

A brief history of Indian food in Britain...

The history of Indian food in Britain is now almost four hundred years old. The story starts with the arrival in Surat of the English merchants from the East India Company in 1608 and then with more success in 1612. As the influence of the British in India grew, so too did the interest of Indian food back in Britain. The first appearance of curry on a menu was at the Coffee House in Norris Street, Haymarket, London in 1773. This led to a gradual increase of Indian food nationwide in Britain. To date, over half of the Indian restaurants are owned and managed by Bangladeshis, which are mainly located in the south of England. In Birmingham, however, the situation is different with the number of Bangladeshis decreasing and Pakistani owners increasing. By the time you reach Bradford and Manchester, the restaurateurs are almost entirely Pakistani, Kashmiri and North Indian. Once you reach Glasgow, the concentration is almost entirely Punjabi as it is in the Southall and Wembley areas of London.

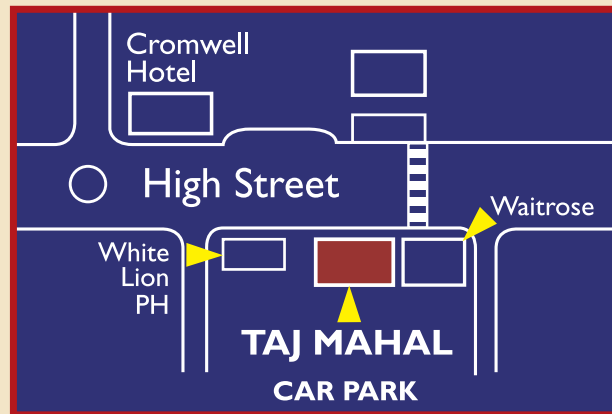
Free delivery in Stevenage & Graveley

Knebworth /Walkern - £1.50

Aston /Weston - £3.00

Hitchin/Letchworth/Baldock/Benington** - £5.00 (min)

*** please note orders for this location may not be taken during busy times or before 9.30 pm weekends.
All drivers welcome tips.*



The Management reserves the right to refuse admission.

All prices include VAT.

Cheques and electron cards not accepted for delivery.

Delivery times between 6pm and 11:30pm

We are fully independent and have no connection with any other restaurant.



Exquisite Indian food

 **01438 313290**

Curry Chef of the Year 2010/2011
Curry Life Magazine



About us...

The Taj Mahal first opened its doors to a receptive but cautious public back in 1964. Being the first restaurant of its kind in both Stevenage and Hertfordshire, our main challenge initially, was to entice our customers to try food that they were not accustomed to. Since the early days, attitudes (and indeed tastes!) have changed towards Indian cuisine as it is now the most popular foreign cuisine in the country. Over the past 40 years our style of food has been an inspiration for other local outlets. If you have not ordered from the Taj Mahal before, we would be happy to provide you with, what we believe to be, the highest quality local Indian cuisine.

Starters/Snacks

VEGETABLES

Onion Bhajee (2) Onions blended with chickpea flour, egg & spices, made into flat patties and deep fried till golden brown	£3.00
Vegetable Samosa (2) Steamed garden vegetables marinated in spices, wrapped into triangle shapes, deep fried till golden brown	£3.00
Vegetable Pakora Spicy vegetable dumplings deep fried till golden brown	£3.50
Lentil Soup Onions blended with chickpea flour, egg & spices, made into flat patties and deep fried till golden brown	£3.00
Chot Poti A sweet and sour medium spiced compôte consisting of chickpea and boiled egg, served with salad	£4.00
Aloo Chatt Potatoes and cucumber blended with chatt spice, served with salad	£4.00
Garlic Mushrooms Mushrooms cooked in garlic butter, served with salad	£4.00
Vegetable Stuffed Peppers Whole pepper stuffed with vegetables and cooked over charcoal	£4.50

