

RESTAURANT ONLY Special

Palkhi - Raj (Chicken) £10.80
Chicken & lamb tikka plus tandoori chicken in a thick sauce with a touch of tamarind, fresh tomatoes, capsicum, coriander and green herbs. Accompanied with a green salad.

Shahi - Khana £11.80
Chicken, lamb and prawn cooked with Basmati rice, with pineapple and green salad. Served with a special vegetable curry sauce.

Torsa - Hara - Masala (Chicken) £10.95 (Lamb) £11.80
Highly flavored Goan dish of chicken or lamb tikka, cooked 'Bhuni' style. A medium hot dish with fresh ginger and fenugreek leaves to add an aromatic taste. Served with Pilau Rice & green salad.

Keya - Mojarad - Akbari £9.95
A meat lovers paradise of tandoori chicken off the bone with minced meat, a sliced boiled egg combined and cooked in a hot mix of Indian spices, fresh garlic, onion, capsicum, garnished with coriander & served with a green salad.

Jabid - Ka - Jalfrezi (Chicken) £9.95 (Lamb) £10.80
A fairly hot dish cooked with Café Masala's special blend of spices. Chicken tikka or lamb tikka cooked with fresh green chillies, onion, tomatoes, capsicum and served with a green salad.

Traditional Curries (& restaurant) & takeaway

Chicken	(\$6.75)	\$6.10
Lamb (We only use premium lamb not mutton)	(\$7.65)	\$6.95
Prawn	(\$7.65)	\$6.95
Mixed Vegetable Vg	(\$6.35)	\$5.75
King Prawn	(\$10.95)	\$9.95
Chicken Tikka	(\$7.65)	\$6.95
Lamb Tikka (We only use premium lamb not mutton)	(\$8.60)	\$7.80
Quorn Vg	(\$7.65)	\$6.95

Korma

A very mild curry with a creamy coconut sauce. Alternatively to Korma you can try Pasanda, Makani, Butter Chicken.

Bhuna

This medium dish is produced from a special blend of spices with onion, tomato and capsicum. If you like Bhuna why not try Jaipuri, Tawa or Kashia.

Pathia

Garlic, onions, tomato puree, sugar and lemon juice combine to make a hot and sweet and sour dish. We Recommend you try Tok - Misti - Jhal. You will love it.

Curry

A classic curry.

Madras

Madras is a fairly hot spiced sauce with fresh lemon juice. If you like madras then try Taktia - Naga - Bahar or Anika - Ka Pasand.

Vindaloo

Vindaloo is a very hot dish with chunks of potato (Aloo) Proceed with caution!

Jalfrezi

A fairly hot dish cooked with onions, tomatoes, capsicum and fresh green chillies. We recommend you try Mirchi - Murgh - Masala.

Sagwala

A medium strength curry dish cooked with fresh spinach.

Dupizza

Cooked with a maximum quantity of crispy onion and medium strength spices.

Rogan Josh

Cooked with original spices and herbs garnished and fried tomato, onions and fresh coriander.

Dhansak

A delicious medium sweet & sour dish with lentils and pineapple.

Malaya Dishes

Mildly spiced with pineapple. A highly recommended curry.

Biryani Dishes (& restaurant) & takeaway

These Moghul dishes combine your choice of Chicken, Lamb, Prawn, King Prawn or Vegetables with fragrant Basmati rice & light spices. Served with a mixed vegetable curry.

Chicken Biryani	(\$8.15)	\$7.40
Lamb Biryani (We only use premium lamb not mutton)	(\$9.10)	\$8.25
Prawn Biryani	(\$9.10)	\$8.25
Quorn Biryani Vg	(\$9.10)	\$8.25
Vegetable Biryani Vg	(\$7.65)	\$6.95
Mushroom Biryani Vg	(\$7.65)	\$6.95
Chicken Tikka Biryani	(\$9.10)	\$8.25
Lamb Tikka Biryani (We only use premium lamb not mutton)	(\$9.95)	\$9.10
Special Biryani Chicken, Prawn & Lamb	(\$10.25)	\$9.30
King Prawn Biryani	(\$11.95)	\$10.95

Balti Dishes (& restaurant) & takeaway

Our Balti dishes are cooked with special spices and served in Balti dish with fresh tomatoes & coriander.

