

## APPETIZERS

### VEGETABLE PAKORA

Gram flour, herbs, vegetables and mixed spices, deep fried then served with salad and a mint sauce

### BBQ KING PRAWNS

King prawns marinated and grilled, served with salad and sweet chilli sauce

### CHEESE & GARLIC NAAN

Cheese filled traditional naan bread coated with garlic butter

### CHICKEN TIKKA

Fillet of chicken cooked in the clay oven, served with salad and a mint sauce

### LAMB TIKKA

Succulent pieces of lamb tenderly cooked in the tandoor, served with salad and a mint sauce

### MIXED GRILL

An assortment of seekh kebab, lamb tikka and chicken tikka served with salad and a mint sauce


### MIXED SHARING PLATTER

Seekh kebab, vegetable spring rolls, chicken tikka and onion bhaji. Served with salad, mint sauce and a sweet chilli sauce

### ONION BHAJI [2]

Gram flour, herbs, onions and mixed spices, deep fried then served with salad and a mint sauce

### SAMOSAS [2]

Fried pastry triangles with a choice of meat or vegetable  filling

### LAMB PEPPER KEBAB

Minced lamb grilled on skewers with peppers, served with fresh salad and a mint sauce

### TANDOORI CHICKEN

A quarter chicken cooked in tandoor and served with salad & a sweet chilli sauce

### VEGETABLE SHARING PLATTER

Onion bhaji, vegetable samosa, spring roll and vegetable pakora, served with salad, mint sauce and a sweet chilli sauce

### VEGETABLE PURI

Mixed vegetables tossed with onions, tomatoes, toasted cumin, herbs and spices served on a puri

### PRAWN PURI

Prawns stir fried with onions, ginger, herbs and spices, served on a puri

### KING PRAWN BUTTERFLY [2]

King prawns flattened out into a butterfly shape coated in a mild spiced batter and then deep fried

## MAIN COURSES

### KARELA GOSHT

Lamb cooked tenderly with browned onions, ginger, garlic and tomatoes and tossed with bitter herbs and onions

### LAMB CHILLI MASALA

Hot and spicy dish, tender pieces of lamb stir-fried with freshly ground spices, tossed with green chillies and tomatoes

### LAMB JALFREZI

Lamb cooked in a hot and spicy sauce with fresh tomatoes, mixed peppers, green chillies and lemon juice

### LAMB VINDALOO

A very hot and spicy dish, meat tenderly cooked with browned onions, lemon juice and fresh tomatoes

### PALAQ GOSHT

Lamb dish cooked with spinach

### ROGAN JOSH

Medium spiced lamb dish, topped with a rich tomato and herb sauce

### HYDERABADI CHICKEN

Aromatic chicken gravy flavoured with garam masala, coconut milk & fresh chillies

### CHICKEN DANSAK

Chicken cooked with lentils in a hot, sweet and sour sauce

### BUTTER CHICKEN

Boneless chicken roasted in the tandoor, then cooked in a rich creamy sauce.

### CHICKEN KORMA

A very mild and creamy dish in a thick sauce of coconut, almond and cream

### CHICKEN TIKKA JALFREZI

BBQ fillet of chicken cooked in spicy sauce with fresh tomatoes, peppers and green chillies with coriander garnish

### CHICKEN TIKKA MASALA

BBQ fillet of chicken cooked in a mild sauce of almonds, coconut and cream

### CHICKEN CHUKKA

Cooked in rich, impossibly fragrant South Indian spices and curry leaves

### GOAN STYLE MASALA FISH

Cubes of fish cooked with spiced herbs, fresh tomatoes and a twist of lime.

### KING PRAWN JALFREZI

King prawns cooked in a hot and spicy sauce, with fresh tomatoes, peppers and chillies, garnished with coriander

### BIRYANI

A popular rice based dish, served with a vegetable curry sauce.

