

## SMALL PLATES (STARTERS)

Our small plates are designed to mix and match so you can taste different flavours of India we recommend 3 small plates per person with a side/bread/rice to make it up as a main meal or have 1 small plate as a starter followed by a main curry with rice/bread/sides

### Classical Nibbles

Crispy Poppadums (GF, VGN) <b>£1.00 (each)</b>	Dips <b>£0.75 (each)</b>
Punjabi Samosa (VG) <b>5.25</b>	Mint Yogurt (GF), Chilli Pickle (GF, VG) Mango Pickle (GF, VG), Lime Pickle (GF, VG)
<i>(Flaky pastry cones filled with cumin tempered potato and green peas)</i>	Onion Bhajiya (VG, GF) <b>5.25</b>
	<i>(Gram flour and onion dumplings a great vegan starter)</i>

### Chaatpata Chaat

A snack eaten across the India with a bit of everything a combination of sweet yoghurt, tangy tamarind sauce, mint chutney, gram flour vermicelli just makes you wanting more

Pani Puri (VG) <b>6.25</b>	<i>(Crispy wheat bubbles filled with potatoes and tamarind sauce served with mint chutney water &amp; have a go fill one of them to the brim &amp; have it in one bite and feel the explosion of flavours)</i>
Dahi Papdi Chaat (V) <b>6.25</b>	<i>(A combination of flaky pastry, chick peas, sweet yoghurt, mint chutney and tamarind sauce)</i>
Samosa Chaat (V) <b>6.25</b>	<i>(Samosa on a bed of chick peas topped with mint chutney, sweet yoghurt, tamarind chutney just makes the humble samosa a notch better)</i>
Potato Tikki Chaat (GF, V) <b>6.25</b>	<i>(Comfy potato patties with chickpeas mint chutney, sweet yoghurt, tamarind chutney, gram flour vermicelli)</i>

### Tandoor Oven

A clay oven used extensively in northern part of India especially punjab used in making of naan breads and succulent kebabs

Chicken Tikka (GF) <b>6.50</b>	<i>(A classical tikka marinated with fenugreek, yoghurt and spices blend)</i>
Chicken Gilafi Seekh Kebab (GF) <b>6.50</b>	<i>(Seasoned and herbed lamb mince skilfully put on skewer and cooked)</i>
Hara Mirch Tikka (GF) <b>6.50</b>	<i>(Spicy chicken tikka marinated in fresh green chillies and spices cooked on skewer in tandoor)</i>
Tandoori Paneer Tikka (GF, V) <b>6.50</b>	<i>(Indian cottage cheese marinated with the classical tandoori masala char grilled along with red onions)</i>

### Sharing Platters

Taste of Dhamaka Platter **19.50**

*(A taste of our street food platter consisting of potato tikki chaat, veg samosa, onion bhajiya, chicken65 and chicken tikka)*

Tandoor Grill Platter (GF) **19.50**

*(Platter consisting of Chicken Gilafi Seekh Kebab, hara mirch tikka, paneer tikka, chicken tikka)*

### Indo Chinese Street Food

Never heard the word "Indo Chinese" it is how Chinese cuisine has evolved in India. Huge contribution by Nepalese chef in this evolution. Who would have thought a marriage between soya sauce and Indian spices would create such magical dishes

Chilli Paneer (V, GF) <b>6.50</b>	<i>(A perfect example of the evolution Indian cottage cheese "paneer" smothered in chilli garlic sauce)</i>	Chicken 65 (GF) <b>6.50</b>	<i>(Crispy fried chicken with chilli garlic sauce and curry leaves)</i>
Cauliflower Manchurian (VG) <b>6.50</b>	<i>(A vegan delight crispy cauliflower coated in Chef's special Manchurian sauce)</i>	Chicken Manchurian <b>6.50</b>	<i>(Crispy fried chicken tossed with chef's special Manchurian sauce)</i>
Vegetable momos (VG) <b>6.50</b>	<i>(Nepalese dumplings steam cooked made from mixed vegetables served with spicy sesame tomato dip)</i>	Chicken Momos <b>6.50</b>	<i>(Seasoned chicken mince dumplings steam cooked served with sesame tomato dip)</i>

