

STARTERS

Onion Bhaji Finely sliced onions and potatoes, flavoured with herbs and spices and deep fried	£5.95
Meat or Vegetable Samosa Spiced shallow fried in a pastry envelope	£5.95
Prawn Cocktail	£6.50
Soup Dal or mulligatawny	£5.95
Chicken or Lamb Tikka Diced chicken or lamb delicately marinated with herbs and spices cooked in tandoori oven	£6.30
Sheek Kebab Minced lamb blended with herbs and spices and grilled on a skewer	£6.30
Shami Kebab Minced lamb blended with herb and spices and grilled on a skewer	£6.30
Tandoori Chicken Pieces of chicken on the bone marinated with herbs and spices and grilled	£6.30
Chicken or Aloo Chat Small pieces cooked with onion, cucumber, fresh coriander and spices	£6.30
Prawn Puri Spicy prawn wrapped in pancake	£7.50
Tandoori Lamb Chops Lamb chops matured in yogurt with herbs and spices, cooked in the tandoori oven	£7.50
Tandoori Duck Tikka Pieces of duck marinated with herbs and spices, cooked in the tandoori oven	£7.50
Tandoori Mixed Kebab Chicken Tikka, Lamb Tikka, Sheek Kebab & Onion Bhaji.	£7.70
Jhinga Garlic Skewered king prawn with a garlic paste, grilled in the tandoori oven	£7.70
King Prawn Puri Spicy king prawn wrapped in pancake	£7.70
King Prawn Butterfly King prawn dipped in butter and shallow fried with bread crumbs	£7.70
Chicken Momo Chicken delicately flavoured with garlic, ginger and fresh herbs	£7.70
Paneer Tikka	£6.30

STRAND SPECIAL DELUXE SET MEAL

For Two Persons	£50.00
STARTERS: Chicken, lamb tikka and king prawn and two poppadum	
MAIN: Chicken tikka masala or lamb or prawn bhuna and mix vegetable curry, followed by rice, nan and coffee.	

BALTI SPECIAL DISHES

Served with a nan bread

BALTI: Indian curry paste are delicate blends of ground spices offering a convenient way to make an authentic Indian sauce.

Vegetable Balti	£13.30
Chicken Balti	£15.30
Lamb Balti	£15.50
Prawn Balti	£15.60
Duck Tikka Balti	£17.70
King Prawn Balti	£18.95

SPECIAL TANDOORI DISHES

Tandoori is the method of cooking. Tandoori is the clay oven specially brought over from India. Poultry, lamb and fish are marinated overnight in a specially prepared sauce and grilled on skewers in the constant flame of charcoal in the oven, thus obtaining the highly delicate flavour and taste of the dishes. Tandoori specialties

Chicken Tikka Diced chicken marinated with herbs, fresh coriander and spices cooked in the clay oven	£11.70
Lamb Tikka Tender lamb marinated with herbs and coriander, cooked in tandoori oven	£11.95
Tandoori Duck Tikka Duck marinated with freshly mixed herbs and spices cooked in the tandoori oven	£12.75
Tandoori Lamb Chop Tender lamb chop marinated in ginger, garlic, coriander leaves, fresh lemon leaf and herb grilled in tandoori	£13.20
Roop Chanda (Fish) Tandoori Roop chanda marinated in yogurt, lemon, ginger, garlic, coriander and mixed spices, grilled in the tandoori	£13.20
Chicken/ Lamb Tikka Shashlic Marinated herbs and spiced barbecued with onions, green peppers and tomatoes	£14.20
Tandoori Duck Shashlick Marinated herbs and spiced barbecued with onions, green peppers and tomatoes	£15.50
Tandoori Chicken	Half £10.70 Full £20.00
Spring chicken marinated in spiced yogurt blended with a range of medium spices	
Tandoori Mixed Grill Chicken tikka, lamb tikka, tandoori chicken served with a nan bread	£19.50
Tandoori King Prawn King prawn harvested from the bay of Bengal, marinated with special herbs and spices	£19.50
Paneer Tikka Shashlick	£13.20

