

# STARTERS

CHUTNEY TRAY	£1.25
POPPADUMS	£0.60
MURGH TIKKA	£5.45
Breast of fresh farm chicken pieces marinated with yogurt and roasted aromatic spices	
SHEEKH KEBAB	£4.95
Succulent tender minced lamb skewers seasoned with onion, herbs, fresh coriander & green chillies	
ZAQUENDE LAMB KEBAB	£6.95
Fillet of spring lamb marinated with aromatic spices and broiled with yoghurt in a clay tandoor oven	
ADRABI CHAAP	£5.95
Lamb chops marinated in crushed spices, broiled with ginger paste and grilled in a clay tandoor oven, served on a bed of fried onions on a hot skillet	
ROSE MURREE MIX GRILL	£7.49
Assorted grilled meat, lamb chops, chicken tikka, sheekh kebab all marinated in aromatic spices and yoghurt, served on a bed of fried onions on a hot skillet	
TANDOORI SAMUNDARI JHINGA	£8.95
Tiger prawns from the east coast of India spiced and chargrilled in a clay tandoor oven and served on a hot skillet	
MASALA FISH	£4.95
Fish marinated with aromatic Indian spices and herbs and pan fried	
MIRCHI PANEER (V)	£4.95
Indian cottage cheese with julienne of mixed peppers, red onion and green chillis, tossed with chilli sauce, a hint of soy sauce and vinegar.	
TANDOORI MUSHROOM (V)	£4.95
Seasonal mushrooms stuffed with spicy cheese filling, marinated in a blend of spices and chargrilled in a clay tandoor oven	
PALAK ONION PAKORA (V)	£3.95
Modern version of onion bhaji – spiced mix of spinach, potatoes and onion deep-fried in batter until crispy	
CHANA CHAT (V)	£3.25
Chickpeas with diced tomato, potatoes and a tangy masala spice mix	

# MAIN COURSE

- MURGH SHAHI MAKHANI (N)** £9.45  
Tandoor-grilled tikka of chicken breast simmered in a satin-smooth buttery gravy made with tomatoes and yoghurt and flavoured with fenugreek
- KING PRAWN HARA PYAAZ** £15.95  
Pan-seared tiger king prawns cooked with roasted peppers, spring onions and fiery spices
- KING PRAWN BUTTER MASALA (N)** £16.25  
Barbecued jumbo king prawns simmered in a buttery almond and tomato sauce
- KING PRAWN JALFREZI** £15.95  
Jumbo king prawns lightly cooked with peppers, garlic, onions, chillies and tomatoes. Hot and spicy
- MURGH TIKKA LAJAWAB** £9.95  
A signature dish of the Taj hotel in India.  
Chicken tikka cooked in tomatoes and onion tadka gravy.
- DHAABA MURGH** £8.95  
A true favorite of the Punjab: home-style chicken cooked with hot spices and green chillies, ginger and handfuls of fresh coriander.
- MURGH MUGHLAI KORMA (N)** £9.45  
Succulent pieces of chicken cooked in white Shahjahni sauce. Mild and creamy
- CHICKEN HARA BHARA** £8.45  
Succulent pieces of chicken cooked in a spinach sauce
- MURGH TIKKA JALFREZI** £9.45  
Chargrilled chunks of chicken cooked in hot and spicy onion and tomato sauce with mixed peppers and fresh green chillies
- CHICKEN BHUNA** £8.45  
Succulent pieces of chicken cooked in a rich bhuna sauce.
- CHILLI CHICKEN DELIGHT** £8.45  
Pieces of chicken breast sauted and simmered in a rich bouillon with chillies and coriander – freshly spiced to perfection
- CHICKEN DOPIAZA** £8.45  
Chicken cooked in an aromatic spicy double onion gravy

# MAIN COURSE

- LAMB ROGAN KASHMIRI** £10.95  
Tender lamb cooked in olive oil with browned onions, fresh ginger, touch of garlic and gently simmered in selected spices and yoghurt
- LAMB TIKKA JALFREZI** £10.95  
Hot and spicy barbecued pieces of lamb tikka cooked in Jalfrezi masala mixed spices
- KARAHI GOSHT** £10.95  
Wok-fried chunks of lamb cooked in brown gravy with onions, tomatoes, mixed peppers, herbs and spices
- KEEMA MATTAR** £10.95  
Minced lamb cooked with peas, onion, garlic, ginger, tomatoes, spices and herbs, garnished with fresh coriander
- LAMB PATHIA** £10.95  
Tender lamb cooked with combination of chilli, sugar and lemon to create a fiery sweet and sour taste
- PALAK GOSHT** £10.95  
Succulent pieces of meat cooked in a rich buttery sauce with spinach, fresh tomatoes and garlic
- BENAZIR GOSHT** £10.95  
Tender pieces of lamb slow-cooked in a Lababdar sauce from Hyderabad

