

MAIN DISHES VEGETARIAN

KARAHI MIXED VEGETABLES A medley of fresh garden vegetables cooked with our homemade dry spices, fresh ginger, garlic & chilli cooked to perfection for the veggie admirer	£7.55
VEG MAKHANWALA Variety of garden vegetables fused with cubes of indian cheese (paneer) cooked in an authentic thick gravy, engulfed with fresh pieces of onion, tomato and capsicum and thereafter laced with a smidge of butter	£7.85
MAKAI MASALA Trusted corn niblets sautéed in our unique dry spices with fresh ginger, garlic and green chilli tampered with delicious thick gravy, thereafter engulfed with fresh pieces of onion, tomato and capsicum and served on steel flat plate (tawa)	£7.40
MAKAI METHI MASALA A warp to our renowned 'Makai Masala' tampered with fresh fenugreek (methi) leaves to give that extra fresh fragrance	£7.65
CHANA MASALA Chick peas intensely cooked with dry spices & fresh herbs in thick gravy, thereafter engulfed with fresh pieces of onion, tomato & capsicum giving you a thrill of enjoying a quality authentic dish	£7.40
CHANA METHI MASALA 'Chana Masala' combined with fresh fenugreek (methi) leaves, cooked with a tasteful thick gravy enhancing the aromas to the next level	£7.65
BOMBAY ALOO A delicious potato dish well known for its name, however has no connection with any dishes from India. Cooked in a very rich and spicy gravy with fresh dry spices to give an inspiring orange colour, thereafter engulfed with fresh pieces of onion and capsicum	£7.40
SAAG ALOO Fresh potato cooked with fresh herbs and spices mingled with sautéed fresh spinach, enticing flavour and freshness	£7.75
ALOO TIKKA MASALA (N) Soft pieces of potato prepared in our special creamy sauce with almond & cashew nut powder. Garnished with a dribble of single cream	£7.65
BHINDI MASALA Pieces of fresh bhindi (okra or ladies fingers) sautéed with fresh dry spices and thick gravy supplemented with juicy pieces of tomato. The fresh green colour adds extra appeal to your taste buds	£7.65
VEGETABLE KHEEMA Soya mince prepared with unique spices, fresh tomatoes and capsicum mingled with our homemade exceptional thick gravy sauce. A delightful flavour to mull over	£7.65
MALAI KOFTA A variety of fresh garden vegetables cooked and mildly spiced, mashed then combined with grated indian cheese (paneer) and prepared into sphere shaped balls. These are then delicately cooked in our homemade authentic gravy	£7.85
PANEER TIKKA MASALA (N) Cubes of indian cheese (paneer) prepared in our special creamy sauce with almond and cashew nut powder. Garnished with a dribble of single cream	£7.85
PANEER MASALA Cubes of indian cheese (paneer) prepared with fresh herbs & spices mingled with a tasteful gravy made with fine ingredients. An amusing dish for paneer lovers	£7.85
PANEER TIKKA BAHAR 'Vegetable Kheema' fused with cubes of indian cheese (paneer) and cooked in a frenzy of dry spices and uniquely prepared thick gravy. An experience not to be bewildered by	£7.95
PANEER BHURJI Grated indian cheese (paneer) mixed with dry spices, fresh tomato, fresh capsicum, fresh peas and our unique thick gravy till semi-melted to give a delightful soft texture full of flavour	£7.85
PALAK PANEER Fresh green spinach cooked to excellence, thereafter combined with cubes of indian cheese (paneer) further cooked to bring out the flavour	£7.95
MUTTER PANEER Fresh garden peas mildly mingled with cubes of indian cheese (paneer) and cooked in a delightful homemade gravy made with a variety of unique herbs and spices	£7.95
BAINGAN KA BHARTA (ORO) Fresh eggplant (aubergine) roasted in a tandoor oven, skinned and mashed, then tampered with fresh onion and tomato, homemade herbs and spices, ginger and garlic to deliver that North Indian flavour to your taste buds	£7.85

(N) contains nuts (B) some pieces may contain bone

Allergy Notice

If you require any information regarding allergenic ingredients in our foods please ask a member of staff. Some of our dishes may contain nuts, dairy products and/or food colouring. Dishes marked with an (N) contain nuts as one of the ingredients. Dishes marked with a (B) may contain bones.