CHEFS RECOMMENDATIONS

Chicken or lamb Tikka Masala Marinated in herbs, spices and grilled in tandoori oven, after that is cooked again like a curry with tandoori paste and coconut, almonds with added spices, served with fresh cream	£12.95
Tandoori Butter Chicken Diced chicken barbecued, tossed in butter with cultured yogurt, fresh cream and served with exotic sauce	£12.95
Tandoori Lamb Chop Bhuna	£13.95
Chicken Chilli Masala Marinated in herbs. Spices and grilled. Cooked again with added spice and fresh green chillies	£12.95
Chicken Tikka Buna Marinated in herbs and spices, medium thick sauce with fresh coriander Chicken	£12.95
Tikka Dansak Fresh herbs and spices, hot sour with lentils	£12.95
Karahi Chicken Tender pieces of chicken cooked with onions, green peppers, fenugreek and tomatoes in the wok-like karahi	£13.20
Garlic Lamb or Chicken Cooked with garlic, onions, tomatoes, herbs and spices garnished with fresh coriander	£13.20
Methi Chicken or Lamb With fenugreek, fresh herbs and medium spice	£13.20
Jeera Chicken Cooked with fresh herbs and spices with cumin	£13.20
Murg Massala On the Bone	£13.50
Paneer Tikka Masala	£12.95

Lamba Pasanda £12.95

Tender slices of lamb simmered in a sauce, almonds and cashew nuts finished with fresh cream

Achari Lamb / Chicken £13.20**Naga Chicken / Lamb (Extremely Hot)****Karahi Lamb** £13.20

Tender pieces of lamb cooked in onions, green pepper, fenugreek and tomatoes

Rezala Lamb or Chicken £13.20

In hot and slightly tangy sauce, fresh green chillies, onions, Bengal pepper with fenugreek

Nawabi Kufra £13.50

Minced lamb cooked with egg in special herbs and medium spices)

Bangal fish Bhuna Special £13.50

A popular fish from Bangladesh, sliced and pan fried cooked with spicy garlic, bay leaves, coriander, cumin, mustard seeds, curry powder, tomatoes, onions and bhuna sauce

Nawabi Lamb Masala (lamb Shank) £13.95

Delicately marinated lamb shank slowly cooked in tomato, ginger and garlic, mustard sauce main the lamb soft. Special thick bhuna sauce, highly recommended

Karahi Duck Tikka £13.95

Marinated mixed herbs and spices with onions, green pepper, tomatoes and fresh coriander

Tandoori King Prawn Masala £19.75

Marinated in herbs and spices grilled in tandoori oven finished with tandoori paste, coconuts, almonds with added spicy sauce, served with fresh cream

Karahi King Prawn £19.75

King prawn harvested from the bay of Bengal, cooked with onions, green peppers, fenugreek and tomatoes in the wok

CHICKEN DISHES**Chicken Curry** £11.10

Cooked to a medium level of spices

Chicken Madras £11.20

Cooked to a fairly hot level of spices

Chicken Vindaloo £11.30

Cooked to a very hot level of spices

Chicken Dansak £12.50

Hot and sour cooked with lentils

Chicken Dopiaza £12.50

Cooked in medium spice with diced onions, and fresh green pepper

Chicken Bhuna £12.50

Cooked with fresh herbs, onions, garlic and tomato, in thick sauce

Chicken Korma £12.50

Cooked in a creamy very mild sauce with sultanas and almonds

Chicken Roagn £12.50

Green pepper, fresh tomatoes, garlic, coriander and herbs

Chicken Sag £12.95

Fresh spinach, coriander, garlic and flavoured with fenugreek

Chicken Jalfrezi £12.95

Thinly sliced, cooked with green chillies, coriander leaves, green and black pepper and onion.

