

The logo for Samsara features a stylized, teardrop-shaped graphic in shades of yellow and orange, positioned above the word "Samsara" written in a red, cursive script. A small "TM" trademark symbol is located to the right of the graphic.

*Samsara*TM

Starters

EVERYDAY IS A GIFT, THAT'S WHY
THEY CALL IT THE PRESENT.

AUTHENTIC INDIAN FOOD



STARTERS

MASALA LAMB CHOPS

Tender Lamb Chops prepared in Ginger, Garlic, Chilli & Yoghurt Paste, cooked on the grill.

£8.95

AMRITSARI FISH TIKKA (SF)

Chunks of Tilapia Fish Battered and deep fried, then tossed with Masalas, Chillies & Peppers.

£8.95

GARLIC MUSHROOM (V)

Mushrooms cooked with chopped Garlic, Chillies, marinated in Yogurt & made in Tandoor.

£6.95

NIBBLES

POPPADAMS £1.95

CHUTNEY TRAY £2.95

PEANUT CHAT £3.75

SAMOSA (V)/(NV) £4.45

ONION BHAJI £4.95

FROM THE CLAY OVEN

TANDOORI CHICKEN

Chicken Mixed with the paste of chopped Ginger, Garlic and Chillies marinated with Indian Spices.

£8.95

SEEKH KEBAB

Minced Lamb marinated with Fresh Herbs, Ginger, Peppers, Cheese, Garlic & Green Chillies

£6.95

CHICKEN TIKKA

Chicken Mixed with the paste of chopped Ginger, Garlic and Chillies marinated with Indian Spices and cooked in a tandoor.

£7.95

TANDOORI PRAWNS (SF)

King Prawns marinated in a Tandoori Paste cooked in the Tandoor.

£10.95

PANEER TIKKA (V)

Cottage cheese cubes marinated in special masalas to deliver a distinctive flavour

£7.95

VEGETABLE MIXED GRILL

Broccoli, Mushrooms, Peppers & Onions marinated in a Vegan Indian marinade, ideal for sharing.

£15.00

TANDOORI MIXED GRILL

Simply the Best of everything we have assorted in a fine balance and is ideal for sharing

£15.00

Main Course

"I HAVE THE SIMPLEST TASTES. I AM
ALWAYS SATISFIED WITH THE BEST."

OSCAR WILDE

AUTHENTIC INDIAN FOOD



MAINS (CHICKEN)

CHICKEN TIKKA MASALA

Boneless pieces of Tandoori Chicken cooked in a Medium Spicy Sauce with Cashew Nuts.

£10.95

CHICKEN KORMA

Boneless Chicken cooked in a rich Creamy Cashew Nut Sauce.

£10.95

CHICKEN MADRAS

South Indian Style Chicken Cooked With Ground Coriander & Tamarind.

£10.95

TRADITIONAL

CHICKEN BALTI	£9.45
CHICKEN SAAG	£9.45
CHICKEN DHANSAK	£9.45
CHICKEN BHUNA	£9.45
CHICKEN PASANDA	£9.45
CHICKEN PATIA	£9.45

SPECIALS

CHICKEN MAKHANI

Mildly Spiced Chicken cooked and served in a Creamy Tomato, Cashew Nut & Butter Sauce.

£14.95

CHICKEN SHASHLIK

Boneless pieces of Tandoori Chicken cooked in a Medium Spicy sauce

£16.45

CHICKEN JALFRAZI

Boneless Chicken Cooked With Sliced Onions & Peppers in a chef 's choice gravy.

£11.95

CHICKEN BIRYANI

Chicken Biryani is a delicious savory rice dish that is loaded with spicy marinated chicken, caramelized onions, and flavorful saffron rice.

£15.45

CHICKEN ROGANJOSH

Tender pieces of Chicken cooked with the Chefs Special Sauce with a Rogan twist.

£11.95

CHICKEN LAHORI

Spicy chicken lahori curry. This hearty and hot Pakistani curry recipe is not for the faint-hearted

£14.45

CHICKEN DOPIYAZA

It is prepared with many onions, both cooked in the spices and curry and as a garnish.

£11.95

AUTHENTIC INDIAN FOOD



MAINS (LAMB)

LAMB TIKKA MASALA

Boneless pieces of Tandoori Lamb cooked in a Medium Spicy Sauce with Cashew Nuts.

£10.95

LAMB KORMA

Boneless Lamb cooked in a rich Creamy Cashew Nut Sauce.

£10.95

LAMB MADRAS

South Indian Style Lamb Cooked With Ground Coriander & Tamarind.

£10.95

TRADITIONAL

LAMB BALTI	£9.45
LAMB SAAG	£9.45
LAMB DHANSAK	£9.45
LAMB BHUNA	£9.45
LAMB PASANDA	£9.45
LAMB PATIA	£9.45

SPECIALS

GOAN LAMB CURRY

Boneless Lamb cooked with Chopped Onions & Chefs Special Sauce with a Coconut twist.

