

**Chef's specials**

**Murg Chargha** 8.50  
Roasted chicken with exotic spices served with a ginger gravy.

**Chicken Makhani** 7.95  
Chunky Chicken Tikka pieces grilled with Kashmiri sauce then cooked in fresh cream using almonds and pistachio nuts and a mixture of spices.

**Chicken Ginger** 7.50  
Dry and different, this dish uses a unique ginger masala.

**Chicken Zeera** 7.50  
A dry, spicy dish prepared with cumin seeds, garlic, ginger and tomatoes.

**Chicken Jaipuri** 7.50  
Originating from the city of Jaipur, this spicy dish is cooked with mushrooms and capsicum.

**Chicken Kashmiri Tandoor** 7.95  
Tender chicken pieces marinated and charcoal-grilled. It is then prepared with bay leaf juices, green chillies, tomatoes and garlic and served in a rich Korma sauce.

**Jingha Kashmiri Tandoor** 9.45  
Alternative Kashmiri Tandoor dish prepared as above with King Prawns.

**Paya** 6.95  
Hot and spicy, this delicacy comes in a rich, thick sauce. A Punjab favourite.

**Nihari** 6.95  
A well-flavoured dish containing large lamb portions and served in a rich and aromatic sauce. Garnished with green chillies, onions and coriander.

**Bindi Gosht** 7.50  
A popular lamb dish in the sub-continent prepared with okra (ladyfingers) and dry spices.

**Karela Gosht** 7.50  
A spicy lamb dish prepared with fresh bitter gourd.

**Keema Karela** 7.50  
Fresh bitter gourd cooked in small pieces with minced lamb and garnished with fine spices.

**Chana & Matter Kofta** 7.50  
Specially prepared spicy meatballs in a rich sauce containing chickpeas and garden peas.

**Spinach Kofta** 7.50  
Our juicy meatballs cooked with spinach and served in a thick sauce.