

Chefs specials	
<b>Murg Chargha</b>	8.50
Roasted chicken with exotic spices served with a ginger gravy.	
<b>Chicken Makhani</b>	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	
<b>Chicken Ginger</b>	7.50
Dry and different, this dish uses a unique ginger masala.	
<b>Chicken Zeera</b>	7.50
A dry, spicy dish prepared with cumin seeds, garlic, ginger and tomatoes	
<b>Chicken Jaipuri</b>	7.50
Originating from the city of Jaipur, this spicy dish is cooked with mushrooms and capsicum.	
<b>Chicken Kashmiri Tandoor</b>	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.	
<b>Jingha Kashmiri Tandoor</b>	9.45
Alternative Kashmiri Tandoor dish prepared as above with King Prawns.	
<b>Paya</b>	6.95
Hot and spicy, this delicacy comes in a rich, thick sauce. A Punjab favourite.	
<b>Nihari</b>	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.	
<b>Bindi Gosht</b>	7.50
A popular lamb dish in the sub-continent prepared with okra (ladyfingers) and dry spices.	
<b>Karela Gosht</b>	7.50
A spicy lamb dish prepared with fresh bitter gourd.	
<b>Keema Karela</b>	7.50
Fresh bitter gourd cooked in small pieces with minced lamb and garnished with fine spices.	
<b>Chana &amp; Matter Kofta</b>	7.50
Specially prepared spicy meatballs in a rich sauce containing chickpeas and garden peas.	
<b>Spinach Kofta</b>	7.50
Our juicy meatballs cooked with spinach and served in a thick sauce.	