

## Starter

<b>Vegetable Samosa Chatt</b> <i>House Made Vegetable Samosa With Chilled Yoghurt, Mint And Tamarind Chutney</i>	£8.00
<b>Papadi Chatt</b> <i>A Cool Refreshing Combination Of Crispy Wheat Shells, Chilled Sweet Yoghurt &amp; Chutneys</i>	£7.00
<b>Mumbai Chowpatty Bhel</b> <i>Puffed Rice, Mangoes, Potatoes, Crispy Corn, Peanuts And A Spicy Chilli Herb &amp; Tangy Tamarind Sauce</i>	£7.00
<b>Pani Puri (Or With Vodka +£1.95)</b> <i>Cold &amp; Crunchy, Light &amp; Lovely, Puffed Rice, Bombay Mix And Nylon Sev Tossed With Fresh Pomegranate, Tomato, Onion, Lime, Tamarind, Mint.</i>	£5.00
<b>Sabudana Tikki Chat</b> <i>Sago And Potatoes Cake, Chickpeas, Tamarind, And Mint Chutney</i>	£8.00
<b>Veg Momo</b> <i>Steamed Veg Momos Served With Chutneys</i>	£8.00
<b>Onion Bhaji</b> <i>Freshly Shredded Potatoes &amp; Onion Spiced With Coriander, Fennel, Ginger And Deep Fried</i>	£6.00
<b>Gobi Manchurian</b> <i>Crispy Battered Florets Of Cauliflower Tossed With Spiced Green Chillies</i>	£7.00
<b>Chilli Paneer</b> <i>Cottage Cheese Tossed With Finely Diced Shallots, Garlic, Tomato, Onion, Green Chillies &amp; Ground Spices</i>	£9.00
<b>Fries</b> <i>French-fried Crispy Potatoes</i>	£4.00
<b>Crispy Pepper Garlic Prawns</b> <i>Crispy Prawns Tossed With Burnt Garlic And Crushed Black Pepper</i>	£12.00
<b>Chicken 65</b> <i>Chennai Style Fried Chicken With Chillies And Curry Leaves</i>	£9.00
<b>Crispy Squid</b> <i>Battered Fried Baby Squid With Lemon Chilli Sauce</i>	£9.00
<b>Amaritsari Fish</b> <i>Crispy Batter Fried Fish, A Famous Street Side Snack Served Across The City Of Amritsar, India.</i>	£10.00
<b>Roshni's Soft Shell Crab</b> <i>Crispy Fried Soft Shell Crab Served With Chilli Garlic Sauce</i>	£12.00
<b>Fresh Water Shrimp Puri</b> <i>Fresh Water Shrimp Cooked In Spiced Curry Sauce With Whole Wheat Puri</i>	£9.00
<b>Non-veg Momo</b> <i>Steamed Non-veg Momos Served With Chutneys</i>	£8.00

## Grill

<b>Paneer Patiala Tikka</b> <i>Delicate cottage cheese with hand pounded spices from Patiala</i>	£9.00
<b>Malai Kali Mirch Broccoli</b> <i>Aged cheddar cheese and cream marinade broccoli cook in tandoor</i>	£9.00
<b>Mustard Chicken Tikka</b> <i>Chicken thigh with old Calcutta mustard paste and coriander leaves</i>	£12.00

<b>Classic Tandoori Chicken</b> <i>Baby chicken with chilli, yogurt, and mustard oil</i>	£10.00
<b>Adraki Lamb Chop</b> <i>Ginger, chilli, royal cumin and fennel seed, mint chutney</i>	£15.00
<b>Lamb Seekh Kebab</b> <i>Lamb mince with garlic, mint and selective spice</i>	£10.00
<b>Prawn Shimla Mirch</b> <i>Wild tiger prawns, bell peppers and sun-dried tomatoes</i>	£16.00
<b>Hariyali Salmon</b> <i>Scottish salmon with Roshni version chilli pesto</i>	£14.00