General Information

Please be patient for your food as all dishes are freshly prepared. All items on this menu are subject to availability. Credit/debit cards accepted on transactions over £10. Dress code is smart casual. The management reserves the right to refuse service to any person without giving any reason whatsoever.

TARKA DAAL A well-known accompaniment to your meal made from an assortment of daal (lentil) tampered with dry spices, cumin, fresh ginger, fresh garlic and fresh green chilli. A delightful thick soupy texture, traditionally eaten with naan bread or rice	£7.40
DAAL SAAG Our infamous 'Tarka Daal' fused with fresh spinach and cooked to deliver a welcoming flavour to the table	£7.65
DAAL MAKHANI Daal Makhani, a delicacy from Punjab in Northern India, filled with rich proteins and fibre. A mixture of udad and chana daal (lentil), red kidney beans with fresh onion, tomato, ginger, garlic and green chilli cooked and boiled to precision. Garnished with a dribble of single cream	£7.65
EGG CURRY A unique gravy prepared with fresh onion, tomato, ginger, garlic, green chilli and fresh dry spices fused with half cut boiled eggs and simmered to bury the flavour within the eggs. A delight for the semi vegetarian	£7.95
EGG BHURJI A very famous dish from the streets of India available in the day or any time of the night. Very popular with the locals. Fresh onion, tomato, ginger, garlic, green chilli and dry spices pan fried till golden brown and engulfed with raw eggs, stirring vigorously merging the fresh herbs and spices looming in the pan to deliver a fresh aromatic dish of everyday life from back home. Live the spirit at Spice Rack Lounge	£8.40

MAIN DISHES SEA FOOD

KARAHI FISH MASALA (B) Chunky pieces of fresh fish cooked in our uniquely prepared gravy made with fresh onion, ginger, garlic, herbs and spices offering ambience of the open oceans (some pieces may contain bone)	£9.45
CHILLI FISH MASALA (V.HOT, B) Succulent and chunky pieces of fresh fish cooked with green chilli, bullet chilli and fresh onion mingled with our irreplaceable rich gravy (some pieces may contain bone)	£9.65
JHINGA MASALA (BABY SHRIMPS) Fresh water shrimps cooked in a thick gravy with fresh tomato and onion. A delicious and popular prawn curry	£10.95
KING PRAWN MASALA Fine size king prawns delicately cooked with fresh onion, green chilli, ginger, garlic and tomato tampered with our unique homemade herbs and spices, thereafter intermingled with our extraordinary overwhelming gravy. Well worth it for prawn lovers!	£13.95

MAIN DISHES BIRYANI (SERVED WITH YOGHURT RAITA)

VEGETABLE BIRYANI Fresh vegetables cooked in a thick spicy gravy, covered with a blanket of the finest biryani basmati rice prepared with whole cardamom releasing an extravagant aroma into the rice	£8.35
CHICKEN BIRYANI Tender pieces of boneless chicken cooked in a thick spicy gravy, layered with thin slices of boiled egg and covered with a blanket of the finest biryani basmati rice prepared with whole cardamom releasing an extravagant aroma into the rice	£9.95
LAMB BIRYANI (B) Succulent pieces of lamb cooked in a thick spicy gravy, layered with thin slices of boiled egg and covered with a blanket of the finest biryani basmati rice prepared with whole cardamom releasing an extravagant aroma into the rice	£10.45
KHEEMA BIRYANI (B) High quality fillets of lamb precisely minced to deliver quality and consistency, cooked in fresh ginger, garlic and green chilli with our infamous thick and spicy gravy, thereafter vigorously fused with a smidge of yoghurt and the finest basmati rice prepared with whole cardamom releasing the flavour into the rice	£10.25
A KING'S FEAST <i>A minimum of 24 hours notice is required for this selection – call 020 8954 6374 / 3443</i>	
BABY CHICKEN (B) Succulent pieces of a whole chicken, pleasantly marinated then slowly roasted in an oven to bring out the juices, served on a flat tray surrounded by 'Chicken Kheema' and boiled eggs	£29.95
KUKU KENYA HOTPOT (B) Tender pieces of chicken on the bone curry, cooked Kenyan style in a large pot (haandi) and delivered straight from the stove to your table. Served with fresh onion, fried green chilli and warm tandoori roti	(PRICE PER PERSON, MINIMUM ORDER FOR 5 PEOPLE) £12.95
LEG OF SPRING LAMB (B) Whole leg of spring lamb marinated in our distinctive spices, delicately cooked in an oven to deliver a tender, moist, flavoursome dish. Cut into several pieces and served on a flat tray surrounded with 'Lamb Kheema' immersed with whole boiled eggs	£64.95