£15.95

LAMB SHASHLIK

Boneless pieces of Tandoori Lamb cooked in a Medium Spicy sauce

£16.45

LAMB JALFRAZI

Boneless Lamb Cooked With Sliced Onions & Peppers in a chef 's choice gravy.

£11.95

LAMB BIRYANI

Lamb Biryani is a delicious savory rice dish that is loaded with spicy marinated chicken, caramelized onions, and flavorful saffron rice.

£15.45

LAMB ROGANJOSH

Tender pieces of lamb cooked with the Chefs Special Sauce with a Rogan twist.

£11.95

LAMB LAHORI

Spicy Lamb lahori curry. This hearty and hot Pakistani curry recipe is not for the faint-hearted

£14.45

LAMB DOPIYAZA

It is prepared with many onions, both cooked in the spices and curry and as a garnish.

£11.95

AUTHENTIC INDIAN FOOD



MAINS (PRAWNS)

PRAWN TIKKA MASALA

Tandoori Prawns cooked in a Medium Spicy Sauce with Cashew Nuts.

£10.95 Prawns / £14.95 King Prawn

PRAWN KORMA

Prawn cooked in a rich Creamy Cashew Nut Sauce.

£10.95 Prawns / £14.95 King Prawn

PRAWN MADRAS

South Indian Style Prawn Cooked With Ground Coriander & Tamarind.

£10.95 Prawns / £14.95 King Prawn

TRADITIONAL

PRAWN BALTI	£10 / £14
PRAWN SAAG	£10 / £14
PRAWN VINDALO	£10 / £14
PRAWN BHUNA	£10 / £14
PRAWN PASANDA	£10 / £14
PRAWN PATIA	£10 / £14

SPECIALS

GOAN PRAWN CURRY

Prawns cooked with Chopped Onions & Chefs Special Sauce with a Coconut twist.

£12.95 Prawns / £16.95 King Prawn

PRAWN SHASHLIK

Tandoori prawns cooked in a Medium Spicy sauce

£12.95 Prawns / £16.95 King Prawn

PRAWN JALFRAZI

Prawns Cooked With Sliced Onions & Peppers in a chef's choice gravy.

£11.95 Prawns / £15.95 King Prawn

PRAWN DHANSAK

Made by cooking prawn with a mixture of lentils and vegetables.

£12.95 Prawns / £16.95 King Prawn

PRAWN ROGANJOSH

Tender pieces of prawn cooked with the Chefs Special Sauce with a Rogan twist.

£11.95 Prawns / £15.95 King Prawn

PRAWN LAHORI

Spicy prawn lahori curry. This hearty and hot Pakistani curry recipe is not for the faint-hearted

£12.95 Prawns / £16.95 King Prawn

PRAWN DOPIYAZA

It is prepared with many onions, both cooked in the spices and curry and as a garnish.

£12.95 Prawns / £16.95 King Prawn

AUTHENTIC INDIAN FOOD



MAINS (FISH)

FISH TIKKA MASALA

Boneless pieces of Tandoori Fish cooked in a Medium Spicy Sauce with Cashew Nuts.

£10.95

FISH KORMA

Boneless Fish cooked in a rich Creamy Cashew Nut Sauce.

£10.95

FISH MADRAS

South Indian Style Fish Cooked With Ground Coriander & Tamarind.

£10.95

TRADITIONAL

FISH BALTI £9.45

FISH SAAG £9.45

FISH VINDALO £9.45

FISH BHUNA £9.45

FISH PASANDA £9.45

FISH PATIA £9.45

SPECIALS

GOAN FISH CURRY

Fish cooked with Chopped Onions & Chefs Special Sauce with a Coconut twist.

£15.95

FISH SHASHLIK

Tandoori fish cooked in a Medium Spicy sauce

£16.45

FISH JALFRAZI

Fish Cooked With Sliced Onions & Peppers in a chef 's choice gravy.

£11.95

FISH DHANSAK

Made by cooking Fish with a mixture of lentils and vegetables.

£11.45

FISH ROGANJOSH

Tender pieces of Fish cooked with the Chefs Special Sauce with a Rogan twist.

£11.95

FISH LAHORI

Spicy Fish lahori curry. This hearty and hot Pakistani curry recipe is not for the faint-hearted

£14.45

FISH DOPIYAZA

It is prepared with many onions, both cooked in the spices and curry and as a garnish.

£11.95

AUTHENTIC INDIAN FOOD



VEGETARIAN

PANEER TIKKA MASALA

Pieces of Tandoori cottage cheese cooked in a Medium Spicy Sauce with Cashew Nuts.

£8.95 as a Main / £6.95 as a Side Dish

VEGETABLE KORMA

Vegetables cooked in a rich Creamy Cashew Nut Sauce.