Chicken Tikka Masala Balti	(\$8.10)	\$7.35
Chicken Balti	(\$6.90)	\$6.25
Chicken Tikka Balti	(\$7.80)	\$7.10
Lamb Balti (We only use premium lamb not mutton)	(\$7.80)	\$7.10
Lamb Tikka Balti (We only use premium lamb not mutton)	(\$8.75)	\$7.95
Prawn Balti	(\$7.80)	\$7.10
King Prawn Balti	(\$11.45)	\$10.45
Special Balti Chicken, Prawn & Lamb	(\$9.30)	\$8.45
Vegetable Masala Balti Vg	(\$7.30)	\$6.60
Mixed Vegetable Balti Vg	(\$6.75)	\$6.10
Chana Mushroom Balti Vg	(\$7.30)	\$6.60
Mushroom Balti Vg	(\$6.75)	\$6.10
Sag Aloo Balti Vg	(\$7.30)	\$6.60
Quorn Balti Vg	(\$7.80)	\$7.10
Keema Aloo Balti (Minced Meat & Potatoes)	(\$7.80)	\$7.10

Extras or Additional Spices (\$0.75) \$0.65

Can be added to any dish
Chana (Chickpeas), Sag (Spinach), Aloo (Potatoes), Green Chillies, Coriander, Tomatoes, Garlic

Madras or Vindaloo Strength (\$0.60) \$0.50
Can be applied to most dishes

English Dishes (& restaurant) & takeaway

Scampi & Chips Served with green salad.	(\$7.90)	\$7.15
Chicken Omelette & Chips	(\$7.90)	\$7.15
Mushroom Omelette & Chips Vg	(\$7.30)	\$6.60
Chips Vg	(\$2.45)	\$2.25
French Fries Vg	(\$2.95)	\$2.75
Masala Chips (Spicy) Vg	(\$2.95)	\$2.75

Children's Menu (& restaurant) & takeaway

Kids Chicken Tikka Masala with Pilau Rice or Chips	(\$6.75)	\$6.10
Kids Chicken Korma with Pilau Rice or Chips	(\$6.00)	\$5.45
Kids Chicken Tikka with Pilau Rice or Chips	(\$6.00)	\$5.45
Kids Chicken Nuggets & Chips	(\$6.00)	\$5.45
Kids Scampi & Chips	(\$6.00)	\$5.45
Kids Fish Fingers & Chips	(\$6.00)	\$5.45

Set Meal Recommendations

Taking a Set Meal Save £4 per person.

SET MEAL For 2 Person (& restaurant) & takeaway
only (\$20.45) \$19.45 (\$16.45) \$15.35 per person

- 2 x Popadoms & Chutneys.
- Starters 1 x Chicken Tikka, 1 x Onion Bhaji.
- Mains 1 x Chicken Tikka Masala, 1 x Jaipuri.
- Side 1 x Nira Mish, 1 x Pilau Rice, 1 x Keema Nan or 1 x Peshwari Nan.
- 2 x Coffees or 2 x Kulfis (Indian Ice Cream).

SET MEAL For 4 Person only (\$20.45) \$19.45 (\$16.45) \$15.35 per person

- 4 x Popadoms & Chutneys.
- Starters 2 x Chicken Tikka, 2 x Sheekh Kebab.
- Mains 1 x Tok-Misti-Jhal, 1 x Shakila-Rushon-Bahar
1 x Garlic Cheese Tikka Bhuna, 1 x Chicken Tikka Masala.
- Side 1 x Nira Mish, 1 x Garlic Potatoes, 2 x Pilau Rice,
2 x Keema Nan or 2 x Peshwari Nan.
- 4 x Coffees or 4 x Kulfis (Indian Ice Cream).

