

CHEF'S SPECIALITIES

ALL THESE RECIPES CAN BE PREPARED WITH THE FOLLOWING:

Chicken	£ 7.75
Lamb	£ 7.75
Prawn	£ 8.25
King Prawn	£ 11.50

Tikka Makhani Masala

Tikka pieces cooked in a rich sauce with peeled plum tomatoes, ground cashew nuts, fresh green herbs and spices. This gives a medium strength flavor

Tikka Masaleydar

Roasted in tandoor, then pan fried Punjabi style with fresh capsicums and sweet and sour herbs and spices

Butter Tikka Masala

Marinated in yoghurt, delicate herbs and spices roasted in tandoor, cooked in a very special tandoori sauce – mild thick, red sauce.

Tikka Parsee

Tikka style cooked in sauce with green chillies, yoghurt plus a blend of spices in a slightly sweet and sour sauce.

Chicken Tikka Sharabi (50P EXTRA)

Barbecued & prepared with brandy, onions and green peppers

Tikka Lalpuri (50P EXTRA)

Truly unique dish combining red wine, barbecued with green chillies and red capsicums

Tikka Nashedar (50P EXTRA)

Tikka style, gently cooked in mild sauce with a subtle blend of herbs and spices together with a splash of white wine.

Tikka Balti (50P EXTRA)

Fresh grated ginger and garlic and green chillies with pickle (HOT)

Tikka Punjab Garam Masala (50P EXTRA)

Onion, garlic butter, warm spices, wine and green chillies

Tikka Shimla (50P EXTRA)

Chunks of tikka pieces in thick bhoona sauce with green peppers, mushrooms, prawns, onions and garnished with coriander

Tikka Hyderabadi

Soaked in a tangy tomato and tangy sauce with touch of mint

Tikka Bengali

Pieces of fillet cooked in a mixture of honey and lemon with mushrooms and garnished with fresh coriander. A very popular South Indian Dish.

Chicken Tikka Passanda

Cooked with tikka pieces marinated in cream, roasted in tandoor in a very mild creamy sauce topped with flaked almonds and ground cashew nuts. An excellent dish.

Tikka Zaykeydar

Barbecued & cooked with spinach, cheese, ginger and garlic with fresh coriander.

Chicken Tikka Jalfrezi

Marinated in yoghurt, roasted in tandoor; tender; herbs and spices with soft cream cheese, almonds and sultanas

Tikka Masala

Tender pieces marinated in yoghurt, delicate herbs and spices roasted in tandoor oven and cooked with cream and coconut together with chef's very own blend of herbs and spices. Very mild with thick gravy.

Chicken Tikka Chasni

Barbecued chicken cooked with mild spices, wedge of lemon. A creamy sweet and sour dish

Chicken Tikka Achari

A hot spicy dish. Slightly tangy. Cooked with mixed pickle and yoghurt with green chillies and a wedge of melon

Tikka Begum Behar

A popular dish of India. Cooked in roasted coconut and blended into a rich sauce with creamed coconut and ground cashew nuts. Flavoured with a special tandoori masala sauce

*****For an extra bite, green chillies can be added to any dish*****