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Welcome to our new a la carte Menu!

Our Executive Chef Bhuvan Bhatt and General Manager Suhel Ahmed have worked closely to bring you a concise and easy to navigate menu with enough choice focusing on quality rather than quantity. The new menu is part of our very own revolution and we hope you will be kind enough to give us your honest feedback.

We have also worked with Enotria World Wine to recommend a few wines for each dish where possible.

Bon Appetite!

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A selection of traditional and contemporary tasty bites.	
CHEF'S SPECIALS	3
These dishes are our house specialties. Traditional Indian cuisine adapted to suit contemporary tastes.	
VINTAGE TANDOORI CUISINE	4
Our clay tandoori oven was lit in 1978 and is still smouldering away today! Here you will find all the delicious and succulent dishes that have made tandoori cooking so popular.	
THE CLASSICS	5
Where would we be without Zalfrezi, Kurma, Dhansak and of course, Tikka Masala? They are all here and many more!	
VEGETABLE DISHES	6
A selection of popular side dishes.	
RICE, TRADITIONAL BREAD AND CONDIMENTS	7

APPETISERS

Papadom	£0.80
Spicy Papadom	£0.85
Relishes (per guest) Mango Chutney, Lime Pickle, Onion Salad & Mint Sauce	£0.90
Onion Bhajia   	£3.95
Simple and delicious spiced onion, gram flour bhajis	
Punjabi Potli Samosa  	£4.25
Authentic pastry parcels filled with red potato and garden peas	
Rubarb Prawns 	£7.50
Cardamon and rhubarb marinated king prawns chargrilled in the tandoor	
Papri Chaat 	£4.50
Authentic blend of spicy mint chutney, tamarind, sweet yoghurt and chickpeas	
Malai Chops 	£6.75
Tender rack of lamb cutlets marinated in soft cheese and hung yoghurt, chargrilled in the tandoor	
Chilli Paneer    	£4.75
Home made cheese slices tossed with garlic, chilli and peppers	
Sheek Kebab 	£4.95
Minced lamb kebabs marinated in authentic spices and baked in the tandoor	
Chicken Tikka  	£4.95
Succulent grilled chicken double marinated with roasted spices, mint and hung yoghurt	
Chilli Squid   	£5.50
Squid rings pan fried in a garlic and chilli sauce	
Shurawath Thali	£7.50
Potli Samosa, Chicken Tikka, Lamb Chop, Rhubarb Prawn, Salad and Chutney	

WINE RECOMMENDATIONS (See our wine list for wine matches)

 Full Bodied Red  Medium Red  Rosé  Dry White  Medium White  Sweet White

 Hot  Medium Hot  Vegetarian Dish  Contains Nuts

CHEF'S SPECIALS

- Goan Goat Vindaloo** 🌶️ 🍷 🍷 **£15.95**
Slow-cooked, spicy goat cooked in a classic Goan style with freshly ground masala and naga chillies. Served with steamed rice
- Chicken Chettinad** 🌶️ 🍷 **£13.95**
Aromatic Tamil-style chicken breast in a coconut based spicy moilee sauce. Served with pilau rice
- Chicken Makhani** 🌶️ 🍷 🍷 **£13.95**
Punjabi favourite cooked with an authentic creamy tomato gravy and a touch of honey, flavoured with fenugreek leaf. Served with pilau rice
- Naga Chicken** 🌶️ 🍷 🍷 **£12.95**
Chicken cooked with Bhut Jolokia chillies in a super spicy sauce. Served with pilau rice
- Lamb Shank** 🌶️ 🍷 **£15.95**
Succulent baby lamb shank cultured overnight in spices and pan cooked in a medium spiced curry. Served with pilau rice
- Panaji Fish Curry** 🌶️ 🍷 **£12.95**
Tilapia fillets cooked in a coastal Goan sauce with black onion seeds and aromatic curry leaves. Served with steamed rice

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🌶️ Hot 🌶️ Medium Hot 🍃 Vegetarian Dish 🌰 Contains Nuts

VINTAGE TANDOORI CUISINE

Tandoori Murgh 🌶️ 🍷 🍷 **Half: £7.25 Full: £12.50**
Succulent grilled chicken double marinated with roasted spices, mint, chillies and hung yoghurt

Shatay Murgh 🍷 🍷 **£9.75**
Grilled chicken stuffed with sautéed peppers and onions. Served with Makhani sauce

Shashlik 🌶️ 🍷 🍷 **£9.95**
Lamb or Chicken tikka skewered with peppers, onions and tomatoes; marinated in a traditional recipe and grilled in the tandoor

Mirchi Murgh Tikka 🌶️ 🍷 🍷 **£7.50**
Tender chicken tikka marinated in a tamarind & chilli based sauce and grilled in the tandoor. A must for spicy food lovers!