Vegetarian options AVAILABLE - Please Ask!

Clean Food Award the beat award NHS Food Hygiene Rating - classed as excellent

Provision of healthy food choices with excellent hygiene standards

Vegetable Sides (& restaurant) & takeaway

May also be ordered as a main dish (\$6.75) \$6.10

Chioiti	(\$3.65)	\$3.30
Cabbage cooked in butter with peppercorn seeds & panch phoran.		
Nira Mish Dry mix vegetables, hot & spicy.	(\$3.65)	\$3.30
Bindi Bhaji Sliced Okra	(\$3.45)	\$3.10
Masala Potato Sliced potato with coconut.	(\$3.65)	\$3.30
Mushroom Bhaji Sliced mushrooms	(\$3.45)	\$3.10
Tarka Daal Lentils with fried garlic.	(\$3.45)	\$3.10
Begun Bhaji Sliced aubergine.	(\$3.45)	\$3.10
Sag Paneer Cottage cheese fried with spinach.	(\$3.65)	\$3.30
Sag Bhaji Sliced spinach.	(\$3.45)	\$3.10
Mottor Panner	(\$3.65)	\$3.30
Peas cooked with cottage cheese.		
Shabji Bhaji Spiced mixed vegetables.	(\$3.65)	\$3.30
Paneer Chana Cottage cheese & chickpeas	(\$3.65)	\$3.30
Chana Bhaji Spiced chickpeas.	(\$3.45)	\$3.10
Garlic Potato Sliced potato with fried garlic.	(\$3.65)	\$3.30
Cauliflower Bhaji Sliced cauliflower.	(\$3.45)	\$3.10
Garlic Mushrooms Spiced mushroom with fried garlic.	(\$3.65)	\$3.30
Aloo Gobi Sliced potato & cauliflower.	(\$3.65)	\$3.30
Bombay Aloo Sliced potato.	(\$3.45)	\$3.10
Sag Aloo Sliced spinach & potato.	(\$3.65)	\$3.30
Masala or Korma Sauce	(\$3.65)	\$3.30
Green Salad Onion, cucumber, lettuce, tomato & peas.	(\$2.15)	\$1.95
Raita Onion or Cucumber	(\$2.15)	\$1.95

Rice (& restaurant) & takeaway

Boiled Rice	(\$2.45)	\$2.25
Pilau Rice	(\$2.65)	\$2.45
Fried rice	(\$2.65)	\$2.45
Lemon Fried Rice Vg	(\$2.95)	\$2.75
Special Pilau Rice (fried) Vg	(\$3.60)	\$3.25
Eggs, peas, onions & spices.		
Mushroom Pilau Rice (fried)	(\$2.95)	\$2.75
Egg Fried Rice Vg	(\$2.95)	\$2.75
Keema Pilau Rice (fried) With minced meat.	(\$3.60)	\$3.25
Vegetable Pilau Rice (fried) Vg	(\$2.95)	\$2.75
Garlic & Spinach Fried Rice Vg new	(\$3.95)	\$3.45

Nan Breads (& restaurant) & takeaway

Nan Vg	(\$2.45)	\$2.25
Mushroom Nan Vg	(\$2.95)	\$2.75
Keema Nan Mince meat	(\$2.95)	\$2.75
Garlic Nan Vg	(\$2.95)	\$2.75
Peshwari Nan Vg	(\$2.95)	\$2.75
Coconut, almonds & sulfanas.		
Cheesy Nan Vg	(\$2.95)	\$2.75
Garlic & Chilli Nan Vg	(\$3.60)	\$3.25
Keema & Chilli Nan Vg	(\$3.60)	\$3.25
Garlic & Coriander Nan Vg	(\$3.60)	\$3.25
Chapati Griddle cooked unleavened flat bread.	(\$1.65)	\$1.50
Tandoori Roti Vg	(\$2.15)	\$1.95
Like chapoti but cooked in clay oven.		
Paratha Soft, flaky, griddled flat bread.	(\$2.15)	\$1.95

If you have any special requirements, just ask!

