



Indian Cuisine
Bar • Restaurant • Takeaway

T: 01484 723321

CONDIMENTS

PLAIN / MASSALA POPADOM 0.75

CHUTNEY TRAY 3.5
Various pickles

STARTERS

THAAL SPECIAL (FOR 2) 11.5
Chicken pakora, chicken tikka, kundan machli and sheek kebab.

ONION BHAJI 5.0

MALAI SOMOSA 5.0
Cheese, peas, red onion & potatoes

STUFFED MUSHROOM 5.0
Stuffed with mashed potato, onions, and cheese.

VEGETABLE PAKORAS 5.0
Bowl of crunchy fresh vegetables

AMRITSARI MURGH 5.0
Chicken with potatoes, fried with onion, mixed peppers, topped with cheese

MIXED KEBAB 5.0
Onion Bhaji, Sheek Kebab, Chicken Tikka.

SHEEK KEBAB 5.0
Minced meat.

CHICKEN TIKKA 5.0

KASHMIRI PAKORA 5.0
Cod in a crispy crunchy kashmiri batter

KUNDAN MACHLI 5.0
White fish in a ajwain gram flour batter, delicately spiced and deep fried



SIGNATURE DISHES

LAHORI JALL MACHLI 12.5
White fish cooked with tomatoes, dry chillies and spring onions

SHASLICK SIZZLER 10.9
Chicken barbecued with mix peppers, onion, tomatoes and finished in a tandoori sauce

TANDOORI MACHLI 12.5
Grilled tandoor spiced seabass fillets, finished in tandoori masala and topped with a caramelised tomato rogon

MURGH JAL JOOL 10.9
Highly spiced chicken cooked with fresh ground spices, squeeze of lime, honey and chillies. Creating a hot, sweet and sour sauce flavour (Hot)

KEEMA REZELLA 10.9
Chicken cubes cooked in a spicy hot sauce tempered with red onions and minced meat (Hot)

MURGH MALAI KUMBI 10.9
Succulent pieces of chicken breasts poached in coconut milk cream and honey and hint of chilli finished with mushrooms topped with roasted almond flakes

CHICKEN CHILLI MASALA 10.9
Chicken cooked in tandoori spices with fresh green chillies (Hot)

ADRARI GOSHT 11.9
Succulent lamb cooked with fresh ginger, onions and tumeric creating a rich spicy masala

MIRCHI LAMB CUTLETS 11.9
3 Lamb cutlets marinated in lime, ginger, garlic and honey. Grilled then finished with onion, mint and peppers. Add 2 extra lamb cutlet pieces add 5.9

KABUL 10.9
Chicken simmered with chickpeas, chillies and whole spices

MURGH MASALA ACHAR 10.9
Chicken breast marinated in mustard seeds, lime and curry leaves simmered with onions, chillies and fresh lime creating a tangy spicy sauce

JHINGA SHAHI ZEERA 12.5
Jumbo tiger prawns marinated in tandoori spices barbecued and then simmered with cumin, yoghurt and green peppers

JHOO L GINGER 12.5
King prawns marinated in honey, chilli and yoghurt. Simmered in coconut milk and ground fresh spices. Finished with cashewnuts

SPECIAL MIXED BALTI 12.0
A mixture of chicken, lamb and prawn cooked in our special balti sauce. Flambéed with brandy

ALOO GOSHT 11.9
Lamb simmered with potatoes, onions and tomatoes

SHAJANI MURGH 10.9
Marinated Chicken cooked in clay oven then cooked with yoghurt, coriander, garlic and ginger tarkad with bay leaf

MURGH DHAI TURKA 10.9
Tender breast of chicken marinated in yoghurt, crushed black pepper and fresh mint finished in a caramelised red onion sauce

TURKA GOSHT 11.9
Succulent tender lamb marinated in mint, chilli and lime juice, then simmered with bayleaf and tomatoes with fresh mint

LAMB PALAK 11.9
Spiced cooked with spinach and tarkad with fresh garlic

MURGH BHUNA MASSALA 10.9
Chicken in a rich massala sauce, cooked with chef's own spices, with cherry tomatoes and chillies

MURGH MAKHONI 10.9
Chicken cooked with plump mango, coconut, almond, sultana and cashew-nuts. Mild

MURGH JALFRAZI 10.9
Chicken cooked with onion, mix peppers topped with coriander and green chilli. (Hot)

DESHI GARLIC CHICKEN 10.9
Chicken breast marinated then cooked with fresh garlic and tomatoes.

VEGETABLE DISHES

SABZI SHASHLIC PANEER 10.0
Potato, cauliflower, broccoli with mix peppers, paneer (cheese) tomatoes barbecued and finished in tandoori sauce.

SABZI PANEER MASALA 10.0
Fresh vegetables and cheese simmered in a rich spicy masala.

SAAG PANEER GARLIC / SIDE 4.0 OR MAIN 10.0
Fresh spinach and indian cheese cooked in a garlic masala.

SAAG ALOO / SIDE 4.0 OR MAIN 10.0
Spinach and potato

BOMBAY ALOO / SIDE 4.0 OR MAIN 10.0
Potato bhaji

TARKA DALL / SIDE 4.0 OR MAIN 10.0
Lentil

ALOO CHAMA MASALA / SIDE 4.0 OR MAIN 10.0
Potatoes and chickpeas

SUNDRIES

THAAL SPECIAL RICE FRUITY 4.5

PILAU RICE 3.5

BOILED RICE 3.0

MUSHROOM RICE 3.9

KEEMA RICE 3.9

LEMON RICE 3.9

FRIED RICE 3.9

MIRCHI RICE 3.9

VEGETABLE RICE 3.9

PLAIN NAAN 3.5

GARLIC NAAN 3.9

PESHWARI NAAN 3.9

KEEMA NAAN 3.9

CHEESE NAAN 3.9

TANDOORI ROTI 1.8

Before you order your food & drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage sold is free from traces of allergens.