

RICE

BOILED RICE	1.75
PILAU RICE	1.95
FRIED RICE	2.25
MUSHROOM FRIED RICE	2.50
EGG FRIED RICE	2.50
VEGETABLE FRIED RICE	2.50
KEEMA FRIED RICE	2.95
PRAWN FRIED RICE	2.95
CHICKEN TIKKA RICE	2.95

BREADS

NAAN	1.95
GARLIC NAAN	2.25
CHEESE NAAN	2.25
CORRIANDER NAAN	2.25
CHILLI NAAN	2.25
BUTTER NAAN	2.50
VEGETABLE NAAN	2.50
PESHWARI NAAN	2.50
KULCHA	2.50
KEEMA NAAN	2.75
ROTI	1.25
TANDOORI ROTI	1.50
POORI	1.50
PARATHA	1.75
VEGETABLE PARATHA	2.25
ALLOO PARATHA	2.25

ACCOMPANIMENTS

POPADOM	0.60
MANGO CHUTNEY	0.95
MIXED PICKLE	0.95
MINT SAUCE	0.95
YOGURT	1.25
CHIPS	1.75
SALAD	1.75
RAITA	1.75

WESTERN DISHES

OMELETTE	5.95
CHEESE OMELETTE	6.50
MUSHROOM OMELETTE	6.50
CHICKEN OMELETTE	6.95
CHICKEN NUGGETS	6.95
SCAMPI	6.95
SIRLOIN STEAK	10.95



INDIAGATES



Some dishes may contain nuts or nut derivatives

MENU

STARTERS

MEAT

ACHARI CHUTT PUTT	3.50
chicken nibbles marinated in pickle and roasted in clay oven	
CHICKEN TIKKA	3.50
bite sized chicken pieces marinated and then cooked in the clay oven	
CHEFS PLATTER (SERVES 2-3)	6.95
selection of meat starters	
FISH AMRITSARI	3.95
punjabi style fried fish coated with a special traditional batter	
MALAI TIKKA	3.50
lightly spiced chicken breast marinated in cheese, cream and yogurt and then roasted	
LAMB TIKKA	3.50
tender, marinated and oven baked lamb pieces	
LAMB CHOPS	3.75
lamb on the bone prepared in a spicy marinade and roasted in the tandoor	
POORI	3.75
fried chapatti bread wrap with a <i>CHICKEN</i> or <i>PRAWN</i> filling. (please specify)	
PRAWN COCKTAIL	3.75
prawns on a bed of freshly cut salad and smothered in a tangy cocktail sauce	
SEIKH KEBAB	3.75
minced lamb with a delicate sprinkle of aromatic spices, skewered and cooked in the tandoori oven	
STUFFED PEPPER	3.75
barbequed capsicum stuffed with spicy <i>CHICKEN</i> or <i>KEEMA</i> . (please specify)	
TANDOORI KING PRAWNS	4.75
marinated king prawns cooked in the tandoor	

VEGETARIAN

ALLOO TIKKI	3.25
fried spicy potato cakes served with tangy chick peas and salad	
ALLOO CHAAT	2.95
diced potatoes cooked with garlic and onions and sprinkled with chaat massala	
GARLIC MUSHROOMS	2.95
creamy stir fried mushrooms tossed with garlic and black pepper	
ONION BHAJI	2.95
sliced onion patty covered in spiced batter and deep fried	
PANEER PAKORA	3.50
indian cheese covered in a special batter and fried	
PANEER SHALICK	3.75
indian cheese skewered with onions and peppers and cooked in the tandoor	
POORI	3.75
fried chapatti bread wrap with, <i>ALLOO</i> , <i>CHANA</i> , <i>MUSHROOM</i> or <i>PANEER</i> filling (please specify)	
SPRING ROLL	3.25
fried rolls of pastry with a mixed vegetable filling, served with tangy chick peas and salad	
STUFFED PEPPER	3.50
barbequed capsicum stuffed with spicy <i>VEGETABLES</i>	
VEGETABLE PAKORA	2.75
deep fried onion and vegetable balls in a spicy batter	
VEGETABLE SAMOSA	3.25
fried triangular pastry with a vegetable filling, served with tangy chick peas and salad	
VEGETABLE PLATTER (SERVES 2-3)	5.95
selection of vegetable starters	

TANDOORI SIZZLERS

your choice of meat marinated in a unique blend of spices and herbed yogurt and then barbecued to perfection in the tandoori oven. served on a sizzling platter with basmati rice, salad garnish and a medium curry sauce.

CHICKEN TIKKA	8.95
SEIKH KEBAB	8.95
LAMB TIKKA	8.95
MURGH SHASLICK	8.95
TANDOORI MIX GRILL	9.95
TANDOORI KING PRAWN	10.95

POPULAR DISHES

TIKKA MASSALA
PATIA
KORMA
DHANSAK
BALTI

DOPIAZA
ROGAN JOSH
JALFREZI
BHUNA
MADRAS

all popular dishes can be prepared with the following:

CHICKEN	6.50
CHICKEN TIKKA	6.95
LAMB	6.95
PRAWN	6.95
KING PRAWN	8.50

HOUSE SPECIALITIES

BUTTER

oven baked chicken tikka simmered in a rich tomato gravy and topped with cream and butter.available in chicken tikka only.