Café MASALA ***** Restaurant

45 Mill Street, Kidderminster, Worcs DY11 6XB
01562 744600 | 01562 751133
www.cafemasala.co.uk

December 2019

Café MASALA ***** Restaurant

Award Winning Premier
indian & bangladeshi
restaurant & takeaway

Reservations & Takeaway
01562 744600 / 751133

Serving Healthier Food choices since 2003.
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LUNCH: THURS & SAT 12 NOON - 2PM
EVENING: MON - SUN 5PM - 11:30PM
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the beat award
Provision of healthy food choices with excellent hygiene standards
45 Mill Street, Kidderminster, Worcs DY11 6XB

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www.cafemasala.co.uk
Scan the QR Code to see our website!



Welcome to Café Masala, Kidderminster's premier family run, Indian Bangladeshi Restaurant & Takeaway.

Established in 2003 we have maintained our high standards for so long by using quality, fresh ingredients cooked to order for the full authentic culinary experience.

Our fully air conditioned historical restaurant has just had installed an English Heritage Blue Plaque in recognition as the birthplace of Kidderminster's Knighted Industrialist Josiah Mason, one of Kidderminster's most famous sons.

The success of any restaurant is based on consistency, we have maintained this with a Food Hygiene rating of 5 stars since 2011, unique to the Wyre Forest area and a TripAdvisor Certificate of Excellence since 2014.

Success is also achieved by the quality of food, we have achieved this by serving tasty, healthy food by winning The Clean Food Award and the NHS Heart Beat Award for serving low fat, low salt and low sugar options, something we are particularly passionate and proud of.

As such a long established successful business we regularly feature in the local press, especially the Kidderminster Shuttle, search online to read all the articles in detail.

Whether you speak to us on the phone for a Takeaway, or face to face in the Restaurant, our friendly staff will always be willing to discuss the menu and make your meal choices more personal.

We know you'll enjoy the experience of Café Masala!

Thank you for your continued support Mokbul and Hussain

Please find below a key to help you through our extensive menu:

healthy option (on request)

vegetarian medium fairly hot hot (madras) contains ground nuts

Please note: while nuts may not be a key ingredient, dishes are prepared in the same area. Although best practices are used inadvertent cross-contamination may occur.

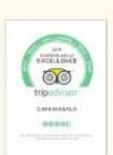
ALLERGY NOTICE

Our Dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, dairy, celery, mustard, sesame seed, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.

VISA We accept all major debit and credit cards. Minimum £10 card payment. Service charge 50p for card payment under £10.

VISA Cheques not accepted. All prices include VAT.

The Management reserve the right to refuse service.



Pre Starters (£ restaurant) & takeaway

- Plain or Spicy Popadom (£0.85) **£0.75**
- Individual Pickles (£0.70) **£0.70**
- Mango Chutney (sweet), Mint Sauce, Mixed Pickle (hot), Onion Salad.
- Selection of Pickles - (Takeaway) **£2.45**
- Includes: Mint Sauce, Mango Chutney (sweet), Mixed Pickle (hot) & Onion Salad.
- Pickle Tray per Person - (Restaurant) (£0.70)
- Mint Sauce, Mango Chutney (sweet), Mixed Pickle (hot) & Onion Salad.

