



APPETISERS

Poppadum (each)	£1.00
Spicy Onion Chutney	£1.95
Mango Chutney	£1.95

Curry Sauces	£4.95
Mixed Pickle	£1.95
Raita	£1.95
Mixed Chutney Tray	£6 05

STARTERS

Vegetable Pakora	£4.50	Chana Puri	£5.95
Onion Bhaji	£4.50	Chicken Tikka	£6.50
Mushroom Pakora	£4.95	Lamb Tikka	£7.95
Chicken Pakora	£5.50	Lamb Chops (on the bone)	£7.95
Fish Pakora	£5.50	Jumbo King Prawn (2 pc)	£8.95
Vegetable Samosa	£4.95	Tempura Battered King Prawns	£7.50
Meat Samosa	£4.95	Tandoori Chicken (on the bone)	£6.50
Garlic Mushroom	£4.95	Seekh Kebab	£5.95
Garlic Prawns	£7.50	Puni Seekh Kebab	£6.95
Jalapeño Bombers	£6.95	Shammi Kebab	£6.95
King Prawn Puri Chicken Puri Vegetable Puri	£8.95 £6.50 £5.95	Mixed Tandoori Platter Mixed Starter for 2	£7.95 £11.95

TANDOORI DISHES

Tandoori Lamb Chop (on the bone) £15.95

Tender pieces of lamb chops, marinated with yoghurt and ground spices.

Chicken Tikka £13.95

Pieces of chicken are marinated in yoghurt, spices and herbs, then barbequed in the tandoor.

Lamb	Tikka	£14.95

Pieces of lamb are marinated in yoghurt, spices and herbs, then barbequed in the tandoor.

Tandoori Chicken (on the bone) £13.95

Two breasts of chicken marinated overnight, then cooked on the bone in the tandoor.

Tandoori Mixed Grill £20.95

Consisting of tandoori chicken (on the bone), chicken tikka, lamb tikka, seekh kebab and king prawn, Served sizzling to your table.

Garlic Chicken Tikka £14.9

Strips of chicken marinated in garlic yoghurt and a selection of herbs and spices.

Egyptian Kebab £14.9

Strips of chicken marinated in spicy yoghurt with herbs and spices, and served with mushrooms, onion and mixed peppers.

Paneer Tikka £12.95

Cubes of cotton cheese marinated in homestyle spices and herbs. Served with pepper, onions and mushroom.

All tandoori dishes are served with naan bread or pilau rice, salad and sauce.

Malai Tikka £13.95

Cubes of succulent chicken marinated in chillies, spices and herbs.

Turkish Kebab £15.95

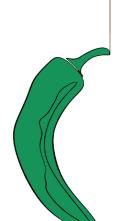
Succulent pieces of tender lamb cooked over a charcoal flame in a clay oven giving a distinct melt in the mouth flavour. Served with mushrooms, onions and mixed peppers.

Shaslik Kebab £14.95

Pieces of chicken, marinated in yoghurt, spices and herbs and barbequed in the tandoor.

Seekh Kebab £13.95

Made with minced lamb.



SEAFOOD

Mas Bangla

£17.95

King Prawn Garlic Chilli

£19.95

Soaked salmon cubes cooked with green herbs and spices in a thick spicy sauce.

Cooked with garlic and chilli mixed with peppers in a spicy sauce

Goan Fish Curry (salmon)

£17.95

Almost the staple food of Goa, influenced by the Portuguese colonials. A fish curry recipe thats tangy and medium spicy with a coconut flavour.

Jumbo Fresh Water King Prawns

£20.95

Indian fresh water king prawns soaked overnight in rich herbs and spices.

FRUIT CURRIES

THALI TAPAS

Rice NOT included

A meal made up of a selection of any variety of three dishes. the idea behind a Thali is to offer all different flavours or sweet, sour and spicy on one single plate.

Kashmir Chicken

£11.95

Served with pilau rice, or chapati.

