

OLD FAVOURITES

*these dishes were so popular back in Britain,
we thought we would share them with you.*

Jaipuri

chopped capsicum, onion, garlic, ginger
& mushrooms served in thick gravy.

Achari

try something with an extra zing.
cooked with ground pickle, tomato, onion & spices.

Pardesi

cooked in a special bhoona sauce with fried onion,
mushrooms, capsicum & spinach.

Sharaabi

cooked with green chillies & coriander.

South Indian Garlic Chilli

if you fancy something hot & spicy, this is a must.

Nentara

a prawn masala sauce peppered with onions, extra herbs & indian spices.

Chasni

a very smooth, light creamy sauce with a hint
of sweet & sour taste, a very balanced dish.

Masala

a special bhoona sauce with fresh cream, capsicums & onions.

Tikka Masala

a creamy bhoona gravy as above, with the meat cooked in the tandoor beforehand.

Jalfrezi

julians of pepper and onions cooked in tomato base spicy sauce.

Dhansak

cooked with lentils.

Bhoona

tomato, fenugreek base thick sauce.

Dopiaza

cooked with onion and tomato.



Passanda

creamy mild dish cooked with almonds & cashewnuts.

Balti

capsicum, onion, tomato with a touch of pickle.

Traditional Curry

a unique indian curry in the traditional indian style.

Madras

a spicy indian curry with regular spices.

Vindaloo

chef special recipe for this all time old favourites.

All of the above curries are available with:

- **Chicken Dhs.** 54
- **Tender Lamb Dhs.** 56
- **Beef Dhs.** 58
- **Jumbo Prawns Dhs.** 66
- **Mixed Vegetables Dhs.** 42
- **Fish (Hammour) Dhs.** 56

* may contain nuts

* A discretionary service charge of 10% will be added to your bill