

## Starters

<b>Vegetable samosa</b>	<b>£5.50</b>
Potato, carrot and peas samosa and homemade chutney.	
<b>Onion bhaji</b>	<b>£4.50</b>
Onion, potato, spinach, gram flour, onion seed, carom seed.	
<b>Crunchy cauliflower</b>	<b>£5.50</b>
Spiced cauliflower, gram flower batter, chutney	
<b>Golden Brie(D)</b>	<b>£6.50</b>
Organic Brie cheese, honey, garam masala, berry chutney.	
<b>Seabass Amritsari</b>	<b>£7.95</b>
Marinated seabass, chilli, carom seed, rock salt, chickpea flour.	
<b>Crunchy Crab</b>	<b>£9.95</b>
Marinated soft shell crab with mustard oil, chilli, beer batter, semolina.	
<b>Lamb keema Mughlai (N)</b>	<b>£7.50</b>
Tandoori cooked lamb mince, ground spices, fenugreek.	
<b>Minted lamb boti kebab (D)</b>	<b>£7.95</b>
New Romney lamb, jaggery, papaya, mint, home ground spices.	
<b>Orange &amp; Cointreau duck</b>	<b>£7.95</b>
Duck breast with maple syrup, ginger, Cointreau, Plum chutney	
<b>Chicken Malai tikka(D)</b>	<b>£7.00</b>
supreme of chicken with ginger, garlic, green chilli, cream-cheese	
<b>Tandoori Jumbo prawn(D)</b>	<b>1pice £7.95      2pices      £13.95</b>
Jumbo prawns marinated with Kashmiri chilli paste, Bengal lemon,	
<b>Assorted mix poppadum with homemade chutneys</b>	<b>£4.00</b>

## Main course

**Sindhi Goat (hot)** **£14.95**

Goat marinate overnight with ginger, garlic, papaya, mint coriander, cooked with onion and home ground spices.

**Kashmiri Lamb Rogan josh** **£12.95**

Tender Lamb cooked on a slow fire using the dum style of cooking and rich spices like cardamom, Kashmiri chilli, mint & saffron.

**Saagwala lamb(D)** **£13.50**

Lamb cooked with fenugreek, spinach, mint, chilli, cream, butter.

**Ghar ka Murgh** **£11.95**

Homemade mild chicken curry with onion, ginger, garlic and tomato, whole garam masala.

**Malvani Style Chicken Curry (hot)** **£12.95**

Maharashtra style spice chicken curry with dry chilli, tamarind paste, coconut, curry leaves, black pepper.

**Murgh makhani (D, N) (mild)** **£13.95**

Grilled chicken breast cooked with almond, tomato, cream, butter.

**Monkfish kalia** **£18.95**

Shallow fry Monk fish cooked in Kolkata style tomato, onion, garlic, green chilli, fresh coriander.

**Pundit special Jumbo Prawn Malai curry** **£23.95**

Jumbo prawn cooked with, coconut milk, green chilli, ginger, garlic

**Vegetable malai Kofta (mild)(D)** **£11.95**

Potato & vegetable dumplings cooked in rich & creamy cashew and tomato gravy. Flavours of cardamom, dried fenugreek.

**Lamb boti kebab** as main, salad, chutneys **£14.95**

**Chicken Malai Tikka** as main, salad, chutneys **£12.95**

## SIDES

<b>Mumbai aloo</b>	<b>£5.95</b>
Potato, Kashmiri chilli, fenugreek, mango powder.	
<b>Saag panner(D)</b>	<b>£6.95</b>
Cottage cheese, Indian onion, fenugreek, spinach.	
<b>Pundit special dal</b>	<b>£5.95</b>
Mix of Indian lentil & cooked together with cumin, garlic.	
<b>Katte Began(N)</b>	<b>£5.95</b>
Fried baby eggplants, tamarind, chilli, tomato	
<b>Lahsuni bhindi</b>	<b>£5.95</b>
Okra, garlic, onion, cumin, mango powder, garam masala.	
<b>Mixed vegetable korma (D, N)</b>	<b>£5.95</b>
Green beans, cauliflower, carrot, peas, potato, squash creamy sauce.	
<b>Channa Masala</b>	<b>£5.95</b>
Tea infused chickpeas, tangy tomato, onion sauce, black pepper	

## Rice

Basmati rice	£3.00
Organic brown rice	£3.95
Jeera and peas pulao	£3.50
Coconut rice	£4.95

## Bread

Plain naan	£2.50
Garlic & coriander naan	£2.95
Cheese and chilli naan	£3.50
Coconut and jaggery naan	£3.50
Apricot and ginger naan	£3.50
Tandoori Roti	£2.50
Keema and mint naan	£3.95

## Accompaniments

Cucumber & Bondi (gram flour crunch) Raita (D)	£3.50
Indian salad- Tomato, onion, cucumber, chat masala	£3.50

Any special dietary requirement please ask us & enjoy your dinner.