

Foujon

Customers please be aware that these foods may contain traces of ingredients that can cause allergic reactions. If you are allergic or have any food intolerance, kindly let us know when ordering.
(v) - suitable for vegetarians

Rice

Steamed White Rice Plain	£3.50
Pilau Rice Finest Indian Basmati	£4.10
Mushroom Pilau	£4.95
Vegetable Pilau	£4.95
Keema Pilau Spicy lamb mince	£4.95
Aloo Pilau	£4.95
Lemon Rice	£4.95
Special Fried Rice	£4.95
Egg Rice	£4.95

Breads & Sundries

Plain Naan	£3.50
Garlic Naan	£4.95
Keema Naan	£4.95
Peshwari Naan (N)	£4.95
Kulcha Naan	£4.95
Chilli and Coriander Naan	£4.95
Paratha Layered whole wheat bread available aloo or stuffed.	£4.95
Tandoori Roti Wheat bread which is baked on the wall of tandoori.	£2.95
Chapati	£1.40
Plain Popadoms	£0.80
Spicy Popadoms	£0.90
Pickles (per person)	£1.80
Cucumber Raitha	£1.50
Mixed Raitha	£1.80
Chips	£2.50
Green Salad	£2.50

Starters

Special Mix Platter (serves 2 people)	£14.95
Selection of tandoori specialities, chicken, lamb, sheek kebab and lamb chops served on a bed of herbs and onions brought to you sizzling.	
Kebab Roll	£5.95
Lamb Mince Kebab cooked with specially selected spices in the clay oven served wrapped in its own Indian bread.	
Salmon Tandoori	£6.95
Pieces of Salmon marinated in tandoori spices and soy sauce cooked in clay oven.	
Bajah Squid	£5.95
Squid with Goan spices & fresh herbs served with Bangladeshi spicy salad.	
Reshmi Kebab	£5.95
Lamb mince with onions, green chillies, herbs and spices, made into a flat kebab topped with fried egg.	
Podina Kebab	£5.95
Chicken breast marinated in a selection of tandoori spices and lots of garden mint cooked together with onions, peppers and tomatoes.	
Macheley Chats	£6.95
Fish cooked in chat massalas and fresh herbs.	
Mix Kebab	£5.95
Marinated chicken and lamb tikka served with a lamb minced sheek kebab.	
Fish Kebab	£5.95
Tasty tuna cooked in medium spices then made into kebabs, served with fresh salad.	
Chicken or Lamb Tikka	£5.95
Marinated in yoghurt and fresh aromatic spices, cooked in a clay oven.	
Goan Crabs	£6.95
Freshly cooked with garlic in medium herbs and spices served on a puree bread.	
Lamb Chops	£6.95
Tender lamb chops marinated in very special spices cooked in Tandoori oven.	
Sheek Kebab	£5.95
Mixed lamb in fresh herbs and grilled in clay oven.	
King Prawn Puree	£7.95
Large king prawns cooked in medium fresh spices served on a puree bread.	
Shami Kebab	£5.95
Chicken Pakorah	£5.95
Chicken or Lamb Chats	£5.95
Samosa (v)	£3.95
Onion Bhajee (v)	£4.95
Fresh onion battered and deep fried in mild spices.	
Prawn Puree	£6.50
King Prawn Butterfly	£7.95
Large King Prawns delicately spiced and deep fried in golden breadcrumbs.	
¼ Tandoori Chicken	£5.95
Spring chicken marinated in herbs and spices cooked in a clay oven.	
Chot Poti (v)	£5.95
Potatoes and chick peas cooked in medium spices and fresh herbs, served with boiled egg.	
Bombay Bash (Serves 4 persons)	£27.95
Selections of eight different mini starters including chicken, lamb, tiger prawns, vegetables and breads.	

Tandoori Specialities

All Tandoori dishes served with fresh salad

Tandoori Chicken (Half)	£13.95
Chicken on the bone marinated in special selection of tandoori masallas cooked in the clay oven.	
Chicken or Lamb Tikka	£13.95
Tandoori Mixed Grill (Served with curry sauce)	£16.95
Tandoori King Prawns	£18.95
Large King prawns marinated and cooked in day oven, served on a bed of mushrooms, and herbed onions.	
Shashlick (Chicken or lamb)	£13.95
Lamb Chops Peaza	£14.95
Spring lamb chops marinated in selected spices, cooked in the clay oven the briskly fried with onions.	