### CHOOSE FROM:

#### LAMB

#### CHICKEN

#### KING PRAWN

#### VEGETABLE option available

## TANDOORI & GRILL

### TANDOORI CHICKEN

Chicken leg and thigh pieces, gently barbecued. Served with chips, salad, mint and sweet chilli sauce

### TIKKA FLAME SPECIAL GRILL

Lamb tikka, chicken tikka, tandoori chicken and seekh kebab grilled to perfection. Served with chips, salad, mint sauce & sweet chilli sauce

### SHASHLICK

Chicken, lamb, king prawn or Indian cottage cheese (paneer) marinated with a special mix of hung yoghurt, herbs and spices. Tenderly cooked with mixed peppers, onions and served with rice, salad, mint sauce and sweet chilli sauce.

### CHOOSE FROM:

#### LAMB

#### CHICKEN

#### KING PRAWN

#### PANEER

### BBQ KING PRAWNS

Tenderly grilled king prawns marinated and seasoned in our blend of house spices, served with pilau rice, salad, mint and sweet chilli sauce

### TANDOORI MALAI TIKKA

Chicken or lamb marinated in hung yogurt, special mix of spices and herbs, tenderly cooked in a clay oven. Then served in a creamy sauce, with pilau rice, salad, mint and sweet chilli sauce.

### CHOOSE FROM:

#### LAMB

#### CHICKEN

## VEGETARIAN MAINS/SIDES

### ALOO ZEERA

BHINDI BHAJI Ladies fingers

### MUSHROOM BHAJI

### MUTTER PANEER

Indian cottage cheese & green peas

### MIXED VEGETABLE BHAJI available

### SAG ALOO

### SAG PANEER

Indian cottage cheese & spinach

### BHAGARA BAIGAN

Aubergine in a peanut sauce

### TADKA DAAL Yellow lentils

### DAAL MAKHNI

### CHOLE MASALA Chickpeas

£14.95

£16.95



£16.95

£15.95

£17.95

£14.95



£17.95



£16.95

£15.95



MAIN

£9.50



£9.50



£9.50



£9.50



£9.50



£9.50



£9.50



£9.50

£5.95

£5.95

£5.95

£6.50

£5.95

£5.95

£6.50

£9.50

£6.95

£9.50

£5.95

£9.50

£5.95

£9.50

£5.95

£9.50

## SUNDRY DISHES

### STEAMED RICE

White fluffy basmati rice

### PILAU RICE

Basmati fragrant rice fried with onions and whole spices

### KEEMA PILAU

Basmati fragrant rice fried with browned onions & minced lamb

### MUSHROOM PILAU

Basmati fragrant rice fried with mushrooms

### GARLIC RICE

### PLAIN NAAN

Fluffy bread baked in tandoor

### KEEMA NAAN

Indian bread filled with seasoned minced lamb

### PESHAWARI NAAN

Fluffy bread filled with almonds, coconut and sultanas

### GARLIC NAAN

### CHILLI NAAN

### GARLIC CHILLI NAAN

### PARATHA

Layered bread pan fried in butter on a skillet

### STUFFED PARATHA

Layered bread filled with potatoes and fried in butter on a tawa

### TANDOORI ROTI

Flat unleavened Indian bread cooked in a tandoor

### CHAPATTI

Flat unleavened bread cooked on a tawa

### CHIPS

### SPICY CHIPS

### POPODOMS [2]

Plain or spicy

### PICKLE TRAY

Mango chutney, mixed pickle, onion salad and a mint sauce

### TIKKA FLAME PUNJABI SALAD

## DESSERTS

### GULAB JAMUN

### CHOCOLATE FUDGE CAKE

### GAJAR KA HALVA

### KULFI Variety of flavours available

£3.20

£3.95

£4.20

£3.95

£3.95

£2.95

£3.50

£3.50

£3.25

£3.25

£3.50

£3.50

£3.95

£2.95

£2.95

£3.50

£3.95

 £1.50

£2.25

£2.95

SERVED WITH ICE CREAM

£4.95 £5.95

£5.95

£4.95 £5.95

£4.95

### Food Allergy? Ask before you eat...

Food prepared here may contain or have come in contact with peanuts, milk, eggs, wheat, shellfish or fish. Please ask a staff member about the ingredients before placing your order.

VEGAN/VEGETARIAN 

GLUTEN FREE SPICE: MILD/MEDIUM/HOT   