GF - Gluten Free VG - Vegan V - Vegetarian

## MAIN COURSE CURRY BOWLS

### House Specials

Butter Chicken from Delhi (GF) <b>14.50</b>	<i>("The real thing" from Delhi chicken tikka cooked with creamy, buttery tomato sauce, a real version of tikka masala)</i>
Gongura Lamb from Telangana (GF) <b>15.50</b>	<i>(A South Indian lamb dish made from a paste of spinach, gongura leaves(hibiscus leaves) to make a spicy and tangy sauce, it is best eaten with basmati rice)</i>
Chettinad Chicken from Tamilnadu (GF) <b>13.50</b>	<i>(A strong black pepper scented South Indian chicken dish from chettinad region of Tamilnadu best eaten with rice)</i>
Goan Fish Curry from Goa (GF) <b>15.00</b>	<i>(Fish cooked to perfection in a tangy sauce with a dash of apple cider vinegar)</i>
Cheemeen Mappas from Kerala (GF) <b>15.50</b>	<i>("Please don't ask us to make it spicy" an elegant and mild dish bursting with natural flavours of prawns and creamy coconut sauce and chef's spice to justify the ingredients)</i>
Paneer Makhani (GF, V) <b>13.50</b>	<i>(A vegetarian equivalent of butter chicken a staple eat out dish from Delhi, best eaten with garlic &amp; coriander naan)</i>
Vegan Kofta Curry (VG) <b>13.50</b>	<i>(Vegetables dumpling in a tomato and coconut based sauce)</i>
Shahi Kofta Korma from Lucknow (GF, V) <b>13.50</b>	<i>(A rich vegetarian dish fit for kings vegetable dumplings with rich korma sauce topped with grated paneer tikka)</i>
Chicken Biryani from Hyderabad (GF) <b>14.50</b>	<i>(Chicken and rice cooked in layers get the maximum flavours, served with raitha and biryani sauce)</i>
Vegetable Biryani (GF, V) <b>13.50</b>	<i>(A flavourful vegetable and rice preparation cooked in a "Dum" cooked in its own steam style for intense flavour, served with raitha and biryani sauce)</i>
Lamb Biryani from Hyderabad (GF) <b>16.50</b>	<i>(A flavourful lamb and rice preparation cooked in "Dum" in its own steam served with biryani sauce and raita)</i>

### Tandoori Breads

Naan (VG) <b>3.00</b>	<i>(Naan smothered with clarified butter)</i>
Butter Naan (V) <b>3.50</b>	<i>(Naan bread studded with garlic)</i>
Garlic & Corriander Naan (V) <b>3.75</b>	<i>(Garlic and fresh green chillies studded on the naan bread)</i>
Garlic & Chilli Naan (V) <b>3.75</b>	<i>(Lamb mince filled in naan bread)</i>
Peshwari Naan (V) <b>4.25</b>	<i>(Sweetish naan bread filled with coconut)</i>
Kheema Naan <b>5.00</b>	<i>(Lamb mince filled in naan bread)</i>
Cheese & Chilli Naan (V) <b>4.00</b>	<i>(Mozzarella cheese and freshly chopped chillies stuffed in a naan bread)</i>
Tandoori Roti (VGN) <b>3.00</b>	<i>(Whole meal wheat flour bread cooked in tandoor)</i>

### Desserts

Rice Kheer (GF, V) <b>5.00</b>	<i>(The most common dessert of India. Rice pudding eaten across the country in different versions cooked with milk, coconut and raisins)</i>
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### Curry Classics