# SIGNATURE DISH

## ROSE MURREE BIRYANI

£13.95

Chicken, lamb, keema and prawns cooked with fragrant Kashmiri rice and delicately flavoured with rose water and the Chefs' own subtle combination of spices

## NALLI GOSHT

£14.95

Shank of lamb braised in heady aromatic spices over a slow flame and garnished with fried onions

## KARAHI ROSE MURREE

£12.95

Chicken, lamb and prawn prepared with our chef's prized secret blend of herbs and spices

## FISH CURRY PUNJABI

£10.95

Fish cooked in an onion and tomato reduction and mixed spices

## SPICY SEA BASS

£12.95

Sea bass marinated in spicy aromatic herbs with lime juice overnight and cooked in clay tandoor oven

## KING PRAWN DELIGHT

£16.95

Jumbo tiger prawns cooked and simmered in a rich sauce of mixed peppers, onions and tomatoes, garnished with fresh coriander leaves

# BIRYANI'S SELECTION

KING PRAWN BIRYANI	£13.95
Rice cooked with king prawns	
CHICKEN BIRYANI	£10.95
Rice cooked with chicken pieces	
LAMB BIRYANI	£11.95
Rice cooked with boneless lamb	
VEGETABLE BIRYANI	£8.95
Rice cooked with nuts and mixed vegetables	

## RICE

SAFFRON PULAO RICE	£2.75
Basmati rice cooked in Dum style with an aroma of saffron and rose water	
STEAMED RICE	£2.25
Basmati rice steam-cooked	
MUSHROOM PULAO RICE	£3.25
Fried mushrooms and spring onions mixed with pulao rice	
EGG FRIED RICE	£3.25
Pulao rice mixed with fried egg with spring onions	
MATTAR CHAWAL	£3.25
Pulao rice cooked with peas	

# VEGETARIAN

<b>PANEER BUTTER MASALA</b> Cubes of Indian cottage cheese simmered in smooth butter masala gravy	£7.95
<b>PANEER LABABDAR KARAH</b> Cubes of Indian cottage cheese cooked in a tomato-based Lababdar sauce from Hyderabad	£7.95
<b>PALAK PANEER</b> Diced cottage cheese in a thick spinach gravy	£7.95
<b>SHAHI PANEER (N)</b> Cottage cheese in cashew-based gravy with raisins and nuts	£7.95
<b>JEERA GOBHI ALOO</b> Florets of cauliflower and baby potatoes tossed with curry leaves and tempered with cumin seeds, garnished with fresh coriander leaves	£6.95
<b>ALOO ROSE MURREE</b> Roasted potatoes wedges cooked in Lababdar gravy with tomatoes and spices and garnished with fresh coriander leaves	£6.95
<b>CHANA MASALA</b> A tangy preparation of chickpeas and baby potatoes in an onion and tomato gravy	£6.95
<b>SAAG ALOO</b> Fresh spinach cooked with new potatoes – a must for garlic-lovers	£6.95
<b>VEGETABLE JALFREZI</b> Mixed seasonal vegetables stir fried with a subtle blend of herbs and spices	£6.95
<b>MASALEDAAR BHINDI</b> Fresh green okra cooked in tangy Masaledaar sauce, tempered with mustard seeds and garnished with fresh coriander leaves	£7.45
<b>DAAL MAKHANI</b> Black Urid lentils cooked overnight in tomato juice and butter and finished off with cream	£7.45
<b>TARKA DAAL</b> Assorted mixture of lentils cooked in clarified butter and tempered with garlic, cumin seeds, fried onions, tomatoes, garnished with fresh coriander leaves	£6.95

# SIDE ORDERS

ALOO ROSE MURREE	£3.95
MATAR PANEER	£4.25
ALOO SAAG	£4.10
TARKA DAAL	£3.75

# BREADS

BUTTER NAAN	£1.95
KULCHA NAAN	£2.25
CHEESE / GARLIC NAAN	£2.25
KEEMA NAAN	£2.95
PESHWARI NAAN	£2.95
TANDOORI ROTI	£1.95
CHAPATI	£1.75
TAWA PARATHA	£3.00
SALADS/RAITA	
GREEN SALAD	£2.50
CUCUMBER RAITA	£2.25
FRIES	£2.25