

#### A LA CARTE & LUNCH MENU



# Lunch Menu A £9.95 per person

### **Starters**

Vegetable Pakora Chicken Pakora (+£1 extra) Prawn Cocktail (C) (+£1 extra) Onion Rings (G) Please choose one Orange Juice Mushroom Pakora Onion Bhaji Tomato Soup (D) (G)

Chicken Soup (D)(G)

2 poppadoms with spiced onions & mango chutney

# Main Course

Please choose one

available in vegetable or chicken or lamb or quorn. served with Pilau Rice or Boiled Rice or Plain Nan or Chips. Prawns +50p, King Prawns +£3.00 Upgrade to Garlic or Peshwari Nan +£1.50

Curry Cooked with garlic, ginger and fresh coriander in a medium sauce Bhoona fresh garlic, ginger, coriander & tomatoes in a thick gravy Korma cooked in fresh cream and coconut sauce - mild dish (D) Patia cooked in a tangy sweet & sour sauce Karahi blended in a cast-iron pan with green peppers, onions & tomatoes Dhansak cooked with lentils, coriander and fresh spices Dopiaza medium strength, with onions, ginger & herbs Madras COMPACTION AND COMPACTION COMPACTION AND COMPACTION COMPACTION COMPACTION AND COMPACTION AND COMPACTION AND COMPACTION AND COMPACTION AND COMPACTION COMPACTION AND COMPACTION COMPACTION AND COMPACTION COMPACTION AND COMPACTION COMPACTION COMPACTION AND COMPACTION COMPACTION AND COMPACTION COMPACTION COMPACTION AND COMPACTION COMPA

#### Daal Curry Saag Aloo Mutter Paneer (D)

Chana Masala (Chickpeas with Onions and Peppers) (D)

#### Chicken Tikka (D)

served with Pilau rice or boiled rice or Plain Nan bread (D) or Chips, curry sauce & salad

#### Fish & Chips (F)

Deep Fried Scampi & Chips (C) Chicken Nuggets & Chips

# Desserts

Vanilla Ice Cream (D)

or

Regular Tea or Coffee

£1.25 extra for cappuccino, Latte, Espresso

# Lunch Menu B £11.95 per person

### **Starters**

Chicken Chaat (D) Mixed Pakora Garlic Mushrooms (D) Please choose one Chicken Pakora Chilli Chicken (G) Onion Bhaji

Vegetable Pakora Vegetable Samosa (G) Prawn Cocktail (C)

# Main Course

Please choose one

available in vegetable or chicken tikka (D) or lamb or quorn. served with Pilau Rice or Boiled Rice or Plain Nan or Chips. Prawns +50p, King Prawns +£3.00 Upgrade to Garlic or Peshwari Nan +£1.50

South Indian Garlic ((D) a fusion of freshly crushed garlic, ginger & fresh green chillies Punjabi Style ((D) marinated in yoghurt, herbs & spices then cooked in chef's special recipe Balti ((D) slightly hot, with fresh onions, capsicums, tomatoes, yoghurt, ginger & garlic

Jaipuri ((D) cooked in a rich sauce of mushrooms, capsicums, onions & tomatoes

Mild Tikka Masala (D) (N) marinated in our homemade sauce then cooked with single cream,

**O TIKKA Masala** (D) (N) mannated in our homemade sauce then cooked with single cre ground almonds and special spices

Chasni (D) (N) light, smooth, slighlty sweet & sour creamy sauce

Butter Tikka Masala (D) (N) medium dish marinated in yoghurt, delicate herbs and spices, thick sauce and cashew nuts (D) (N)

**Special Madras** (D) very HOT dish with crushed green chillies, spring onions and fresh coriander **Garam Masala** (D) cooked with garlic butter and a blend of warm spices, medium strength

#### **Saag Paneer** Spinach & Indian Cheese (D)

(D) Paneer Karahi ((Indian Cheese) cooked in a cast-iron pan with green peppers, onions & tomatoes
Chana Masala (Chickpeas with Onions and Peppers) (D)

#### Chicken Tikka (D) or Lamb Tikka (D) or Tandoori Chicken (on the bone) (D)

served with Pilau rice or boiled rice or Plain Nan bread or Chips, curry sauce & salad

# Desserts

Vanilla Ice Cream (D) or Regular Tea or Coffee £1.25 extra for cappuccino, Latte, Espresso



