

## STARTERS

**Mulligatawny Soup** ..... **£3.95**  
Vegetable, lentils, spice & herbs

**Hyderabadi Murgh Shoba** ..... **£4.50**  
Chicken and potatoes are blended with spices, herbs, coconut and lemon. A Traditional Indian Soup

**Onion Bhaji** ..... **£4.10**  
Two Round shape crispy onion ball with gram flour, cornflour, lentils, spices & deep fried

**Samosa (Meat or Vegetable)** ..... **£4.10**  
A crispy triangle of pastry stuffed with spiced meat or vegetable

**Dall Puri** ..... **£4.50**  
A very popular street snack in Bangladesh. Lentils inside a crispy puree

**Chicken Tikka/ Lamb Tikka** ..... **£4.50**  
Boneless pieces of chicken or lamb marinated in a tandoori sauce and then cooked over charcoal in the tandoori oven

**Chicken Chat Masala/ Aloo Chana Chat Masala** ..... **£4.50**  
Small chicken or potato & chickpeas cooked with spice garlic & chat masala (add puri bread for £1.95)

**Seekh Kebab/ Shami Kebab** ..... **£4.50**  
Spiced mincemeat made into a sausage shape (seekh) or oval shaped (shami) & cooked in the tandoori oven

**Tandoori Chicken** ..... **£4.75**  
Quarter chicken marinated in a tandoori sauce and then cooked over charcoal in the tandoori oven

**Chicken Pakora** ..... **£5.10**  
Cubes of chicken tikka, coated with spiced batter then deep fried

**Chicken Tikka Lazeez/ Lamb Tikka Lazeez** ..... **£5.10**  
Cubes of chicken or lamb barbecued and marinated in lemon, yogurt sauce & cooked with onions & peppers

**Kebab Platter** ..... **£5.50**  
Mixture of seekh kebab, lamb tikka & chicken tikka

**Mixed Vegetable Platter** ..... **£6.10**  
Vegetable samosa, vegetable spring roll, onion bhaji & vegetable bortha

**King Prawn Butterfly** ..... **£6.10**  
Coated in breadcrumbs then deep fried

**Keema Sarta** ..... **£6.10**  
Mushroom filled with lamb mincemeat, covered with breadcrumb & deep fried

**Tandoori Lamb Chops** ..... **£6.10**  
Lamb chops marinated in a tandoori sauce & cooked in the tandoori oven

**King Prawn Puri/ Prawn Puri** ..... **£6.20/ £5.20**  
Cooked in a light spiced sauce with onions & served on an Indian pancake

**Tandoori King Prawns** ..... **£6.20**  
Marinated in tikka spices & cooked in tandoori oven

**Ajwain Salmon** ..... **£7.30**  
Ajwain flavoured chunks of salmon, marinated in tikka spices & cooked in the tandoor oven

## SPECIAL MAIN COURSE CURRIES

**Malabon Special** ..... **£10.50**

Combination of chicken, lamb & prawn in a special mild to medium sauce

**Haleem Lamb Shank** ..... **£13.95**

Lamb shank (knuckle) marinated & baked until it is tender & cooked in a lentil sauce (medium or hot)

**Nawabi Murgh Masala** ..... **£12.95**

Quarter tandoori chicken, chicken tikka, lamb tikka & tandoori king prawn cooked in medium special sauce & spices

**Khassie Bhuna** ..... **£11.95**

Tandoori lamb chops cooked in a Bhuna sauce with potatoes

**Shatkora Chicken/ Shatkora Lamb** ..... **£10.50**

Cooked with special Bangladeshi citric called Shatkora (seven seeds) which only grows in the region of Sylhet

**Naga Chicken/ Lamb/Prawn/Vegetables** ..... **£10.50**

Hot chilli, seriously hot curry!

**Kashmir Chicken/ Kashmir Lamb** ..... **£10.50**

Cooked in a mild sauce with lychee's & pineapple

**Khatter Chef Special** ..... **£10.25**

Chicken or lamb diced in a thick tamarind sauce with chickpeas

**Korai Chicken Tikka/ Korai Lamb Tikka** ..... **£10.25**

Medium spiced curry cooked with onions, tomatoes & peppers

**Murgh Makhani** ..... **£10.25**

Delicately blended with the chef's special mild mixture sauce

**Peshwari Chicken/ Peshwari Lamb** ..... **£10.25**

Marinated with tandoori spices & cooked with tomato's, peshwari seeds (sesame seeds) & onions

