

MASALA DISHES

The Masala dishes are cooked in two stages, firstly in the Tandoori and secondly when added to the Masala sauce

Tandoori Chicken £11.15 Lamb Tikka £9.90
Tandoori Mixed £14.15 Chilli Chicken £9.90
Tandoori King Prawn £14.15
Chicken Tikka £9.90

FISH SPECIALS GF

Fish Masala

£8.90

Small pieces of cod fillet cooked in rich almond falvoured creamy sauce

Fish Zalzala GF

99.83

Stir fried pieces of cod with hot spices, chopped onions & fresh green chillies

Fish Karahi GF

Gobi Bhaji GF

£8.90

Delicately prepared with fresh herbs & spices, cooked with onions, capsicums & garnished with fresh coriander

Fish Chilli Garlic GF

£8.90

A dish prepared in thick garlic sauce with herbs, green chillis, capsicum

KIDS MEALS

Kids Chicken Nuggets £6.50 Kids Chicken Tikka £7.50 Masala Nuggets & chips Served with pilau rice Kids Fried Scampi £6.50 Kids Chicken Korma £6.50 Scampi & chips Served with boiled rice Kids Fried Chicken £6.50 **Kids Chicken Curry** £6.50 Chicken & chips Served with boiled rice

ENGLISH & CONTINENTAL DISHES

Fried Chicken £9.50 Mushroom Omelette £9.50 Fried Scampi £9.50 Prawn Omelette £9.50 Chicken Omelette £9.50

VEGETABLE DISHES

Mushroom Bhaji GF	£4.50	Saag Bhaji GF	£4.50
Bhindi Bhaji (Okra) GF	£4.50	Bombay Aloo (potato)	£4.50
Saag Paneer (spinach & cheese) GF	£4.90	Saag Aloo (potato & spinach)	£4.50
Matar Paneer (peas & cheese) GF	£4.90	Aloo Dum (potato, onion & rice flake)	£4.50
Aloo Gobi (potato & cauliflower)	£4.50	Mixed Vegetable Bhaji GF	£4.90
Aloo Methi (potato & fenugreek)	£4.50	Any Curry Sauce	£3.95
Tarka Dhal GF	£4.50		

£4.50



SET MEALS

MEAL 1 FOR COUPLES

2 Poppadoms, Selection of Chutneys,
Reshmi Kebab, Vegetable Somosa,
Chicken Tikka Masala (mild),
Lamb Karahi (medium),
Mushroom Pilau Rice, Bombay Potatoes, Nann

MEAL 2 FOR TANDOORI LOVERS

2 Poppadoms, Selection of Chutneys, Lamb Tikka Seekh Kebab, Chicken Tikka, Tandoori Chicken, Special Pilau Rice, Aloo Gobi, Keema Nann, Masala Sauce

MEAL 3 FOR FAMILY & FRIENDS

4 Poppadoms, Selection of Chutneys,
Chicken Tikka, Vegetable Somosa,
Seekh Kebab, Onion Bhaji,
Chicken Bhuna (medium),
Garlic Chilli Chicken (fairly hot)
Chicken Tikka Shahi, Prawn Jalfrzezi,
Tarka Dhal, Saag Paneer.
2 Pilau Rice, 1 Egg Pilau Rice, Plain Nann
and Garlic Nann

RICE		EKESH RKE	ADS
Pilau Rice	£2.90	Naan Bread (plain)	£2.80
Boiled Rice	£2.60	Keema Naan	£3.80
Mushroom Pilau Rice	£3.95	Peshwari Naan	£3.60
Egg Pilau Rice	£3.95	Onion Naan	£3.60
Keema Pilau Rice	£3.95	Garlic Naan	£3.60
Coconut Rice	£3.95	Vegetable Naan	£3.60
Garlic Rice	£3.95	Garlic & Keema Nan	£4.10
Pineapple Rice	£3.95	Tandoori Roti	£2.80
Chana Pilau Rice	£3.95	Paratha	£2.80
Lemon Pilau Rice	£3.95	Vegetable Paratha	£3.80
Vegetable Pilau Rice	£3.95	Chapatti	£1.95
Onion Fried Rice	£3.95	Puri	£1.95
Chips	£2.80		



DELIVERY AVAILABLE ON ORDERS OVER £25 plus small delivery charge. GF ~ Gluten Free Dish 15% DISCOUNT ONLY AVAILABLE ON COLLECTIONS, not on Set Meals and £15 minimum order for card payments.