CHANEDAAR

your choice of meat cooked with chick peas in a medium onion, ginger and garlic sauce with a selection of freshly ground spice.

CHOORI MOORI

a medium strength dish consisting of chopped up chicken in a tomato, onion, garlic and ginger sauce with a dash of corriander. available in chicken only.

GARLIC CHILLI

a south indian style dish prepared in a strong, ground garlic base, ginger, coriander,various spices and lashings of green chilli for that extra kick.

JAIPURI

a traditional dish from the city of jaipur, this is a combination of special spices cooked with capsicums, onions and mushrooms in a medium sauce.

JEERA

a unique dish consisting of a medium strength sauce with various spices and the strong flavour of baked cumin seeds.

KARAHI

traditionally cooked in a karahi dish and simmered in a sauce of freshly chopped capsicums, pureed ginger, sliced onions and coriander.

KALI MIRCH

a creamy yet slightly spicy dish consisting of chicken simmered in a yogurt base with the flavour coming from crushed black peppers. available in chicken only.

KEEMA MUTTER

traditional semi dry punjabi dish made with mince, onions, ginger,garlic and green peas. available in lamb keema only.

MASALEDAAR

this slightly hot and tangy dish from southern india is made with chopped capsicums,onion, coconut milk and a dash of fresh green chillies.

METHIWALA

lashings of fenugreek in addition to the onion, garlic and ginger base create the distinct flavour of this lovely curry.

RAHRA

a combination of keema with your choice of meat in an onion, ginger and garlic sauce accentuated with a select blend of spices. available in chicken or lamb only.

SAAGWALA

succulent pieces of meat cooked with home made spinach, ginger, garlic and spices then finished off with a sprinkle of coriander.

house specialities are available in:

CHICKEN	6.95
CHICKEN TIKKA	7.50
LAMB	7.50
PRAWNS	7.50
KING PRAWNS	8.95

a famous moghul banquet dish stir fried with the finest basmati rice, rich spices and served with vegetable curry sauce and freshly cut salad.

VEGETABLE	6.95
CHICKEN	7.95
CHICKEN TIKKA	8.50
LAMB	8.50
PRAWN	8.50
KING PRAWN	9.95

SEAFOOD SELECTION

FISH CURRY

7.50

this introduction to seafood is a medium spiced dish made with garlic, ginger, onions, and a select blend of spices.

FISH KARELA

7.50

this spicy south indian specialty is prepared with yogurt,coconut powder, ginger, garlic and a touch of green chilli.

SEAFOOD SPECIAL

8.50

a combination of fish, prawn and king prawns in a plethora of ginger,red onions, garlic, coconut and topped off with a touch of dry fruit.

VEGETARIAN DISHES

	SIDE	MAIN
ALLOO GOBI	4.50	5.95
a semi dry dish of cauliflower, potatoes and a selection of spices		
ALLOO METHI	4.50	5.95
a semi dry dish of potatoes, fenugreek and various spices		
BENGAN ALLOO	4.50	5.95
chopped aubergine and potatoes cooked in the traditional way		
BHINDI BHAJI	4.50	5.95
okra chopped and cooked with a dash of onions, garlic and cumin		
BOMBAY ALLOO	4.50	5.95
stir fried spicy potatoes in a touch of sauce		
CHANA MASSALA	4.50	5.95
chick peas cooked in a medium sauce with herbs and spices		
CHILLI PANEER	4.95	6.50
indian cheese stir fried with onions and peppers		
DAAL MAKHNI	4.50	5.95
black lentils in a creamy sauce cooked punjabi style		
DESI SAAG	4.50	5.95
traditional homecooked punjabi saag		
KARAHI PANEER	4.95	6.50
indian cheese made with peppers, chillies, onions and tomatoes		
MALAI KOFTA	4.95	6.50
creamy cheese kofta in delicately spiced sauce		
SABZI RALMIL	4.50	5.95
a semi dry dish of mixed seasonal vegetables		
MUSHROOM BHAJI	4.50	5.95
chopped mushrooms cooked with onions,ginger and garlic in a semi dry dish		
MUTTER PANEER	4.50	5.95
punjabi dish consisting of indian cheese chunks and green peas		
SAAG ALLOO	4.50	5.95
saag and potatoes tossed together with medium spices		
SAAG PANEER	4.50	6.50
pieces of indian cheese cooked with fresh punjabi saag		
SHAHI PANEER	4.95	6.50
finely chopped paneer in a mild tangy sauce		
TARKA DAAL	4.50	5.95
yellow lentils in a creamy sauce topped with fried onions		