**Achari Chicken/ Achari Lamb** ..... **£10.25**

Cooked with homemade lime pickle & spices

**Butter Chicken/ Butter Lamb ..... £10.25**

Tossed in butter & cooked in rich, creamy spices with ground almonds & coconuts

**Gosht Lajawab ..... £10.25**

Tender juicy pieces of lamb, marinated in spices & yogurt, cooked to perfection flavoured with cinnamon & coriander

**Goan Green Chicken Curry ..... £10.25**

Darjeeling chicken pieces with freshly pureed coriander, tamarind, mint, green chilli, spices & herbs

**Roshney Chicken/ Roshney Lamb ..... £10.25**

Cooked with garlic, green chilli, tomato, peppers & onions

**Tapeli Chicken/ Tapeli Lamb ..... £10.25**

Garnished with hint of garlic & ginger, blended into a thick sauce

**Handi Chicken/ Handi Lamb ..... £10.25**

This delicious dish has quite dry sauce with madras heat & fried in ghee, dry red chillies & spices

**Rajeshwari Chicken ..... £10.25**

Fairly hot, marinated pieces of chicken tikka cooked with fresh herbs, tomatoes, lime pickle, coriander, green chilli & garlic

**Garlic Chilli Chicken Masala ..... £10.25**

Fairly hot chicken tikka with fresh garlic & chilli

**Madhu Chicken/ Madhu Lamb ..... £10.25**

Cooked with spices & honey

### BALTI

Stir fried in an aromatic spice with our homemade Balti sauce with onions & peppers

**Served with Plain Naan**

Chicken/ Lamb/ Vegetables ..... **£10.85**  
King Prawn ..... **£13.95**

### DHANSAK

Hot, sweet & sour with lentils

**Served with Pilau Rice**

Chicken/ Lamb/ Vegetable/ Prawn ..... **£10.85**  
King Prawn ..... **£13.95**

### PATHIA

Pathia is a dish from Bombay & it has an interesting balance between hot, sweet & sour flavours

**Served with Pilau Rice**

Chicken/ Lamb/ Vegetable/ Prawn ..... **£10.85**  
King Prawn ..... **£13.95**

### KORMA

Mild, sweet, creamy dish

Chicken/Lamb/Vegetable ..... **£8.95**  
Prawn Korma ..... **£9.50**  
King Prawn Korma ..... **£13.50**  
Marchwangan Korma ..... **£9.50**

Korma dish is not always mild in Kashmir as we present here. Its red-hot colour comes from the use of beetroot, dry red chillies. Available as a lamb, chicken, prawn or vegetables dish

### PASANDA

Creamy sauce cooked with almonds, yogurt

Chicken/ Lamb/ Vegetables/ Prawn ..... **£9.50**  
King Prawn ..... **£13.50**

## TIKKA & TANDOORI

Marinated in tikka or tandoori spices and cooked in the tandoori oven.

Chicken Tikka .....	£9.50
Lamb Tikka .....	£9.50
Paneer Tikka .....	£9.00
Duck Tikka .....	£11.50
Salmon Tikka .....	£11.50
Tandoori Lamb Chops .....	£12.20
Tandoori King Prawn .....	£13.50

**Murgh Tandoori .....** £9.50  
Half chicken (chicken on the bone) marinated in a tandoori sauce then cooked in the tandoori oven

**Chicken Tikka Lazeez/ Lamb Tikka Lazeez .....** £10.50  
Cubes of chicken or lamb barbecued and marinated in lemon, yogurt sauce & cooked with onions & peppers

**Chicken Tikka Darjeeling .....** £10.95  
Chicken tikka marinated in mint, coriander, with onions, peppers, tomatoes & spices then cooked in the tandoori oven

**Tandoori Mixed Grill .....** £13.95  
Quarter tandoori chicken, chicken tikka, lamb tikka, seekh kebab & plain naan bread

## TIKKA SHASHLIK

Marinated in shashlik red sauce then skewered with onions, peppers & tomatoes

Panner Tikka Shashlik .....	£9.95
Chicken Tikka Shashlik .....	£10.50
Lamb Tikka Shashlik .....	£10.50
Tandoori King Prawn Shashlik.....	£13.95

## TIKKA MASALA

Cooked with fresh cream, yogurt, almond, coconut and a mixture of mild spices with a unique taste

