

Chefs specials	
Murg Chargha	8.50
Roasted chicken with exotic spices served with a ginger gravy.	
Chicken Makhani	7.95
Chunky Chicken Tikka pieces grilled with Kashmiri sauce then cooked in fresh cream using almonds and pistachio nuts and a mixture of spices	
Chicken Ginger	7.50
Dry and different, this dish uses a unique ginger masala.	
Chicken Zeera	7.50
A dry, spicy dish prepared with cumin seeds, garlic, ginger and tomatoes	
Chicken Jaipuri	7.50
Originating from the city of Jaipur, this spicy dish is cooked with mushrooms and capsicum.	
Chicken Kashmiri Tandoor	7.95
Tender chicken pieces marinated and charcoal-grilled. It is then prepared with bay leaf juices, green chillies, tomatoes and garlic and served in a rich Korma sauce.	
Jingha Kashmiri Tandoor	9.45
Alternative Kashmiri Tandoor dish prepared as above with King Prawns.	
Paya	6.95
Hot and spicy, this delicacy comes in a rich, thick sauce. A Punjab favourite.	
Nihari	6.95
A well-flavoured dish containing large lamb portions and served in a rich and aromatic sauce. Garnished with green chillies, onions and coriander.	
Bindi Gosht	7.50
A popular lamb dish in the sub-continent prepared with okra (ladyfingers) and dry spices.	
Karela Gosht	7.50
A spicy lamb dish prepared with fresh bitter gourd.	
Keema Karela	7.50
Fresh bitter gourd cooked in small pieces with minced lamb and garnished with fine spices.	
Chana & Matter Kofta	7.50
Specially prepared spicy meatballs in a rich sauce containing chickpeas and garden peas.	
Spinach Kofta	7.50
Our juicy meatballs cooked with spinach and served in a thick sauce.	