Contemporary Indian Cuisine

BIRYANI

Basmati rice treated with milk ghee, cooked with a selection of dried spices - cardamom, cinnamon, star anise and saffron.

Complemented by a vegetable curry.

VEGETABLE BIRYANI	£7.95
MUSHROOM BIRYANI	£7.95
CHICKEN BIRYANI	£8.95
LAMB BIRYANI	£9.95
CHICKEN TIKKA BIRYANI	£9.95
LAMB TIKKA BIRYANI	£10.95
PRAWN BIRYANI	£8.95
KING PRAWN BIRYANI	£13.95
TANDOORI KING PRAWN BIRYANI	£14.95
MALAYAN BIRYANI (with pineapple)	£9.95
PERSIAN BIRYANI (with omelette)	£9.95
MILI JULI BIRYANI (mixed meat and seafood)	£11.95

FRESH VEGETABLES

	SIDE	MAIN
MIXED VEGETABLE BHAJI	£3.95	£7.25
MUSHROOM BHAJI	£3.95	£7.25
SAG BHAJI (Spinach)	£3.95	£7.25
SAG ALOO (Spinach and Potato)	£3.95	£7.25
SAG PANEER (Spinach and Cottage cheese)	£3.95	£7.25
ALOO GOBI (Cauliflower and Potato)	£3.95	£7.25
BOMBAY ALOO (Potato)	£3.95	£7.25
CHANA BHAJI (Chick Peas)	£3.95	£7.25
BHINDI BHAJI (Okra)	£3.95	£7.25
BRINJAL BHAJI (Aubergine)	£3.95	£7.25
TARKHA DHALL (Lentils)	£3.95	£7.25
CAULIFLOWER BHAJI	£3.95	£7.25

ALLERGY NOTICE

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.

RICE

BOILED RICE	£2.50
PILAU RICE	£2.60
FRIED RICE	£2.60
ONION FRIED RICE	
GARLIC FRIED RICE	£2.70
EGG FRIED RICE	£3.20
MUSHROOM PILAU RICE	£3.20
VEGETABLE PILAU RICE	
PEAS PILAU RICE	
SPECIAL RICE	£3.30
KEEMA PILAU RICE	£3.70
CHIPS	£2.50

FRESH BREADS

PLAIN NAN	£2.40
PESHWARI NAN	£2.60
GARLIC NAN	£2.60
CHEESE NAN	£2.60
CHILI NAN	£2.60
CORIANDER NAN	£2.60
KEEMA NAN	£2.70
GARLIC & TOMATO NAN	£2.70
GARLIC & CORIANDER NAN	£2.70
GARLIC & CHEESE NAN	£2.70
ONION & CHEESE NAN	£2.70
TANDOORI ROTI	
CHAPATI	£1.70
PARATHA	£2.50
STUFFED PARATHA	£2.95

ENGLISH DISHES

FILLET STEAK & CHIPS	£15.95
SCAMPI & CHIPS	£10.95
CHICKEN NUGGETS & CHIPS	£9.95
FISH FINGERS & CHIPS	£9.95
ANY OMELETTE & CHIPS	£8.95

All English dishes are subject to availability

If there is any dish that you would like but that is not on the menu, please tell us and we will do our best to cater.



A Warm Welcome Awaits You At . . .





Contemporary Indian Cuisine Fully Licensed • Fully Air Conditioned

15% Discount on Take-Aways Only

Minimum Order £10.00 And With One Main Dish

Open 7 days a week, including Bank Holidays Monday - Saturday: 5.30pm ~ 11.30pm **Sunday:** 5.30pm ~ 10.30pm

42-42b High Street, Repton, Derbyshire, DE65 6GD

Order online at:

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Telephone:

01283 703763

STARTERS

PAPADAM	£0./0
SPICE PAPADAM	£0.80
PICKLES	£0.70
Mint Sauce, Mango Chutney, Onion Salad or Mix Pickle (each portion)	10
ONION BHAJI	£3.95
SAMOSA (meat or veg)	£3.95
CHICKEN TIKKA	£4.50
LAMB TIKKA	£4.95
CHICKEN SHASHLIK	
LAMB SHASHLIK	£5.50
LAMB CHOPS	.£5.50
FISH SHASHLIK	£6.50
TANDOORI FISH	.£5.95
TANDOORI CHICKEN	£4.50
TANDOORI MIXED KEBAB	.£5.50
SHEEK KEBAB	£4.50
SHAMI KEBAB (with omelette)	£4.95
PRAWN PUREE	
CHICKEN PUREE	£4.50
CHICKEN CHAT	£4.50
SALMON TIKKA	£6.95
TANDOORI KING PRAWN	£6.95
KING PRAWN BUTTERFLY	£6.95

TANDOORI

The style of cooking entails marinating meats then roasting over charcoal in a tandoori oven. All dishes are accompanied by a mixed leaf salad and mint sauce.