Chicken Tikka Masala .....	£9.50
Lamb Tikka Masala .....	£9.50
Sabzi Tikka Masala .....	£9.50
Duck Tikka Masala .....	£12.50
Salmon Tikka Masala .....	£12.50
King Prawn Delight .....	£13.50

## CLASSIC CURRY

Chicken Curry/ Lamb Curry ..... £8.95  
Classic Curry

Madras (chicken/lamb/prawn/vegetable) ..... £8.95  
Madras hot curry

Vindaloo (chicken/lamb/prawn/vegetable) ..... £8.95  
Hot curry with potato

Bhuna (chicken/lamb/prawn/vegetable) ..... £9.50  
King Prawn Bhuna ..... £13.50  
Dry medium curry in a thick sauce

Dopiazza (chicken/lamb/prawn/vegetable) ..... £9.50  
Cooked sweet with onions

Elaichi Gosht ..... £9.50  
Lamb curry cooked with fresh green cardamom, coriander, garlic and ginger

Jalfrezi (chicken/lamb/prawn/vegetable) ..... £9.50  
King Prawn Jalfrezi ..... £13.50  
Stir-fried with peppers, fresh green chillies, in a thick sauce & hot

Methi Gosht/ Methi Murgh ..... £9.50  
Curry cooked with fenugreek leaves

Palak (chicken/lamb/prawn/vegetable) ..... £9.50  
Cooked with spinach leaves

**Podian Murgh** ..... **£9.50**

Tikka chicken in a mild sauce with mint

**Rogan (chicken/lamb/prawn/vegetable)** .....**£9.50**

Medium cooked with garnished tomatoes

**Chicken Tikka Rezala/ Lamb Tikka Rezala** ..... **£9.50**

Medium cooked with herbs, garlic & spices

### **SEAFOOD DISHES**

**Bangladeshi Fish Curry (Ayre)** ..... **£11.95**

Authentic Bangladeshi fish curry. Bangladeshi boneless white fillet fish battered in gram flour & cooked in a medium spice sauce

**Mooli King Prawn** ..... **£13.50**

Slightly spiced cooked with coconut, turmeric & mooli seeds

**Golda Chingri Pordanishi** ..... **£13.50**

Goan style, coconut flavoured pordanishi, made with king prawns

**Tandoori King Prawn In Goan Masala** .....**£13.50**

Tandoori King Prawn in a red chilli sauce with grounded almond & coconut

**Annarosh King Prawn** ..... **£14.95**

King prawns in bhuna sauce cooked with pineapple



## BIRIYANI DISHES

These dishes are cooked with rice using our own special herbs & spices. Served with a vegetable curry sauce (Vegetable Curry Not Available with Banquet Deal)

<b>Vegetable Biryani/ Mushroom Biryani</b> .....	<b>£8.95</b>
<b>Chicken Biryani/ Chicken Tikka Biryani</b> .....	<b>£9.50/£10.50</b>
<b>Lamb Biryani/ Lamb Tikka Biryani</b> .....	<b>£9.50/ £10.50</b>
<b>Prawn Biryani</b> .....	<b>£10.50</b>
<b>Duck Tikka Biryani</b> .....	<b>£11.95</b>
<b>Mixed Biryani (Chicken, Lamb, Prawn)</b> .....	<b>£11.95</b>
<b>King Prawn Biryani/ Tandoori King Prawn Biryani</b> .....	<b>£13.95 /£14.50</b>

## VEGETABLE & SIDE DISH

<b>Aloo Gobi</b> .....	<b>£4.10</b>
Potato & cauliflower	
<b>Bhindi Bhaji</b> .....	<b>£4.10</b>
Okra with garlic & onions	
<b>Bombay Aloo</b> .....	<b>£4.10</b>
Spicy potato	
<b>Brinjal Bhaji</b> .....	<b>£4.10</b>
Aubergine with onions	
<b>Chana Masala</b> .....	<b>£4.10</b>
Chickpeas with onions & lemon	
<b>Matar Paneer</b> .....	<b>£4.10</b>
Peas with Indian cheese chunks	
<b>Madras Samba</b> .....	<b>£4.10</b>
Hot spicy vegetable & lentil curry	
<b>Sag Aloo</b> .....	<b>£4.10</b>
Spinach with potato	
<b>Methi Sag</b> .....	<b>£4.10</b>
Spinach & fenugreek	