FISH

Prawn Cocktail Prawns served with thousand island dressing. Served on a bed of salad	£4.50
Chittal Keema Bangladeshi Chittal minced spicy fish dumplings, deep fried	£5.00
Jhinuk Mala Green tipped mussels cooked with onions, green peppers and garlic	£5.00
King Prawn Butterfly Large King Prawn covered in breadcrumbs and deep fried	£5.00
Macchi Dakshin Tuna cooked with turmeric and onions and green peppers	£5.00
Macchi Pakora Lightly spiced cubes of bangladeshi Pangash fish	£5.00
Malabari Crab Cake Spicy Crab cake	£5.00
Sonf Macchi Biran Salmon stir fried with green peppers, onions and fennel seeds	£5.00
Spicy Fish Steaks Salmon, Tuna or Cod marinated in a spicy garlic and ginger marinade, pan fried and served on a sizzler	£5.00
Tandoori Salmon Spicy salmon cubes cooked in the tandoor over charcoal	£5.00
Prawn on Purii Prawns cooked in a dry spicy sauce, sandwiched inside a fried puri bread (lower fat option chapatti)	£5.00
King Prawn on Purii King prawns cooked in a dry spicy sauce, sandwiched inside a fried puri bread (lower fat option chapatti)	£6.50
Tandoori King Prawns Two large king prawns marinated in spices and cooked in the tandoor	£6.50
Tandoori King Prawn Suka King prawns in a special tangy dry sauce pan fried with shells on	£7.00
Tandoori King Prawn Badah Tandoori King prawns cooked in their shell	£7.00

CHICKEN

Chicken Chom Chom Chicken coated in breadcrumbs and then deep fried	£4.00
Chicken Chatt Chicken in chatt spice and cucumber	£4.00
Chicken Tikka Chatt Chicken in chatt spice and cucumber	£4.00
Chicken Choyla Chicken cooked with garlic butter and green peppers	£4.00
Murgh Bora Spicy minced chicken balls	£5.00
Taj Mahal Special A light stir-fry of chicken and onions	£5.00
Hash Tikka Duck marinated in spices and cooked over charcoal	£5.00

LAMB

Lamb Samosa Minced spiced lamb and peas wrapped into a triangle using thin pastry	£3.50
Lamb Dakshin Spicy shredded lamb served with salad	£5.00
Mince Stuffed Peppers Green or red pepper stuffed with minced lamb	£5.00
Lamb Chatt Lamb cooked in chatt spice and cucumber	£4.00
Lamb Tikka Chatt Lamb cooked in chatt spice and cucumber	£4.50

GRILLED STARTERS

Tandoori Chicken Chicken on bone, marinated and cooked over charcoal	£4.00
Chicken or Lamb Tikka Cubes of Chicken or Lamb marinated and cooked over charcoal	£4.00
Sheek Kebab Chicken or Lamb Spicy mince cooked over charcoal	£4.00
Shami Kebab Burger shaped spicy minced lamb	£4.00
Tandoori King Prawns (2) Marinated and cooked over charcoal	£6.50
Tandoori Dinner Onion Bhajee, Chicken Tikka, Lamb Tikka	£6.00
Taj Special Grill Sheek Kebab, Chicken Tikka, Lamb Tikka	£6.00
Chicken Niblets Chicken Wings	£2.50

PURI/CHAPATTI STARTERS

Channa Puri/Chapatti Spicy chick peas stuffed inside a Puri or Chapatti	£4.50
Chot Poti Purii/Chapatti A sweet and sour medium spiced compôte of chickpea and boiled egg, stuffed inside a Puri or Chapatti	£4.50
Aloo Chatt Purii/Chapatti Potatoes and cucumber blended with chatt spice stuffed inside a Puri or Chapatti	£4.50
Sag Purii/Chapatti Spicy spinach stuffed inside either a Puri or Chapatti	£4.50
Prawn on Purii/Chapatti Prawn Bhuna stuffed inside either a Puri or Chapatti	£5.00
Chicken Tikka Puri/Chapatti Chicken Tikka Bhuna stuffed inside a Puri or Chapatti	£5.00
Lamb Tikka Puri/Chapatti Lamb Tikka Bhuna inside either a Puri or Chapatti	£6.00
Macchi Dakshin Puri/Chapatti Spicy Tuna stuffed inside either a Puri or chapatti	£6.00
Lamb Dakshin Purii/Chapatti Spicy shredded Lamb stuffed inside either a Puri or Chapatti	£6.00
King Prawn on Purii/Chapatti King prawn Bhuna stuffed inside either a Puri or Chapatti	£6.50
Hash Tikka Purii/Chapatti Duck Tikka cooked in a dry medium sauce inside either a Chapatti or Puri	£6.00

Other Starters available on request

With all the choice these days with so many different Indian food outlets, it's so easy to go for the cheapest one around, but are you completely satisfied with the food that you're eating?

