

To Start and Appetise Select:

Mulligatawny or Lentils Soup	3.30	Labra (Mixed)	6.30
Onion Bhaji (Fritter)	3.90	Tandoori Maslee (Fish)	4.30
Aloo (Potato) Chat	3.90	1/4 Tandoori Chicken	4.30
Chana-pot (Chickpeas & Egg)	3.90	Chicken Tikka	4.30
Lamb or Veg:- Samosa	3.60	Lamb Tikka	4.30
Prawn Puree	5.30	Seekh Kabab	4.30
Chicken Batata (Battered & Fried)	4.60	Seekh - Roll	5.60
King Prawn Butterfly (Deep Fried)	5.30	King Prawn Tikka	8.30

Tandoori Specialities Med:-

Charcoal Clay Oven Barbecues Served Sizzling, with Salad (Ideal for diet conscious people)

Tandoori Chicken (Half) <i>Young spring chicken, marinated in yoghurt with delicate herbs & spices.</i>	8.60	Tandoori Maslee (Fish) <i>Marinated trout gently spiced.</i>	8.60
Chicken or Lamb Shaslick <i>Marinated with large pieces of green pepper, onion & tomatoes.</i>	9.60	Chicken or Lamb Tikka <i>Diced spring chicken or lamb marinated, mildly seasoned.</i>	8.60
King Prawn Tikka <i>King size prawn, marinated and spiced.</i>	16.60	Mixed Kabab <i>Various Tandoori - mixed, and Nan.</i>	12.60

Tandoori Curries

Tandoori Chicken Moricha Hot:- <i>Chicken stripped off the bone, cooked with shallots, garlic and green chillis. Authentic and wonderful combination of flavours.</i>	9.60	Chicken or Lamb Tikka Gustofa Med:- <i>Finely diced pieces of Chicken or Lamb cooked in Chef's secret recipe topped with mushrooms, tomatoes and green peppers, highly recommended by the Chef.</i>	9.60
Chicken or Lamb Tikka Moricha Hot:- <i>Chicken or Lamb cooked with shallots, garlic and green chillis. Authentic and wonderful combination of flavours.</i>	9.60	Chicken or Lamb Tikka Khana Tawa Med:- <i>Finely cut pieces of Chicken or Lamb stir fried with ginger and a combination of unground strong spices, slightly bitter tasting dish served sizzling.</i>	9.60
Chicken Tikka Chilli Mosalla Hot:- <i>Plenty of garlic in a unique preparation of wonderful herbs, fresh green chillies and tomatoes.</i>	9.60	Tandoori Chicken Musalam Med:- <i>Tandoori chicken cooked with minced lamb, served in iron skillet.</i>	9.60
Chicken Tikka Khana Khazana Med:- <i>Finely cut chicken cooked with a combination of unground strong spices and topped with a sweet cream to create a very full flavoured dish.</i>	9.60	Balti Chicken Tikka Sorsora Med:- <i>Succulent pieces of Chicken finely cut, cooked in medium spiced sauce with whole boiled egg & tomatoes. A dish for Balti lovers.</i>	9.60
Chicken Tikka Palok Med:- <i>Chicken Tikka cooked in garlic sauce with spinach.</i>	9.60	Chicken or Lamb Tikka Musalam Med:- <i>Chicken or Lamb Tikka cooked with minced lamb, served in iron skillet.</i>	9.60
Lamb Tikka Kalia Med:- <i>Cooked with onion & tomato and potato. Highly flavoured.</i>	9.60	Chicken Tikka Masala Mild:- <i>Cooked in red creamy sauce with ground almonds, pistachio & cashew nuts.</i>	9.60
Chicken Tikka Bhuna Med:- <i>Cooked with onion, tomato and green pepper. Moderately spiced.</i>	9.60	Chicken Tikka Makhan Mild:- <i>Chicken Tikka cooked in butter with coconut and cream.</i>	9.60
Chicken Tikka Dhansak Hot:- <i>Cooked with lentils in hot, sweet and sour sauce.</i>	9.60	Chicken Tikka Jalfrizi Hot:- <i>With fresh green chilli, onion and green pepper served in iron skillet.</i>	9.60
Chicken Tikka Lazeez Mild to Med:- <i>Tender pieces of Chicken cooked with plum tomatoes, onions and green peppers, topped with honey and sprinkled with coriander.</i>	9.60	King Prawn Maunkiutla Med:- <i>Marinated with garlic, ginger and herbs, toasted in shell, cooked in a delicious sauce with onions and tomatoes.</i>	14.60

Chef's Recommendation

A. For Two Persons Med:-	39.60
Chicken Tikka - Lamb Tikka - Seekh Kabab - Nan	
Balti Chicken - Karahi Gosht	
Sag Aloo - Pilao Rice	
Papadum & Pickle Tray	

Sheesh Mahal Special

B. For Four Persons Med:-	72.60
Tandoori Chicken - Seekh Kabab - Nan	
Murg Musala - Balti Gosht - Chicken Tikka Gustofa	
Large Aloo Motor - Pilao Rice	
Papadum & Pickle Tray	

Vegetable Thali Med:-

15.60
Onion Bhaji - Sabji Bhaji
Bombay Aloo - Kum Bhaji
Dall Musala - Pilao Rice
Raitha - Chapati - Salad

Mixed Thali Med:-

17.60
Chicken Tikka - Chicken Bhuna
Meat Bhuna - Bombay Aloo
Kum Bhaji - Pilao Rice
Raitha - Chapati - Salad