Starters (£ restaurant) & takeaway

- Mas Baja (Fish) (£4.35) **£3.95**
Tilapia fish filets marinated in pounded spices then pan fried with fresh onion.
- Prawn Cocktail (£3.80) **£3.45**
Juicy prawns in our special cocktail sauce.
- Cox-Bazari-Jinga (£5.75) **£5.25**
Large succulent king prawns cooked to our own special recipe.
- Prawn on Puri (£3.80) **£3.45**
Spicy prawns served in deep fried puri.
- Chicken on Puri (£3.80) **£3.45**
Spicy chicken served in deep fried puri.
- Chicken Chaff (£3.80) **£3.45**
Chicken tikka in our special chaff masala sauce.
- Chicken Tikka (Starter) (£3.65) **£3.30**
- Tandoori Chicken (Starter) (£3.65) **£3.30**
- Chicken Pakora (£3.80) **£3.45**
Golden, crispy parcels containing spiced chicken tikka.
- Panch Mishali (£5.75) **£5.25**
(Panch means five, Mishal means mix) A mix of five different starters in one; Chicken Tikka & Lamb Tikka, Sheek Kebab, Onion Bhaji & Meat Samosa.
- Lamb Tikka (Starter) (£3.95) **£3.60**
- Lamb Chops (Starter) (£4.35) **£3.95**
Lamb on the bone marinated in our own special spices & fried onions cooked in tandoori grill.
- Gosht Paneer (£4.90) **£4.45**
Lamb tikka and cubes of Indian cheese in medium spices roasted in a clay oven.
- Sheek Kebab (£3.95) **£3.60**
Tender minced meat seasoned with fresh mint, herbs and spices. Cooked in tandoori on skewers.
- Nargis Kebab (£4.35) **£3.95**
Boiled egg covered with spicy minced meat, cooked over the tandoori and served with a light omelette.
- Shami Kebab (£4.45) **£3.95**
Delicately spiced minced meat patties griddle fried.
- Stuffed Peppers (Meat or Vegetable) (£4.35) **£3.95**
Capsicum stuffed with spicy minced meat or mix vegetables.
- Samosa (Meat or Vegetable) (£3.45) **£3.10**
- Onion Bhaji (£3.45) **£3.10**
- Paneer Tikka (Starter) (£3.45) **£3.95**
Cubes of Indian cheese seasoned in medium spices and roasted in a clay oven.
- Chutney Chop (£3.45) **£3.10**
Mashed potato seasoned with onion and fresh coriander covered in bread crumbs.
- Begun Chop (£3.45) **£3.10**
Sliced aubergine deep fried with delicate herbs and spices covered in bread crumbs.
- Chana Aloo Chaff (£3.45) **£3.10**
Diced potato & chickpeas served in a rich sauce with fresh coriander.
- Mushroom Pakora (£3.45) **£3.10**
Golden, crispy mushroom parcels.

Food Hygiene Rating - classed as excellent

the beat award

Provision of healthy food choices with excellent hygiene standards

Café Masala Signature Dishes 1

A selection of very special dishes unique to Café Masala. (£ restaurant) & takeaway

- All the Café Masala Signature dishes 1 & Café Masala Classic dishes can be prepared with any of the following:**
- Quom (£8.45) **£7.65**
 - Prawn (£8.45) **£7.65**
 - Vegetable (£7.65) **£6.95**
 - Duck (£9.85) **£8.95**
 - King Prawn (£12.95) **£11.95**
 - Chicken Tikka (£8.45) **£7.65**
 - Lamb Tikka (We only use premium lamb not mutton) (£9.30) **£8.45**

