

STARTERS

- Onion Bhaji (V) – £4.95
- Chicken Tikka – £5.95
- Chicken Tikka Stir-Fry – £5.95
- Bhuna Prawn on Puri (G) – £5.95
- Bhuna Chicken on Puri (G) – £5.95
- Chicken Chat (G) – £5.95
- Aloo Chat (V)(G) – £5.50
- Prawn Cocktail – £5.95
- Sheek Kebab – £5.75
- Garlic Mushroom on Puri (V)(G) – £5.50
- Cheese Chicken Tikka – £5.95

CONTEMPORARY STARTERS

Mixed Platter (For Two) – £11.95
Masala fish, Lamb Tikka, Onion Bhaji, Sheek Kebab, Murgh Tikka.
Served on a Sizzler

Battered Spicy Tiger Prawns £6.95
Tiger prawns dipped in a spicy sauce and coated in batter and deep fried.

Masala Fish – £5.95
White Fish coated in Masala spices and deep fried. Spicy and Tangy.

Murgh Tikki – £5.45
Chicken Mince mixed with onions, peppers and authentic spices, pan fried

Garlic Xenuk (Mussels) – £5.95
Medium spiced mussels cooked with fresh garlic.

Aloo Chop (V) – £5.75
Mashed potato, mixed with onions, Coriander and spices, coated in Breadcrumbs.

Mixed Kebab – £6.95
Chicken Tikka, Sheek Kebab and Onion Bhaji.

Boro Chingri Puri (G) – £6.95
Medium spiced King Prawn, cooked with garlic, onions and capsicum, served with Puri.

Boro Chingri Neembu Mirch – £6.95
King Prawn, cooked with onions, capsicum, lemon and green chillies, served with Salad.

Spicy Lamb Chops – £7.95
Succulent lamb chops marinated in a blend of exotic spices and grilled in the tandoori oven.

Kathi Kebab (G) – £6.50
Tender roasted lamb, tossed with onions and tomatoes, well spiced in a Chapati.

Garlic Kakra (Crab Meat) (G) – £6.50
Succulent White Crab, stir-fried with spring onions, garlic, ginger and coriander accompanied with a mixed salad and served on a puri.

King Prawn Butterfly – £6.95
Medium spiced King Prawn in breadcrumbs, deep-fried, served with salad.

TANDOORI SPECIALITIES

Selected meats and fish, marinated and seasoned with aromatic spices for hours then roasted in the Tandoor clay oven, creating unique flavours. Served with salad and mint sauce.

Tandoori Mixed Grill – £17.95
Consists of Tandoori Chicken, Tandoori King Prawn, Lamb Tikka, Chicken Tikka and Sheek Kebab.

Tandoori Lamb Chops – £15.90
Lamb chops marinated with fresh mint, yoghurt and spices, barbecued in the Tandoor clay oven.

Tandoori King Prawns – £16.95
King Prawns marinated in yoghurt with lemon juice and spices them barbecued in the Tandoor clay oven

Tandoori Chicken – £12.95
Half Chicken on the bone marinated in yoghurt, herbs and spices and lemon juice then barbecued in the Tandoor clay oven.

Chicken Tikka – £12.95
Breast of Chicken diced and marinated in yoghurt with lemon juice, herbs and spices creating a rich taste

Lamb Tikka – £14.95
Diced Lamb marinated in yoghurt with lemon juice, herbs and spices creating a rich taste, roasted in the Tandoor clay oven

Tikka Shashlik – £13.95
Chicken marinated in yoghurt lemon juice, herbs and spices with onions, tomatoes and green peppers which are cooked over charcoal, creating a rich spicy taste.

Chicken Tikka Stir Fry – £13.95
Chicken stir fried with onions, capsicum and garlic, with a touch of herbs and spices.

SEAFOOD SPECIALITIES

Sea Bass Aloo Palak – £18.95
Sea Bass Fillet cooked with potato and spinach in a rich tomato sauce, seasoned with freshly ground balck pepper and chat masala.

Sorisha Sea Bass Biran – £18.95
Sea Bass fillet delicately spiced and pan fried in olive oil, served on a bed of flash fried onions and peppers, seasoned with mustard seeds.

