



THE INDIAN OCEAN

STARTERS

SOFT SHELL CRAB	11	KING PRAWN PUREE	9
Deep fried crab, spicy batter, mango kachumber, coriander chutney.		King prawns cooked in a rich sauce, served on light fried bread.	
SOUTHERN FRIED CALAMARI	9	ONION BHAJEE	6
Calamari rings, deep fried with Madras spices and curry mayo.		Onion rings mixed with lentils in a spicy batter.	
BARWAN LACHA PANEER	8	SHEEK KEBAB	7
Marinated paneer stuffed with Indian five spice figs, chilli, garlic and tumeric.		Spicy minced lamb grilled in the tandoori oven.	
PAPPDI CHAT	8	MIXED KEBAB	9
Spicy chickpeas layered with wheat crisps, sweetened yogurt and tamarind chutney.		An assortment of chicken tikka, lamb tikka and sheek kebab.	
TIGER KING PRAWNS	9	CHICKEN TIKKA	7 / 13
Griddled in marinade of garlic, ginger, herbs and spices.		Tender pieces of marinated chicken grilled in the tandoor.	
CHICKEN CAFREAL	8	VEGETABLE or LAMB SAMOSA	5
Indo-Portuguese Goan dish of fresh infused coriander, herbs and a spicy tangy vinaigrette marinade.		Crispy pastry, deep fried.	

HOUSE SPECIALITIES

BEEF SHORT RIBS	18	LAMB REZALA	13
Slow braised beef short ribs infused with aromatic Indian spices, served over curry infused mash and finished with spiced ghee.		A Bengali dish blending yogurt and green chillies, cooked with lamb to create a delicately balanced sauce.	
DAAB CHINGRI	18	TANDOORI CHICKEN CHILLI MOSSALLA	10.5
Bringing the beach to you. Cox's-Bazar of Bangladesh. King prawn marinated with mild spices and coconut milk.		Spring chicken off the bone, cooked with fresh green chillies and special herbs and spices. Fairly hot.	
SEABASS MOILEE	18	ACHARI	
Seabass served on mustard seed, tempered crushed cassava, mango, coconut milk, ginger sauce.		A North Indian dish cooked with Indian pickling spices and chillies.	
KASHMIRI LAMB	16	CHICKEN	11
Succulent pieces of lamb braised in gravy flavoured with aromatic medium spices.		LAMB	12
HYDERABADI LAMB SHANK	19	SATKORA CHICKEN OR LAMB	
Marinated lamb shank, slow cooked for six hours in chef's own recipe and warm spices. Saag Aloo.		Marinated lamb flavoured with citrus fruit from Sylhet.	
MURGH MAKANI	13.5	CHICKEN	11
A dish of well marinated strips of chicken breast, served in a beautifully blended sauce of tomatoes, garlic, cream and fenugreek.		LAMB	12
		NAGA	
		Sauce made of garlic, ginger, tempered mustard and hot naga.	
		CHICKEN	11
		LAMB	12

TANDOORI DISHES

TANDOORI KING PRAWN	19	SALMON TANDOORI	18
Juicy marinated king prawns cooked in the tandoor.		Marinated in tikka sauce and grilled in the tandoor, served on a bed of grilled onion and peppers. Sag aloo.	
TANDOORI MIXED GRILL	20	CHICKEN SHASLIK	14
Lamb chop, chicken tikka, Tiger king prawns, stuffed panir, chicken cafreal. Nan bread.		Grilled red, green peppers and onions.	
PESHWARI LAMB CHOPS	20	LAMB SHASLIK	15
Best end of lamb rack, raw papaya. Kashmiri chilli. Sag aloo.		Grilled red, green peppers and onions.	
		CHICKEN TIKKA	13
		Succulent chicken marinated in herbs and spices then grilled in tandoor.	