Tender chicken delicately flavoured, cooked with pineapple, banana and lychees, then cooked with fresh cream

One dessert included.

Chicken

£20.95

Lamb £22.95

Vegetable £19.95

Mixed Thali £24.50

Chicken Gurkha Korma £11.95

Tender chicken delicately flavoured and cooked with mixed fruit and cream.

SIDE DISHES

Side Dish

Main Dish

Mixed Vegetables

£6.95 £9.95

Mixed fresh vegetables cooked in clarified butter with herbs.

Bhindi Bhaii

£6.95 £9.95

Okra fried off with onion.

Chana Bhaji

£6.95 £9.95

Chickpeas stir fried in various spices.

Mushroom Bhaii

£6.95 £9.95

Mushroom stir fried in various spices.

Saag Aloo

£6.95 £9.95

Fresh leafy spinach stir fried with potatoes and cream.

Aloo Gobi

£6.95 £9.95

Fresh cauliflower and potato cooked with peppers and diced tomato

Bombay Aloo

£6.95

Sautéed potatoes scrambled in egg with herbs and spices.

Tarka Dal

£6.95 £9.95

Lentils cooked then finished with garlic butter.

Saag Paneer

£7.50

£9.50

£9.95

Fresh leafy spinach cooked with cottage cheese.

Mattar Paneer

£7.50

£9.50

Peas cooked with cottage cheese and fresh cream.



CHEF'S RECOMMENDED

Rice not included

Chillies Special Curry

£12.95

Cooked with chicken, tender lamb, mouth-watering prawns, mushrooms, green chillies, coriander, peppers and onions in a house special sauce.

Jhal Bhuna

£11.95

Chicken enhanced wit tomato, spring onion, crushed green chillies and cooked in cream.

Paneer Makhani

£11.95

A popular Indian dish made with paneer, tomatoes, spices and cream

Afghan Chicken

£11.95

Cooked with chickpeas and fresh ginger in a Bhuna sauce.

Green Herb Chicken

:11.9

Marinated in garlic, ginger, garden mint and a touch of yoghurt. slowly cooked in a clay oven, the chicken is then transferred to the pan to be flavoured with authentic herbs and spices.

Roast Chicken

£11.95

Chicken leg on the bone and potatoes cooked in a spicy bhuna sauce with chopped peppers and chillies with a touch of mixed pickle.

Methi Gosht

£12.95

A fantastic hearty dish consisting of lamb tikka and fenugreek.

Chicken Royale

£11.9

Cubes of marinated chicken cooked with chopped onions, garlic and tomatoes in a medium sauce with fresh coriander and original spices.

Chicken Rezala

£11.95

Tender pieces of chicken cooked with chopped onions, green chilli, yoghurt, herbs and spices.

Peppered Chicken

£11.95

Flavourful pieces of chicken cooked with peppers, onions, yoghurt and lemon juice in a sweet and sour sauce garnished with coriander and spring onions.

Kebab Bhuna

£12.95

Seekh kebab cooked in a delicious medium hot sauce with garlic, ginger, coriander and a garam masala.

Chicken Garlic Chilli

£11.95

Cooked with garlic and chilli mixed with peppers in a spicy sauce.

Lamb Jalapani

£12.95

Tender Scottish lamb marinated in fresh ginger, jalapeno and mixed peppers and spices.

Village Curry

£11.95

Specially prepared in a thick buna sauce with mixed vegetables and green chillies.

Railway Lamb

£12.95

Marinated in garlic, ginger, garden mint and a touch of yoghurt. slowly cooked in a clay oven, the chicken is then transferred to the pan to be flavoured with authentic herbs and spices.

Thai Green Curry

£12.95

Traditional Thai curry cooked in homemade green curry paste, coconut milk with seasonal vegetables.

Thai Red Curry

£12.95

This is a popular Thai dish consisiting of homemade curry paste and coconut milk with garlic, onion and seasonal vegetables.

