALA</b> (Hot)	<b>£13.95</b>
King prawns combined with yoghurt, Worcester sauce, green chillies and fresh coriander. Served in a hot iron kharai.	
<b>KING PRAWN JOYPUR</b> (Hot)	<b>£13.95</b>
King prawns cooked with spring onions, green chillies and fresh coriander, cooked to our chef's own special recipe. Served on a sizzling skillet.	
<b>KING PRAWN NAGA</b> (Hot, Madras)	<b>£13.95</b>
King prawns combined with onions, green peppers and a hot Bangladeshi pickled chilli. Cooked to our chef's own special recipe.	
<b>KING PRAWN HABIGONJ</b>	<b>£13.95</b>
Delicately spiced king prawns cooked with caramelised onions in a medium strength sauce that includes the subtle taste of maple syrup. Served on a sizzling skillet. Slightly sweet.	
<b>KING PRAWN DELIGHT</b>	<b>£13.95</b>
Our chef is proud to present you with another one of his creations. King prawns cooked with fresh herbs and spices in a very special medium strength sauce. A wonderful dish that will leave you wanting more.	
<b>KING PRAWN CHANA SAG</b> (Medium)	<b>£13.95</b>
King prawns cooked with chickpeas and fresh spinach in a thick sauce.	
<b>KING PRAWN ZAFLONG</b> (Medium)	<b>£13.95</b>
King prawns cooked with diced onions, tomatoes, green peppers and fresh coriander, with a touch of tandoori sauce. Served on a sizzling skillet.	
<b>AKBARI KING PRAWNS</b> (Very Mild)	<b>£13.95</b>
Marinated and grilled king prawns cooked with fresh cream, almonds and coconut. Cooked to our chef's own special recipe. Slightly sweet.	
<b>DUCK CHILLI MASALA</b> (Hot)	<b>£12.25</b>
Marinated and grilled pieces of tender duck combined with yoghurt, worcester sauce, green chillies and fresh coriander. Served in a hot iron kharai.	
<b>DUCK TIKKA KHAZANA</b> (Medium)	<b>£12.25</b>
Marinated and grilled pieces of tender duck combined with fresh herbs and spices, tomatoes and fresh coriander. Cooked to our chef's own special recipe.	
<b>DUCK TIKKA MASALA</b> (Mild)	<b>£12.95</b>
Marinated and grilled pieces of tender duck cooked with fresh cream and almonds.	

## Main Courses

### Lamb Dishes

**LAMB CURRY** (Medium, Madras or Vindaloo) £7.95

**LAMB BHUNA** £8.65

Tender pieces of lamb cooked with fresh herbs and spices, tomatoes and fresh coriander. Medium strength.

**LAMB ROGAN JOSH** £8.95

Tender pieces of lamb cooked with fresh herbs and spices, garnished with tomatoes. Medium strength.

**LAMB JALFREZE** (Hot) £8.95

Tender pieces of lamb cooked with fresh herbs and spices, green chillies and fresh coriander.

**LAMB SAG** £8.95

Tender pieces of lamb with fresh spinach cooked in a thick medium strength sauce.

**LAMB KHARAI** £8.95

Tender pieces of lamb cooked with diced onions and green peppers in a thick medium strength sauce. Served in a hot iron kharai.

**LAMB KORMA** (Very Mild) £8.95

Tender pieces of lamb cooked with fresh cream and coconut. Slightly sweet.

**LAMB KASHMIR** (Very Mild) £9.55

Tender pieces of lamb cooked with fresh cream and lychees. Slightly sweet.

**LAMB TIKKA MASALA** (Mild) £9.95

Marinated and grilled pieces of tender lamb cooked with fresh cream and almonds.

### Poultry Dishes

**CHICKEN CURRY** (Medium, Madras or Vindaloo) £7.85

**CHICKEN BHUNA** £8.55

Chicken cooked with fresh herbs and spices, tomatoes and fresh coriander. Medium strength.

**CHICKEN DOPIAZA** £8.85

Chicken with seasoned onions, cooked in a thick medium strength sauce.

**CHICKEN BALTI** £8.85

Chicken cooked with fresh herbs and spices, with a touch of mint. Medium strength.

**CHICKEN JALFREZE** (Hot) £8.85

Chicken cooked with fresh herbs and spices, green chillies and fresh coriander.

**CHICKEN SAG** £8.85

Chicken with fresh spinach cooked in a thick medium strength sauce.

**CHICKEN KORMA** (Very Mild) £8.85

Chicken cooked with fresh cream and coconut. Slightly sweet.

**CHICKEN JEERA** £8.85

Chicken cooked with fresh herbs and spices and cumin seeds. Medium strength.

**CHICKEN MALAYA** £8.85

Chicken cooked with fresh pineapple and lychees. Mild to medium strength.

**CHICKEN DANSAK** (Fairly Hot) £8.85

Chicken cooked with lentils, in a sweet and sour thick sauce.