PANEER TIKKA	£9.50
TANDOORI CHICKEN	£8.95
CHICKEN TIKKA	
LAMB TIKKA	£9.50
SHEEK KEBAB	£9.95
CHICKEN SHASHLIK	£9.95
LAMB SHASHLIK	
LAMB CHOPS	£10.50
TANDOORI KING PRAWN	£14.95
TANDOORI FISH	£10.50
FISH SHASHLIK	£11.50
SALMON TIKKA	£13.50
SIZZLER SPECIAL (with nan)	£12.50

TRADITIONAL SPECIALS

Available with one of the following:

Chicken Tikka	£8.95
Lamb Tikka	£9.50
Tandoori King Prawn	£14.95
Tandoori Mixed	
Vegetable	£7.25

PASANDA

Combination of saffron, mixed nuts with a velvety cream and yoghurt sauce. A good introduction to Indian food.

MASALA

Marinated meats or seafood, char-grilled in a tandoori oven and immersed in an opulent creamy almond sauce. Mild to taste.

JAIPUR

Mushroom sauce of a complex nature, an explosion of flavours releasing at first a mellow sweetness promptly followed by subdued kick of spice finished off by a pleasurable tang.

JALFREZI

Mixed peppers and onions in a medium strength sauce finished off with crunchy green chillies. A firm favourite for one who prefers a more challenging dish.

GARLIC CHILLI

Char-roasted meats cooked in a fresh garlic sauce, with coriander leaves and crisp fresh chillies.

CHILLI MASALA

Marinated meat or seafood cooked in special tandoori sauce and topped off with fresh green chilies.

Creamy almond sauce cooked with onion stew and finished with grated cheese.

KESHRI

A carefully spiced dish with bayleaves, garam masala prepared with finely chopped fresh white cabbage. Medium strength.

BUTTER CHICKEN	£8.80
Strips of tandoori chicken laced with a silky plum tomato and n	nakhon sauce.
A refined and elegant dish.	

ACHARI LAMB	£9.50
Marinated lamb cooked to a medium strength	
with a touch of traditional Indian pickle.	

PODINA GOSHT	£9.50
A classic Sylhety favourite. Succulent pieces of lamb	

in a medium strength yoghurt and podina sauce producing a sharp mint finish.

TANDOORI MURGHI MASALA	£9.50
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Tender string of chicken in a rich tomato and m	inced lamb ragout

TRADITIONAL DISHES

Available with one of the following:

Chicken £7.95	Prawn£7.95
Chicken Tikka £8.95	King Prawn £13.95
Lamb£8.50	Tandoori King Prawn£14.95
Lamb Tikka£9.50	Vegetable£7.25
Tandoori Mixed £10.50	

CURRY

The traditional basic curry, served at desired strengths: Madras, Vindaloo, Tindaloo, Phall.

KORMA

Sweet, creamy, coconut sauce.

MALAYA

A flowing medium strength sauce cooked with pineapple.

A Parsee dish originating from western India. A combination of lentil sauce with pineapple, producing a sweet, sour and slightly hot sauce.

PATHIA

A fairly condensed tomato and onion sauce, with a squeeze of fresh lemon - fairly hot with a sweet and sour finish.

Tomato and onion sauce simmered for a considerable measure amount of time until the meat is tender and the sauce is well reduced.

ROGAN JOSH

A speciality originating from the mountainous province in India; Kashmir, the mountainous province in India. A rich bhuna style sauce complimented by a garlic, tomato, onion and coriander sambal.

DUPIAZA

Crisp, chunky cut onions and capsicum dressed in reduced strength onion gravy.

A medium strength aromatic with roasted fenugreek leaves.

NAGA

Very hot dishes and with a distinct aroma.

This is a Bangladeshi vegetable, a special type of lime, highly flavoured dish, slightly tangy. A medium dish.

SAGWALA

Sautéed spinach and garlic blended with a reduced sauce - a must amongst connoisseurs.

Fresh Aubergine chopped and cooked in a bhuna style sauce, medium strength.

Very rich in taste, served usually at medium strength. Cooked and served in an iron dish.

with Sag, Chana or Mushroom