Chicken Tikka Masala (GF) <b>14.50</b>	<i>(The dish that superseded in popularity over fish and chips in UK chicken tikka pieces in tomato based tikka masala sauce)</i>
Lamb Rogan Josh (GF) <b>14.00</b>	<i>(A slow cooked lamb dish with originating from northern part of India "Kashmir" known for beautiful valley, lamb dishes and political controversies)</i>
Korma (GF, V) <b>11.50</b>	<i>(Mild yet packed with flavour an entry level into the curry game)</i>
Chicken <b>11.50</b> Lamb <b>13.00</b> Paneer <b>11.50</b> Vegetable <b>10.25</b>	
Saag (GF, VG) <b>11.50</b>	<i>(An amazing dish consisting of spinach and tomatoes great dish for the one who loves their greens)</i>
Chicken <b>11.50</b> Paneer <b>11.50</b> Lamb <b>13.00</b> Vegetable <b>10.25</b>	
Bhuna (GF, VG) <b>11.50</b>	<i>(An intense and dense dish, more suitable for red meats over white)</i>
Chicken <b>11.50</b> Lamb <b>13.00</b> Paneer <b>11.50</b> Vegetable <b>10.25</b>	
Madras (GF, VG) <b>11.50</b>	<i>(A spicy dish cooked with tomatoes and coconut cream gives a great creamy and spicy taste)</i>
Chicken <b>11.50</b> Lamb <b>13.00</b> Fish <b>12.00</b> Prawn <b>13.50</b>	
Karahi (GF, VG) <b>11.50</b>	<i>(Dish with the origins of the lahore once part of Undivided Indian style of cooking in a wok like pot "Kadai" cooked with peppers and onions an Indian stir fry version)</i>
Chicken <b>11.50</b> Lamb <b>13.00</b> Paneer <b>11.50</b> Vegetable <b>10.25</b>	
Vindaloo (GF, VG) <b>11.50</b>	<i>(Dish with roots from Goa usually made with 'Pheni vinegar and Chillies became the spiciest dish in uk. Dish often taken as a challenge by lads on beers the hottest dish on our menu)</i>
Chicken <b>11.50</b> Lamb <b>13.00</b> Prawn <b>13.50</b> Vegetable <b>10.25</b>	
Jalfrezi (GF, VG) <b>11.50</b>	<i>(Dish originated from eastern part of India bengal consists of tomato a bit of spicy sour taste)</i>
Chicken <b>11.50</b> Lamb <b>13.00</b> Prawn <b>13.50</b> Vegetable <b>10.25</b>	

### Sides

Raitha (V, GF) <b>2.25</b>	<i>(Mint and cucumber flavoured yoghurt)</i>
Kachumber Salad (VG, GF) <b>2.85</b>	<i>(A Indian rustic cut cucumber, tomatoes and onions salad, mixed with mint sauce)</i>
Chips (GF, VG) <b>4.00</b>	<i>(Crispy fried potato chips)</i>
Bombay Aloo (GF, VG) <b>6.50</b>	<i>(Diced potatoes cooked in tomato sauce)</i>
Chole (GF, VG) <b>6.50</b>	<i>(Rich in fibre chick peas cooked with tomatoes and onions flavoured with fenugreek leaves)</i>
Tadka Dal (GF, VG) <b>6.50</b>	<i>(Lentils tempered with cumin, whole red chillies and garlic a staple part of the meal)</i>
Saag Aloo (GF, VG) <b>6.50</b>	<i>(Potatoes cooked in spinach sauce)</i>

### Rice

Basmati Rice (VG, GF) <b>3.00</b>	<i>(Fragrant long grain basmati rice steam cooked)</i>
Pulao Rice (VG, GF) <b>3.50</b>	<i>(Saffron scented fragrant basmati rice)</i>
Mushroom Rice (VG, GF) <b>4.50</b>	<i>(Mushrooms cooked with fragrant basmati rice &amp; spices)</i>
Lemon Rice (VG, GF) <b>4.25</b>	<i>(Fragrant basmati rice cooked with lemon juice, curry leaves &amp; spices)</i>

Please ask your server if you have any serious dietary restrictions

