



Munchies

- V Pappadum Basket** 6.99
Traditional papadums accompanied with mint and tamarind chutney dips
- V Masala Papad** 12.99
Crispy papadums topped with spiced onion-tomato mixture
- V GF Masala Peanuts** 9.99
Roasted peanuts tossed in a tangy, spiced masala blend for a perfect crunch

Nibbles – Small Plates

- NO GF VE Masala Chips** 10.99
An Indian take on traditional potato chips, tossed in a secret masala mix
- Popcorn Chicken** 20.99
Bite-size chicken pieces marinated and fried in the chef's special mix
- Amritsari Calamari** 17.99
Deep-fried calamari coated with the chef's special blend of spices, gram flour, lemon, and Kashmiri chilli
- VE GF Onion Bhaji** 16.99
Sliced and spiced onion marinated in an authentic masala chickpea blend and fried crispy
- VE Samosa** 16.99
Crispy pastry filled with spiced potato and peas, served with chutney

Platters

- Big Fat Meat Platter** 40.99
Tandoori Chicken, Lamb Seekh Kebab, Tandoor Wali Chaap, Chicken Tikka
- Mixed Platter** 36.99
Hariyali Kebab, Onion Bhaji, Lamb Seekh, Chicken Tikka
- V Veg Platter** 34.99
Samosa, Onion Bhaji, Hariyali Kebab, Bharwaan Gucchi

Traditional Entrees

- V GF Hariyali Kebab** 20.99
NO NO Mixed vegetables and cottage cheese cakes prepared with spinach and spices
- V GF Paneer Chilli Milla** 20.99
CS Stir-fried cottage cheese tossed with bell peppers and onions
- V GF Paneer Tikka** 20.99
Indian cottage cheese marinated in sour yogurt, cream, tandoori spices, and mustard oil
- NO GF Bharwaan Gucchi** 21.99
White button mushrooms filled with cheese and spices, cooked in the tandoor.
- VE GF Chilli Milla Cauliflower** 20.99
Crispy cauliflower florets tossed in a sweet and spicy sauce
- GF Chicken Tikka** 21.99
Succulent chicken thigh pieces marinated in sour yogurt, cream, tandoori spices, and mustard oil
- GF Lamb Seekh Kebab** 21.99
Pounded lamb mince sausages flavoured with a Hyderabad spice blend
- GF Tandoor Wali Chaap** 21.99
Succulent lamb chops marinated in chilli, masala yogurt, and fenugreek
- GF Tandoori Chicken** 21.99
Half chicken marinated in the chef's special tandoori blend of spices and yogurt
- CS Malai Tikka** 21.99
Tender chicken marinated in cream and mild spices, grilled to a golden finish
- V GF Batata Vada** 20.99
DF Spiced mashed potatoes engulfed in a coating of chickpea batter
- V GF Crispy Corn** 20.99
DF Crunchy fried corn kernels tossed with light spices and herbs.
- V GF Soya Chap Tikka** 21.99
Marinated soya chaap grilled to perfection with smoky tandoori flavours.
- GF Chicken Lollipop** 22.99
Crispy, juicy chicken lollipops deep-fried to perfection and served with spicy Szechwan sauce
- DF Chicken 65** 21.99
Crispy fried chicken tossed with curry leaves, chillies, and bold spices.

Banquets

All banquets are served with a selection of rice, naans, assorted sides, and condiments. Includes all-you-can-eat mains, rice, naans, papadums, and sides

All prices are per person, no take-away, for a minimum of 2 people

- V Vegetarian Banquet 42.99 pp**
Entree Samosa, Onion Bhaji, Hariyali Kebab
Main Course Vegetable Jodhpuri, Adraki Aloo, Kadhai Paneer, Dal Makhani

- Rockingham Mixed Banquet 49.99 pp**
Entree Samosa, Tandoori Chicken, Lamb Seekh Kebab
Main Course Butter Chicken, Lamb Rogan Josh, Adraki Aloo, Dal Tadka

- Meat Lovers Banquet 58.99 pp**
Entree Chicken Tikka, Lamb Seekh Kebab, Tandoori Chicken, Popcorn Chicken
Main Course Butter Chicken, Lamb Rogan Josh, Balti Chicken, Goat Curry

