













2 COURSE SET MENU

SUNDAY TO THURSDAY: £14.95 | FRIDAY AND SATURDAY: £16.95 | 5PM TO 10PM

CHOOSE A STREET APPETISER

DELHI TUK TUK (DG)

Chopped chicken tikka in a hot naga sauce and served on top of a puri. Lip smackingly hot.

ONION BHA,II (D)

The legendary appetiser, onions, peppers and lentils mixed with spices and deep fried.

ANGRY BIRD (D)

Chicken thighs marinated in hot and zesty spices, panfried with peppers and red chillies.

CHICKEN CHAAT (G) (NEW)

Chopped chicken cooked with diced cucumbers and tomatoes, sprinkled with chaat masala, served with a

BHUNA PRAWN/CHICKEN PURI (G) (NEW)

Prawns or chopped chicken cooked in a rich bhuna sauce, served with puri.

SALT AND CHILLI FRIED

AUBERGINES (V)

Sliced aubergines kissed In turmeric and chilli. Served

DELHI TIKKA (D)

Chicken marinated in house special spices and cooked in the tandoori oven.

THE AFGHANI SHEEK KEBAB 1

Succulent minced chicken marinated in mint, yogurt, and spices.

HARIYALITIKKA (D)

Chicken marinated in mint and spices, flavoured with green herbs.

CHOOSE A

CURRY BOWL OR TANDOOR PLATE

All curry bowls are served with a choice of Boiled Rice, Pulao Rice, Mushroom pulao, Vegetable pulao or chips. All Tandoor plates are served with green salad and a chutney

CHICKEN

QUEEN VICTORIA'S JALFREZI (D)

The original jalfrezi from the era of Queen Victoria's British India, featuring tandoor chicken cubes cooked with spices, onions, and peppers, garnished with coriander.

BOMBAY CHILLI CHICKEN & &

Hot, spicy, juicy chicken tikka cooked with herbs, naga chillies, and tempered with garlic.

CHICKEN MANCHURIAN /

Chicken tikka cooked in a lip-smacking sweet, sour, and hot sauce. A must-try!

CHICKEN TIKKA MASALA (D)

A mild creamy dish cooked with chicken tikka, with tandoori mild spices and almond.

CHICKEN KORMA(D)

Consisting of pieces of chicken breast, braised in a rich, creamy yoghurt sauce, spices and nuts.

BUTTER CHICKEN (D)

Chicken tikka cooked in a mouthwatering mild creamy tomato sauce, tempered with fenugreek.

DHANSAK 🖋

Tender chicken in a tangy, sweet and slightly spicy sauce, made lusciously thick and rich with the addition of red lentils.

CLASSIC BHUNA

Chicken cooked in a delicious sauce with onions and peppers. well-spiced, moderate heat.

CHETTINAD MADRAS (D)

Chicken tikka cooked in a hot pepper sauce with curry leaves and a hint of coconut milk.

SEAFOOD

MALABAR SOUTH

King prawns roasted with curry leaves and tamarind in a mild to medium sauce.

DARJEELING EXPRESS

King Prawns roasted with garlic and chilli and cooked

BOMBAY MIRCH KING PRAWN

MASALA J J (NEW)

King prawns cooked in a mouthwatering naga hot sauce with onions and peppers.

LAMB

RAILWAY STATION LAMB

Tender lamb cooked with curry leaves in a mild to medium spiced sauce, tempered with mustard seeds.

PUNJABI LAMB KADHAI 🥒

Lamb cooked in a special Punjabi sauce with onions, peppers, bullet chillies, and ground spices.

LAMB BALTI 🌶

Tender lamb cooked in a mouthwatering balti sauce with peppers and onions, garnished with coriander.

Lamb dishes are 2.50 extra | Seafood dishes are 3 extra

VEGETARIAN

GOBI MANCHURIAN (GV)

Cauliflower coated in spices and batter, deep-fried with onions and peppers in a hot and sour sauce.

BUTTER PANEER MASALA (D)

Cubes of cottage cheese cooked in a mouthwatering mild creamy tomato sauce, tempered with fenugreek.

CHOLE KADHAI (V)

Chickpeas cooked in traditional kadhai spices with

TANDOOR PLATES

DELHITIKKA (D)

Chicken marinated in house special spices and cooked in the tandoori oven.

THE AFGHANI SHEEK

KEBAB J

Succulent minced chicken marinated in mint, yogurt, and spices.

HARIYALITIKKA (D) 🥒

Chicken marinated in mint and spices, flavoured with green herbs.