Monkfish Karahi Masala – £18.95
Monkfish pan fried, cooked with chunky onions and peppers, fresh coriander and a special blend of aromatic spices. Served in a hot Karahi (Wok).

Salmon Roghani – £18.95
A mouth watering medium spiced curry cooked with fried onions, capsicum, herbs and topped with plenty of tomatoes in thick sauce.

Monkfish Zal Jhool Shira – £18.95
Hot and saucy, cooked in a similar style to Madras, with potatoes.

Monkfish Papeda – £18.95
Cooked slowly in methi, tomato, onions and spices, with papeda. Highly recommended.

Radhuni Seafood Mixed Special – £21.95
King Prawn, Scallops & Salmon cooked in a medium spicy sauce.



CHEFS MEAT SPECIALITIES

Nalli Nihari – £21.95
Lamb Shank is popular in the northern region of India, Pakistan and Bangladesh. Nothing tastes better than the aromatic and spice laden Lamb Shank, where the meat is so tender it falls off the bone.

Shatkora Delight – £11.95
A medium spice dish cooked with Shatkora (Indian Lime), onions peppers in a thick sauce with coriander, garlic and ginger.

Gosht Tharkari – £14.95
Meat on the bone cooked in special spices, the same way it is cooked in Indian homes.

Mangsho Kumbi – £10.95
Beef and mushroom cooked with garlic, ginger, onions and peppers. Served in a Karahi dish (Wok)

Sizzling Chana – £11.95
Beef and Chickpeas cooked in a thick sauce, served on a sizzler.

Jaipuri Bombay Chops – £17.95
Exquisitely prepared succulent Lamb Chops flame grilled and served on a bed of mushrooms and onions in lucious Jaipuri sauce.

Lamb De Kadu – £12.95
Lamb lightly spiced and cooked with Haldi, Jeeta, Garam Masala and butternut squash, creating a spicy, yet sweet taste.

Naga Gosht – £11.95
Naga is a chilli known to the people of Bangladesh for its strong fragrance and heat. This dish is newly added due to its demand for those who love hot flavour, especially the Vindaloo dishes.

CHEFS CHICKEN SPECIALITIES

Kadu Murgh – £11.95
Chicken Tikka cooked with authentic herbs and spices in a fairly hot and spicy thick sauce, consisting of ginger, red chillies, onions, peppers and butternut squash.

Murgh Tharkari – £13.95
Home-made style curry, chicken on the bone

Achar Ka Murgh – £11.95
Chicken cooked with onions, peppers, garlic, ginger and mixed pickle.

Chicken Tikka Masala (N) – £10.95
Chicken Tikka roasted in the Tandoor clay oven, then prepared in a mild creamy Tandoori sauce, flavoured with mixed nut powder, coconut and cream.

Minty Zal Murgh – £11.95
Hot and minty, cooked with fresh chillies and fresh mint, to give a spicy, mint flavour. Served in a thick sauce.

Murgh Khadary – £11.95
Chicken marinated in spices, baked in the Tandoor then gently cooked with minced meat, tomatoes, onions, green peppers and oriental spices.

Shashlik Maza – £11.95
Chicken Tikka, onions, tomatoes and peppers marinated in spices, grilled over charcoal in the Tandoor, then added to a medium thick sauce.

Haryali – £10.95
Chicken Breast marinated and barbequed in the Tandoor and cooked again with fresh garlic ginger, green chilli, coriander, pinch of sugar, cream and spinach. A distinctive green colour.

CLASSIC CURRY DISHES

Classic dishes can be based on choice of Chicken or Vegetables.

(Prawn £1.00 extra, Chicken Tikka £1.00 extra, Beef £1.00 extra, Lamb £2.50 extra, King Prawn £3.00 extra)

Kurma (N) – £10.95
These dishes are cooked in a mild coconut and cream sauce along with mixed but powder, nuts and sultanas.

Plain Curry – £9.95
For those who like curry but not too hot, this is prepared with spices and herbs in a medium consistency sauce.

Madras – £9.95
Prepared in a spicy sauce for those who like it hot.

Vindaloo – £9.95
Hotter than Madras, involving a generous use of garlic, ginger, black pepper and a touch of lemon juice.