BREAD	
TANDOORI NAAN	£2.50
TANDOORI ROTI	£2.35
GARLIC NAAN	£2.75
CHILLI NAAN	£2.75
CHILLI & GARLIC NAAN	£2.85
KHEEMA NAAN Stuffed with marinated mince meat	£3.95
TANDOORI PARATHA Thick bread fried in butter	£2.95

RICE

BOILED RICE	£3.10
JEERA RICE	£3.35
PILLAU RICE	£3.35

EXTRAS

BASKET OF FRIES	£2.95
BASKET OF MINI POPPADOMS	£3.95
FRIED GREEN CHILLIES 10 per plate, seasoned with salt	£1.75
YOGHURT	£1.95
RAITA	£2.25
ONION SALAD	£2.50
SPECIAL SALAD	£3.75

DESSERTS

RASMALAI 2 PCS (N)	£3.95
KULFI (N)	£3.25
GULAB JAMUN 2 PCS (N)	£3.95
GULAB JAMUN WITH ICE CREAM 2 PCS (N)	£4.50
ICE CREAM (3 SCOOPS) (Vanilla, Strawberry or Chocolate)	£3.50

PAAN SWEET OR KHARA

mouth freshener and palate cleanser

SPICE RACK KIDS UPTO AGE 12
DRY CHICKEN TIKKA MILD (4) OR CHICKEN WINGS MILD (4) served with baked beans and fries
CURRY BUTTER CHICKEN MILD (N) OR CHICKEN TIKKA MASALA MILD (N) served with naan or boiled rice
KIDS CLASSICS CHICKEN NUGGETS (5) OR FISH FINGERS (4) served with baked beans and fries
VEGETARIAN VEGGY FINGERS (4) OR PANEER TIKKA MILD (4) served with baked beans and fries
OR POTATO WAFFLES (2) served with baked beans and grated cheddar cheese
CURRY PANEER TIKKA MASALA MILD (N) served with naan or boiled rice
5.95 PER MEAL All meals are served with cucumber & carrot sticks



FIRE THE APPETITE...AWAKEN THE SENSES

MENU

NON VEGETARIAN STARTERS

MEAT SAMOSAS 2 PCS

Triangular shaped pastry filled with minced lamb containing unique herbs and spices, fried till golden brown

CHICKEN SAMOSAS 2 PCS

Triangular shaped pastry filled with minced chicken containing unique herbs and spices, fried till golden brown

SHEEK KEBAB 2 PCS

Tender minced lamb delicately flavoured with onions, exceptional herbs & spices, char-grilled to deliver authenticity

CHICKEN TIKKA 6 PCS

Tender cubes of chicken marinated in yoghurt and spices, char-grilled releasing all those flavours to tickle your taste buds

LAMB TIKKA (MUSHKAKI) 6 PCS

For all those meat lovers, tender cubes of spring lamb marinated in yoghurt and spices, slowly char-grilled giving that juicy succulent texture. Definitely one to mull over

CRISPY FRIED WINGS 7 PCS

Deep fried wings with that special crunch served with rings of fresh red onions and a drop of our unique spicy-tangy sauce

TANDOORI CHICKEN WINGS 7 PCS

Marinated in distinctive herbs & spices and slowly cooked on the tandoor. Drizzled with a dash of tangy chilli sauce releasing that extra flavour. A favourite among many, guaranteed to come back for more!