**CHICKEN THAWALI** £9.55

Marinated and grilled pieces of chicken cooked in a thick medium strength sauce, garnished with onions, green peppers and tomatoes.

**CHICKEN TIKKA METHI KABULI** £9.55

Marinated and grilled pieces of chicken with chickpeas cooked in a thick medium strength sauce using fenugreek, tomatoes and fresh coriander.

**CHICKEN TIKKA MASALA** (Mild) £9.85

Britain's most popular dish. Marinated and grilled pieces of chicken cooked with fresh cream and almonds.

## Main Courses

### Prawn Dishes

<b>PRAWN CURRY</b> (Medium, Madras or Vindaloo)	£9.25
<b>PRAWN BHUNA</b>	£9.95
Prawns cooked with fresh herbs and spices, tomatoes and fresh coriander. Medium strength.	
<b>PRAWN PATHIA</b> (Fairly Hot)	£10.15
Prawns cooked in a sweet and sour thick sauce.	
<b>PRAWN JALFREZE</b> (Hot)	£10.25
Prawns cooked with fresh herbs and spices, green chillies and fresh coriander.	
<b>PRAWN SAG</b>	£10.25
Prawns with fresh spinach cooked in a thick medium strength sauce.	
<b>PRAWN KHARAI</b>	£10.25
Prawns cooked with diced onions and green peppers in a thick medium strength sauce. Served in a hot iron kharai.	
<b>PRAWN KORMA</b> (Very Mild)	£10.25
Prawns cooked with fresh cream and coconut. Slightly sweet.	
<b>PRAWN MASALA</b> (Mild)	£11.95
Prawns cooked with fresh cream and almonds.	

### King Prawn Dishes

<b>KING PRAWN CURRY</b> (Medium, Madras or Vindaloo)	£11.25
<b>KING PRAWN BHUNA</b>	£11.95
King prawns cooked with fresh herbs and spices, tomatoes and fresh coriander. Medium strength.	
<b>KING PRAWN PATHIA</b> (Fairly Hot)	£12.15
King prawns cooked in a sweet and sour thick sauce.	
<b>KING PRAWN JALFREZE</b> (Hot)	£12.25
King prawns cooked with fresh herbs and spices, green chillies and fresh coriander.	
<b>KING PRAWN SAG</b>	£12.25
King prawns with fresh spinach cooked in a thick medium strength sauce.	
<b>KING PRAWN KHARAI</b>	£12.25
King prawns cooked with diced onions and green peppers in a thick medium strength sauce. Served in a hot iron kharai.	
<b>KING PRAWN KORMA</b> (Very Mild)	£12.25
King prawns cooked with fresh cream and coconut. Slightly sweet.	
<b>KING PRAWN MASALA</b> (Mild)	£13.95
Marinated and grilled king prawns cooked with fresh cream and almonds.	

### Tandoori Dishes

These dishes are marinated over a period of time and then grilled in the clay oven. They are served with a fresh side salad.

<b>TANDOORI CHICKEN</b> (½)	£9.85
<b>CHICKEN TIKKA</b>	£9.85
<b>JAL TIKKA</b>	£9.85
<b>LAMB TIKKA</b>	£10.25
<b>CHICKEN SHASHLICK</b>	£10.95
<b>JAL TIKKA SHASHLICK</b>	£10.95
<b>LAMB SHASHLICK</b>	£11.35
<b>SHEEK KEBAB</b>	£11.35
<b>DUCK TIKKA</b>	£11.85
<b>DUCK SHASHLICK</b>	£12.95
<b>MIXED GRILL</b>	£12.95
<b>TANDOORI KING PRAWN</b>	£14.55



## Main Courses Vegetarian Dishes

<b>VEGETABLE CURRY</b> (Medium, Madras or Vindaloo) Peas, beans, carrots, mooli (white radish), potatoes, white cabbage.	<b>£6.75</b>
<b>VEGETABLE CHILLI BHUNA</b> (Hot) Mixed vegetables cooked with green chillies, tomatoes and fresh coriander.	<b>£7.55</b>
<b>MUSHROOM SAG</b> Chopped fresh mushrooms with fresh spinach cooked in a thick medium strength sauce.	<b>£7.55</b>
<b>VEGETABLE SAG</b> Mixed vegetables with fresh spinach cooked in a thick medium strength sauce.	<b>£7.55</b>
<b>CHANA ALOO SAG</b> Chickpeas with potatoes and fresh spinach cooked in a thick medium strength sauce.	<b>£7.95</b>
<b>VEGETABLE ZAFLONG</b> (Medium) Mixed vegetables cooked with diced onions, tomatoes, green peppers fresh coriander, with a touch of tandoori sauce. Served on a sizzling skillet.	<b>£7.95</b>
<b>VEGETABLE KHARAI</b> Mixed vegetables cooked with diced onions and green peppers in a thick medium strength sauce. Served in a hot iron kharai.	<b>£7.95</b>
<b>VEGETABLE KORMA</b> (Very Mild) Mixed vegetables cooked with fresh cream and coconut. Slightly sweet.	<b>£7.95</b>
<b>VEGETABLE MASALA</b> (Mild) Mixed vegetables cooked with fresh cream and almonds.	<b>£8.95</b>
<b>PANEER SAG</b> Indian cheese with fresh spinach cooked in a thick medium strength sauce.	<b>£8.55</b>
<b>PANEER KORMA</b> (Very Mild) Indian cheese cooked with fresh cream and coconut. Slightly sweet.	<b>£8.55</b>
<b>PANEER MASALA</b> (Mild) Indian cheese cooked with fresh cream and almonds.	<b>£9.55</b>