When you order our food, you may notice that you're paying a slightly higher price than our competitors but let me assure you that the reason for our pricing is due to the high quality of ingredients that we use. If you were to compare the quality of meats and vegetables we serve you will be surprised at the difference. Not only do all our meats arrive fresh (not frozen) which in itself is a major flavour enhancer. We remove all possible animal fats and replace them with unsaturated fats. We do not use ghee (the worst type of fats) and all food colouring had been removed or reduced from our cooking. We use the minimum amount of salt and all our vegetables are hand-picked so that they're just right in taste and texture. Our standards are sky high and we consistently produce high quality curries no matter how busy we are. We also like to think that we're looking after your health.

Don't waste your money by throwing away half of your food. Come to us and let us look after you. You will not be disappointed.

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Specialities

VEGETABLES

Dall Samba Main Lentils blended with garlic and spinach	£5.50
Egg Mossalla Boiled egg cooked in a spicy rich sauce	£5.50
Vegetable Curry Main Curried vegetables	£5.50
Vegetable Korai Vegetables cooked with onions and green peppers with a small amount of chilli	£6.00
Vegetable Korma A mild and creamy dish cooked with coconut and almonds	£5.50
Vegetable Madras A fiery dish cooked with extra tomatoes	£5.50
Vegetable Silasala Vegetables blended with shatkora (bangladeshi lime), onions and peppers in this award winning dish	£6.50
Vegetable Vindaloo A very hot dish cooked with potato	£5.50
Vegetable Bakara A spicy and hot vegetable dish cooked with fresh chilli puree instead of chilli powder	£5.50
Vegetable Chilli Vegetables cooked with additional onions green peppers and chillies	£5.50
Vegetable Jalfrezi Vegetables cooked with garlic and chilli in a dry sauce	£5.50
Vegetable Jeera Vegetables cooked with cumin and garlic	£5.50
Vegetable Kushbu Spiced vegetables cooked in a creamy mint sauce	£5.50
Vegetable Limbuachar Spicy vegetables cooked with hot lime pickle	£5.50
Vegetable Methi Vegetables cooked with fenugreek	£5.50
Vegetable Moglai Vegetables cooked in a creamy sauce sweetened with mangoes	£5.50
Vegetable Rezala A spicy vegetable dish blended with garlic and ginger	£5.50
Vegetable Dhansak Lentils and vegetables are blended together in this creamy chilli hot dish, served with Pilao Rice	£8.00

PANEER

Paneer Chilli	£5.50
Paneer Silasala	£5.50
Paneer Moglai	£5.50
Paneer Kushbu	£5.50
Paneer Dhansak (includes rice)	£8.00
Paneer Patia (includes rice)	£8.00

FISH

Jhinuk Bhuna Mussels cooked in a Bhuna sauce	£8.50
Macchi Bakara Bangladeshi fish cooked in chilli puree and garlic for a fresh hot dish	£8.50
Macchi Balti Bangladeshi fish, cooked with onions, green peppers with balti spices	£8.50
Macchi Bhuna Bangladeshi fish cooked in this medium spiced curry	£8.50
Macchi Biryani Bangladeshi fish stir-fried with pilao rice and turmeric	£11.00
Macchi Khe Bahar Whole trout cooked till perfection in a wonderful sauce (contains bones)	£8.50
Malabari Crab Cake Bhuna House spiced crab cakes blended with spices and served in a medium sauce	£8.50
Sonf Macchi Tandoori Salmon cubes blended with fennel, onions and garlic in this dry dish	£8.50
Tandoori Salmon Select salmon diced and marinated in special spices before being cooked over charcoal	£8.50
Salmon Biryani Tandoori Salmon stri-fried with pilao rice and turmeric, served with a vegetable curry	£11.00
King Prawn Delight Tandoori King Prawns cooked in cream and spices, thickened with coconut and almond and cashew nuts	£12.00
Tandoori King Prawn Jalfrezi Tandoori King Prawns cooked with onions, green peppers and chillies	£12.00
Golda Chingri Albella Tandoori King Prawns blended in a house special recipe	£12.00
Tand King Prawn Badah Tandoori King prawns cooked in their shell	£12.00
Tand King Prawn Suka King prawns in a special tangy dry sauce pan fried with shells on	£12.00