LOLLIPOP CHICKEN 5 PCS

Chicken niblets shaped into lollipops, coated with flavoured spices and deep fried, thereafter tossed in our infamous indo-chinese sauce to mull over.

MIXED GRILL

Combination of Chicken Tikka, Lamb Tikka & Sheek Kebab

MIXED GRILL SPECIAL

Bite size pieces of the mix grill, tossed in a unique thick sauce and served on a bed of lettuce surrounded by fresh onions. Not to be missed!

SUPER MIXED GRILL

Recommended for 4 people. Combination of chicken tikka, lamb tikka, sheek kebab, tandoori lamb chops and tandoori chicken wings

TANDOORI LAMB CHOPS 5 PCS

Spicy & succulent, long marinated to achieve the tenderness and deep flavours. Cooked slowly in a tandoor oven to enlighten the meat lovers

JEERA CHICKEN 6 PCS

A favourite and aromatic starter. Chicken niblets marinated in our unique marinade & spices cooked with freshly prepared ground cumin (jeera)

MARI CHICKEN 6 PCS

Chicken niblets cooked with special spices, finished with ground black pepper

ATOMIC CHICKEN (V.HOT) 6 PCS

Chicken niblets cooked in a 'hot & spicy' mind blowing masala. A great dish for the daring ones

CHILLI CHICKEN (HOT) 6 PCS

A highly flavoursome dish selivering a taste not to be missed. Chicken niblets prepared with fresh green chilli, onion & capsicum with unique herbs and spices demonstrating authenticity to the full

TANDOORI CHICKEN **HALF (2 PIECES) £8.95** **FULL (4 PIECES) £17.50**
Chicken marinated with yoghurt and our unique spices, thereafter slowly and delicately cooked in a clay oven (tandoor) to bring out the flavour

LAMB DRY FRY

Bite size pieces of lamb pan fried in our unique freshly prepared dry fry sauce with onion and capsicum. Characteristic on its own

CHICKEN DRY FRY

Bite size pieces of chicken pan fried in our unique freshly prepared dry fry sauce with onions and capsicum. An approvingly popular dish

MIXED DRY FRY

Fusion of ‘lamb dry fry’ and ‘chicken dry fry’ giving a combined array of flavours

FISH TIKKA (B) 3 PCS

Succulent pieces of fish marinated in herbs and spices and slowly cooked in a tandoor oven savouring the flavours of the sea

CHILLI FISH (B)

Tender pieces of chunky fish fused with Indian and Chinese herbs, spices and sauces Pan fried with green chilli, onion and capsicum. A mouth watering experience

GARLIC FISH (B)

Tender pieces of chunky fish fused with Indian and Chinese herbs, spices and sauces Pan fried with fresh garlic, onion and capsicum with a slight hint of green chilli.

CHILLI GARLIC FISH (B)

Fusion of ‘chilli fish’ and ‘garlic fish’ to bring heaven on earth. A positive ‘senses’ experience for fish lovers

TANDOORI KING PRAWNS 6 PCS

Juicy king sized Jhinga prawns spiced by marination and barbecued in a tandoor oven. A true delight for seafood lovers

CHILLI PRAWN

King Prawns fused with indian and chinese herbs, spices and sauces, pan fried with green chilli, onion and capsicum eagerly entertaining those taste buds

GARLIC PRAWN

King Prawns fused with Indian and Chinese herbs, spices and sauces, pan fried with fresh garlic, onion and capsicum with a slight hint of green chilli to emit an irresistible flavour

CHILLI & GARLIC PRAWN

Fusion of ‘chilli prawn’ and ‘garlic prawn’ delivering the essence of the ocean

VEG STARTERS

VEGETABLE SAMOSAS 2 PCS

Triangular shaped pastry filled with mixed veg containing unique herbs and spices, fried till golden brown

