

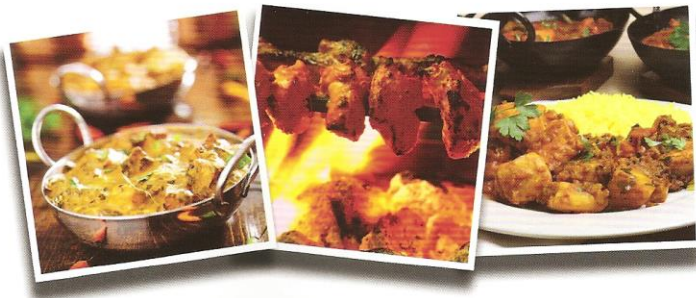
STARTERS

★★ THE OLD CLASSICS ★★

- ALOO TIKKI (v)** £3.25
Pan fried potato patties served with a yoghurt and tamarind dressing
- PUNJABI SAMOSA CHAAT (v)** £3.45
Vegetable samosas served with spicy chickpeas in a masala sauce, traditional chutneys and yoghurt
- ONION BHAJI (v)** £2.95
The Indian 'onion ring', a crispy snack of onions deep fried in a spicy batter
- TANDOORI CHICKEN TIKKA** £3.75
A traditional Punjabi style chargrilled marinated chicken, served with seasonal salad and mint chutney
- LAMB SEEKH KEBAB** £3.75
Chargrilled skewers of tender minced British lamb mixed with onions, fresh herbs and spices, served with salad and mint chutney

★★ SOMETHING A LITTLE DIFFERENT... ★★

- CHILLI CHICKEN or CHILLI FISH (serves 1-2)** £5.75
Succulent cuts of marinated chicken thigh or chunks of cod, tossed with crunchy bell peppers, spring onions, fresh green chillies and garlic
- CHILLI PANEER (v) (serves 1-2)** £5.50
An indo-oriental dish, with a fusion of diced homemade cottage cheese, onions, mixed peppers and green chillies tossed together in a dark soy sauce
- BATTERED AMRITSARI FISH** £4.95
Amritsar street food at its best...Chunks of cod fillet marinated in mixed spices and ajiwain (caromseed), golden fried in gram flour batter
- MELTING CHICKEN LOLLIPOPS** £4.45
Delicately flavored pieces of chicken coated in a yoghurt batter and grilled into a lollipop topped with melting cheese
- CHILLI GARLIC MUSHROOMS (v)** £3.75
Button mushrooms salted in spices and served in a cheese and chilli garlic sauce
- TANDOORI DUCK TIKKA** £5.95
Boneless duck delicately spiced, oven roasted, served with salad, mint and chilli sauce (subject to availability)
- PRAWN PURI** £3.95
Tender prawns in a rich masala sauce, garnished with coriander served in a puri (crispy fried bread)



SIZZLERS TO SHARE

Great SIZZLING barbecue food, whatever the weather!

All dishes served with salad and a selection of sauces

- STOURBRIDGE SIZZLER MIX GRILL (serves 1-2)** £11.95
From the tandoor - Selection of chicken tikka, tandoori chicken wings, lamb seekh kebab, and pork steaks served on a sizzling platter
- PUNJABI SIZZLER MIX GRILL (serves 2-3)** £15.95
All of the above but bigger with the addition of tandoori king prawns and lamb chops
- PUNJABI PLATTER VEGETARIAN MIX GRILL (serves 1-2)** £9.95
Mouth watering selection of vegetarian favourites - samosas, onion bhaji, paneer tikka and aloo tikki
- LAMB CHOPS (serves 1-2)** £5.95
Tender chops of spring lamb marinated in a blend of spices finished to perfection in the tandoor
- PORK STEAKS (serves 1-2)** £4.95
Succulent pork steaks marinated in mixed spices and cooked in the tandoor
- CHICKEN MALAI TIKKA (serves 1-2)** £4.95
Chicken tikka marinated overnight with cream, cheese and ground spices, delicately grilled on charcoal
- TANDOORI WINGS (serves 1-2)** £3.95
Chicken wings marinated in Indian spices and barbecued over charcoal
- PANEER SHASHLICK (v) (serves 1-2)** £4.45
Marinated Indian cottage cheese squares, crunchy peppers and onions, chargrilled in the tandoor
- SALMON TIKKA (serves 1-2)** £8.45
Scottish salmon marinated in a special blend of spices, flavoured with fresh dill, chargrilled in a tandoor
- TANDOORI KING PRAWNS (serves 1-2)** £7.95
Jumbo prawns marinated in a blend of spices, cooked on a skewer over the charcoal flames of the tandoor



