

Vegetarian Starters

Onion Bhajia

£4.50

Finely chopped onions mixed with gram flour, seasoned with herbs and spices, deep fried. Very popular starter

Subzie Pakora

£5.25

Seasonal vegetables marinated with gram flour with a touch of spice and deep fried

Vegetable Samosa

£4.50

Deep fried thin and crispy pasty filled with lightly spiced fresh vegetables

Paneer Tikka

£5.50

Home made paneer steeped in yogurt and very light spices. Grilled slowly in the tandoor. A classic starter

Vegetarian Platter

£7.50

A selection of four different vegetarian items

Non-Vegetarian Starters

Chicken Tikka Cubes of chicken breast marinated overnight in yoghurt and hand pounded light spices. Delicately grilled in the tandoor	£5.25
Chum Chum Chicken Chicken marinated in chef's very own garlic and herbs recipe	£6.75
Keema Pattice Shallow fried potatoes cake filled with lightly spiced lamb mince	£5.25
Reshmi Kebab A traditional kebab of Mughlai cuisine. Minced steak is pan fried giving it a juicy and succulent taste. Wrapped in fried egg	£5.95
Seekh Kebab Kongri Minced lamb coated with cheese, fresh herbs and light spices and glazed in the tandoor	£5.75
Salmon Tikka Skewered and char grilled Scottish salmon marinated overnight in yoghurt and very light spice. Delicately grilled in the tandoor	£7.25
King Prawn Puri Tiger king prawns in a delicious light and zesty sauce and wrapped in a puri	£7.25
Pan Fried Squid Seasonal squid marinated in fresh ground spices. Slowly pan fried with fresh peppers	£6.50
Non-vegetarian Platter A selection of four different non-vegetarian items	£8.50

Tandoori Dishes

The tandoori oven is a cylindrical clay oven with the heat generated from coal fire. It is the only natural old fashioned way of baking and grilling. All the following dishes are cooked in the tandoor oven. The dishes are all dry without the traditional curry sauce

The Chutney Tandoori Feast **£12.95**

A selection of tandoori dishes which include tandoori chicken, lamb chop, chicken tikka, paneer tikka and tandoori king prawn

Chicken Tikka **£8.25**

Cubes of chicken breast marinated overnight in yoghurt and hand pounded light spice. Delicately grilled in the tandoor

Chicken Shashlik **£9.50**

Chicken tikka delicately cooked on a skewer with grilled capsicum, tomatoes and onions.

Tandoori Chicken **£8.50**

Spring chicken marinated overnight in yogurt and hand pounded spice

Tandoori Lamb Chop **£9.25**

Skewered succulent tender lamb chops marinated with yoghurt, mint and very light spice

Salmon Tikka **£10.95**

Skewered and char grilled Scottish salmon marinated overnight in yoghurt and very light spice. Delicately grilled in the tandoor

Tandoori King Prawn **£18.50**

Succulent king prawns marinated in whole spices, garlic and fresh herbs

Paneer Shashlik **£9.50**

Skewered and grilled chunks of cottage cheese delicately grilled with grilled capsicum, onions and tomatoes

Thali

A thali is a traditional way of having a meal with a gathering of family and friends. The thali has a variety of dishes in small pots and is ideal for sharing. Thalīs are served with two dishes accompanied with a vegetable side dish, rice and naan bread