£8.45 as a Main / £6.45 as a Side Dish

AALO MADRAS

South Indian Style Potato Cooked With Ground Coriander & Tamarind.

£7.95 as a Main / £5.95 as a Side Dish

TRADITIONAL

BHINDI BHAJI £8 / £6

AALO SAAG £8 / £6

VEG VINDALO £8 / £6

VEG BHUNA £8 / £6

VEG DOPIYAZA £8 / £6

VEG PATIA £8 / £6

SPECIALS

VEGETABLE BIRYANI

Veg Biryani is a delicious savory rice dish that is loaded with spicy marinated veg, caramelized onions, and flavorful saffron rice.

£9.95

PANEER SHASHLIK

Tandoori cottage cheese cooked in a Medium Spicy sauce

£8.45 as a Main / £6.45 as a Side Dish

TADKA DAL

Yellow Lentils cooked on slow flame with a traditional masala called the tadka to give a kick

£7.95 as a Main / £5.95 as a Side Dish

CHANNA MASALA

Chickpeas simmered on slow flame in a rich tomato paste and cooked with special spices.

£8.45 as a Main / £6.45 as a Side Dish

PANEER MAKHANI

Mildly Spiced cottage cheese cooked and served in a Creamy Tomato, Cashew Nut & Butter Sauce.

£9.45 as a Main / £7.45 as a Side Dish

VEG JALFREZI

Vegetables Cooked With Sliced Onions & Peppers in a chef's choice gravy.

£7.95 as a Main / £5.95 as a Side Dish

PANEER PASANDA

Cottage Cheese prepared with many onions, both cooked in the spices and curry and as a garnish.

£9.95 as a Main / £7.95 as a Side Dish

Accompaniments

"THE DIFFERENCE BETWEEN ORDINARY AND
EXTRAORDINARY IS THAT LITTLE EXTRA"

JIMMY JOHNSON

AUTHENTIC INDIAN FOOD



ACCOMPANIMENTS

CHOPPED INDIAN SALAD

A unique mixture of textures, flavours, perfumes and aromas to a good old chopped salad.

£4.95

PINEAPPLE RAITA

Its a yogurt churn which is creamy, sweet & salty and bursting with pineapples

£2.99

CUCUMBER & CHILLI SALAD

Thinly sliced cucumbers and onion are tossed in a sweet and tangy vinaigrette for a classic side dish

£3.45

BREADS

TANDOORI NAAN £2.15

BUTTER NAAN £2.45

TANDOORI ROTI £1.95

CHILLI NAAN £2.95

GARLIC NAAN £2.95

ASSORTED BASKET £8.95

RICE

PLAIN RICE £2.99

MUSHROOM RICE £3.15

JEERA RICE £3.25

EGG FRIED RICE £3.45

VEG FRIED RICE £3.45

PILAO RICE £3.99

SPECIALS

PESHAWARI NAAN

The specialty of this flatbread is that it is sweet in taste due to the use jaggery and coconut

£4.45

TANDOORI PARANTHA

Tandoori Parantha is a speciality Indian flatbread made in a clay oven known as Tandoor.

£4.45

KEEMA NAAN

The specialty of this flatbread is that it is filled with spiced minced lamb and garnish

£5.45

CHICKEN FRIED RICE

Specialty rice cooked with Indian saffron and chicken chunks tossed with special spices

£5.45

Desserts

"YOUR IMAGINATION IS YOUR PREVIEW
OF LIFE'S COMING ATTRACTIONS"
ALBERT EINSTEIN

AUTHENTIC INDIAN FOOD



DESSERTS

HOT CHOCOLATE FUDGE

Hot Chocolate Fudge Sundae recipe. This is the most sublime summer chocolate dessert, especially for eating out of doors

£8.95

TAMRIND BANANA SPLIT

Scoops of vanilla, strawberry, and chocolate ice cream served between two halves of a banana with a hint of tamrind

£8.95

BROWNIE WITH ICECREAM

A classic british favorite. You just cant go wrong to finish a great indian meal with this one.

£6.95

COFFEE

ESPRESSO	£1.95
AMERCIANO	£2.95
FLAT WHITE	£2.95
LATTE	£3.25
MOCHA	£3.95
AFFAGOTO	£4.95

TEA

ENGLISH	£2.95
EARL GREY	£3.15
MINT	£3.25
JASMINE	£3.35
ASSAM	£3.45
DARGEELING	£3.75

SPECIALS

GULAB JAMUN

Soft delicious berry sized balls made of milk solids, flour soaked in rose flavored sugar syrup

£6.45

RASOGULLA

Ball-shaped dumplings of chhena (an Indian cottage cheese) dough, cooked in light syrup

£6.65

RAS MALLAI

White cream, sugar, milk, and cardamom-flavored paneer cheese known as chhana

£6.75

KULFI

It is often described as "traditional Indian ice cream."

£5.95