TRADITIONAL DISHES

NORFOLK CHICKEN	11
CHICKEN TIKKA	12
KING PRAWN	16
WEST COUNTRY LAMB	12
VEGETARIAN	11

MASSALLA

Marinated with herbs and spices, barbecued then cooked in a special flavoured yogurt, butter and cream sauce.

MADRAS

A South Indian dish with a rich, hot and sour flavour. Prepared with chilli, lemon juice and tomato puree.

CEYLON

A fairly hot dish enriched with garlic and coconut.

PATHIA

A dish rich in onions, garlic and tomatoes. Sweet, sour and hot.

JHALFREZI

A fairly hot dish prepared with fresh green chillies, green peppers, onions and tomatoes, served in a thick gravy of mustard and black pepper.

BHUNA

A medium strength dish flavoured with onion, garlic, tomato and a few selected spices.

DANSAK

A beautiful combination of lentils and garlic, producing a hot, sweet and sour flavour.

KARAH

A medium dish cooked with marinated chicken or lamb in a garlic, ginger, chilli sauce, garnished with green coriander.

ROGAN JOSH

A special recipe of spices and tomatoes combine to give this dish a unique flavour.

DUPIAZA

This medium hot dish is flavoured with seasoned fried onions and spices.

KORMA

Delicate flavours of yogurt and coconut cream – combined to give a mildly spiced dish.

PATHIA

A sweet, sour and hot dish rich in onions, garlic and tomatoes.

BALTI

Yogurt, garlic, ginger, green peppers, tomatoes and coriander. Nan bread.

CHICKEN	14
LAMB	15
KING PRAWN	17
VEGETABLE	14

BIRYANI

This very aromatic dish combines pilau rice, sultanas, selected herbs and spices. Served with a vegetable curry.

CHICKEN	13
CHICKEN TIKKA	14
LAMB	15
VEGETABLE	13
KING PRAWN	18

VEGETABLE DISHES

Side 7 Main 13

VEGETABLE CURRY

Seasonal mixed vegetables cooked in spices.

BOMBAY POTATOES

Fresh potatoes cooked in a medium hot, thick sauce.

MUSHROOM BHAJEE

Cooked with onions, green peppers and spices.

CAULIFLOWER BHAJEE

A medium hot dish of spiced cauliflower.

BRINJOL BHAJEE

Aubergines cooked in spices.

SAAG BHAJEE

A dish of spiced spinach.

TARKA DALL

Lentils in herbs, onions and garlic.

ALOO GOBI

Potatoes and cauliflower in spices.

SAAG ALOO

A dish of spinach and potatoes.

MIXED VEGETABLE BHAJEE

Fresh vegetables stir-fried with spices.

MATOR PONIR

Fresh green peas cooked with cheese and spices.

SAAG PONIR

Spinach cooked with cheese.

BHINDI BHAJEE

Okra cooked with spices.

CHANA MOSSALLA

Chick peas cooked in Panjabi spice mix.

DALL SAMBA

Mixed vegetables cooked in a hot lentil sauce.

SUNDRIES

STEAMED RICE	3.3	PURI	3
PILAU RICE	3.5	CHAPATHI	3
SPECIAL RICE	4	CHIPS	5
MUSHROOM RICE	3.5	PLAIN or SPICY PAPADUM	0.9
EGG RICE	3.5	MANGO CHUTNEY / ONION SALAD / MINT SAUCE / MIXED PICKLE	0.9
PLAIN NAN	3	PLAIN / CUCUMBER / ONION RAITA	2.95
KEEMA NAN (Lamb)	4	PICKLETRY PER HEAD	1
PESHAWARI NAN (Sweet)	3.5	ONION SALAD / MANGO CHUTNEY	
GARLIC NAN	3.5		

PLEASE NOTE: All our dishes are prepared in kitchens where nuts, flour etc. are commonly used so unfortunately we cannot guarantee our dishes will be free of traces of these products. All dishes may contain items not mentioned in the menu description.