

Starters

Veg Samosa (2 Nos) - £3

Crispy triangular pastries filled with spiced potatoes and peas.

Onion Bhaji (2 Nos) - £1

Sliced onions mixed with gram flour and spices, deep-fried until golden.

Fish Amritsari - £5

Carom-seeded battered fish fillets fried in a traditional Punjabi style.

Extras - £1

Naan

Rice (Basmati / Brown)

Chapatti (2 Nos)

Paratha (2 Nos)

! Pre Order Only

Please order before 9 am
on the day of collection

Chicken main - £7

Served with Rice/ Naan / Paratha

Butter Chicken

Tandoori chicken pieces simmered in a silky, buttery tomato sauce

Kadai Chicken

Chicken cooked with bell peppers and onions in a spicy, coarsely ground spice mix.

Chicken Saag

Tender chicken pieces folded into a seasoned, creamy spinach puree

Chicken Tikka Masala

Britain's favourite—grilled chicken in a vibrant, creamy tomato and onion sauce.

Veg main - £7

Served with Rice/ Naan / Paratha

Paneer Butter Masala

Soft paneer cubes in a rich, creamy, and slightly sweet tomato-butter sauce.

Palak Paneer

Freshly pureed spinach cooked with garlic and paneer cubes.

Kadai Paneer

Paneer tossed with bell peppers and onions in a spicy, coarsely ground spice mix.

Navratan Korma

A curry of mixed vegetables in a mild, nutty gravy.

Aloo Baigen

Combination of potatoes and eggplant cooked with traditional spices in a curry.

Lamb main - £8

Served with Rice/ Naan / Paratha

Lamb Kadai

Lamb cooked with bell peppers and onions in a spicy, coarsely ground spice mix.

Lamb Rogan Josh

A classic Kashmiri dish featuring lamb slow-cooked with browned onions and yoghurt.

Lamb Saag

Tender lamb pieces folded into a seasoned, creamy spinach puree

Veg Side- £ 4.00

Dal Tadka

Yellow lentils tempered with cumin, garlic, and dried red chilies.

Chana Masala

Chickpeas simmered in tomato-onion gravy

Rajma Masala

Red kidney beans cooked in a spiced tomato gravy.

Bombay Aloo

Cubed potatoes tossed with turmeric, mustard seeds, and heavy spices. (Mustard)

Aloo Gobi

Stir-fry of potatoes and cauliflower florets with ginger and turmeric.

Bhindhi Masala

Okra sautéed with onions, tomatoes, and a touch of garam masala

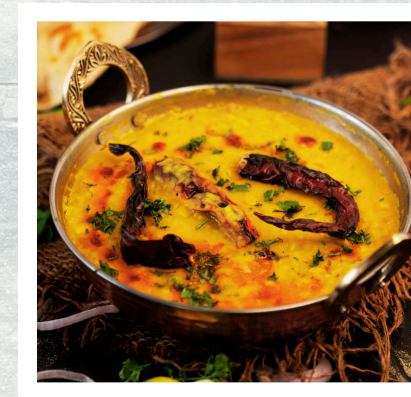
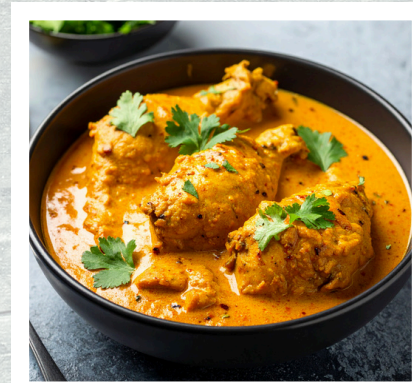
Dessert - £2

Gulab Jamun (2 Nos)

Deep-fried milk solids balls soaked in a warm cardamom and saffron sugar syrup. 9 Dairy, Gluten)

Gajrela (Carrot Halwa)

Carrot halwa made with grated carrots, milk, sugar, and nuts. (Dairy, Nuts)



Monday

Wednesday

Friday

(Collect from 12 pm to 2.30 pm)

COLLECTION
only
COLLECTION

*Order
Online*