CHICKEN

Chicken Jalfrezi Chicken Tikka with onions, green peppers and fresh chillies	£8.00
Bengal Chicken Mossalla Chicken Tikka cooked with pineapple in this delightful curry	£8.00
Butter Chicken A mild creamy dish with added butter	£8.00
Chicken Bakara Chicken Tikka combined with fresh chilli puree	£8.00
Chicken Kobi Chicken Tikka cooked with shredded cabbage in a thick sauce	£8.00
Chicken Limbuachar Chicken Tikka cooked in a special lime pickle (optional Chicken Limbuachar chilli)	£8.00
Chicken Passanda Chicken Tikka combined with coconut, almonds, cashew nuts and cream in this delicious mouthwatering dish	£8.00
Chicken Tikka Chatt Mossalla Chicken Tikka combined with cucumber and chatt spice, tangy with a peppery aftertaste	£8.00
Garlic Chicken Tikka Chicken Tikka cooked with garlic onions and green peppers	£8.00
Makahni Chicken Chicken Tikka cooked in yoghurt, cream and massalla sauce	£8.00
Murgh Hara Kebab Garlic and ginger chicken kebab blended perfectly with spices	£8.00
Murgh Ka Aloo Chicken Tikka cooked with new potatoes & chillies	£8.00
Sunehri Chicken Chicken Tikka cooked with sweetcorn	£8.00
Taj Mahal Special A light stir fry of chicken & onions	£8.00
Tandoori Mixed Curry Sheek Kebab, Lamb Tikka and Chicken Tikka cooked in a curry sauce	£8.00
Chicken Moglhai Chicken Tikka cooked with pureed mangos giving a naturally sweetened flavour	£9.50
Mourghi Mossalla Tandoori Chicken on the bone cooked with minced lamb	£9.50
Bahar Chicken Silasala Awarded 'Best Dish' by Stevenage Borough Council, contains 'Shatkora', a lime fruit from Bangladesh	£10.00
Nawambi Ran Sagorana Two pieces of Tandoori Chicken cooked medium	£12.00

DUCK

Hash Bhuna Duck Tikka cooked in a medium sauce	£10.00
Hash Chilli Special Onions, green peppers & chilli combined with duck breast cubes	£10.00
Hash Makani Duck cooked in lightly spiced yoghurt & cream	£10.00

LAMB

Lamb Panir Lamb Tikka cooked with indian cheese (optional chilli)	£8.00
Lamb Kobi Lamb Tikka cooked with cabbage (optional chilli)	£8.00
Lamb Limbuachar Lamb Tikka cooked with a special lime pickle (optional chilli)	£8.00
Tandoori Lamb Chops Lamb chops, marinated in spicy yoghurt and cooked over charcoal	£8.00
Tandoori Chops Bhuna Tandoori Lamb chops cooked in a medium sauce with tomatoes	£8.00
Tandoori Chops Bakara Tandoori Lamb chops blended with chilli puree in this delicious curry	£8.00
Tandoori Chops Jalfrezi Lamb chops cooked with onions, peppers & chillies	£8.00
Lamb Passanda Lamb Tikka combined with coconut, almonds, cashew nuts and cream in this delicious mouthwatering dish	£8.00
Lamb Tikka Jalfrezi Lamb Tikka with onions, green peppers and fresh chillies	£8.00
Lamb Bakara Lamb Tikka cooked with chilli puree in this hot dish	£8.00
Handiwala Achari Gost Lamb Tikka cooked with a special mango pickle	£8.00
Lamb Tikka Jeera Lamb Tikka cooked with cumin spiced gravy	£8.00
Lamb Moglai Lamb Tikka cooked with pureed mangos to give it a more natural sweetened dish	£8.00
Tandoori Mixed Curry Sheek Kebab, Lamb Tikka and Chicken Tikka cooked in a curry sauce	£8.00
Gost Hara Kebab House special minced lamb kebabs cooked in a thick sauce	£8.00
Lamb Tikka Methi Lamb Tikka cooked with fenugreek	£8.00
Lamb Tikka Kushbu Lamb Tikka cooked with mint and cream	£8.00
Sunheri Lamb Lamb Tikka cooked with sweetcorn	£8.00