Vegetarian Thali **£14.45**

Non Vegetarian Thali **£16.45**

Sea food Thali **£18.45**

Chicken Dishes

Chicken Tikka Masala	£8.95
Tikka Masala is one of the most popular dishes around. Chicken tikka from the tandoor cooked in a almond powder and coconut powder gravy. A smooth, sweet and fruity dish	
Chicken Korma Razala	£8.75
Tender chicken cooked with smooth coconut powder, almond powder and blended with fresh cream and yogurt.	
Chicken Tikka Pasanda	£8.95
Chicken tikka from the tandoor prepared in a rich creamy sauce finished with fresh cashew nuts	
Murgh Handi Laziz	£8.75
A central Indian style of cooking. Chicken cooked in a coconut cream, pepper and tomato based sauce finished with coarsely grounded spices	
Murgh Tikka Makhani	£8.75
Chicken tikka from the tandoor immersed in a creamy tomato sauce with additional flavouring of tamarind giving it a distinct sour taste	
Chicken Bhuna	£8.75
A hyderabadi speciality. Chicken cooked in a very simple thick tomato based sauce	
Daba Murgh	£8.75
Popular Indian dish made with chicken and lamb mince simmered in a rich spicy flavoured tomato sauce	
Chicken Tikka Saag	£8.95
Another popular Indian dish made with chicken strips from the tandoor. Cooked with fresh spinach, fenugreek and ground spices	
Chicken Green Curry	£8.95
Combination of finely grounded spices, fresh green herbs and touch of green chillies all delicately cooked in a coconut based sauce	
Karahi Murgh	£8.95
This is a type of north west Indian style of cooking, Using tender chicken accompanied with sliced peppers and onion, cooked in fresh ground spices. Medium spiced with lots of flavours	
Chicken Tikka Balti	£8.95
Fresh ground spices cooked largely in the same way as those for a curry. Contents are cooked at high temperatures. The fresh spices, herbs and chillies added during the final stages of cooking make it flavoursome and colourful	
Garlic Chilli Chicken	£8.95
Spicy preparation of chicken cooked in spices finished in a semi dry fresh garlic sauce	
Chicken Jalfrezi	£8.75
An extra spicy preparation of chicken sautéed with sliced onion, fresh green chillies, peppers and curry leaves	

Chicken Mangalore £8.75

Tender chicken in a combination of coconut, tomatoes and spices.
Finished in a spicy rich zesty sauce

Lamb Dishes

Moghlai Gosht £8.95

Lamb cooked in a creamy cashew nut and almond based sauce.
Cooked in a very mild thick sauce

Handi Gosht £8.95

A central Indian style of cooking. Tender lamb cooked in a cream, pepper
And tomato based sauce finished with coarsely grounded spices

Kashmiri Lamb Rogan Josh £8.95

Tender lamb cooked in a tomato based sauce with fresh cooked tomatoes
A traditional Kashmiri signature dish

Karhai Gosht £8.95

This is a type of north west Indian style of cooking,
using tender lamb accompanied with sliced peppers and onion,
cooked in fresh ground spices. Medium spiced with lots of flavours

Saag Gosht £8.95

Tender dices of lamb cooked with fresh spinach, fenugreek and spices

Lamb Bhuna £8.95

A hyderabadi speciality Lamb cooked in a very simple thick
tomato based sauce

Lamb Green Curry £8.95

Combination of finely grounded spices, fresh green herbs and touch of
green chillies all delicately cooked in a coconut based sauce.

Kabuli Gosht £8.95

Classic Afgan dish. Tender dices of lamb cooked with whole chick peas.

Lamb Balti £8.95

Fresh ground spices cooked largely in the same way as those for a curry. Contents are cooked at
high temperatures. The fresh spices, herbs and chillies added during the final stages of cooking
make it flavoursome and colourful

Lamb Dansak £8.95

This classic Parsee dish consists of tender lamb cooked in hot lentil sauce

Mirchi Lamb £8.95

Tender lamb sautéed with red peppers, fresh ginger, herbs and
finished with crushed red hot chilli seeds

Jaal Ghost £8.95

Lamb cooked in a spicy Naga chilli sauce. Classic Bengal dish

Sea Food

Goan Fish Curry

£9.50

This famous dish is a Goan speciality. Consisting of fish simmered in a tangy curry with accompanied with coconut and red chillies

Bay Machli Masala

£9.50

A seasonal fish cooked with onions, tomatoes, garlic with touches of cumin mustard seeds and red chillies

Fish Vindaloo

£9.50

White tilapia fish cooked with potatoes, prepared in ground spices in a vinagerette sauce

Handi Zinga Lazeez

£9.50

A central Indian type of cooking. Prawns cooked in a cream, pepper and tomato based sauce finished with coarsely grounded spices

Zinga Pathia

£9.50

Prawns cooked in a light sweet and sour sauce

King Prawn Bhuna

£14.95

Prawns cooked in thick sauce with chopped onions, pepper, quartered tomatoes with a touch of ginger and garlic

King Prawn Saag

£14.95

King prawns cooked with spinach, fenugreek and spices

King Prawn Chilli Chilli

£14.95

King prawns cooked with fresh chopped chilli, ginger, tomatoes and curry leaves

King Prawn Karahi

£14.95

This is a type of north west Indian style of cooking, using king prawns accompanied with sliced peppers and onion, cooked in fresh ground spices. Medium spiced with lots of flavours