Chicken Phall £12.95

Cooked to on extremely hot level of spices

LAMB DISHES**Lamb Curry** £11.50

Cooked to a medium level of spices

Lamb Madras £11.60

Cooked to a fairly hot level of spices

Lamb Vindaloo £11.70

Cooked to a very hot level of spices

Lamb Dansak £12.60

Hot and sour cooked with lentils

Lamb Dopiaza £12.60

Cooked in medium spice with diced onions, and fresh green pepper and capsicum

Lamb Bhuna £12.60

Cooked with fresh herbs, onions, garlic and tomato

Lamb Korma £12.60

Tender lamb in a creamy very mild sauce with sultanas and almonds

Lamb Roagn £12.95

Green pepper, fresh tomatoes, garlic, coriander and herbs

Lamb Sag £12.95

Fresh spinach, coriander, garlic and flavoured with fenugreek

Lamb Jalfrezi £12.95

Tender lamb with green chillies, coriander leaves, green and black pepper and onion

Lamb Phall £12.95

Cooked to an extremely hot level of spices

SEAFOOD DISHES**Prawn Curry** £11.80

Cooked to a medium level of spices

Prawn Madras £11.80

Medium level of spices

Prawn Vindaloo £12.10

Fairy hot level of spices

Prawn Dansak £12.30

Hot and sour cooked with lentils

Prawn Dopiaza £12.70

Medium spice with diced onions, and fresh green pepper and capsium

Prawn Bhuna £12.70

Fresh herbs, onions, garlic and tomato

Prawn Korma £12.70

Cream/ very mild sauce with sultanas and almonds

Prawn Roagn £12.70

Capsicum, fresh tomatoes, garlic, coriander and herbs

Prawn Sag £12.70

Fresh spinach, coriander, garlic and flavoured with fenugreek

Prawn Jalfrezi £13.50

Fresh green chillies, coriander leaves, green and black pepper and onion

Prawn Rezala £13.50

Hot and slightly tangy sauce, fresh green chillies, onions, Bengal pepper & coriander

King Prawn Curry/ Madras/ Vindaloo £17.00

Medium or fairly hot or level of spices

King Prawn Bhuna £17.70

Fresh herbs, onions, garlic and tomato

King Prawn Sag £17.95

Fresh spinach, coriander, garlic and flavoured with fenugreek

King Prawn Rezala £18.50

Hot and slightly tangy sauce, fresh green chillies, on/ons, Bengal pepper & coriander

King Prawn Jalfrezi £18.50

Fresh green chillies, coriander leaves, green and black pepper and onion

Prawn Massala £13.00

BIRYANI DISHES

A classical dish cooked with aromatic basmati rice, garnished & spices, served with vegetable curry

Special Biryani (Chicken Lamb Prawn)	£19.50
Vegetable Biryani	£13.30
Chicken Biryani	£15.30
Lamb Biryani	£15.50
Prawn Biryani	£15.60
Chicken Tikka Biryani	£16.30
Lamb Tikka Biryani	£16.50
Duck Tikka Biryani	£17.70
King Prawn Biryani	£18.95
Chicken / Meat Mushroom Biryani	£16.50

VEGETABLE SIDE DISHES

(side dishes are served only to accompany main dishes)

Mixed Vegetable Curry	£6.50
Variety of fresh mixed vegetables with medium spice sauce	
Brinjal Bhaji	£6.50
Finely chopped fresh aubergine garnished with onions and spices Chana	
Chana Masala	£6.50
Chick peas spiced in garlic, ginger, chillies, paste, lime juice and onions	
Mutter panner	£6.50
Cottage cheese with green peas, fresh cream and light spices	
Bhindi Bhaji	£6.50
Okra flavoured with roasted cumin seeds	
Aloo Gobi	£6.50
Spicy potatoes and cauliflower cooked in fairly bhuna sauce	
Dal Tarka	£6.50
Cooked lentils with onions and fried garlic	
Mushroom Bhaji	£6.50
Fresh fried mushrooms sauteed in mild sauce	
Bombay Aloo	£6.50
Sliced spicy potatoes cooked with coriander leaves and dry finish	
Sag Bhaji	£6.50
Cooked with fresh garlic, onions, whole jeera, lime leaf, medium spices and coriander	
Sag Aloo	£6.50
fresh spinach and spicy potatoes	
Sag Paner	£6.50
Fresh spinach cooked with home mode cottage cheese finished with mild spices and fresh cream	
Paneer Chilli Massala	£12.95
Any Vegetable as a Main Dish	£10.50
Vegetable Masala Main Dish	£10.75
Karahi Vegetable as a Main Dish	£10.75
Mixed herbs and spices with onions, green peppers, tomatoes, and fresh coriander	
Mixed Raitha	£3.00