HAND-MADE BURGERS

All of the below are served with fries and our homemade Indian-slaw (coleslaw)

Try our speciality chilli fries or add cheese to your burger (50p extra each)

- MAHARAJA BURGER** £7.95
Original, fun and bringing Punjab to the burger - A breast piece of our succulent chicken tikka with fresh salad and our tandoori inspired bun
- BOLLYWOOD BURGER** £7.95
A delicious keema (minced lamb) patty garnished with onions, green chillies and a drizzle of yoghurt and mint sauce, served on our tandoori inspired bun
- PANEER TIKKA BURGER (v)** £6.95
Chargrilled spiced paneer tikka in a naan bun, with fresh salad and chilli chutneys
- KEBAB ROLL** £7.45
Our delicious lamb kebab rolls, crispy salad, onions and a drizzle of our chutneys all rolled up in a crispy naan make this an incredible and unforgettable dish



★ MAIN COURSE ★

★★ CHICKEN - £6.55 ★★

KARAHI CHICKEN

Exquisite Punjabi country fare of tender chicken stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies

DHESI BUTTER CHICKEN

A classic Indian staple - chicken tikka simmered in a satin butter smooth tomato gravy fragranced with kasoori methi and finished with cream for a sweet taste

METHI CHICKEN

Roasted chicken from the flames of the tandoor with fresh fenugreek and a hint of garlic

INDIAN LEMON CHICKEN

A melt in your mouth chicken with a citrus kick! Made up of a mixture of cream, lemon and white pepper

MURGH KORMA

Tender pieces of chicken breast slow cooked in a subtly spicy yoghurt infused with cardamoms

MURGH JALFREZI

Diced and spiced chicken breast stir fried with peppers and onions, and fresh green chillies

MURGH TIKKA MASALA

Chicken tikka stir fried in a creamy onion and tomato sauce, flavoured with fragrant dried fenugreek leaves

★★ LAMB - £6.95 ★★

LAMB ROGAN JOSH

Diced lamb slowly simmered in a refreshing gravy of onions and tomatoes, finished with garam masala and fresh coriander

SAAGWALA GOSHT

Boneless lamb and fresh spinach lightly spiced and cooked in its own juices

RAHRA GOSHT

A Punjabi take on bhuna lamb - a mixture of diced lamb and mince stir fried with a selection of North Indian spices

KARAHI GOSHT

A popular dish originating from North India - tender British lamb cooked with peppers, tomatoes and onions in a traditional karahi wok

GOSHT KORMA

Boneless lamb cooked in a rich creamy sauce, flavoured with saffron and our chefs chosen spices - ideal for those who like milder spices and a warming, subtle taste

KEEMA MATAR

Fine mince of lamb cooked with freshly ground ginger, garlic, onion and tomatoes and finished with sweet green garden peas

★★ SEAFOOD/GAME ★★

GOA FISH CURRY £7.95

Fillets of cod simmered in a traditional masala of onion, coriander seeds, fresh green chillies and curry leaves, all finished with coconut cream

KARAHI KING PRAWN £7.95

King prawns pan fried in a traditional Indian karahi, cooked with tomatoes, bell peppers, garlic and ginger