Biryani

A classic fast food favourite. Items are cooked with flavoured pilau rice in a wok without any curry sauce and finished with roasted cashew nuts. Served with a vegetable side dish

Mixed Vegetable Biryani

£9.50

Murgh Biryani

£9.95

Lamb Biryani

£10.50

Prawn Biryani

£11.50

Vegetable Main Dishes

Vegetable Korma **£7.95**

Seasoned vegetables cooked with onion, coconut, almonds and fresh cream sauce

Handi Subzie **£7.95**

Central Indian style of cooking. Seasonal mixed vegetables cooked in a cream, peppers and tomato based sauce finished with coarsely grounded spices

Vegetable Karahi **£8.25**

This is a type of north west Indian style of cooking, using vegetables accompanied with sliced peppers, tomatoes, ginger, spicy with lots of flavours

Vegetable Jalfrezi **£7.95**

An extra spicy preparation of vegetables sautéed with sliced onion, fresh green chillies, peppers and curry leaves

Pumpkin Masala **£8.25**

Fresh pumpkin cooked in medium hot spices and topped with roasted sesame seeds

Paneer Tikka Makhani **£7.95**

Paneer tikka from the tandoor immersed in a creamy tomato and almond sauce with additional flavouring of tamarind giving it a distinct sour taste

Chilli Paneer **£8.50**

Paneer grilled in tandoor and cooked in spicy fresh chillies, ginger, tomatoes and curry leaves

Paneer Karahi **£8.50**

This is a type of north west Indian style of cooking, using seasonal vegetables accompanied with sliced peppers and onion, cooked in fresh ground spices. Medium spiced with lots of flavours

Side order

Saag Aloo £4.95

Chopped spinach tossed with quartered potato, chopped shallots, garlic and cumin

Saag Paneer £4.95

Small cubes of Indian cottage cheese cooked with spinach in a creamy sweet sauce

Daal Saag £4.95

Mixed lentils cooked with spinach leaves

Aloo Gobi £4.95

Lightly spiced potatoes and cauliflower dish

Bombay Aloo £4.95

A very simple potato preparation

Tarka Dal £4.95

Yellow lentils cooked and sizzled with chopped garlic, cumin and light spices

Bindi Dhupiaza £4.95

Stir fried fresh okra prepared with diced onions

Pindi Chana £4.95

Traditional north indian dish made with chickpeas, paneer and tomatoes

Brinjal Masala £4.95

Aubergine prepared with fresh onions, tomatoes and peppers

Mushroom Bhaji £5.50

Mushrooms cooked in dry stir fried method of cooking

Rice and Bread

Shadda Chawal Special Pearl boiled rice	£3.25
Pilau Rice Flavoured Basmati rice	£3.75
Lemon Rice with Cashew Nuts Pilau rice cooked with cashews and finely chopped fresh lemon zest	£3.95
Mushroom Rice Finely chopped mushrooms tossed in with pilau rice	£4.25
The Chutney Special Rice Flavoured Basmati rice stir fried with eggs, and fresh vegetables	£4.25
Naan Leavened bread with flour, eggs and milk baked in the tandoor. Perfect with a tandoori dish	£3.50
Peshwari Naan Naan bread filled with almond paste and coconut	£3.95
Keema Naan Naan filled with fresh minced lamb	£3.95
Garlic Naan Naan bread topped with garlic and coriander	£3.95
Cheese Naan Naan with a hint of cheese flavour	£3.95
Paratha Flaky thick bread layered with butter	£3.95
Puri Light deep fried roti	£2.95
Chapati Thin bread prepared on a dry pan	£2.95
Tandoori Roti Flat and crispy wheat bread. Baked in the tandoor	£2.50

Extras

Popodom and Chutney (per person) £1.00

Kachumber £2.10
An Indian salad of chopped cucumbers, tomatoes, onions, coriander and lemon juice garnished with cocktail onions

Green Salad £2.95
Green leaves accompanied with chopped cucumber, tomatoes and sliced lemon wedges

Mixed Raita £2.50
Finely chopped onions, cucumber and tomatoes dipped in home made plain yoghurt

Raita £2.25
Home made plain yogurt

Drinks

Coke 330ml £0.95

Diet Coke 330ml £0.95

Sprite £0.95

Beers

Cobra 660ml £4.95

Kingfisher 660ml £4.95

