

™  
*Samsara*

# *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 / £15.95 King Prawn

#### PRAWN SHASHLIK

Tandoori prawns cooked in a Medium Spicy sauce

£12.95 Prawns / £15.95 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 / £15.95 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 / £15.95 King Prawn

#### PRAWN DOPIYAZA

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

£12.95 Prawns / £15.95 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