



Starters

- Mulligatawny** £3.95
Indian Spicy Vegetable Soup
- Vegetable Bondas** £4.85
Spicy Vegetable Dumplings, topped with curried vegetables and yogurt
- Chemeen & Uppem** £4.85
Prawns and Potato put together with crushed chillies, brown mustard seeds, peppers and curry leaves, wrapped in a sour toddy pancake
- Kaleja** £4.85
Chilli fried Chicken livers
- Shami Kebab** £4.85
The original spicy lamb and chickpea rissole with a pate-like consistency (hot)
- Masala Dhosa** £5.15
A fermented urud & rice pancake stuffed with burtha potatoes, served with sambar, mint and chilli chutney
- Dhai Vadai** £4.85
Lightly spiced lentil dumplings in yoghurt. Served chilled
- Spinach Fatodi** £4.85
Fritters made with spinach, onions, potatoes and spices. Served with garnish and ryta

Chicken Curries - £9.20

(Rice not included)

CEYLON : A nice and gutsy dish cooked with dark spices. Strength similar to madras

BHUNA : A semi dry curry, sautéed in a traditional spice mix with chopped onions, peppers, tomato and coriander (medium or hot)

MADRAS : A rich, aromatic dish cooked with crushed chilli, fresh coriander and spices from the Tamil region. Unlike the original recipe, we also added tomatoes for extra richness (hot)

MUGHLAI : King of Kormas cooked with flaked almonds, sultanas, very delicate spices and cream (N)

MASALADAR : Mild Masala, fresh tomatoes, coriander and natural yoghurt. A simple but delicious curry

GOENESE : A fusion of Portuguese and Indian cooking, ground cumin, coriander, chillies, peppers and cardamom, a rich aromatic dish (medium hot)

KARAHI : Cooked with peppers, spring onion, fresh tomatoes and various spices. Cooked in ghee (medium hot)

VINDALOO : A hot and sour dish (hot)

CHICKEN SAG : A very popular curry with leaf spinach (medium)

CHICKEN TIKKA MASALA
Marinated, grilled chicken, served in a yoghurt and green masala sauce

JALFREZI : Marinated pieces of chicken, cooked in yoghurt, with chunky peppers, fresh tomatoes, finely chopped green chillies and spices (medium hot)

CHICKEN TIKKA (£11.50) : Breast of chicken marinated in yoghurt with delicate spices. Served on a bed of saffron rice with salad

(N) Contains nuts



Meat Curries - £9.30

(Rice not include

BHUNA : A semi-dry curry, sautéed in traditional spice mix with chopped onions, peppers, tomatoes and coriander (medium or hot)

MADRAS : A rich aromatic dish cooked with crushed chilli, fresh coriander and spices from the Tamil region. Unlike the original recipe, we also added tomatoes for extra richness (hot)

KARELAN ; Beef curried with a dark roasted spice mixture, coconut milk shredded ginger and fresh coriander (medium / hot)

ALOO GOSH : A traditional and satisfying meat dish curried with potatoes (medium or hot)

SAG GOSH : A very popular curry with leaf spinach (medium hot)

MYSORE KOFTA : A mixture of steak, lamb minced and blended with green herbs and spices. Cooked in a superb curry sauce (medium)

TALAVA GOSH : Cooked with peppers, spring onions, fresh tomatoes and various spices. Cooked in ghee (medium)

MALABAR BEEF : A sautéed dry dish, cooked with our own blend of aromatic spices , hot and deliciously flavoursome

Lamb Curries - £10.25

(Rice not included)

ROGAN JOSH : Lamb curried in a beetroot and ginger puree with mild aromatic spices and fresh coriander. A classical North Indian dish (medium)

LAMB BHUNA : A semi-dry curry, sautéed in traditional spice mix with chopped onions, peppers, tomatoes and coriander - (medium or hot)

Seafood Curries

(Rice not included)

KONJU : King prawns in coconut sauce - (mild, medium or hot) £10.95

BHUNA JINGA : King prawns stir fired with spring onions, peppers, fenugreek leaves, fresh coriander, tomatoes and a touch of crushed chillies (medium) £10.95

BHUNA SHRIMP : Finest cold water prawns stir fried with peppers, spring onions, fresh tomatoes and selected spices (medium).....£10.25

MUCHLI MALABAR : Fish curried with our special masala, curry leaves, mustard seeds and fresh coriander (medium).....£10.95

VARTHA MEEN : Spiced and pan fried fish (trout or similar) served with boiled rice, dal and salad.....£12.50

We do not use any GM food or artificial colouring. We colour our rice using 100% pure saffron. We use Scottish beef, Scottish poultry and Scottish or New Zealand lamb

(n) Contains nuts

Malabar

Vegetarian Curry - £8.50

(Rice not included)

SUBZIE : Indian and European vegetables including aubergines, okra, khadu, courgettes, yam, eddos and other vegetables. Cooked with herbs and spices traditionally used in vegetarian dishes

Side Dishes

Also available as a full portion

Aloo Masala	£4.95	Bhund Gobi	£4.05
Potatoes curried with fenugreek seeds, curry leaves and crushed chillies		Shredded cabbage with green chillies and black onion seeds	
Dal Turka	£4.95	Sag	£4.05
Mixed lentils tempered with garlic, mustard seeds and onions		Leaf spinnach tossed in garlic butter	
Bangan Bangia	£5.50	Aloo Sag	£4.05
Curried aubergines		Spinach curried with potatoes	
Green Bean Poriyal	£4.95	Mutter Paneer	£4.50
Beans with mustard seeds, curry leaves and tomatoes		Indian curd cheese with spicy peas in an almond sauce (N)	
Bhindi	£4.95	Channa Masala	£4.05
Okra stir fried with crushed chillies, tomatoes and fresh coriander		Spicy chickpeas	
		Idli & Samber	£4.05
		A dish made of okra, tamarind and brown lentils. Served with rice cakes	

Accompaniments

Poppadomeach	£0.55	Boiled Rice	£2.20
Dhai Ryta	£1.45	Griddled Naan	£2.50
Onion Chutney	£1.45	Garlic Naan	£2.95
Mango Chutney	£1.45	Peshwari Naan (N)	£3.50
Pilau Rice	£2.55		

After

Kulfi : Very aromatic Indian style ice cream	£3.95 (n)
Sticky Toffee Pudding	£3.95
Mixed Indian Sweets with Kulfi	£3.95 (n)
Cornish Dairy Vanilla Ice Cream	£3.50

TEAS - Regular • Earl Grey • Green • Selection of Herbal Teas - **£1.75**
COFFEE - After Dinner - **£1.85** • Latte - **£2.25** • Liqueur - **£4.25** • Gaelic - **£4.25**

(n) Contains nuts