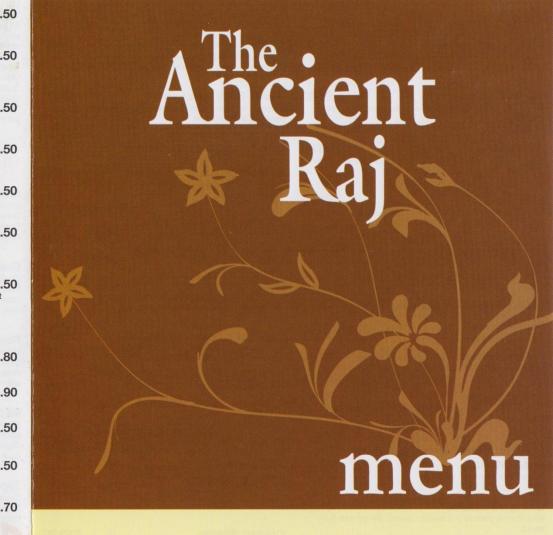
Vegetarian Main Dishes	Thio	Brinjal Bhaji Fresh aubergine, spiced and cooked with herbs.	£2.50
Green Vegetable Cashew Fresh seasonal green vegetables, lightly cooked in casauce and flavoured with curry leaves.	£4.90 ashew nut	Aloo Gobi Fresh cauliflower and potatoes, cooked with herbs ar	£2.50
Dhingri Mattar Sag	£4.90	spices.	
Mushroom, spinach and peas in a rich, medium hot s		Mushroom Bhaji Fresh mushrooms cooked with herbs.	£2.50
Vegetable Kurma Fresh seasonal vegetables in a cream and coconut sa	£4.90 auce.	Sag Aloo Potatoes and spinach cooked with herbs	£2.50
Aloo Chole Dall Potatoes and chick peas cooked in a lentil base sauce	£4.90 ce.	Sag Paneer Spinach cooked with cottage cheese.	£2.50
Vegetable Jalfrezi // Cooked with green herbs and green chillies.	£4.90	Asparagus Bhaji Lightly spiced asparagus cooked with tomatoes, gree peppers and coriander.	£2.50
Shabzi Tarkaari	£4.90	popporo una contantan	
Fresh seasonal vegetables including aubergine cooke fresh onion and garlic with bengal naga chilli.	ed with	Dall Samba / Fresh mixed vegetables cooked with lentils and garlic and sour.	£2.50 c. Hot
Side Dishes		Rice and Breads	
Dhin and Dalah	00.50	Rice and breads	
Dhingri Palak Spinach leaves and mushrooms tossed in cumin and	£2.50 I ginger.	Rice Long grain rice.	£1.80
Dum Tori Courgettes cooked with tumeric and mango, topped fresh lemon juice.	£2.50 off with	Pilao Rice Basmati rice.	£1.90
Crispy Fried Potatoes	£2.50	Basmati Rice cooked with your choice of: Mushrooms / Peas / Lemon / Sag / Garlic / Keema	£2.50
Thinly sliced potato, dusted with gram flour and spice deep fried.		Tamatar Pilao Tomatoes and onions change the colour of this pilao	£2.50
Torke See Dell	00.50	Tomatoo and official ordings the object of the phase	
Tarka Sag Dall Spinach and lentils cooked with cumin, onion, ginger garlic, then burnt in butter.	£2.50 rand	Nan Traditional Indian leavened bread cooked in the tando	£1.70
Gajer Bhaji	£2.50	Stuffed Nan	£2.20
Finely cut carrot cooked with chilli and spices.	22.00	A choice of the following: Keema / Garlic and Onion / and Chilli / Peshwari.	Cheese
Onion Bhaji Served with salad.	£2.20	Mixed Raitha Natural yoghurt with tomatoes, onions and cucumber	£1.50
Khumb Mattar	£2.50	Stuffed Paratha	£2.20
Mushrooms and chick peas cooked in coriander and cumin. A mild spiced favourite.		Paratha	£1.90
		Puree	20.90
		Chapathi Popadom	£0.90 £0.50
Bindi Bhaji	£2.50	Masala Popadom	£0.70
Ladies fingers, spiced and cooked with herbs		Relishes: Per Person	£0.50



47 High St I Cricklade I Swindon I SN6 6DA Tel: 01793 750 303 / 01793 752 242

2 noon - 2pm l 6.00pm - Midnight

Prices enclosed are for takeaway only.

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£0.50

Relishes: Per Person

Ladies fingers, spiced and cooked with herbs.

Starters

Malai Chicken Tikka £4.20 Prepared with cheese, yoghurt, cream and a touch of

Garlic Chingri Mirchi £4.90 Whole king prawns tossed with chillies, green herbs, garlic

and spices. Fish Kola /

Spicy hot balls of fish, deep fried in a light batter and served with salad.

Ros-Tos-Crab £4.90 Fresh white crab meat cooked with spices in white wine and

mango juice, topped with melting cheese.

Machili Amritsari £4.90 Deep fried slice of fish coated with spices, gram flour and a

hint of garlic, served with fresh mint sauce.

Goat Cheese & Mozzarella Samosa £3.90 Pastry stuffed with goat's cheese and topped with melting mozzarella cheese.