Karahi Dishes

Agni Korahi	£14.95
Chicken or lamb charcoal grilled, cooked in a korahi with onions, garlic, ginger and fresh coriander flamed with brandy.	
Agni King Prawn	£18.95
Chicken or Lamb Tikka Sag	£14.95
Chicken or Lamb Tikka Korahi	£14.95
Diced chicken or lamb delicately spiced, garnished with fresh fried tomatoes and capsicum.	
Duck Zoutun	£16.95
Marinated duck breast firstly cooked in the tandoori oven then brought to the pan with select spices, olives and fresh coriander med-spicy.	
Duck Jalfrazi	£16.95
Marinated Duck breast with a variety of herbs and spices, onions, peppers and fresh green chillies extensively spiced, medium - hot.	

Fish Selection

Nilgiri Machley	£15.95
Pangash fish fillet cooked in mouth watering spice concoction, vine tomatoes garlic & fresh coriander.	
Tenga Fish Curry	£16.95
Salmon steak cooked in our very own Bangladeshi style sauce, selected Bengali spice lots of tomatoes, coriander and fresh lime juice.	
Bowal Bhuna	£15.95
Bangladeshi fish cooked in medium spices, fresh herbs and coriander. this dish comes Sylhet region of Bangladesh.	
Rupchanda	£15.95
Taken from the Southeast region of Bangladesh (Cox's Bazaar) well known for its sec beach in the world. This dish is a favourite there, available in medium or very hot.	
Balti Fish Curry (N)	£18.95
Halibut steak cooked in our very own Balti style sauce, mixed spices and coriander.	
Fillet of Mackerel Bortha	£11.95
Flaked mackerel fillet cooked together with spring onions, roasted spices, coriander green chillies (optional) served with steamed rice and olive oil dressed salad.	
Grilled Salmon	£15.95
Lightly flavoured salmon with fresh herbs served with garden vegetables.	

Old Favourites

All curries in this section are available in either:

Chicken	£11.95
Lamb	£12.95
Prawn	£11.95
King Prawn	£14.95
Chicken or Lamb Tikka	£13.95
Curry	
A Basic blend of Indian herbs and spices.	
Madras	
Fairly hot dish cooked in garlic, lemon juice and spices.	
Vindaloo	
A rich hot and sour taste extensively prepared with red chilli, lemon juice and a touch of tomato puree.	
Phall	
Chilli and garlic all cooked together for the longest possible time for the maximum taste. Very, very hot.	
Bhuna	
Cooked with onions, capsicum, tomatoes and delicately spiced. Medium strength.	
Pathia	
A sour hot and sweet tasting dish extensively prepared with onions, tomatoes, a touch of garlic and selected spices.	
Dhansak	
Prepared with lentils, lemon juice and aromatic spices producing hot, sweet and sour taste.	
Dupiaza	
Chopped onions seasoned with fresh herbs and spices, tomatoes, peppers giving a medium strength.	
Methi	
Cooked with lots of Methi Fenugreek leaves, medium spiced.	
Korma (N)	
A very mildly spiced dish cooked in cream and butter.	
Kashmiri (N)	
Prepared with banana, ground almonds and mild spices in a rich creamy sauce.	
Malayan (N)	
Prepared with slices of pineapple, ground almonds, mild spices in a very rich and creamy sauce.	
Rogan Josh	
Spiced with herbs, garnished with tomatoes and onions of a medium strength.	

Biryani

Finest Basmati rice treated together with the choice from below in puree butter ghee with medium spices, served with a Vegetable Curry or Tarka dhall side, topped with a Bangladeshi Style Mix salad

Chicken	£13.95
Lamb	£14.95
King Prawns	£17.95
Prawns	£12.95
Chicken or Lamb Tikka	£15.95