- Aqib - Shahi - Dhaniya new**
Coriander Lovers Dish, medium curry that punches with flavour, fusing fresh Chicken Tikka or Lamb Tikka with lashings of coriander cooked to a Bhuna style.
- Silsila of Bombay new**
Chicken Tikka & Lamb Tikka in a traditional bhuna-style, medium spiced sauce with fresh tomatoes, coriander to chef's own recipe.
- Naveed - Jal - Rushon - Mirchi new**
A garlic Lovers Paradise, Chicken or lamb tikka cooked with green peppers, onions & fresh garlic, fairly hot.
- Iqra - Mughal - E - Azam new**
Chicken or lamb tikka cooked with fresh tomatoes, green peppers & crispy onion in a combination of medium spices.
- Tawa**
Marinated strips of chicken tikka or lamb tikka cooked medium strength with onion and bell peppers together with mixed spices, tomatoes and fresh coriander, served in a sizzler dish.
- Jaipur**
A chicken tikka or lamb tikka dish cooked with lots of fried onion, capsicum, tomatoes, fresh coriander and marinated in ground spices. A true taste of Jaipur.
- Takia - Naga - Bahar**
Using the finest naga pickle renowned as one of the hottest chillies in existence, we create an aromatic dish only for spice lovers served with marinated chicken tikka or lamb tikka.
- Tok - Misti - Jhal**
A true madley sweet & sour dish. Slightly hot, a truly mind blowing dish. Chicken tikka or lamb tikka cooked with garlic, onion, tomato, chilli and fresh lemon juice garnished with fresh coriander.
- Kashia**
A true taste of Bangladesh of marinated chicken tikka or lamb tikka cooked medium strength with onion, capsicum, tomato, lemon zest and fresh coriander.
- Achari**
Marinated chicken tikka or lamb tikka cooked medium strength with onion, garlic, capsicum and mix of pickles (Achari) in a slightly tangy sauce.
- Garlic - Cheesy - Tikka - Bhuna**
A chicken tikka or lamb tikka slightly hot dish cooked with garlic, cheese, onion, tomato, capsicum and chilli powder.
- Mirchi - Murgh - Masala (3M)**
A fairly hot dish of chicken tikka or lamb tikka cooked in a bhuna style sauce with a touch of chilli powder, coriander and green chillies. This is a very popular dish known as 3M.
- Jamila - Rushon - Mirchi**
A mouth watering dish of chicken tikka or lamb tikka, garlic fried to give the full flavour of the dish with spinach and fresh green chillies. Cooked fairly hot, with mixed spices, onion, tomatoes, capsicum and garnished with fresh coriander. If you like the Mirchi-Murgh-Masala known as 3M then this dish is not to be missed.

Café Masala Classics

- (£ restaurant) & takeaway (€ restaurant) & takeaway
- Chicken Tikka (£8.45) **£7.65** Chicken (£7.65) **£6.95**
 - Lamb Tikka (£9.30) **£8.45** Lamb (£8.60) **£7.80**
 - Chapa Korma**
A Korma with a hot taste! Based on the classical Mughal cuisine chicken or lamb and marinated in an assortment of spices and cooked in a delicately flavoured cream sauce with chillies, cashew nuts, ground almonds, fennel & touch of garlic.
 - Chameli**
Named after the first Governor of India who said this was his favourite dish. A medium hot dish of chicken or lamb cooked with dry cranberries and special dry spices.
 - Chandana**
Delectable chicken or lamb cooked with mild to hot spices with ground almond and nutmeg. Accented with one green chilli cut into two slices, ground cashew nuts, crushed chilli, coriander & touch of garlic.
 - Anika - Ka - Pasand**
A hot and spicy chicken or lamb dish prepared with turmeric, cumin, coriander and fresh green chillies.
 - Pasand - Ka - Abid**
Pieces of chicken or lamb cooked in a mild sauce with ground pistachio and almond, a touch of yoghurt and mango pulp and topped with cranberries.
 - Murgh - Aloo - Chole**
Chicken with potatoes and chickpeas in a medium strength sauce with tomatoes, capsicum and onion. Garnished with fresh coriander.