## Chef Special Menu

<b>Palak Aur Beetroot Kofta Curry</b> <i>Beet Dumplings Served With Rich Creamy Sauce</i>	£12.00
<b>Chettinad Baigan Masala</b> <i>Eggplant, Chettinad Spice, Coconut Milk</i>	£10.00
<b>Paneer Methi Malai</b> <i>Dice Cottage Cheese, Fresh Fenugreek, Cashewnut</i>	£12.00
<b>Murg Makhanwala (Butter Chicken)</b> <i>World Famous Chicken Supreme With Creamy Tomatoes Sauce</i>	£14.00
<b>Lamb Shank Nihari</b> <i>Braised Lamb Shank Slow Cook Served With Caramelized Onion, Ginger</i>	£20.00
<b>Monk Fish Mapas Curry</b> <i>Monk Fish, Coconut Milk, Cinnamon And Curry Leaves</i>	£18.00

## Classic

<b>Available in Veg / Chicken, Lamb King Prawns</b>	+ £ 0.95 + £ 2.95
<b>Korma</b> <i>A Mild But Tasty Saffron Flavoured Curry, Slowly Cooked To Perfection. A Favourite For Lovers Of Mild Dishes</i>	£11.00
<b>Tikka Masala</b> <i>Unique Homemade Spices And Nuts, Finished With Cream To Give A Mild Flavour, A Popular Favourite</i>	£11.00
<b>Madras</b> <i>Hot &amp; Saucy, Strong Spices &amp; Mouth Watering Cascade Of Flavour, Consisting Of Shallots, Tomatoes, Coconut, Curry Leaves &amp; Homemade Spice Paste</i>	£11.00
<b>Jalfrezi</b> <i>Juliennes Of Freshly Cut Onion, Coloured Capsicum, Chillies, Spring Onion, Ginger And Garlic, Tossed Together To Form A Fairly Hot Combination Of Taste</i>	£11.00
<b>Rogan Josh</b> <i>An Authentic Kashmiri Dish Contains Myriad Of Spices &amp; Flavours, To Which The Colour Was Provided By The Bark Of Tree Called 'Ratan Jog'!</i>	£11.00
<b>Dhaansaak</b> <i>Dhaansaak Is Composed Of Two Words; 'Dhaan' Means Rice &amp; 'Saak' Meaning The Vegetable And Lentil Combination. Also A Parsi 'National' Dish, Traditionally Cooked With Lamb</i>	£11.00
<b>Balti</b> <i>An Aromatic Curry Made With Special Spices And Tomatoes With A Touch Of Fresh Coriander An Feast</i>	£11.00

## Sides

<b>Main +</b>	£2.00
<b>Palak Paneer</b>	£8.00
<b>Aloo Til Waley</b>	£8.00
<b>Jackfruit Hara Pyaz</b>	£8.00
<b>Dal Makhani</b>	£7.00
<b>Tarka Daal</b>	£7.00
<b>Raita</b>	£3.00
<b>Green Salad</b>	£3.00
<b>Pappdum</b>	£1.00
<b>Chutney Tray</b>	£2.00

## Breads

<b>Roti</b>	£3.00
<b>Naan / Butter Naan</b>	£3.00
<b>Garlic Naan</b>	£4.00
<b>Cheese Kulcha</b>	£5.00
<b>Peshawari Kulcha</b>	£5.00
<b>Keema Naan</b>	£5.00

## Biryani / Rice

<b>Awadhi Lamb Biryani</b>	£16.00
<b>Chicken Tikka Biryani</b>	£14.00
<b>Mushroom And Chana Biryani</b>	£12.00
<b>Steam Rice</b>	£4.00
<b>Pulao Rice</b>	£5.00
<b>Mushroom Rice</b>	£6.00

## Desserts

<b>Gulab Jamun With Ice Cream</b>	£6.00
<b>Chocolate Fudge Cake</b>	£6.50
<b>gajar Halwa With Ice Cream</b>	£6.50
<b>Strawberry Cheesecake</b>	£6.00
<b>Kulfi -pista-malai</b>	£6.00

**Allergy Advice:** Please be aware that there may be traces of nut, seeds, dairy and other allergens in our products. Please let us know of any allergies when placing the order.