Chef's Specialities

- Shashlik Kori** (Available in Chicken or Lamb) **£14.95**
Marinated chicken or lamb tikka with onions,peppers and tomatoes first cooked in tandoori then Brought to the pan using chefs special spice blend medium,spicy or hot sauce.
- Akbari Murghi Masala (N)** **£14.95**
Marinated chicken tikka cooked with finest masalla sauce select tandoori spices topped with a special fragrant cream sauce.
- Murgh Podina Chutney** **£14.95**
Marinated chicken tikka cooked with fresh mint with medium spices and exotic chutneys.
- Ghust Katta Masalla** **£14.95**
Diced lamb cooked with an exotic blend of dry massalas. Lots of spice in this one.
- Tafftoon (Chicken or Lamb)** **£14.95**
A real Bangladeshi treat for those who like spicy food prepared using naga chilli which only grows in Bangladesh and has a very unique taste and scent.
- Chicken or Lamb Amdi** **£14.95**
Marinated chicken or lamb tikka cooked in tangy Indian pickle with sliced mango in fairly hot but very tasty sauce.
- Gost Pathwari** **£16.95**
Marinated Duck breast cooked firstly in tandoori oven and then combined with a very unique blend of spices and herbs served spicy or hot. Onions, peppers and tomatoes combination in the sauce.
- Murgi Badam (N)** **£14.95**
Marinated chicken breast cooked in Aromatic Spices with cashew nuts (badam) cream and its very own secret ingredient.
- Lembuh Wallah** **£14.95**
Chicken breast or fillet of lamb tikka cooked in lots of fresh lemon and lime juices in a hot spicy zingy sauce.
- Kali Mirch Shai Kurma** **£14.95**
Aromatic korma sauce blended with crushed Brazilian peppercorns and cardamom, mild with intense aroma.
- Chicken Chilli Masalla** **£14.95**
Tandoori chicken on or off the bone freshly cooked in tandoori oven and then cooked with lamb, minced meat spiced with green chillies.
- Special King Prawn Nawabi** **£18.95**
Butterfly King Prawn pan fried in garlic, cooked in medium spices with selected mixed vegetables, tomato and coriander.
- Chicken or Lamb Tikka Masalla (N)** **£14.95**
The All time Favourite.
- Chicken or Lamb Pasanda (N)** **£14.95**
Pieces of lamb or chicken cooked in yoghurt, cream, ground almonds, fragrant spices and red wine.
- Special Sizzler Juliette** **£14.95**
A fabulous selection from our very own tandoori chicken or lamb marinated in fresh herbs and spices with capsicum, onions and flaming brandy.
- Jalfiazi** **£14.95**
Chicken or lamb in a thick curry sauce made with a variety of herbs and spices, onions and fresh green chilli extensively spiced, medium to hot.
- Khulnar King Prawn** **£18.95**
Large King Prawn barbecued in shell then delicately spiced with herbs in a thick Bangladeshi style sauce.
- Special Chicken Razala (N)** **£14.95**
Marinated chicken tikka cooked in aromatic spices, yoghurt and cream (mild).
- Mixed Korahi** **£14.95**
Diced chicken and lamb tikka cooked together in a medium strength gravy, garnished with fried tomatoes, capsicum, onions and chick peas.
- Napal King Prawns (N)** **£18.95**
Barbecued king prawns delicately spiced with herbs, chopped tomatoes and capsicum, cashew nuts in a thick sauce.
- Tandoori King Prawn Masalla (N)** **£18.95**
Large King Prawns cooked in tandoori oven then taken to the pan were it is combined in our very own aromatic masalla sauce (mild).
- Tandoori Butter Chicken** **£14.95**
Spring tandoori chicken, stripped off the bone, cooked with butter, almonds and sultans in a rich spicy sauce. On or off the bone (very mild).
- Murghi Makhani Chicken** **£14.95**
Chicken covered in aromatic spice and creamy sauce with a touch of yoghurt and a chunk of cheese.

Balti Specialities

Includes naan bread or roti
May include traces of nuts

Aflatoon (Chicken or Lamb)

£14.95

Exploding with flavour this dish is a combination of both tandoori & balti spices. Medium heat but lots of spicy flavour.

Makrani Jingha

£19.95

Large king prawns cooked in tandoori oven, then brought to the pan and combined with balti spices, herbs aubergines and potatoes, medium or hot.

Gost Ohmori

£15.95

Tender lamb cooked with cardamom pods and bay leaves with roasted Indian potatoes in our very own Balti style. This dish has a spicy but mouth watering taste.

Hariyali Murgh

£15.95

Marinated chicken cooked in balti spices with lemon grass, ginger and spinach giving this dish its name Hariyali for its distinctive colour.

Balti Crab Madras Chilli

£16.95

Balti King Prawn Rogan

£19.95

Special Rajstani Balti

£20.95

Crab, Scampi, Prawn and King Prawn.

Balti Tikka Madras

£15.95

Choice of chicken or lamb.

Patan Balti

£15.95

Lamb Cooked with fresh spinach leaves and capsicum.

Balti Tikka Korma (N)

£15.95

Available in chicken or lamb.

Balti Tikka Masalla (N)

£15.95

Available in chicken or lamb.

Shahensha Balti

£15.95

Chicken breast cooked with chick peas, fresh garlic and cooked ginger.

Gost El Laziz

£16.95

Lamb chops marinated and cooked in tandoori oven and hen cooked in our very own Balti style with onions, peppers, tomatoes, garlic, ginger and coriander.