Vegetarian Curries

- VE GF Dal Tadka** 22.99
Yellow lentils tempered with fresh garlic, onion, and coriander, finished with lemon juice
- CS V GF Dal Bukhara** 24.99
Slow-cooked black lentils simmered in a rich, creamy tomato sauce with a blend of aromatic spices.
- V GF Adraki Gobi Masala** 24.99
Tender cauliflower cooked in a rich ginger-based gravy with aromatic spices
- VE GF Bombay Potato** 24.99
A classic Mumbai-style preparation of potatoes sautéed with mustard seeds, curry leaves, and spices
- CS V Punjabi Kofta Curry** 25.99
Vegetarian dumplings made from mashed vegetables and paneer, simmered in a rich tomato based gravy
- V GF Chana Masala** 24.99
Chickpeas soaked overnight and finished in the kadhai masala with coriander
- CS V Hara Kebab Masala** 24.99
Crispy spinach medallion cakes topped with mildly spicy saag masala.
- V GF Paneer Makhani** 25.99
Fenugreek flavoured cottage cheese in a creamy tomato gravy
- V GF Paneer Tikka Masala** 25.99
An Indian favourite, paneer tikka with bell peppers in a medium-hot onion tomato masala gravy

- V GF Palak Paneer** 25.99
A blend of spinach and herbs with cottage cheese
- V GF Shahi Paneer** 25.99
A rich mix of cottage cheese in a mild cashew and tomato gravy
- V GF Paneer Lababdar** 25.99
A Punjabi specialty, cottage cheese in a tomato and onion gravy finished with leaves
- V CS Paneer Khurchan** 25.99
Paneer tossed with bell peppers and onions in a semi-dry, medium-spiced masala
- CS V GF Bhindi Masala** 25.99
Fresh okra lightly tossed with onions and tomatoes in a spiced masala blend
- GF Kadai Soya Chap** 25.99
Grilled soya chap stir fried with bell peppers, tomatoes, coriander seeds and black pepper for bold flavours
- GF Soya Chap Tikka Masala** 25.99
Tender soya chunks marinated in smoky tandoori spices cooked in the Tandoor
- NO VE GF Jeera Aloo** 24.99
DF Potatoes sautéed with cumin seeds and mild Indian spices.
- V Cheese Angoori** 25.99
Soft cottage cheese dumplings cooked in a creamy, mildly sweet gravy topped with grated cheese
- V GF Veg Kadai** 25.99
A medley of vegetables tossed in an earthy kadai masala

Chicken Curries

- GF Butter Chicken** 27.99
Fenugreek flavoured tandoori chicken in a creamy tomato gravy
- GF Chicken Korma** 27.99
Chicken breast cooked in a rich and mild cashew gravy flavoured with fenugreek
- GF Chicken Tikka Masala** 27.99
An all-time favourite, chicken tikka cooked in the tandoor and tossed in a spicy onion and tomato based gravy
- GF Chicken Jalfrezi** 27.99
Semi-dry chicken pieces with medium spiced tomatoes, ginger, peppers, and onions
- GF Chicken Vindaloo** 27.99
Goan-influenced spicy, tangy chicken curry cooked in the chef's special masalas
- GF Chicken Madras** 27.99
Our chef's recreation of a famous Southern Indian country-style hot curry
- GF Chicken Lababdar** 28.99
A specialty of Punjab, chicken cooked in rich tomato and onion gravy, finished with fenugreek leaves

- CS GF Chicken Saag** 27.99
Tender chicken cooked in a robust spinach sauce, infused with aromatic spices.
- CS GF Koyla Chicken** 28.99
A smoky chicken curry with a coal-infused flavour, slow-cooked in traditional Indian spices
- CS GF Mango Chicken Curry** 28.99
Sweet and savory chicken curry with fresh mango pulp, providing a delightful balance of flavours
- CS GF Murg ka Khurchan** 28.99
Shredded chicken tossed with bell peppers and onions in a semi-dry, medium-spiced masala
- CS GF Balti Chicken** 27.99
A rustic chicken curry cooked in a Balti-style gravy, with tomatoes, onions, and fresh coriander
- CS GF Bhuna Chicken** 27.99
Slow-cooked chicken in a thick, aromatic sauce with a medley of roasted spices
- CS GF Murg Kali Mirch** 28.99
Chicken cooked with crushed black pepper in a rich, creamy gravy
- GF Kadhai Chicken** 27.99
Chicken stir-fried with bell peppers, tomatoes, coriander seeds, and black pepper for bold flavours