<b>Mushroom Bhaji</b> .....	<b>£4.10</b>
Mushroom with garlic & onions	
<b>Jeera Aloo</b> .....	<b>£4.10</b>
Cumin Seed with potatoes	
<b>Neramishee Mahareesh</b> .....	<b>£4.10</b>
Mixed vegetable curry	
<b>Sag Paneer</b> .....	<b>£4.10</b>
Spinach with Indian cheese chunks creamy & sweet	
<b>Tarka Dall</b> .....	<b>£4.10</b>
Lentils with fried garlic	
<b>Tomato Bhaji</b> .....	<b>£4.10</b>
Chopped tomatoes with garlic & onions	
<b>Keema Aloo</b> .....	<b>£4.95</b>
Mincemeat with potato	
<b>Malabon Mela</b> .....	<b>£5.10</b>
Vegetables in a tasty sauce	
<b>Chips</b> .....	<b>£3.20</b>

## RICES

<b>Plain Basmati Rice</b> (Steamed Basmati Rice) .....	<b>£2.95</b>
<b>Pilau Rice</b> (Aromatic Basmati Rice) .....	<b>£3.20</b>
<b>Coconut Rice</b> (Pilau cooked with desiccated coconut) .....	<b>£4.10</b>
<b>Lemon Rice</b> (Colourful pilau rice flavoured with a wedge of lemon) .....	<b>£4.10</b>
<b>Special Fried Rice</b> (Pilau rice with egg & peas) .....	<b>£4.10</b>
<b>Mushroom Rice</b> (Pilau rice with mushrooms) .....	<b>£4.10</b>
<b>Kashmiri Rice</b> (Pilau rice with lychee & pineapple) .....	<b>£4.10</b>
<b>Sabzi Rice</b> (Pilau rice with vegetable) .....	<b>£4.10</b>

## BREADS

<b>Chapatti</b> (Flat unleavened bread) .....	<b>£1.95</b>
<b>Puri</b> (A thin, deep fried bread) .....	<b>£1.95</b>
<b>Plain Naan</b> (Fluffy bread baked in the tandoori oven) .....	<b>£2.95</b>
<b>Keema Naan</b> (Bread filled with special minced lamb) .....	<b>£3.20</b>
<b>Garlic Naan</b> (Topped with garlic) .....	<b>£3.20</b>
<b>Peshwari Naan</b> (Sweet filling of almonds, coconut & sultanas) .....	<b>£3.20</b>
<b>Kulcha Naan</b> (Bread filled with vegetables) .....	<b>£3.20</b>
<b>Paratha</b> (A layered and pan grilled thick bread) .....	<b>£3.20</b>
<b>Stuffed Paratha</b> (Filled with vegetables) .....	<b>£3.50</b>

## SUNDRIES

<b>Papadum</b> (A crispy appetiser made of thin lentil dough) .....	<b>£0.85</b>
<b>Spiced Papadum</b> .....	<b>£0.85</b>
<b>Mango Chutney</b> .....	<b>£0.85</b>
<b>Chilli Pickle</b> .....	<b>£0.85</b>
<b>Lime Pickle</b> .....	<b>£0.85</b>
<b>Onion Salad</b> .....	<b>£0.85</b>
<b>Pickle Tray</b> (Onion salad, mango chutney, lime pickle & chilli pickle) .....	<b>£3.40</b>
<b>Raita</b> (Chopped up cucumber in a yogurt) .....	<b>£2.20</b>
<b>Green Salad</b> (Tomatoes, cucumber, onions, carrots, green chillies are all finely sliced & garnished peas with chopped fresh coriander) .....	<b>£3.20</b>
<b>Bombay Salad</b> (Tomatoes, cucumber, onions & carrots all finely sliced & garnished with chopped fresh coriander) .....	<b>£3.50</b>

## THALI DISHES

(Not Available on Banquet Deal)

<b>Thali Tandoori</b> .....	<b>£15.50</b>
Papadum, quarter tandoori chicken, chicken tikka masala, mushroom bhaji, pilau rice, plain naan.	
<b>Thali Sabzi</b> (Vegetarian) .....	<b>£14.00</b>
Papadum, vegetable samosa, aloo gobi, chana masala, tarka dall, plain rice & puri.	

**BANQUET NIGHT £14.95 (PP)**

Monday & Tuesday (Dining in only)

Includes: any starter, any main, any side, any rice or naan bread, coffee or vanilla ice cream.

**Extra:** £2.50 for starter/ £4.50 for mains when having duck, lamb chops, lamb shank & seafood dishes – please read terms & conditions online

(Not Available on Bank Holidays)