Café Masala Signature Dishes 2

(£ restaurant) & takeaway

- Shakila - Rushon - Bahar** (£9.85) **£8.95**
A garlic lovers paradise. Tandoori chicken off the bone with minced meat in a medium strength sauce, garlic fried to give aroma of spice, cooked with onions, tomatoes, green peppers and fresh coriander.
 - Imli - Lamb - Chop** (£9.85) **£8.95**
On the bone lamb chops, a spicy dish cooked in a tamarind sauce with strips of onion, capsicum, tomato, garlic and fresh coriander.
 - Shunar Bangla (Fish)** (£9.85) **£8.95**
Freshwater Bengal fish fillet. Spiced and cooked to an age old recipe. Simmered with tomatoes, capsicum, coriander and a couple of cheeky chillies (may contain bones).
 - Maswala (Fish)** (£9.85) **£8.95**
Tilapia fish filets, marinated in five different spices, cooked in bhuna style sauce, garnished with lemon zest, onion, tomatoes and fresh coriander.
 - Harsh Rezala (Duck)** (£9.85) **£8.95**
Marinated duck, medium spiced and cooked in garlic, capsicum and coriander. Garnished with shallow fried onions with slightly hot flavoured spices.
- Tandoori Special** (£ restaurant) & takeaway
- Tandoori is a traditional dish cooked on a clay oven above charcoal heat and marinated in special herbs and spices. All Tandoori Specialities are served with a fresh green salad and mint sauce.
- Chicken Tikka (Main)** (£7.45) **£6.75**
Boneless breast chicken marinated in yoghurt and spices, cooked in clay oven.
 - Tandoori Chicken (Main)** (£7.45) **£6.75**
Half spring chicken marinated and cooked in Tandoori clay oven.
 - Lamb Tikka (Main)** (£8.35) **£7.60**
Pieces of lamb marinated and mildly seasoned. Roasted in a clay oven.
 - Harsh Tikka (Duck - Main)** (£8.75) **£7.95**
Pieces of duck marinated and mildly seasoned and roasted in tandoori clay oven.
 - Chicken Shashlick** (£8.45) **£7.65**
Diced chicken marinated with spices cooked over charcoal, served with grilled tomatoes, onions and capsicum.
 - Lamb Shashlick** (£9.30) **£8.45**
Diced lamb marinated with spices cooked over charcoal, served with grilled tomatoes, onions and capsicum.
 - Panner Shashlick** (£9.10) **£8.25**
Cubes of Indian cheese skewered with diced chunks of onion, capsicum and tomato.
 - Tandoori Platter** (£9.85) **£8.95**
A feast for Tandoori lovers - Tandoori Chicken, Lamb Tikka, Chicken Tikka, Sheek Kebab and Nan Bread.
 - Tandoori King Prawn** (£11.95) **£10.95**
King prawns marinated in yoghurt, cooked over charcoal.
 - Lamb Chops (Main)** (£9.10) **£8.25**
Lamb on the bone marinated in our own special spices & fried onions cooked in tandoori grill.

House Special

- (£ restaurant) & takeaway
- Chicken Tikka Masala** (£7.80) **£7.10**
Marinated chicken tikka cooked in mild Masala sauce with fresh spices.
 - Lamb Tikka Masala** (£8.75) **£7.95**
Marinated lamb tikka cooked in mild masala sauce with fresh spices.
 - Quom Masala** (£7.80) **£7.10**
Marinated Quom, cooked in mild masala sauce with fresh spices.
 - Vegetable Masala** (£7.30) **£6.60**
Marinated mixed vegetables cooked in mild masala sauce with fresh spices.
 - Tandoori King Prawn Masala** (£12.45) **£11.45**
King prawn roasted over charcoal cooked in mild spices, cream and butter.
 - Harsh Tikka Masala (Duck)** (£9.30) **£8.45**
Sliced duck marinated in mild masala sauce with fresh spices.
 - Butter Chicken** (£7.80) **£7.10**
Chicken tikka cooked in butter with ground almonds in a mild creamy sauce.
 - Pasanda** Lamb (£8.75) **£7.95** Chicken (£7.80) **£7.10**
Sliced lamb tikka or chicken tikka cooked in yoghurt, mild spices, mixed ground nuts and fresh cream.
 - Chicken Makhani** (£7.80) **£7.10**
Pieces of tandoori chicken, delicately spiced. Cooked in butter with fresh cream with ground almonds and nuts.

All Kinds of Parties and Functions Catered For. Either In Our Family Licensed Restaurant or At Your Venue. Please Ask a Hussain or Mokbul For Further Details.