Methi Chicken

£11.95

Fresh methi leaves pan fired and cooked with ginger, garlic and other authentic herbs and spices.

South Indian Garlic Chicken

£11.95

Cooked in a fresh garlic and chilli sauce with fresh coriander and a touch of crisp red chilli.

Beef Kala Bhuna

£12.95

Beef cooked in tomatoes, coriander, onions, ginger and garlic, with chillies spices in a thick sauce.

CHEF'S SPECIAL CURRIES

Jalfrezi

£11.95

Chilli Balti

£11.95

Cooked in a rich mdium to hot sauce with freshly chopped green chillies.

Balti

£11.95

Cooked with northern and southern herbs and spices mixed with onions and peppers.

Spicy Chicken Tikka Masala

£11.95

Cooked with chicken and lamb mince, northern and southern herbs and spices, and mixed with onions and peppers.

Butter Masala

£11.95

Strips of shaslik tikka cooked in mild creamy butter sauce with diced onions and spices.

Mazaedar

£11.95

Cubes of tikka with Worcestershire sauce, lemon juice and cream. Topped with cheese.

Hawabi Garam Masala

£11.95

Cooked with garlic and a blend of warm spices and topped with garlic butter.

Cooked with northern spices, mixed with onion,

Chef's Special Masala

peppers and chillies

£12.95

Lamb and mince. Cooked with bhuna sauce and homemade sauce.

Achari Masala

£11.95

Cooked with mixed pickle and carefully brushed with other spices.

Chasni

£11.95

Cooked in a sweet & sour fruity sauce.

Punjabi Masala

£11.95

A tasty dish cooked with diced onions, masala sauce and a touch of cream garnished with coriander and spring onions.

Mirpuri

£11.95

Delightfully minty chicken cooked with fresh mint leaves, lemon juice, ginger, fresh coriander and green chillies.

ORIGINAL CURRIES

Chicken Lamb £10.50

£11.95

Prawn Kina Prawn £13.95 £18.95

Lamb Tikka

£12.50 King F

£20.95

Lamb likka £12

Jumbo King Prawn

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Chicken Tikka

Vegetable

£9.95

Chicken Tikka Masala

Cooked with cream, mild spices and chefs special chicken tikka masala sauce with almond and coconut.

Bhuna

Onions, tomato, and peppers prepared in a thick medium strength sauce.

Korma

Prepared with herbs and mild spices in cream with a sprinkling of saffron and cardamoms.

Pathia

A slightly hot and sour concotion.

Rogan Josh

A specially prepared medium dish with onions and a tomato topping.

Vindaloo

Extremely hot, cooked with care, eat with caution.

Lamb Tikka Masala

Cooked with cream, mild spices and chefs special tikka masala sauce with almond and coconut

Passanda

Cooked in fresh cream, natural yoghurt and cashew nuts.

Dupiaza

Reasonably hot and spicy with generous helpings of onions and peppers

Dhansak

Slightly sweet, sour & hot cooked in lentils with pineapple.

Korai

Cooked in aromatic herbs and brought sizzling to your table.

Madras

Spicy and fairly hot.





BIRYANI

An aromatic rice dish served with vegetable curry.

Chicken Tikka Lamb Vegetable £12.95 £13.95 £10.95

King Prawn Jumbo Long Prawn £14.95 £19.95 £21.95

Chillies Special Biryani

£19.95

Nawabi Biryani

Prawn

£19.95

This dish is exclusively prepared for 'Chillies', based on onions and marinated in saffron with portions of meat, chicken, prawns and mushrooms.

Appetising chicken tikka infused with cashew nuts and raisins.

SEAFOOD & GRILL

Served with homemade sauce, pilau rice and salad.

Tandoori Salmon

£20.95

Tandoori King Prawn £20.95

Marinated king prawns cooked over a charcoal flame in a

Succulent fresh salmon fillets marinated in special tandoori spices, then grilled. Served with salad and sauce.