Calamari Balachao £3.90 Strips of calamari, stir-fried in a hot and sour Goan sauce.

Mixed kebabs £4.90

Chicken tikka, lamb tikka, sheek kebab and onion bhaji. served with salad.

Chicken Tikka / Lamb Tikka / Sheek Kebab £3.00 Served with salad.

Chingri Belpuree £4.90 King Prawns cooked in a medium sauce, served with fluffy

Meat / Vegetable Samosa

Served with salad.

Served with salad. Chicken Chat / Aloo Chat £2.90

Delicacies

£3.90

£2.50

and honey

Special Chicken Tikka Bhuna £6.50 Cooked with minced lamb, chopped tomato and green pepper in a thick medium sauce.

Garlic Chilli Chicken // £6.90 Prepared in green sauce of pureed garlic, fresh chillies, tamarind and coriander.

Chicken / Lamb Jalejule // £6.90

King Prawn Jalejule £10.90 Prepared with Bengal hot naga chilli, garlic, ginger, tomato

and green pepper.

Adraki Lemon Chicken £8.50 Prepared with fresh lemon, ginger, onion, tomato and green pepper.

Harrey Chicken Tikka £6.90 Diced chicken breast marinated in green sauce of pureed coriander and mint, tamaring, spices and herbs. Cooked in the tandoor to melt in the mouth.

Poodina Lamb £8.50 Minted lamb cooked with honey, lemon juice and spices,

imparting a unique flavour to the dish.

£6.90 Achari Lamb

Prepared with tamarind, yoghurt, balti sauces and special

Sag Machli £6.90 Tuna fish prepared with fresh spinach with a touch of peppers

Khakra Jaipuri / £7.90 White crab meat prepared with finely cut chilli, onion, tomato and spices.

Chingri Shapla £10.90 Whole king prawns prepared with garlic, ginger, green peppers and tomatoes, cooked in a medium sauce.

Garlic King Prawn Makhni £10.90 Specially prepared in garlic, yoghurt, butter sauce, mustard

£10.90 Chingri-E-Bahar King prawns marinated in special spices and cooked in the tandoor oven. A great favourite.

Tandoori Specialities

All tandoori dishes are marinated in yoghurt with special herbs and tandoori spices and cooked in a clay oven. All dishes are served with salad and mint sauce.

Tandoori Mixed Grill	£10.90	
Chicken / Lamb Tikka	£6.50	
Tandoori Chicken	£6.50	
Chicken / Lamb Sashlik	£6.50	
Tandoori Garlic Chilli Chicken	£6.90	
(off the borie)		

Classic Dishes

Massala Chicken / Lamb £6.50 Duck / King Prawn £9.90

Cooked with fresh cream, yoghurt and a mixture of medium spices, giving a unique taste and rich flavour.

Green Curry From Goa Chicken / Lamb £6.50 Duck / King Prawn £9.90 Cooked with a fresh homemade sauce consisting of coriander, mint, tamarind, green chilli, tomato and onion

Roshney // Chicken / Lamb £6.50 Duck / King Prawn £9.90

Cooked with garlic, green chili, green peppers, tomato and onion.

Sil Sila Chicken / Lamb £6.50 Duck / King Prawn Cooked with special herbs, green chilli, potato and mush-

Tapeli Chicken / Lamb

room.

Duck / King Prawn £9.90 Cooked Bombay style, in a homemade sauce consisting of onions, peppers and tomato.

Korai Chicken / Lamb £6.50 Duck / King Prawn £9.90 Sauteed in an indian wok with onion, green pepper and tomato

Jalfrezi // Chicken / Lamb £6.50 Duck / King Prawn £9.90 Cooked with herbs and lots of fresh green chillies.

Old Favourites

Balti Chicken / Lamb / Prawn £7.50 King Prawn / Duck £10.90 These dishes are prepared with fresh green peppers, onion, tomatoes and ground spices to produce a smooth, rich, spicy sauce. Served with nan bread.

Kurma Chicken / Lamb / Prawn

King Prawn / Duck £7.90 Cooked with cream and coconut to produce a very mild dish

£4.90

£4.90

£7.90

Madras /

Chicken / Lamb / Prawn £4.90 King Prawn / Duck £7.90 A well spiced, fairly hot dish.

Bhuna

Chicken / Lamb / Prawn £4.90 King Prawn / Duck £7.90 A drier than usual curry packed with spicy flavours.

Dansak /

Chicken / Lamb / Prawn £4.90 King Prawn / Duck £7.90 Sweet, sour and hot with lentil base.

Rogan Josh Chicken / Lamb / Prawn £4.90 King Prawn / Duck £7.90 A medium dish cooked with green herbs and tomatoes, and served in a thick, rich sauce.

Sag (Spinach) Chicken / Lamb / Prawn

with a medium hot vegetable curry.

King Prawn / Duck Cooked to perfection with lots of fresh green spinach.

Biryani

£6.50

Chicken / Lamb / Prawn £7.90 King Prawn / Duck £9.90 Cooked with basmati rice and selected spices and served

This Chilli symbol indicates how hot a dish is.

= Fairly Hot

= Very Hot