
ENTREE

Veg Samosa	6.90
<i>(A pyramid-shaped pastry shell stuffed with a savoury potato, onion and pea stuffing)</i>	
Onion Pakora	6.90
<i>(Crispy onion ball deep fried in a gram flour batter, served with mint chutney)</i>	
Tandoori Broccoli	9.90
<i>(Broccoli florets in a spiced yoghurt marinade roasted in the tandoor)</i>	
Chicken Tikka	11.90
<i>(Succulent chicken pieces marinated in yoghurt & mild spices roasted in tandoor)</i>	
Chicken Pakora	9.90
<i>(Chicken tenderloin in a tangy chickpea batter & fried)</i>	
Lamb Burra Cutlets	11.90
<i>(Lamb cutlets marinated in mustard oil gently roasted in the tandoor)</i>	
Sheekh Kebab	11.90
<i>(Minced meat blended with aromatic spices, rested over-night & finished in the tandoor)</i>	
Fish/ Prawn Koliwada	11.90/13.90
<i>(A blast from Bombay to tease your taste buds)</i>	

Mains

Butter Chicken <i>(The international favourite!)</i>	14.90
Chicken Korma <i>(Tender pieces of chicken, gently cooked in creamy sauce with a selection of mild spices and sprinkled with nuts)</i>	14.90
Spice & Ice special <i>(Juicy chicken pieces simmered in a flavoursome gravy with freshly ground spices)</i> <i> Not very spicy but does have what we like to call, The Comet Effect!</i>	14.90
Tandoori Chicken full/half <i>(Chicken tenderized in yoghurt & hand pounded spices, seasoned overnight and cooked in the Tandoor)</i>	15.90/11.90
Saag chicken / Lamb / Beef <i>(Selected meat cooked in mustard leaves & a variety of green leafy veggies finished with finely chopped ginger)</i>	17.90
Lamb Roganjosh <i>(Succulent pieces of lamb & specially selected spices cooked in a delicious tomato sauce)</i>	14.90
Lamb Korma <i>(Diced lamb simmered in a cashew & almond paste gravy, gently blended with spices & laced with saffron)</i>	14.90

Mains

Beef Madras **14.90**
(Cubes of beef flavoured with a variety of South Indian spices cooked in an onion based gravy)

Beef Vindaloo **14.90**
(Tender pieces of beef cooked in a tangy chilly tomato & tamarind based sauce)

Fish Malabar curry **16.90**
(Fish of the season cooked in an exotic combination of tomatoes, herbs and spices reduced to an aromatic gravy)

Prawn Masala **18.90**
(Green prawns cooked in a traditional coastal style medium hot curry)

Mix Vegetable Curry **11.90**
A cut above the rest!

Dal Makhni **9.90**
(Split lentils cooked in thick cream sauce with an array of spices and finished with dried fenugreek leaves)

Saag Paneer/Aloo **12.90**
(Soft cottage cheese/potato cooked in mustard leaves & a variety of green leafy veggies finished with finely chopped ginger)

Paneer Makhni **12.90**
(Diced cottage cheese cooked in a delicious tomato cream sauce)

Indian Breads

Naan <i>(Plain leavened bread baked in the Tandoor)</i>	2.50
Garlic Naan <i>(Plain leavened bread mixed with chopped garlic)</i>	2.90
Cheese Naan <i>(Plain leavened bread stuffed with cheese)</i>	3.50
Garlic and Onion Naan <i>(Plain leavened bread mixed with fresh garlic and onion)</i>	3.50
Tandoori Roti <i>(Whole-meal bread baked in the Tandoor)</i>	2.90
Kashmiri Naan <i>(Plain leavened bread stuffed with a combination of dry-fruits and nuts in an exotic preparation)</i>	4.00

Accompaniments

Saffron Rice	3.00
Raita	3.00
Mixed pickle	2.50
Mango chutney	2.50
Pappadum	3.00

Banquet

Vegetarian Thali

29.00

(Start with a vegetarian appetizer, then enjoy two vegetarian dishes, with Basmati rice, a Naan with Dal Makhni, Raita, and then top it off with the Dessert of the Day and Indian Tea/ Coffee for the perfect Indian repast)

Non-Vegetarian Thali

35.00

(Start with a non-vegetarian appetizer, then enjoy Chicken Curry, Lamb Curry and Beef curry with Basmati rice, Naan, Dal Makhni, Raita, and top it off with the Dessert of the Day and Tea/ Coffee)

**Note: Thali is not served on Friday & Saturday dinners,
Thali can not be shared**

Desserts

Kulfi *(Mango, Pistachio & Almond)*
(Indian whole cream ice cream)

5.90

Gulab Jamun / with vanilla ice cream
(Milk dumplings soaked in saffron, cardamom & honey syrup)

5.50 / 7.50

Cappagulla
(A Spice & Ice creation)

6.90

Dessert of the day