Specialities

BEEF (12 oz)

Beef Korma	£10.00
Beef Curry	£10.00
Beef Madras	£10.00
Beef Vindaloo	£10.00
Beef Bakara	£10.00
Beef Moglai	£10.00
Beef Jalfrezi	£10.00
Beef Tikka	£10.00
Beef Shaslick	£11.00
Beef Kushbu	£10.00
Beef Silasala	£11.00

Other Dishes

KEY:

Bhuna - *Similar to a curry dish but cooked with a slight amount of chilli*

Biriyani - *Stir fried with rice, served with vegetable curry*

Curry - *Mild and full of flavour, the basis for most dishes*

Dhansak - *Cooked with lentils, cream and chilli, served with Pilao Rice*

Korai - *Cooked with onions, green peppers and cooked in a spicy sauce*

Korma - *Mild and creamy*

Madras - *A fiery dish cooked with extra tomatoes*

Malaya - *Cooked with pineapple*

Pathia - *A nice hot dish thickened with coconut*

Rogon Josh - *Similar to Bhuna but cooked with extra tomatoes and nuts*

Sag - *Cooked with spinach*

Tikka Mossalla - *Main ingredients are blended with cream, almonds coconut and masalla sauce*

Vindallo - *Similar to a curry dish but with added potatoes and extra chilli (Hot dish)*

CHICKEN (for description of dishes see key)

Bhuna	£6.50
Biriyani	£7.00
Curry	£6.50
Dhansak (includes rice)	£9.00
Korai	£7.00
Korma	£6.50
Madras	£6.50
Malaya	£6.50
Pathia (includes rice)	£9.00
Rogon Josh	£6.50
Sag	£6.50
Tikka Mossalla	£8.00
Vindallo	£6.50

Other Dishes

LAMB Mutton (for description of dishes see key)

Bhuna	£6.50
Biriyani	£7.00
Curry	£6.50
Dhansak (includes rice)	£9.00
Korai	£7.00
Korma	£6.50
Madras	£6.50
Malaya	£6.50
Pathia (includes rice)	£9.00
Rogon Josh	£6.50
Sag	£6.50
Tikka Mossalla	£8.00
Vindallo	£6.50

PRAWN (for description of dishes see key)

Bhuna	£7.50
Biriyani	£7.50
Curry	£7.50
Dhansak (includes rice)	£9.50
Korai	£8.00
Korma	£7.50
Madras	£7.50
Malaya	£7.50
Pathia (includes rice)	£9.50
Rogon Josh	£7.50
Sag	£7.50
Vindallo	£7.50

BALTI (includes Rice or Plain Naan) (for description of dishes see key)

Chicken or Lamb	£9.00
Chicken or Lamb Tikka	£9.50
Prawn	£9.00
King Prawn	£13.50
Garlic Chicken Tikka	£10.00
Garlic Lamb Tikka	£10.00
Vegetable	£7.00

Balti *These dishes are combined with a Special Balti sauce giving it a tangy taste.*

Served with Naan Bread or Rice

THALI - Set Meals

Vegetarian Thali Onion Bhajee, Mixed Vegetable Bhajee, Tarka Dhall, Bhindi Bhajee, Sag Bhajee, Pilao Rice, Naan	£13.00
Non Vegetarian Thali Tandoori Chicken, Sheek Kebab, Lamb Bhuna, Pilao Rice, Naan, Mixed Raitha	£13.00