Lamb Curries

- GF Lamb Rogan Josh** 27.99
An authentic lamb preparation from the Kashmir region of India
- GF Lamb Korma** 27.99
Lamb cooked Awadhi-style in a mildly flavoured gravy with a hint of sweetness
- GF Lamb Vindaloo** 27.99
Goan-influenced spicy, tangy lamb curry cooked in the chef's special masalas
- GF Lamb Madras** 27.99
A Madras-style country preparation of Indian lamb curry
- GF Masala Chops** 30.99
Tandoori lamb chops cooked in the chef's secret semi-dry masala gravy
- CS GF Balti Lamb** 27.99
Tender lamb chunks cooked in a tomato-based Balti-style gravy with aromatic spices
- CS GF Kadhai Lamb** 27.99
Tender Lamb cooked with bell peppers, tomatoes and spiced with coriander and black pepper
- CS GF Laal Maas** 28.99
Authentic Rajasthani recipe of smoked spicy lamb flavoured with clove and fresh garlic
- GF Pineapple Lamb Korma** 27.99
Tender lamb simmered in a creamy, mildly spiced korma gravy with a hint of sweet pineapple.
- CS GF Lamb Saag** 27.99
Succulent lamb simmered in a flavourful, spiced spinach sauce.
- DF GF Lamb Seekh Masala** 27.99
Juicy minced lamb skewers simmered in a rich onion tomato masala.

Goat Curries

- GF Goat Curry** 28.99
A traditional goat preparation with a blend of garam masala and exotic Indian herbs
- CS GF Adraki Bhuna Gosht** 28.99
Semi-dry preparation of Indian goat marinated with ginger and green chili paste, cooked to tender perfection

Seafood

- GF Goan Fish** 29.99
A Goan classic fish in coconut milk-flavoured sauce with curry leaves and tamarind
- GF Goan Prawns** 29.99
A Goan classic prawn dish in coconut milk-flavoured sauce with curry leaves and tamarind

Eggs

- GF Egg Curry** 26.99
Boiled eggs cooked in a homestyle spiced onion tomato gravy.
- GF Egg Masala** 26.99
Eggs tossed in a thick, robust masala with bold Indian spices.

Kids Menu

- Dal Makhani with Steamed Rice or Butter Naan 15.90
- Dal Tadka with Steamed Rice or Butter Naan 15.90
- Butter Chicken with Steamed Rice or Butter Naan 15.90
- Chicken Korma with Steamed Rice or Butter Naan 15.90

Loaded Fries

- GF Butter Chicken with Fries** 15.99
- GF Chicken Korma with Fries** 15.99

Rice

- GF Steamed Rice** 6.99
- Saffron Rice** 7.99
- Jeera Rice** 7.99
Rice tossed with cumin seeds and coriander

GF Biryanis All biryanis are served with a side of raita

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| Vegetarian Biryani | 23.99 | Chicken Biryani | 26.99 |
| Paneer Biryani | 24.99 | Lamb Biryani | 27.99 |
| Soya Chap Biryani | 25.99 | Goat Biryani | 27.99 |
| Egg Biryani | 26.99 | Prawn Biryani | 28.99 |
| Chicken Tikka Biryani | 26.99 | | |

Breads

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| Plain Naan | 5.99 | Stuffed Naans | 8.99 |
| Butter Naan | 6.59 | <i>cheese, chili, onion, potato, kheema</i> | |
| Garlic Naan | 6.99 | Paratha | 7.25 |
| Kashmiri Naan | 7.99 | <i>Plain, Mint, Aiwain, Chili</i> | |
| Cheese Garlic Naan | 8.99 | Aloo Paratha | 7.99 |
| Tandoori Roti | 6.00 | CS 2 Fat Special Naan | 8.99 |
| | | <i>Our very exclusive naan filled with spinach, cheese, onion, and potato spice mix</i> | |

Sides

- Kachumber** 6.99
Diced onion, tomatoes, cucumber, chili, and coriander salad tossed with lemon and spices
- Onion Salad** 7.99
Sliced onions with lemon and spices

- Green Salad** 9.00
Sliced onion, tomatoes, cucumber with lemon and spices
- Raita** 6.00
Vegetarian, boondi, potato

- Chopped Chili** 2.50
- Mixed Pickle** 2.50
- Mango chutney** 2.50
- Vinegar Onions** 3.00