PANEER SAMOSAS 2 PCS

Triangular shaped pastry filled with minced Indian cheese containing unique herbs and spices, fried till golden brown

DAL KACHORI 3 PCS

Minced lentil lightly spices, filled in pastry and shaped as a mini round ball. Deep fried till crispy and golden brown

PEAS KACHORI 3 PCS

Minced peas lightly spices, filled in pastry and shaped as a mini round ball. Deep fried till crispy and golden brown

DAL BHAJIA 5 PCS

Semi round shaped savoury made with a variety of ground lentils mixed with ginger, garlic and various spices, served with our mouth watering coconut chutney

METHI GOTA 8 PCS

Fluffy savoury containing Gram Flour, fresh fenugreek (methi) and a hint of our unique spices

MOGO FRIED

Crispy fried cassava chips till golden brown (sprinkle of salt and chilli powder on request)

MOGO BOILED

Boiled cassava (sprinkle of salt and chilli powder on request)

MARI MOGO

Cassava chips fried till golden brown, thereafter tossed in freshly ground black pepper

GARLIC MOGO

Cassava chips fried till golden brown, thereafter tossed in our renowned garlic paste. Cooked to tickle those taste buds! Not to be missed!

MASALA MOGO

Cassava chips fried till golden brown, thereafter tossed in fresh ginger, garlic and green chilli and further mingled with our out of this world homemade sauce

JEERA ALOO

Baby potatoes dry cooked with ground cumin seeds, onion and capsicum with a hint of our freshly prepared spices, then tossed in a touch of fresh lemon to bring out the flavour

CHILLI ALOO

Baby potatoes dry cooked with green chilli, onion and capsicum with a hint of our freshly prepared spices, then tossed in a touch of fresh lemon to bring out the flavour

HARABHARA KEBAB 5 PCS

Delicately flavoured mashed vegetables with various herbs & aromatic spices

PETTIS 3 PCS

Mashed potato filled with mince green peas, flavoured with unique herbs & spices and deep fried until golden brown

BATATA VAADA 5 PCS

Mash Potato with special spices coated with gram flour and deep fried

CRISPY BHAJIA

Thin slices of potato dipped in a carefully prepared batter made from gram flour and freshly prepared spices, then fried till golden brown. A very popular dish! Also known as potato fritters

ONION BHAJI 5 PCS

Sliced Onion vigorously mixed with spicy batter and deep fried until golden brown. This dish is also known as pakora, with its origins as a street food in India. It is a very popular snack here

PANEER TIKKA 6 PCS

Indian cheese marinated in special spices and cooked in a tandoor oven then topped with our unique spicy and tangy chutney

PANEER TIKKA SPECIAL

Indian cheese marinated in special spices, cooked in a tandoor, then cut into small cubes and pan fried with onion, capsicum and tossed in our exceptional homemade sauce to give an indo/chinese fusion flavour

£13.50

CHILLI PANEER

Indian cheese cubes cooked with a spicy & tangy sauce, tossed with bullet green chillies, served on a bed of lettuce. One of our signature dishes. A favourite amongst most of our regulars

£13.65

CHILLI PANEER DRY FRY

Indian cheese cubes tossed with bullet green chillies and authentic Chinese ingredients and served crispy and dry. An admirable dish to engage in

£13.65

GARLIC MUSHROOM

Mushroom pieces tossed with garlic, onion and capsicum fused with our unique homemade Indian and Chinese sauces

£13.85

CHILLI MUSHROOM

Mushroom pieces tossed with green chilli, onion and capsicum fused with our unique homemade Indian and Chinese sauces

CHILLI GARLIC MUSHROOM

Fusion of ‘garlic mushroom’ and ‘chilli mushroom’ giving a combined array of flavours to tickle those taste buds. A very tasty dish with and oriental twist

£2.80

VEG MANCHURIAN 8 PCS

Fresh vegetable balls prepared with fresh herbs and spices, deep fried and tossed in a freshly made thick indo-chinese sauce made with a generous amount of ginger and garlic