Other Dishes

CHICKEN TIKKA (for description of dishes see key)

Bhuna	£8.00
Biryani	£7.00
Curry	£8.00
Dhansak (includes rice)	£10.00
Korai	£8.00
Korma	£8.00
Madras	£8.00
Malaya	£8.00
Pathia (includes rice)	£10.00
Rogon Josh	£8.00
Sag	£8.00
Mossalla	£8.00
Vindallo	£8.00

LAMB TIKKA (for description of dishes see key)

Bhuna	£8.00
Biryani	£7.00
Curry	£8.00
Dhansak (includes rice)	£10.00
Korai	£8.00
Korma	£8.00
Madras	£8.00
Malaya	£8.00
Pathia (includes rice)	£10.00
Rogon Josh	£8.00
Sag	£8.00
Mossalla	£8.00
Vindallo	£8.00

KING PRAWN (for description of dishes see key)

Bhuna	£9.50
Biryani	£8.50
Curry	£9.50
Dhansak (includes rice)	£12.00
Korai Tandoori King Prawn	£13.00
Korma	£9.50
Madras	£9.50
Malaya	£9.50
Pathia (includes rice)	£12.00
Rogon Josh	£9.50
Sag	£9.50
Tikka Mossalla Tandoori King Prawn	£13.00
Vindallo	£9.50

Other Dishes

HANDI DISHES

Handi Chicken Palak This dish has main ingredients combined with spinach	£8.00
Handi Lamb Palak This dish has main ingredients combined with spinach	£8.00
Handiwala Chicken Bakara Main ingredients combined with pureed chillies giving it a fresher taste	£8.00
Handiwala Lamb Bakara Main ingredients combined with pureed chillies giving it a fresher taste	£8.00
Handiwala Achari Chicken Special mango pickle (achari) combined with main ingredients	£8.00
Handiwala Achari Lamb Special mango pickle (achari) combined with main ingredients	£8.00
Handiwala Makani Chicken Main ingredients cooked with yoghurt and cream	£8.00
Handiwala Makani Lamb Main ingredients cooked with yoghurt and cream	£8.00
Haniwala Mince Motor Minced lamb with peas in this delightful dish	£8.00
Handiwala Lamb Maricha Hot dish cooked with chilli pickle	£8.00
Handiwala Chicken Maricha Hot dish cooked with chilli pickle.....	£8.00
Tandoori King Prawn Palak Tandoori King Prawns cooked with spinach	£14.00

Handi *These dishes are garnished with cheese and cooked that little bit longer*

TANDOORI DISHES (GRILLS)

Chicken Tikka Strips of chicken breast marinated in special spices and then cooked over charcoal	£6.50
Lamb Tikka Choice lamb marinated in special spices and then cooked over charcoal	£6.50
Half a Tandoori Chicken Two pieces of chicken marinated in special spices, cooked over charcoal	£7.00
Whole Tandoori Chicken Whole chicken marinated in special spices, cooked over charcoal	£10.00
Chicken Shaslick Chicken Tikka skewered with green pepper, onions and tomatoes	£7.00
Lamb Hasina Lamb Tikka skewered with green pepper, onions and tomatoes	£7.00
Mixed Sheek Kebabs Main Two lamb and two chicken sheek kebabs	£6.50
Salmon Tikka Salmon cubed marinated and cooked over charcoal	£7.00
Tuna Tikka Fresh Tuna fillets marinated and then cooked in the tandoori oven	£7.00
Beef Tikka Prime Scottish Best Sirloin (12oz) marinated and then cooked over charcoals	£10.00
Beef Hasina Prime marinated beef skewered with onions, green peppers and tomatoes	£11.00
Hash Tikka Duck cooked over charcoal Taj Mahal style	£10.00
Tandoori Mixed Grill Tandoori Chicken, Chicken Tikka, Lamb Tikka and Lamb Sheek Kebab, served with a Plain Naan bread	£10.00
Hash Shaslick Duck fillets blended with special spices and cooked over charcoal with onions peppers and tomatoes	£11.00
Tandoori King Prawn Shaslick King prawns marinated and cooked with tomatoes onions and green peppers on a spit over charcoal	£14.00
Taj Super Grill Tandoori King Prawn, Beef Tikka, Chicken Sheek Kebab, Lamb Sheek Kebab, Hash Tikka, Chicken Tikka, Lamb Tikka, served with a Naan bread	£30.00