## Starters

2 Poppdoms & Spiced Onions	
& Mango Chutney	£3.25
Vegetable Pakora	£4.45
Chicken Pakora	£5.45
Mushroom Pakora	£4.75
Cauliflower Pakora	£4.75
Honey Chicken (G) (N)	£5.45
Honey King Prawn (C) (G) (N)	£5.45
Mixed Pakora (F)	£5.45
Chilli Chicken (G)	£5.45
Chilli Paneer (G) (D)	£5.45
Chicken Chaat (on the bone) (D)	£5.45
BBQ Chicken Chaat (on the bone) (D)	£5.45
Onion Bhaji	£4.45
Prawn Cocktail (C)	£4.95
King Prawn Butterfly (C)	£7.45
Vegetable Samosa (G)	£3.95
Chicken Samosa (G)	£4.45
Fish Pakora (F)	£5.45

### **Tandoori Starters**

Chicken Tikka (D)	£4.95
Lamb Tikka (D)	£6.45
Seekh Kebab	£4.95
Tandoori Chicken (on the bone) (D)	£4.95
Tandoori King Prawn (C) (D)	£7.45
Maharaja Special Mix (D)	£7.45
Chicken tikka, lamb tikka & seekh kebab	

#### Purees (G)

(Spicy OR Garlic OR Sweet & Sour)

Prawns (C)	£4.95
Paneer (D)	£4.95
Chana (chickpeas)	£4.95
Aloo Chana (potato & chickpea)	£4.95
Chicken	£4.95
Mushroom	£4.95
King Prawns (C)	£7.45

### Chaat (spicy or sweet & sour)

Chana (chickpeas)	£4.95
Mushroom	£4.95
Aloo Chana (potato & chickpeas)	£4.95
Chicken	£4.95
Paneer (Indian Cheese) (D)	£4.95

### Garlic Delicacies (D)

Mushrooms	£4.95
Prawns (C)	£4.95
Chicken	£4.95
Paneer	£4.95

# ✓ Vegetable (D)Platter for Two £9.95

Spicy Chana, Indian Cheese, Vegetable Pakora, Onion Bhaji, Vegetable Samosa (G)

#### Special Platter for Two (D) £11.95

Chicken Tikka, Chicken Chaat, Seekh Kebab, Spicy Chana Peppers & Onion

#### Grill Platter (D) for Two £12.45

(Served On Sizzler Plate)

Chicken Tikka, Chicken Chaat, Seekh Kebab, Chicken Pakora, Samosa (G)



## **Tandoori Specialities**

served with basmati fried rice, fresh salad & curry sauce				
Chicken Tikka (D)	£12.45			
Lamb Tikka (D)	£13.95			
Seekh Kebab	£12.45			
Special Punjabi tikka (D)	£13.95			
Tandoori Chicken (on the bone) (D)	£12.95			
Tandoori King Prawns (D) (C)	£15.95			
Maharaja Special Mix (D)	£13.95			
Chicken tikka, lamb tikka & seekh kebab				
Tandoori Mixed Grill (D)	£15.95			
Chicken tikka, lamb tikka, Tandoori Chicken, seekh kebab				
& King Prawns				

### Korma Dishes (D)

Vegetable	£8.95	Lamb	£10.95
Chicken	£9.95	Prawns	£9.95
Chicken Tikka	£10.45	King Prawns	(C)£12.95
Quorn	£9.45		

Korma cooked in a fresh & creamy coconut sauce - mild

Ceylonese Korma cooked with fresh cream, pureed tomatoes and creamed coconut

Garlic Chilli Korma // cooked with fresh cream, garlic & special spices

Kashmiri Korma creamy dish cooked with mango.

Punjabi Korma / medium to hot - with green peppers, chillies and spices

### **Masala Dishes**

Vegetable	£8.95	Lamb	£10.95
Quorn	£9.45	Prawns	£9.95
Chicken Tikka(D) £10.45		King Prawns (C)£12.95	

#### Mild Tikka Masala

marinated in homemade special tikka sauce then cooked with single cream, ground almonds and spices - a mild dish (D)(N)

**Garam Masala** / cooked with garlic butter and a blend of warm spices - an excellent medium strength dish (D)

**Punjabi Masala** *M* cooked with special herbs & spices, fresh ginger, garlic and green peppers

**Tandoori Masala** cooked in a cast-iron karahi with special tandoori masala sauce, peppers and onion (D)

Bengali Masala / cooked in honey, mushrooms, green peppers and lemon

#### Chilli Masala 川

cooked with fresh ginger, green peppers, fresh coriander, green chillies and chilli sauce