£20.95

tandoori clay oven, giving a delicious mouth-watering flavour.

Fillet of sea bass marinated with homemade spices.

£20.93

Tandoori Jumbo King Prawn £23.95

Tandoori Fish

Grilled Sea Bass

£19.95

Fresh haddock/cod marinated with fresh garlic, lemon and spices then cooked in a grill.

Indian fresh water giant king prawns marinated overnight in fresh herbs and spices, then cooked over a charcoal flame in a clay oven to give a juicy flavour.

BREAD

All Naans contain dairy, gluten and egg.

Plain Naan	£3.00
Garlic Naan	£3.50
Peshwari Naan	£3.95
Chilli Naan	£3.50
Fresh Coriander Naan	£3.50
Cheese Naan	£3.95
Cheese & Onion Naan	£3.95
Keema Naan	£3.95
Vegetable Naan	£3.95
Spicy Chicken Naan	£3.95
Cheese & Garlic Naan	£3.95

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Chapati	£1.55
Garlic Chapati	£1.95
Chilli Chapati	£1.95
Peshwari Chapati	£1.95
Paratha	£3.95
Vegetable Paratha	£4.25
Garlic Paratha	£4.50
Peshwari Paratha	£4.50
Chilli Paratha	£4.50
Keema Paratha	£4.50
Tandoori Roti	£1.55

RICE

Pilau Rice	£3.50
Boiled Rice	£3.00
Fried Rice	£3.75
Mushroom Fried Rice	£3.95
Lemon Rice	£3.50
Coconut Rice	£3.50
Egg Fried Rice	£3.95
Keema Fried Rice	£3.95
Vegetable Fried Rice	£3.95
Chicken Fried Rice	£3.95
Special Fried Rice	£3.95
Eggs Sultanas and Peas	,

DRINKS

Coca Cola 1.75L	£3.50
	£3.50
Diet Coke 2L	£3.50
Fanta 2L	£3.50
Sprite 2L	£3.50
Irn Bru 2L	£3.50
Appletise 275ml	£1.80
Still Water 500ml	£1.80

EUROPEAN

Fish & Chips	£10.25	Nuggets & Chips	£7.50
Scampi & Chips	£9.95	Chicken Goujons & Chips	£9.95
Omelette & Chips	£9.95	Chips	£3.50
Pizza & Chips	£8.95	Salt & Pepper Chips	£4.50
Fish Fingers & Chips	£8.50	Chips & Cheese	£4.95





MEAL DEAL A

£16.95

ADD LAMB OR PRAWN - £4

2 Poppadoms & Onion Chutney Vegetable Pakora, Chicken Pakora or Onion Bhaji

CHOOSE ONE CURRY

Bhuna, Korma, Madras, Pathia, Dupiazaz or Tikka Masala Pilau Rice or Boiled Rice & Plain Naan

MEAL DEAL B

£24.95

ADD LAMB OR PRAWN - £4

2 Poppadoms & Onion Chutney

CHOOSE ONE STARTER

Vegetable Pakora, Chicken Pakora, Onion Bhaji or Vegetable Samosa

CHOOSE TWO CURRIES

Korma, Pasanda, Tikka Masala, Afghani, Rezala, Balti or Jalfrezi 2 Pilau Rice or Boiled Rice & Plain Naan, Garlic Naan or Peshwari Naan

MEAL DEAL C

£25.95

ADD LAMB OR PRAWN - £4

2 Poppadoms & Onion Chutney

CHOOSE ONE STARTER

Vegetable Pakora, Chicken Pakora, Onion Bhaji or Vegetable Samosa

CHOOSE TWO CURRIES

Tikka Masala, Madras, Korma, South Indian Garlic Chicken, Butter Masala, Chilli Balti 2 Pilau Rice or Boiled Rice & Plain Naan, Garlic Naan or Peshwari Naan



For allergen information, please visit our website