Biryani (N) – £14.95
Biryani is made by gently cooking with unique flavoured basmati rice, together with a mixture of mild spices served with a special vegetable curry.

Bhuna – £10.95
The choice of meat is gently cooked with onions, tomatoes and fresh coriander to provide a dish of medium strength and rather dry consistency as compared with plain curry.

Dupiaza – £10.95
Cooked with chunks of onions, tomatoes and fresh coriander to provide a dish of dry medium strength.

Dansak – £10.95
Dansak is made with oriental spices, pineapple, lentils and lemon juice to add the sweetness and sharp tangy flavour.

Rogan Josh – £10.95
A mouth watering medium spiced curry cooked with fired onions, capsicum, herbs and topped with plenty of tomatoes in thick sauce.

Pathia – £10.95
A combination of special blend of spices, fired together to provide a dish of hot, sweet and sour flavour, a cross between Bhuna and Dansak.

Sri Lankan (N) – £10.95
Sri Lanka curries are similar to Madras, prepared with coconut powder.

Balti – £11.95
Specially prepared medium-hot aromatic curry cooked with a wide variety of herbs and spices giving a unique flavour.

Zeera – £11.95
A special dish prepared with onions, tomato and a blend of exotic spices in a medium thick sauce.

Jalfrezi – £11.95
Cooked with onions, green chili, coriander and tomato to give a fairly hot taste.

Karahi – £11.95
A combination of medium-hot blend spices tossed in an iron souk.

Garlic Chilli – £11.95
A fairly hot dish cooked with chunks of fresh garlic, green chilli and coriander. Strongly spiced in Bhuna sauce

Brinjal – £11.95
Prepared with selected spices producing a medium-hot dish, consisting of garlic and ginger, which are cooked with a aubergine in a spicy sauce.

Saag – £11.95
Medium dish with spinach, tomatoes and a unique sauce.

SIDE DISHES

Kumbi (V) – £5.95 – £9.95
Fresh mushrooms cooked with medium spices, onions and green peppers.

Saag Aloo (V) – £5.95
Spinach and potatoes cooked with garlic and onions.

Bombay Aloo (V) – £5.95
Potatoes cooked with medium to hot spices.

Saag Paneer (V) – £5.95
Spinach and Indian cheese cooked with onions, garlic and lightly spiced.

Tarka Dall (V) – £5.95
Lentils cooked and garnished with fried garlic and fresh coriander.

RICE DISHES

Basmati rice flavoured with saffron, ghee, cardamom and bay leaves.

Plain Boiled Rice – £3.95

Plain Pilau Rice – £4.20

Onion Pilau – £4.20

Garlic Pilau – £4.20

Mushroom Pilau – £4.20

Keema Pilau – £4.20

Vegetable Pilau (N) – £4.20

Chips – £3.50

Garlic Chips – £3.95

Spicy Chips – £3.95

NAAN BREADS & SUNDRIES

Freshly baked bread from the Tandoori

Plain Naan (G) – £3.50

Chilli Naan (G) – £3.95

Garlic Naan (G) – £3.95

Keema Naan (G) – £3.95

Cheese Naan (G) – £3.95

Peshwari Naan (G) – £ 3.95

Garlic Keema Naan (G) – £4.20

Cheese Garlic Naan (G) – £4.20

Radhuni Naan (G) – £4.50
(Garlic, cheese, keema and coriander)

Paratha (G) – £3.50

Stuffed Paratha (G) – £3.95

Tandoori Roti (G) – £2.50

Chapati (G) – £1.50

Puri (G) – £1.50

Popadom – £1.00

Spiced Popadom – £1.00

Chutney Tray – £3.50 (per tray)
(Assorted pickles)

ENGLISH DISHES

Served with Chips and Salad

Chicken Omelette – £10.95

Fried Scampi – £10.95

Chicken Nuggets – £10.95

N.B. We only use Breast of Chicken, at no extra charge
Allergy Aware: Some of our dishes may contain traces of nuts, dairy, gluten, mustard and other allergens.
If you suffer from any food allergies. Please ask the management for advice. Thank You.

Indicators (V) Vegetarian (N) Nuts (G) Gluten