"If you do not see any dish on the menu, our chef will be too happy to oblige. "Allergy awareness: If you have any dietary restrictions, e.g. nuts, dairy products, etc. Please inform us. "Discretionary 10% service charge will be added to your total bill.

*All prices include VAT. "Parties catered for "Takeaway food available "The management reserves the right to refuse admission

BASMATI RICE

Boiled Rice	£3.50
Steamed basmati rice	
Pilau Rice	£3.90
Fresh with saffron and butter	
Mushroom Pilau	£4.60
Mushroom fried with rice, onions, lime leave and mild spices	
Special Fried Rice	£4.60
Basmati rice with spring onions, peas, egg and medium spices	
Vegetable Rice	£4.60
Medium spices with fresh mixed vegetable	
Lemon Rice	£4.60
Basmati rice cooked with lemon flavour	
Keema Rice	£6.10
Basmati rice cooked with minced lamb	

BREADS

Nan	£3.50
Unleavened baked in clay over recommended with tandoori dishes	
Peshwari Nan	£4.05
Stuffed with sesame seeds, sultanas and coconut.	
Keema Nan	£4.05
Stuffed with spicy minced meat	
Garlic Nan	£4.05
Stuffed with special spicy garlic	
Onions Nan	£4.05
Stuffed with Onions	
Vegetable Nan	£4.05
Stuffed with mixed vegetable nan	
Cheese Nan	£4.35
Stuffed with cheese	
Paratha	£3.50
Wheat flour flaky bread lightly fried in butter	
Stuffed Paratha	£4.05
Paratha stuffed with fresh mixed vegetables	
Tandoori Roti	£3.50
Wheat flavour bread baked in tandoori oven	
Chapati	£3.00
Soft dry thin bread	

CHUTNEYS

Mango Chutney/ Pickles	£1.00
From the tray, each person	
Popadam	£1.10
Masala or Plain	



HOUSE WINES

01. White / Red Wine / Rose Wine
Glass-175ml £6.30 Bottle £16.50

WHITE WINES

02. Sauvignon Blanc Vistamar Brisa
(Chile) £19.00
A delightful Sauvignon, zesty and refreshing with tropical fruit flavours of passion fruit and fresh lime.
03. Pinot Grigio Villa Benizi
(Italy) £19.00
Crisp and refreshing, with apple and hazelnut flavours and just a hint of spice.
04. Chenin Blanc Cawston Crossing
(South Africa) £19.50
A perfect dry white has refreshing ripe apple, pear and guava flavours with a tangy grapefruit finish.
05. Chardonnay Flarestone
(Australia) £20.00
Fresh, ripe Chardonnay flavours of melon & peaches. A rich, creamy texture with a rounded crisp finish..
06. Sauvignon Blanc Marlborough Honu
(New Zealand) £24.50
Bursting with intense aromas of grapefruit and lime zest with lively passion fruit and elderflower floral notes adding allure and complexity
07. Chablis L'Orangerie du Château
(France) £31.00
Pale straw yellow colour with green tingers, good depth of fruit and acidity, very well balanced with a long finish