MAIN DISHES CHICKEN

KARAHI CHICKEN MASALA

Boneless pieces of chicken tenderly cooked in our freshly prepared gravy made with fresh onion, ginger, garlic, green chilli, herbs and spices served in an authentic iron wok (karahi)

KARAHI METHI CHICKEN

Taking the ‘karahi chicken masala’ to a further level by complimenting the flavour with fresh fenugreek (methi) leaves to deliver a mouth-watering aromatic dish to the table

CHICKEN TIKKA MASALA (MILD, N)

Invented in England, the famous CTM! – Boneless chicken tikka, char-grilled and cut into smaller pieces, then prepared in our special creamy sauce with almond and cashew nut powder. Garnished with a dribble of single cream. Loved around the world

CHICKEN KORMA (MILD, N)

Tender pieces of chicken cooked in a rich creamy gravy prepared with mild herbs and spices. Boasts a hint of sweetness and recommended for the non-spicy enthusiasts.

BUTTER CHICKEN (MILD-MEDIUM, N)

The fashionable dish from the Punjab region in northern India and famous in countries all over the world is cooked with high precision with light spices and uniquely prepared creamy gravy with a tinge of butter and laced with almond powder

CHICKEN CHILLI MASALA (V.HOT)

A delightful, chilli rich but flavoursome dish for spice lovers. Succulent tender pieces of chicken cooked with green chilli, bullet chilli, fresh onion, ginger and garlic mingled with our delicately prepared gravy. A mind blowing experience!

CHICKEN MANCHURIAN (HOT)

Fairly large tender pieces of boneless chicken cooked with fresh green chilli, garlic, ginger and our renowned homemade herbs and spices overwhelmed with our unique gravy to bring a thrilling tasteful experience to muse on

BHUNA CHICKEN

Chicken with unique herbs and spices gently fried and cooked to bring out their flavour. A rather dry, consistency thick gravy compared to a curry, with added flavour of capsicum and onion

TAWA CHICKEN (N)

Tender pieces of chicken combined with a freshly prepared thick gravy unique to this dish to give you full satisfaction. Served on a steel flat plate (tawa)

CHICKEN JALFREZI (HOT, N)

A favourite national dish with a little kick of spicy heat. Tender pieces of chicken cooked in a thick homemade gravy tampered with desiccated coconut, sliced bullet chilli, sliced green chilli, sliced fresh tomato, capsicum and onion

CHICKEN DHANSAK

Boneless pieces of chicken tenderly cooked in our freshly prepared gravy made with cumin, fresh onion, ginger, garlic, green chilli, herbs and spices fused with daal (lentil) offering a savoury taste

CHICKEN TIKKA BAHAR

Tender pieces of chicken tikka char-grilled to deliver a juicy texture, then cut into smaller pieces and fused with chicken kheema (mince), mingled with our homemade fresh herbs & spices to deliver an array of flavours to your taste bud

CHICKEN KHEEMA

Minced Chicken cooked with fresh tomato, ginger, garlic with added spices and blended with a unique sauce

CHICKEN METHI KHEEMA

Minced Chicken cooked fresh Fenugreek (methi) leaves, fresh tomato, ginger, garlic with added spices and blended with a unique sauce

BALTI CHICKEN

Boneless pieces of chicken tenderly cooked with fresh tomato, ginger, garlic and dry spices fused with our unique homemade Balti sauce and served in an authentic Balti (wok)

£7.40

CHICKEN MACHHOOSI

Succulent pieces of chicken on the bone cooked in a thin gravy made from fresh onion, ginger, garlic, green chilli and dry herbs and spices mingled with sliced fresh tomato, onion and capsicum to deliver a taste of the authentic Kenyan machoosi to your table. A dish not to be missed!