£0.80 Chutney Tray £1.90 Papadom **Spiced Papadom** £0.80 Raitha/Cucumber/Onion £1.90

All starters served with salad

Poultry		Seafood		
Chicken Tandoori GF	£3.95	King Prawn Tandoori GF	£5.95	
Chicken Tikka GF	£3.95	King Prawn Butterfly	£5.95	
Chicken Chat Puri	£3.60	Salmon Tikka GF	£5.95	
Chicken Tikka Pakora	£3.95	Fish Delight GF	£3.60	
Garlic Chicken Tikka GF	£3.95	King Prawn Puri	£5.95	
Vegetables		Prawn Puri	£4.60	
Onion Bhaji	£3.50	Specialities		
Vegetable Samosa	£3.50	Mixed Starters	£5.60	
Chana Chaat Puri	£3.50	Sheek Kebab GF	£3.95	
Aloo Chaat Puri	£3.50	Shami Kebab GF	£3.95	
Vegetable Chaat Puri	£3.50	Tandoori Lamb Chops GF	£5.50	
Vegetable Pakora	£3.50	Meat Samosa	£3.50	
Garlic Mushrooms GF	£3.50	I amb Tikka GE	£3.70	

TANDOORI - CLAY OVEN GF

Lamb Tikka GF

£3.70

£8.15

All Tandoori dishes are marinated in a special sauce mixed with herbs and spices.

£3.90

£3.70

£3.50

Paneer Pakora

Mushroom Puri

Veg Cutlets

Prawn GF

then cooked on a skewer and served with salad and vegetable curry sauce - extra sauces £1				
Tandoori Chicken GF	£9.90	Salmon Tikka GF	£14.15	
Tandoori Mixed GF	£11.15	Chicken Tikka GF	£9.70	
Tandoori Lamb Chops GF	£11.15	Chicken Tikka Shashlick	≨£11.15	
Tandoori King Prawns GF	£14.15	Lamb Tikka Shashlick	£11.15	

This dish is created from Paneer which is a home made cottage cheese and cooked in a medium spice sauce

Chicken or Lamb GF	£9.70	Lamb Chops GF	£13.15
Prawn or Vegetable GF	£9.70	Tandoori Chicken GF	£9.70
Chicken or Lamb Tikka GF	£9.70	King Prawn GF	£14.15
Mixed Tikka GF	£13.75	King Prawn Tikka GF	£14.15
(Lamb Tikka, Chicken Tikka, Sheek	Kebab)		

CHEF'S SPECIALS GF

Shashlick Karahi (Chicken or Lamb) GF	£11.15	Lamb Shank GF includes Pilau Rice	£15.15
Home Style Chicken		Podina Lamb GF	£9.90
On the bone chicken home style cooked		Slightly hot dish cooked with garlic, onions,	
in a hot medium sauce, chopped onions,		ginger, tomato puree and a touch	
herbs and coriander leaves GF	£12.95	of yoghurt with fresh garden mint	
Home Style Egg Bhuna £9.30		(recommended aromatic lamb dish)	
Garlic Chilli King		Masala Dhosas GF	£8.15



LITTLE INDIA FAVOURITES

CHICKEN OR DUCK TIKKA SIZZLING GF	£11.15
Chicken Tikka stir-fried with onions and peppers in a medium spicy sauce	

CHICKEN TIKKA SHAHI GF	£9.90
Supplient Chicken Tikke cooked with source with Koome (minced)	onions and tomatoes

TASTE OF GOA GF £14.15

Marinated King Prawns with plenty of garlic

ACHARI GOHST GF £9.70 Lamb marinated in a spicy pickle and cooked in a thick sauce with fresh herbs and spices, garnished with fried onions and fenugreek

SAG GOHST GF £9.70

Spicy Lamb cooked with spinach to produce a unique dish with a drier consistency

BHINDI GOHST GF £9.70 Spicy Okra cooked with Lamb to produce a unique dish with drier consistency

METHI LAMB OR CHICKEN GF £9.70 This special combination of herbs, spices and tender lamb produces a delightfully savoury curry with a distinctive flavour

BALTI EXOTICA GF £11.15

Chicken, Lamb and Prawn in a medium balti sauce with fresh herbs and spices LITTLE INDIA SPECIAL (CONTAINS EGG) GF £14.15

Tandoori Chicken in a thick spicy Keema (minced lamb) sauce with garlic, medium spices. Served with Pilau Rice

CHICKEN TIKKA SAGWALA GF £9.70 Tandoori Chicken in a medium sauce with fresh garlic and spinach