ENGLISH DISHES

Chicken Salad	£5.00
Prawn Salad	£5.00
Omlette and Chips	£5.00
Mushroom Omlette and Chips	£5.00
Chicken and Chips	£5.00
Chicken Omlette and Chips	£5.00
Pasta twirls in tomato sauce	£2.50
Fish fingers (4) & Chips	£2.50

Side Dishes (Side Dish as Main £5.50)

Aloo Channa Potatoes and chick peas	£4.00
Aloo Gobi Potato and cauliflower	£4.00
Aloo Kobi New Potatoes	£4.00
Bhindi Bhajee Okra (Ladies fingers)	£4.00
Bombay Aloo Potatoes	£4.00
Brinjal Bhajee Aubergine (Eggplant)	£4.00
Broccoli Bhajee Broccoli	£4.00
Cauliflower Bhajee Cauliflower	£4.00
Channa Mosalla Chickpea	£4.00
Chips	£2.50
Dal Samba Lentil	£4.00
Gobi Kobi Cabbage and Cauliflower	£4.00
Kobi Aloo Cabbage and Potato	£4.00
Kobi Bhajee Cabbage	£4.00
Lamb or Vegetable Samosa	£4.00
Motor Panir Cheese and Peas	£4.00
Mushroom Bhajee Mushrooms	£4.00
Niramish Garlic and mixed vegetables, dry	£4.00
Onion Bhajee	£3.00
Panir Chilli Home made cheese and chilli	£4.00
Roshuni Aloo (New Potatoes)	£4.00
Roshuni Mushroom Garlic mushrooms	£4.00
Roshuni Potatoes Garlic potatoes	£4.00
Sag Aloo Potatoes and spinach	£4.00
Sag Aloo (New Potatoes)	£4.00
Sag Bhajee Just spinach	£4.00
Sag Panir Home made cheese and spinach	£4.00
Tarka Dhall Lentils	£4.00
Vegetable Bakara Vegetables cooked with fresh chilli paste	£4.00
Vegetable Bhajee Vegetables cooked in a dry sauce	£4.00
Vegetable Curry Vegetables cooked with sauce	£4.00
Vegetable Pakora Deep fried vegetable dumplings	£3.00

Drinks

Coke 1.5ltr	£2.00
Lemonade 1.5ltr	£2.00
Mineral Water	£2.00
Coke/Lemonade Can	£1.50

Rice/Breads

RICE

Plain Rice	£2.50
Pilao Rice	£2.60
Brown Rice	£3.20

FRIED RICE

Channa Rice Chickpea	£3.50
Chicken Rice	£3.50
Coconut Rice	£3.50
Egg Fried Rice	£3.50
Keema Rice Minced lamb	£3.50
Lemon Rice	£3.50
Mushroom Rice	£3.50
Special Egg Fried Rice	£3.50
Vegetable Rice	£3.50
Keema Chilli Rice Minced lamb and chilli	£4.00
Chefs Special Rice	£5.00

NAANS (Contains egg)

Plain Naan	£2.50
Aloo Naan	£3.00
Cheese Naan	£3.00
Garlic Naan	£3.00
Keema Naan	£3.00
Kulcha Naan	£3.00
Peshwari Naan	£3.00
Vegetable Naan	£3.00
Cheese and Chilli Naan	£3.50
Cheese and Garlic Naan	£3.50
Keema and Chilli Naan	£3.50

OTHER BREADS

Chapatti	£1.50
Puri	£1.50
Tandoori Roti	£1.50
Paratha	£2.00
Stuffed Paratha	£3.00
Aloo Paratha	£3.00
Garlic Paratha	£3.00
Keema Paratha	£3.00
Papadoms	60p

ACCOMPANIMENTS

Chutneys & Pickles (per person) Chilli pickle, Lime pickle, Mango chutney, Onion Salad, Sweet chilli pickle	70p each
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