### Biriani Dishes

Biriani dishes are prepared by cooking meat or vegetables with pilao rice and are served with a medium strength vegetable curry.

<b>MUSHROOM BIRIANI</b>	<b>£8.55</b>
<b>VEGETABLE BIRIANI</b>	<b>£8.55</b>
<b>CHICKEN BIRIANI</b>	<b>£9.85</b>
<b>LAMB BIRIANI</b>	<b>£9.95</b>
<b>CHICKEN TIKKA BIRIANI</b>	<b>£10.25</b>
<b>TANDOORI CHICKEN BIRIANI</b> (Off the Bone)	<b>£10.25</b>
<b>LAMB TIKKA BIRIANI</b>	<b>£10.55</b>
<b>MIXED BIRIANI</b> (Chicken tikka and Lamb tikka)	<b>£11.55</b>
<b>PRAWN BIRIANI</b>	<b>£11.95</b>
<b>DUCK TIKKA BIRIANI</b>	<b>£12.55</b>
<b>SPECIAL BIRIANI</b> (Chicken, Lamb and Prawns)	<b>£12.95</b>
<b>KING PRAWN BIRIANI</b>	<b>£13.95</b>

## Side Dishes

<b>SAG BHAJI</b>	£4.95
Fresh spinach (dry) .	
<b>TARKA DHAL</b>	£4.95
Lentils cooked with fried garlic.	
<b>BOMBAY ALOO</b>	£4.95
Roasted potatoes cooked in a thick medium strength sauce.	
<b>SAG ALOO</b>	£4.95
Fresh spinach with potatoes cooked in a thick medium strength sauce.	
<b>ALOO GOBI</b>	£4.95
Potatoes with cauliflower cooked in a thick medium strength sauce.	
<b>MIXED VEGETABLE BHAJI</b>	£4.95
Mixed vegetables cooked in a thick medium strength sauce.	
<b>MUSHROOM BHAJI</b>	£4.95
Chopped fresh mushrooms cooked in a thick medium strength sauce.	
<b>BINDI BHAJI</b>	£4.95
Chopped fresh okra cooked in a thick medium strength sauce.	
<b>BENGAN BHAJI</b>	£4.95
Fresh aubergines cooked in a thick medium strength sauce.	
<b>MATTAR PANIR</b>	£5.25
Indian cheese with green peas cooked in a thick medium strength sauce.	
<b>SAG PANIR</b>	£5.25
Fresh spinach with Indian cheese cooked in a thick medium strength sauce.	
<b>CHANA BENGAN</b>	£5.25
Chickpeas with fresh aubergines cooked in a thick medium strength sauce.	
<b>NAWABI ALOO</b>	£5.25
Roasted potatoes cooked in a special mild sauce.	

## Rice

<b>BOILED RICE</b>	£2.85
<b>PILAO RICE</b>	£2.95
<b>EGG FRIED RICE</b>	£3.55
<b>GARLIC FRIED RICE</b>	£3.55
<b>LEMON FRIED RICE</b>	£3.55
<b>MUSHROOM PILAO RICE</b>	£3.85
<b>VEGETABLE PILAO RICE</b>	£3.85
<b>KEEMA PILAO RICE</b>	£4.35
<b>PRAWN PILAO RICE</b>	£4.35

## Naan Breads

<b>PLAIN NAAN</b>	£2.85
<b>CHILLI NAAN</b>	£2.95
<b>CHEESE NAAN</b>	£2.95
<b>GARLIC NAAN</b>	£2.95
<b>STUFFED NAAN (Vegetables)</b>	£2.95
<b>PESHWARI NAAN (Sweet, Almonds and Coconut)</b>	£3.55
<b>KEEMA NAAN (Minced Lamb)</b>	£3.55
<b>CHEESE and CHILLI NAAN</b>	£3.65
<b>CHAPATTI (Unleavened Bread)</b>	£1.85
<b>TANDOORI ROTI (Grilled Unleavened Bread)</b>	£2.85
<b>PLAIN PARATHA (Thick Fried Bread)</b>	£2.85
<b>POPADOM (Plain or Spicy)</b>	£0.80
<b>PICKLES (Per portion / Per person)</b>	£0.80