ZAMDANI LAMB GF £11.15 Lamb cooked with minced lamb, potatoes, green chillies, capsicum & tomato. Fairly hot

SILSILLA THAWA GF £12.15

Medium hot Chicken breast stir-fried with Lamb, mushroom, capsicum, tomato £11.15 KOFTA BHUNA (MEAT BALL)

Medium hot minced lamb cooked with onions, herbs, tomato and a variety of spices

MOGHALI CHICKEN £9.70 A rich but mild dish made with fresh cream and delicate spices, traditionally prepared

BALTI PESHWARI MURGH £9.70 Speciality of diced chicken cooked in spices in a buttered sauce with almonds, raisins and

SOUTH INDIAN GARLIC GF £9.70 Succulent Chicken or Lamb Tikka prepred in a delicious medium hot curry sauce made with

plenty of fresh coriander, garlic, green peppers, tomatoes and blended spices

BALTI CHICKEN DELIGHT GF A wide variety of tandoori spices & herbs cooked together with marinated boneless chicken

& chopped onions to produce a dish of exceptional flavour, although medium in strength £9.70 **BALTI JAFFRANI** GF

Chicken tikka cooked with onions, red peppers, herbs & aromatic balti flavoured sauce with fresh lemon

BALTI ROSHUN GF Balti style dish using freshly chopped garlic, a few light green chillies, plum tomatoes, herbs

and spices (recommended if you are going vampire hunting)

£11.15 ROSTI LAMB GF Tender lamb chops cooked with mashed onions, fresh green peppers, coriander, green chillies & aromatic spices to give a truly home style taste. Hot

LEMONI COCKTAIL GF

Chicken, Lamb & Prawn Tikka cooked with lemon pieces blended into a slightly hot spicy

CHICKEN MASSANI JHAL GF Stir fried Chicken cooked in a hot spicy naga sauce, tomato, red peppers, chopped onions, herbs & coriander leaves. Hot



BALTI

(Medium)

Balti Dishes are cooked and served in a mouth watering sauce of exotic fresh herbs & spices

JALFREZI

(Fairly Hot)

Cooked with fresh chilli, ginger, capsicum, onion and tomato, delicately spiced

KORAHI

Cooked with capsicum, tomato, onion and fresh ginger, delicately spiced

MADRAS

(Fairly Hot)

Great proportions of spices, which lend a fiery taste to its richness

SAMBA

(Slightly Hot) Similar to Dansak with a sharper distinctive taste

KORMA

(Very Mild)

A mild, delicate sauce with cream, almonds, coconut, fresh herbs & spices

PATHIA

Sweet, sour & hot dish prepared with garlic, onions and a variety of herbs. garnished with a sliced lemon

GARLIC

Fresh garlic, capsicum, coriander created with medium spices

MAKHANI

A rich creamy sauce made with fine ground almond, decorated with cheese

PASANDA

(Creamy)

This dish is cooked in almond sauce with fresh cream

BHUNA

(Medium)

Onions, herbs, tomatoes and a variety of spices

DUPIAZA

(Medium)

Medium strength with onions, green peppers, producing a very distinctive taste

ROGAN JOSH

(Medium)

Tomato, garlic, onions, fennel & mustard seeds with herbs & spices

SAAG

Wide variety of oriental spices, rich flavour, Saag (spinach) in the base of this dish

DANSAK

Mixture of spiced lentils, galric, milk & pineapple. A sweet & slightly sour dish.

Filling Options:-

9			
Chicken	£8.50	King Prawn	£14.15
Lamb	£8.50	Chicken Tikka	£9.50
Vegetable	£8.50	Lamb Tikka	£9.50
Prawn	£8.50	Mixed	£11.15
Fish	£8.50	Paneer	£8.70

BUTTER CHICKEN

Barbecued chicken breast cooked in a buttery sauce with gentle spices £9.15

Medium - Biryani dishes are cooked with basmati rice, flaked almonds, sultanas, spices & herbs accompanied with an omelette and cucumber slices

Chicken GF	£9.70	Vegetable (No omelette) GF	£8.50
Lamb GF	£9.70	Chicken Tikka GF	£10.95
Mixed GF	£11.15	Chicken & Mushroom	£9.70
Prawn GF	£9.70	King Prawn GF	£14.15

Moglai Chicken Biryani

£15.15

Tandoori baked boneless marinated chicken cooked with chickpeas, omelette in a saffron rice with cashew nuts, almond flakes, herbs & spices. Served with Bhuna curry sauce.

Cheese Dhosas GF

Cripsy Rice Crepes served with chutney filling