Balti Tikka Rogan

£15.95

Choice of chicken or lamb.

Special Tandoori Balti

£15.95

Chicken or lamb.

House Specialities

(Must be ordered in advance)

To enable us to serve you the best quality and authentic tastes, please place your orders in advance (48 hours notice minimum) and 20% deposit

Kurzi Lamb (For 4 persons)

£125.95

Whole leg of lamb marinated in yoghurt, garam masallas, cardamom, cinnamon, bay leaves, fresh garlic and ginger and then oven roasted

Vegetarian Main Meals

Tandoori Butter Paneer (N)

£10.95

Paneer tikka pieces, cooked in lots of desi butter, with ground nuts and almonds, in a rich spiced sauce.

Paneer Tikka Masala (N)

£10.95

Panner cooked in tandoor then treated with the finest masala sauce.

Sabsi Ki Saat

£9.95

Vegetables with a special sour citrus fruit (shatkora) spicy or very hot.

Vegetable Chanari

£9.95

Vegetables cooked with chick peas, sultans and cashew nuts in mild massalas.

Jalfrazi

£9.95

Special selection of vegetables in a thick curry sauce made with a variety of herbs and onions and fresh green chilli extensively spiced, medium, spicy or very hot.

Chilli Aubergine

£9.95

Chilli and aubergine cooked in yoghurt, flavoured with cashew nuts.

Biryani Vegetable or Mushroom

£10.95

Vegetable or mushroom treated together with pilau rice and aromatic spices, served with vegetable curry.

Vegetable Pathia

£9.95

A hot sweet and sour dish extensively prepared with red chilli, onion, tomato and a touch garlic.

Motor Paneer Brinjal

£9.95

Chick peas, cottage cheese and aubergine cooked with a tangy spiced tamarind sauce.

Sylheti Vegetables

£9.95

A wild assortment of vegetables cooked in fresh herbs and spices, medium hot.

Set Meals

Set Meal for One person £21.95

Tandoori chicken, chicken Bhuna, vegetables side, pilau rice and popadoms.

Set Meal for Two persons £43.95

Chicken Tikka, lamb tikka, chicken Bhuna, lamb dopiaza, vegetable side, pilau rice and popadoms.

Set Meal for Three persons £65.95

Tandoori chicken, chicken tikka, lamb tikka, chicken Bhuna, lamb dopiaza, Chicken Balti Tikka Masalla, vegetable side, pilau rice and popadoms.

Set Meal for Four persons £87.95

Tandoori chicken, chicken tikka, lamb tikka, Sheek Kebab, chicken Bhuna, lamb dopiaza, Chicken Balti Tikka Masalla, king prawn sag, vegetable side, pilau rice and popadoms.

Special Banquet Dinner

Dinner for 2 persons

Popadoms, King Prawn Butterfly
Chicken Tikka
Chicken Tikka Masalla
Mixed Korahi
Vegetable, Rice, Naan bread
& Coffee

£59.95

Royal Bengal Seafood

Dinner for 2 persons

Popadoms, Crab Puree
Fish Kebab
Rajstani Balti
Tenger Fish Curry
Vegetable, Rice, Naan bread
Dessert & Coffee

£62.95

Bharathia Shobzi Dinner

(Vegetarian)

Popadoms, Aloo Sag Kebabs, Vegetable Samosa
Vegetable Jalfrazi
Shai Kuftha
Vegetable, sides, Rice Roti
& Coffee

£35.95

Side Dishes

Bhindi Bhajee

Okra.

£4.95

Brinjal bhajee

Aubergine.

£4.95

Cauliflower Bhajee

£4.95

Mushroom Bhajee

£4.95

Vegetable Bhajee

£4.95

Tarka Dhall

Lentils with garlic, tomato and a pure ghee mix.

£4.95

Dhall Masalla

Lentils with aromatic spices.

£4.95

Chana Masalla

Chick peas.

£4.95

Bombay Potatoes

The all time favourite.

£4.95

Aloo Gobi

Potatoes and cauliflower.

£4.95

Niramish

Bangladeshi style dry mixed vegetables.

£4.95

Sag Aloo

Spinach and potato.

£4.95

Sag Ponir

Spinach and Indian cheese.

£4.95

Motor Ponir Brinjal

Chick peas, cottage cheese and aubergine.

£4.95

Aloo Bangan

Potatoes and aubergine in aromatic spices.

£4.95

English Dishes

Sirloin Steak

Served complete with chipped potatoes, mushrooms and tomato.

£17.95

Chicken & Chips

£10.95