# Vegetarian Dishes 🗸

	side	full
Mushroom Bhaji	£6.45	£8.45
Daal Curry	£6.45	£8.45
Mixed Vegetables (D)	£6.95	£8.95
Mutter Paneer (D)	£6.95	£9.45
Chana Masala (D)	£6.45	£8.45
(Chickpeas with Onions and Pepp	oers)	
Karahi Paneer (D)	£7.45	£9.45
Bhindi Bhaji	£6.95	£8.95
Bombay Aloo	£6.45	£8.45
Shahi Paneer (D) (N)	£6.95	£9.45
Saag Aloo	£6.45	£8.45
Saag Paneer (D)	£6.95	£9.45
Aloo Gobi (potato & cauliflower)	£6.45	£8.45
Special Daal Makhani (D)	£7.95	£9.95
Quorn Curry	£7.95	£9.95

## **Popular Dishes**

Vegetable	£8.95	Lamb	£10.95
Chicken	£9.95	Prawns (C)	£9.95
Chicken Tikka (D)£10.45		King Prawns (	c)£12.95
Quorn	£9.45		

#### Curry 🤳

cooked with garlic, ginger and fresh coriander in a medium sauce

Karahi 🦊

blended in a cast-iron pan with green peppers, onions and tomatoes

**Patia** *J* cooked in a tangy sweet & sour sauce

**Bhoona** */* fresh garlic, ginger, coriander and tomatoes in a thick gravy

**Dopiaza** / medium strength - with onions, ginger & herbs

**Dhansak** cooked with lentils, coriander and fresh spices

Madras ///// HOT sauce with ginger, garlic and fresh coriander



## **Chef's Specialites**

All dishes available in Chicken Tikka (D) or Vegetables or Quorn. Lamb Or Prawns + 50p. King Prawn + £4.00

<b>Punjabi Style</b> <i>JJ</i> marinated in yoghurt, herbs and spices then cooke chef's secret recipe, contains chillies (D)	£10.95 ed with our	<b>Spicy Jalfrezi</b> <i>JJ</i> mouth-watering blend of hot spices, tomatoes, peppers, onions, coriander and mustard seeds	£10.95
<b>South Indian Garlic</b> <i>J</i> a fusion of freshly crushed garlic, ginger and fresh green chillies (D)	£10.95	<b>Balti J</b> slightly hot, cooked with fresh onions, capsicums, tomatoes, ginger, garlic and mix pickle	£10.95
<b>Jaipuri</b> cooked in a rich sauce of spices, mushrooms, capsicums, onions and tomatoes (D)	£10.95	Malaidar // barbecued pieces with spinach puree, saag, fresh garlic, chillies and cream (D)	£10.95
Lassan a rich, red sauce with our chef's own blend of herbs and garlic cloves (D)	£10.95	Butter Tikka Masala / medium dish marinated in yoghurt, delicate herbs spices, thick sauce and cashew nuts (D) (N)	£10.95 and
<b>Chasni</b> light, smooth, slightly sweet & sour creamy sauce with cashew nuts (D) (N)	£10.95	<b>Nentara</b> cooked with spring onion, fresh coriander, Kashmiri methi in a thick gravy	£10.95
<b>Rogan Josh</b> medium strength curry with a spicy topping of onions, tomatoes and fresh coriander	£10.95	<b>Kerela Chilli NEW DISH</b> marinated with green chilli and black pepper in a thick tangy sauce	£10.95
<b>Special Madras</b> (D) very HOT dish with crushed green chillies, spring onions and fresh coriander	£10.95	Massander // NEW DISH lightly hot dish with green peppers, green chillies, onions, fresh coriander and lentils	£10.95
<b>Passanda</b> very mild dish with a creamy sauce, ground cashew nuts and almond flakes (D) (N)	£10.95	<b>Coconut Madras NEW DISH</b> superbly hot dish with ginger, garlic, green chilli, coconut and methi	£10.95

### **House Specialites**

All dishes available in Chicken Tikka (D) or Vegetables or Quorn. Lamb or Prawns + 50p. King Prawn + £4.00

Maharaja Hot Pot <i>(D)</i> (D) cooked with our chef's very own blend of herbs, peppers, carrots, mushrooms and garlic sauce	£11.45	tr
Maharaja Special Masala // (D) cooked with mixed peppers, fresh coriander, onions chillies and our special blend of herbs and spices	£11.45	<b>G</b> fi:
Jalandri // (D) slightly spicy sauce with mixed pickle, green chillies garlic, peppers and a touch of coconut cream	£11.45 <sub>3,</sub>	Co ho
<b>Chef's Special Tikka Korma</b> (D) (N) marinated pieces grilled in charcoal in a clay oven then cooked with single cream, coconut cream and our special blend of mild spices then topped with nuts	£11.45	K CI Sa
Punjabi Garlic Chilli	£11.45	a
selected pieces marinated in a special masala sauce then grilled on charcoal and c with green chillies, garlic cloves, peppers & onions a own blend of herbs and spices - hot and spicy dish		B pi u:

