

ACCOMPANIMENTS

PAPADUM	1.85
SPICED PAPADUM	1.85
CHUTNEY SELECTION TRAY	4.50
RAITA	4.50

APPETISERS

RIZWAN'S per person (minimum of two)	15
Selection of starters, nazakat, gunpowder prawns, chicken tikka, seekh kebab and chicken chaat.	
AMIRA'S per person (minimum of two)	15
Selection of starters, sabzi pancake, vegetable samosa, vegetable pakora, paneer tikka and aloo chaat.	
ALVI'S SPECIALS	12
Delicately spiced succulent chicken marinated in a malai (cheese) and mustard sauce skewered and grilled.	
ONION BHAJEE (vegan)	10
SAMOSAS CHAAT (vegan)	12
Ultimate street food dish, crushed chickpeas and potato, topped with vegetable samosa and drizzled in sweet and spicy sauce.	
PANEER TIKKA	12
Indian cottage cheese marinated in aromatic spices and yogurt, grilled with peppers and onions.	
PRAWN PUREE (spicy)	14
Tiger prawns cooked in a medium spice served with fried flatbread.	
GUNPOWDER PRAWNS	12
Tiger prawns in batter, sprinkled in chat masala.	
SEEKH KEBAB	12
Minced lamb pungently spiced and medium hot.	

POULTRY

CHICKEN TIKKA MASALA (mild to sweet) 18

Breast of chicken marinated in mild spices, grilled, cooked in masala sauce, contains almond.

MURGH MAKHANWALI (mild) 18

Chicken cooked in very mild and rich creamy sauce with honey, contains almond.

BUTTER CHICKEN (mild spice) 18

Chicken cooked in a spiced tomato and butter based gravy.

KORAI KABAB KHYBERI (medium) 18

Marinated chicken cooked with exotic spices yet a medium taste, contains almond.

GREEN MURGH CURRY (medium) 18

A strip of chicken breast cooked with broccoli, baby aubergine, coconut milk and aromatic ground spices.

ANNANS HAASH (medium) 20

Succulent roasted duck breast cooked in a creamy coconut milk, blended with aromatic spices and complemented with fresh pineapple.

HAASH CASHEW NUTS (medium) 20

Succulent roasted duck cooked in coconut milk with cashew nuts.

MURGH JALFREZI (hot) 18

Chicken strips fried in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander.

NAGA CHICKEN (hot) 18

Chicken cooked in hot naga pickle sauce.

MEAT

SIKANDARI LAMB (medium) 24

Lamb cooked with the chef's own secret recipe, marinated for 48 hours and roasted in the oven.

LAMB JALFREZI (hot) 20

Tender lamb cooked in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander.

KORAL LAMB (medium) 20

Tender lamb cooked with shallots, pepper, tomato and onion in a selection of mild spices and fresh herbs.

SEAFOOD

TIGER PRAWN JALFREZI (hot) 22

Tiger prawns cooked in spices with onions, pepper, shallots, fresh herbs and coriander.

MAS KORAI (medium) 23

Grilled sea bass cooked with shallots, pepper, tomato and onion in a selection of medium spices and fresh herbs.

TIGER PRAWN MOGLAI (medium) 22

Tiger prawns cooked in a homemade chutney with cashew nuts.

GOAN FISH CURRY (medium) 23

Grilled sea bass fillet cooked in coconut milk.

GRILL

CHICKEN TIKKA 20

Chicken marinated in homemade paste, skewered and grilled

NAZAKAT 21

Delicately spiced succulent chicken marinated in a malai (cheese) and mustard sauce skewered and grilled.

MURGH SHASLIK 22

Selected pieces of chicken, capsicum, tomato and onion marinated in a fragrant spice, skewered and grilled.

PANEER SHASLIK 20

Cubes of vegetarian cheese grilled with capsicum, tomato and onion marinated in fragrant spice.

SALMON TIKKA 24

Salmon fillet marinated in medium spices.

BIRYANI

- MURGH BIRYANI (medium)** 23
Chicken cooked with basmati rice, fresh herbs and spices.
- LAMB BIRYANI (medium)** 24
Lamb cooked with basmati rice, fresh herbs and spices.
- ROYAL NAWAB LAMB SHANK BIRYANI (medium)** 28
Lamb shank slow cooked, layered with basmati rice and caremelised onion.
- TIGER PRAWN BIRYANI (medium)** 25
Tiger prawns cooked with basmati rice.
- SABZI BIRYANI (medium, vegan)** 22
Stir fried spiced vegetables with basmati rice.

All biryani dishes served with curried vegetables.

VEGETARIAN (MAIN COURSE)

- SABZI MASSALA (vegan option available)** 17
Vegetables cooked in massala sauce and almond flour.
- ALOO GOBI JALFRAIZI (hot, vegan)** 17
Potato and cauliflower, pan-fried with shallots, pepper, spring onion and fresh chilli.
- SABZI KORAI (medium, vegan)** 17
Seasonal fresh vegetables cooked with shallots, capsicum and tomato in a light medium blend of spice.
- VEGETABLE GREEN CURRY (medium, vegan)** 17
Mixed vegetables cooked with aromatic ground spices and coconut milk.

VEGETABLE SIDE DISHES

(Available as a main dish - add 7.75)

BEGUN BIRAN (vegan) 9.25

Strips of aubergine cooked with light spices and herbs.

TARKA DAL (vegan) 9.25

Lentils.

MUSHROOM BHAJEE (vegan) 9.25

ALOO GOBI (vegan) 9.25

Potatoes and cauliflower.

BOMBAY ALOO (vegan) 9.25

Potatoes.

SAG PANEER 9.25

Spinach and homemade cheese cooked in a mild creamy blend, contains almond.

SAG ALOO (vegan) 9.25

Spinach and seasonal potato wedges cooked with spices and herbs.

SESAME COURGETTES (vegan) 9.25

Thin slices of fresh courgettes cooked with shallots, pepper, sesame seeds and spices.

BREADS

PLAIN NAAN 5

GARLIC NAAN 5.25

CHEESE NAAN 5.25

PESHWARI NAAN (contains nuts) 5.25

RICE

BOILED RICE 5.25

PILAU RICE 5.50

Tilda Basmati delicately spiced with delicious aromas.

MUSHROOM RICE 7

Tilda Basmati rice with mushrooms and herbs

GARLIC CHICKEN RICE 8

Tilda Basmati rice with sliced marinated chicken tossed in a garlic sauce.

BRITISH INDIA CLASSICS

CHICKEN 18

LAMB 20

VEGETABLE 17

VEGAN 17

SAUCE OPTIONS:

MADRAS / VINDALOO / KORMA / DUPIAZA / ROGAN / BHUNA / DHANSAK / GARLIC CHILLI



ALLERGY WARNING

Please note that some of our dishes contain dairy, nuts, eggs and other allergens. If you suffer from any food allergies, please make sure you inform a member of staff before you place your order. We will try our best to accommodate your needs.