RED WINES

08. Merlot Vistamar Brisa
(Chile) £19.00
An easy drinking wine. soft and full of ripe fruity flavours, offset by a balanced and underlying dryness.
09. Shiraz Flarestone
(Australia) £20.00
A soft, round, easy drinking red with ripe plums & blackberries on the palate with a light spicy finish.
10. Malbec Echenor
(Argentina) £20.00
Intense red violet color. On the nose, it has a character of dark red fruits and a hint of plum.
11. Chateau Barrail Laussac Bordeaux
(France) £21.00
A deep red colour. A fruity, peppery bouquet, round and silky tannins on the palate, combined with rich fruity flavours
12. Rioja Joven Escena
(Spain) £22.00
Juicy Fruit driven characters of black cherry and raspberry combined with sweet vanilla.
13. Châteauneuf-du-Pape, Barton & Guestier
(France) £34.50
Traditions ensure heady aromas of spices and a long velvet character laden with warm fruit cake flavors

ROSÉ WINES

14. White Zinfandel Ocean Heights
(California) £19.00
An easy drinking rosé wine, full of strawberry and raspberry fruit aromas from grapes harvested in California. Light bodied and refreshing, this wine is rich in flavours of red berries
15. Pinot Grigio Blush Villa Benizi
(Italy) £19.00
Crisp and refreshing with delicate aromas of wild strawberry, apple and honeysuckle.
16. Rosé D'Anjou Les Ligeriens
(France) £21.00
A medium dry rose Finely Balanced with the notes of summer fruits, strawberry, watermelon and the crisp refreshing finish that nicely balances the touch of sweetness to the wine

CHAMPAGNE'S & SPARKLING WINES

17. Prosecco Filipetti £23.50
A finest sparkling Italian wine exhibits Fruity flavours made using the Prosecco grape
18. Champagne Jacques Bardelot Brut £34.50
Fresh and clean Champagne with creamy biscuity overtones
19. Moët & Chandon Imperial Brut £50.00
The delicious sumptuousness of white-fleshed fruits (pear, peach, apple) alluring caress of fine bubbles & soft vivacity of citrus fruit and nuances of gooseberry

BEERS

- | | | | | |
|----------------------------------|--------------|-------|------|-------|
| Kingfisher (Vegan) | Half | £3.60 | Pint | £6.10 |
| Cobra (Vegan) | Large Bottle | | | £6.60 |
| Bombay Bicycle Craft IPA (Vegan) | 330ml | | | £4.60 |
| Peacock Cider | 500ml | | | £5.40 |
- Vegan, vegetarian and gluten-free.

APERITIFS

- | | | |
|-----------------------------------|-------|--|
| | 50ml | |
| Dubonnet | £3.40 | |
| Martini Sweet | £3.40 | |
| Martini Dry | £3.40 | |
| Sherry
(dry, sweet, or medium) | £3.40 | |
| Port | £3.40 | |
| Campari | £3.40 | |
| Cinzano | £3.40 | |

LIQUEUR

- | | | |
|---------------|-------|--|
| | 25ml | |
| Malibu | £3.60 | |
| Drambuie | £3.60 | |
| Tia Maria | £3.60 | |
| Cointreau | £3.60 | |
| Sambuca | £3.60 | |
| Grand Marnier | £3.60 | |
| Benedictine | £3.60 | |
| Baileys | £3.60 | |

SPIRITS

- | | | |
|------------------|-------|--|
| | 25ml | |
| Whiskey | £3.75 | |
| Gin | £3.75 | |
| Rum | £3.75 | |
| Pimms No.1 | £3.75 | |
| Bacardi | £3.75 | |
| Vodka | £3.75 | |
| Southern Comfort | £3.75 | |
| Pernod | £3.75 | |
| Courvoisier | £4.10 | |
| Martell | £4.10 | |
| Jack Daniel | £4.20 | |
| Remy Martin | £4.70 | |

SOFT DRINKS

- Soda, Lemonade, Tonic, Ginger Ale etc £3.20
- Fruit Juice (Orange, Pineapple, Apple) £3.30
- Coca Cola/ Diet Coke (Glass Bottle) £3.20
- Appletiser (Glass Bottle) £3.80
- Lassi Sweet/Salt £3.60
- Mango Lassi £3.95
- Mineral Water Bottle (Still/Sparkling) £4.60