£7.95

MARI CHICKEN MASALA (HOT)

Boneless pieces of chicken delicately cooked as a curry with fresh onion, ginger, garlic, green chilli and intermingled with freshly ground pepper for an admirable flavoursome and aromatic sensation

CHICKEN ACHARI

Tender boneless pieces of chicken cooked with fresh onion, green chilli, ginger and garlic finished as a curry then fused with our unique achar (pickle) to give a tangy distinctive flavour

£6.95

£6.95

£7.25

KARAHI LAMB MASALA (B)

Succulent pieces of spring lamb slowly cooked in our freshly prepared gravy made with fresh onion, green chilli, ginger, garlic, herbs & spices offering an authentic flavour to your taste buds

KARAHI METHI LAMB (B)

A twist to the ‘Karahi Lamb Masala’ further adding additional flavour by supplementing with fresh fenugreek (methi) leaves providing a crisp refreshing aroma

JIKO LAMB MASALA (B)

Recommended for 2 – 3 people. Succulent pieces of spring lamb slowly cooked in a thin gravy made from fresh onion, green chilli, ginger, garlic and homemade herbs & spices. A unique mouth-watering dish. Great for gravy lovers

BALTI LAMB (B)

Tender pieces of spring lamb cooked with fresh tomato, ginger, garlic and our unique blend of spices in a special wok – the balti karahi

BHUNA GOSHT (B)

Tender pieces of spring lamb added to unique herbs & spices gently fried and cooked. The flavour then released by slowly cooking in natural juices released from the meat. A thick gravy compared with a curry with added flavour of capsicum and onion

ROGAN GOSHT (B)

Tender pieces of spring lamb cooked in a rich full of flavour rogan sauce using fresh onion, green chilli, ginger, garlic, herbs & spices fused a hint of capsicum and tomatoes

TAWA LAMB IN A THICK GRAVY (N,B)

Tender pieces of spring lamb fused with a freshly made thick gravy to give you full satisfaction, prepared and served on steel flat plate (tawa)

LAMB TIKKA BAHAR

Tender pieces of ‘Lamb Tikka’ char-grilled to give a soft juicy texture, cut into smaller pieces and fused with ‘Lamb Kheema’ (mince) complimented with fresh homemade herbs & spices. An outstanding blend of flavour and a must for lamb lovers

MIXED KHEEMA

A very special and admired dish. Fusion of our infamous ‘Lamb Kheema’ and ‘Chicken Kheema’ delicately cooked to provide a mixed delight

LAMB CHILLI MASALA (V.HOT, B)

A lovely lamb dish for the robust taste buds. Succulent pieces of spring lamb cooked with green chilli, bullet chilli and fresh onion mingled with our irreplaceable rich gravy

MARI LAMB MASALA (HOT, B)

Sense the pure aroma of fresh ground black pepper when this dish is bought to your table. Spring lamb pieces cooked as a curry and intermingled with freshly ground black pepper to deliver admiration never once felt

LAMB NAWABI (N)

This boneless dish consists of succulent tender pieces of spring lamb, char-grilled and cooked in a special creamy sauce, producing a full flavour result, and thereafter garnished with shredded boiled egg

LAMB ACHARI (N)

Tender pieces of spring lamb cooked with fresh onion, green chilli, ginger and garlic finished as a curry then enhanced with our unique achar (pickle) to give a distinct tangy flavour

KARAHI KHEEMA

High quality fillets of lamb precisely minced to deliver quality and consistency. The mince is then cooked with our unique herbs and dry spices, fresh onion, green chilli, ginger and garlic. A positively mouth-watering experience

KHEEMA ALOO

Our infamous ‘Karahi Kheema’ engulfed with pieces of fresh cooked potato and fresh onion to broaden the horizons of flavour

KHEEMA PEAS

Our infamous ‘Karahi Kheema’ combined with fresh green peas and fresh onion to inflate the flavour into another dimension

KARAHI METHI KHEEMA

Our infamous ‘Karahi Kheema’ combined with fresh fenugreek (methi) leaves giving an aromatic flavour

£13.95

£8.95

£8.95

£6.95

£7.80

£8.95

£9.25

£16.85

£8.45

£8.65

£9.35

£9.35

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£9.55

£9.55