Dill Salmon Tikka 🍷 **£9.50**
Fresh salmon tikka marinated in light recipe of ginger, garlic, hung yoghurt & dill leaves.

Tandoori Mix Grill **£12.95**
A classic combination of your favourite tandoori specialities including Lamb Chops, Chicken Tikka, Sheek Kebab and King Prawn

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THE CLASSICS

Available with Vegetables, Chicken, Mutton or Prawn. £3.50 will be added for King Prawn options.

Jalfrezi 🌶️ 🍷 🍷	£8.25
A spicy dish cooked with green chillies, peppers, onions and various spices	
Kurma 🌶️ 🍷 🍷	£7.50
A North Indian cream based dish, flavoured with cinnamon, cardamom and cashews	
Tikka Mussala 🌶️ 🍷 🍷	£8.50
Britain's true National dish! - cooked in a creamy tomato and butter sauce with almonds	
Dhansak 🌶️ 🍷	£7.95
A popular Parsi dish cooked in a spicy sauce with lentils. Slightly hot, sweet and sour	
Dupiaza 🌶️ 🍷 🍷	£7.50
A fairly spicy, medium hot curry cooked with onions, peppers and more onions!	
Rogan Josh 🌶️ 🍷 🍷	£7.50
A Kashmiri gravy based speciality cooked medium hot with tomatoes and spices	
Pasanda 🌶️ 🍷 🍷	£7.95
A mild and creamy dish cooked with yoghurt, nuts and a touch of mango	
Biriani 🍷 🍷	£8.50
South Asian mixture of spices, basmati rice and meat, seafood or vegetables.	

The Classic Thali	£15.50
Chicken Tikka, Sheek Kebab, Lamb Rogan Josh, Chicken Tikka Mussala, Sag Aloo, Pilau Rice and Nan Bread	



















The Shobji Thali ✓	£14.50
Onion Bhajia, Vegetable Samosa, Vegetable Dupiaza, Bhindi Bhaji, Tarkha Dall, Steamed Rice and Nan Bread	

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SHOBI - VEGETABLES

- Bombay Aloo**    **Side: £4.50 Main: £5.95**
A national favourite! Potatoes cooked with coriander, onions and spices
- Bhindi Bhaji**   **Side: £4.50 Main: £5.95**
Okra, sautéed and cooked in light spices
- Palak Paneer**    **Side: £4.95 Main: £6.50**
Home made soft cheese cooked with spicy spinach
- Tarka Dall**   **Side: £4.50 Main: £5.95**
Our authentic tadka combination of fresh garlic and butter cooked with lentils
- Mushroom Bhaji**    **Side: £4.50 Main: £5.95**
A medium spicy, semi dry dish of fresh mushrooms, onions and coriander
- Saag Aloo**    **Side: £4.50 Main: £5.95**
Spinach and Potatoes...Need we say more!
- Chana Massala**    **Side: £4.50 Main: £5.95**
Spicy chickpeas cooked in a gravy

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RICE, TRADITIONAL BREAD & CONDIMENTS

Saffron Pilau Rice	£2.95
Steamed Basmati Rice	£2.60
Mushroom Pilau Rice	£3.95
Lemon Rice	£3.95
Nan Bread	£2.50
Garlic Nan	£3.50
Keema Nan	£3.50
Peshwari Nan	£3.50
Chapati	£1.50
Wholemeal flour pancake	
Cucumber Raita	£2.95
Green Salad	£3.00

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TERMS & CONDITIONS

A discretionary 12.5% service charge may be added to the total bill

A £2.50 cover charge may be added to the total bill

Any third party discount cards or vouchers are subject to the restaurants own
T&C's

All carry out containers and takeaway bags are subject to a charge of £1.00

The management reserves the right to refuse service without assigning any
reason whatsoever