PRAWN CHOICE £6.95

How do you like your prawns? Choose from: Jalfrezi, korma, masala or vindaloo

ANGLO - INDIAN DUCK MASALA £8.45

A fusion of cuisines influenced by the British Raj - Pot roasted duck pieces with onion, ginger and fresh ground black pepper, slowly cooked in its own fat

★ MAIN COURSE ★

★★ VEGETARIAN - £5.95 ★★

KARAHI PANEER

Wok tossed paneer with onion, tomato, peppers and crushed karahi spices

MATAR PANEER

Indian cottage cheese squares combined with sweet green peas cooked in a special homemade blend of spices

BOMBAY POTATOES

From the streets of Mumbai - cumin tempered potatoes cooked with tomato, onion and a selection of spices

BHINDI DOPIAZA

An authentic Punjabi favourite! Fresh okra tossed with onions and tomatoes, gently cooked together with herbs and spices

THARKA DAAL

Less is more! House speciality of lentils, tempered with garlic, whole red chillies and cumin seeds

DAAL MAKHANI

Black lentils slow cooked over night to the house recipe, finished with cream and butter

PUNJABI CHOLE

A tangy chickpea dish prepared with onion, tomato, ginger, mint and coriander, finished with a squeeze of lemon

MIXED VEGETABLE JALFREZI

Seasonal vegetables cooked in an onion, tomato and fresh green chilli sauce

PUNJABI SAAG

A Punjabi (as well as Popeye's) favourite. Creamed spinach slowly cooked with cumin seeds, onions and garlic, finished with dhesei ghee for that authentic taste

★ RICE & BIRYANI ★

STEAMED BASMATI RICE (v)

Steamed aged basmati rice, the perfect companion for any meal

£2.45

JEERA RICE (v)

Fragrant basmati rice cooked with whole cumin and sautéed onions

£2.95

MATAR PILAU RICE (v)

Seasoned basmati rice, cooked with whole cumin, cardamom seeds, cloves and fresh green garden peas

£2.95

BIRYANI

Aromatic preparation of basmati rice cooked with onions, garlic, cardamom seeds and cinnamon. Served with raita and sauce.

Vegetable £7.05

Chicken £7.55

Lamb £7.55

Prawn £7.55

BLACK COUNTRY BIRYANI

Biryani rice cooked with chicken, lamb and prawns. Served with raita and sauce.

£8.55

★ INDIAN BAKERY ★

FRESH TANDOORI NAAN

Needs no introduction - simple hot tandoori baked bread

£1.95

GARLIC & CORIANDER NAAN

Soft naan cooked with freshly ground garlic and fresh coriander

£2.55

KEEMA NAAN

Fresh naan stuffed with minced lamb and delicate spices

£2.75

PESHWARI NAAN

A sweet naan with a stuffing of nuts, coconut and sultanas

£2.75

CHEESY NAAN

'Pizza-style' naan stuffed with various cheeses and onions

£2.75

BULLET NAAN

Danger! A chilli packed naan for those looking for an extra kick

£2.55

FRESH TANDOORI ROTI

Crispy whole wheat bread, cooked on the live flames of the tandoor

£1.95

LACHA PARATHA

Whole wheat layered bread enriched with butter and baked in a tandoor

£2.55

★ SIDES ★

FRIES

A firm favourite across all cultures

£2.05

CHILLI FRIES

Taking the humble potato to another level - fries seasoned with our house spices

£2.95

CHEF'S RAITA

A refreshing yoghurt with crunchy onions, chopped cucumber and tomatoes

£1.95

NATURAL YOGHURT

Natural yoghurt to cool the taste buds

£1.55

INDIAN-SLAW

Homemade coleslaw with an Indian twist

£2.95

FRESH SALAD

Tangy Indian tossed salad of sliced tomatoes, cucumber, lettuce and onions drizzled with a crushed black pepper and fresh lemon dressing

£2.25