(N) Contains Nuts

(C) Contains Crustaceans

(F) Contains Fish

(G) Contains Wheat/Gluten

(E) Contains Eggs

<b>Methi Gosht</b> (D) traditional spiced with fresh methi (Indian herb), sp and our chef's special blend of spices	£11.45 <sup>jinach</sup>
Goanese Curry / fish or chicken tikka deep fried in butter then cooked with yoghurt, fresh green chillies, coconut, herbs and spices (D) (F)	£11.45
<b>Special Seafood Bhoona</b> King Prawns and prawns, fish cooked with fresh, crushed ginger, herbs and spring onions in a thick sauce with our chef's own blend of spices - a special dish for seafood lovers (D) (C) (F)	£13.45
<b>Bombay Bakra</b> (D) // prepared with fresh spinach, peppers and spring or using our chef's own special recipe	£11.45 <sub>iions</sub>



Any upgrade to mild or medium 50p extra



# Connoissuer's Choice

Chicken Tikka(	D) £12.45	Prawns (C)	£12.45
Lamb (D)	£12.95	King Prawns 🕬 🕬	£14.95

#### Malibu Delight (D)

a delicious korma with nut purees, succulent pineapples, Malibu and desiccated coconut - smooth & creamy

#### Royal Delight (N) (D)

a slightly spicy, rich korma with ground cashews and almonds. Imbued with Brandy and a touch of tandoori masala

#### Sharabi 🌙

Bhoona style dish made with chunky, bite-sized peppers and onions, Simmered in Brandy

#### Lalpari

**Lalpari /** Stir-fried red peppers with rich spices and herbs, garlic and ginger with pieces of tikka simmered in red wine

### Rice

Basmati Pilau Rice	£2.95
Basmati Boiled Rice	£2.80
Mushroom Pilau Rice	£3.85
Peas Pilau Rice	£3.85
Chana Pilau Rice	£3.85
Special Fried Rice (egg, prawns, peas)	£4.65
Egg Pilau rice	£3.85
Paneer Pilau Rice (D)	£3.85

### Nan breads (G) (D) (E)

Nan Bread	£2.95
Garlic Nan	£3.95
Garlic & Coriander Nan	£3.95
Peshwari Nan (N)	£3.95
Cheese Nan	£3.95
Cheese & Garlic Nan	£3.95
Chilli & Coriander Nan	£3.95
Keema Nan	£3.95
Onion & Coriander Nan	£3.95

### **Kids Meals**

Fish Fingers & Chips

Rids Meals		
Cheese burger & Chips	£5.95	Chicken Pakora & Chips
Chicken burger & Chips	£5.95	Chicken Korma & Rice (D)
Chicken Nuggets & Chips	£5.95	Chicken Chasni & Rice (D) (N)

# **Biryani** Dishes

cooked with basmati rice, served with separate curr	ry sauce
Vegetable	£10.45
Chicken Tikka (D)	£11.45
Prawns (C)	£11.45
Lamb	£11.95
Chicken	£10.95
Maharaja Special Mix Biryani (C)	£12.45
chicken, lamb & prawns	

### Accompaniments

Chapati (G)	£1.75
Special Butter Chapati (D) (G)	£1.95
Paratha (G) (D)	£2.75
Tandoori Roti (G)	£1.95
Chips	£2.95
Vegetable Paratha (G) (D)	£3.95
Poppadom	£0.95
Spiced Onions	£1.25
Mango Chutney	£1.25
Mixed Pickle	£1.25
Yoghurt (D)	£1.95
Raita (D)	£2.45
Salad	£1.50

### Western Dishes

Fish & Chips (F)	£9.95
Chicken Nuggets & Chips	£9.45
Scampi & Chips (C)	£9.45
Fried Chicken & Chips	£9.45
Plain Omelette & Chips (D)	£8.95

Chicken Pakora & Chips	£5.95
Chicken Korma & Rice (D)	£5.95
Chicken Chasni & Rice (D) (N)	£5.95
Chicken Curry & Rice	£5.95
	Chicken Korma & Rice (D) Chicken Chasni & Rice (D) (N)

