

## Indian Street Food (V)

**PANI PURI (V)** £ 4.75  
Wheat crisps puffs of stuffed with spiced Potatoes and Chickpeas served with four different flavours of spiced water (Tamarind, Mint, Orange and Mix Berries)

**BOMBAY BHEL (V)** £ 4.75  
Puffed rice spiced up to perfection with sweet & tangy chutneys, mixed with crunchy Indian snacks and finished with gram flour vermicelli.

**DAHI PAPADI CHAT (V)** £ 4.75  
Whole meal crisp filled with Chickpeas, sprouted Mung beans & onions, topped with yogurt tamarind & mint chutney and garnished with pomegranate & gram flour vermicelli.



**SAMOSAS CHAT (V)** £ 4.75  
Crispy fried crushed samosa topped with spiced curried chickpeas, yogurt, and tamarind & mint chutneys.

**ALOO TIKKI (V)**  £ 4.75  
Spiced potato cakes with chilli flakes, cumin seeds, filled with creamy mint & green peas topped with sweet & sour tamarind chutneys.

**ONION BHAJI (V)** £ 4.75  
Deep fried ball made with onion and gram flour serve with mint and tamarind chutney.

## Starters (Non-veg)

**KEKHDA MACHHI PATTICE** £ 5.95  
Slow fried Crab and Cod patty with chopped red onion, chili, lemon juice and spiced with fresh herbs served with mint chutney.

**JHINGA STIR FRIED** £ 5.95  
Spiced king prawns scented with onion, tomato curry leaves peppercorn and coriander.



**TILAPIA AJWAINI** £ 5.95  
Pan fried Tilapia marinated in carom seeds, roasted gram flour, tamarind and herbs, on a bed of garlic and coconut chutney.

**SHARABI MURGH** £ 5.95  
White wine marinated diced chicken breast sauteed with onion, tomato masala and finished with fresh coriander.

**DAKSHINI LAMB** £ 5.95  
Cooked strips of lamb stir fried with red onion, lemon, and peppercorns finished with ginger and fresh herbs.

## Kebabs

*Kebab is a Central Asian dish of pieces of meat, fish, or vegetables roasted or grilled on a skewer inside tandoor (also referred as charcoal clay oven).*

**ZAFFRANI PANEER (V)** (Main) £ 7.50 (Starter) £ 5.25  
Homemade grilled paneer, peppers and onions marinated with garlic, ginger saffron and black salt.

**MACCHALI KA TIKKA** (Main) £ 8.95 (Starter) £ 6.25  
Chunks of salmon marinated in a richly spicy marinade of chili, fennel, ginger, trace of mustard oil.

**KALONJI JHINGA** (Main) £ 7.95 (Starter) £ 5.25  
Tiger Prawns with ginger, yogurt, paprika, ground spices and Nigella Seeds

**CHICKEN TIKKA** (Main) £ 7.95 (Starter) £ 5.95  
Coriander and paprika spiced chicken supreme, further marinated in a yogurt, chilli and ginger paste.



**LASOONI MALAI TIKKA** (Main) £ 7.95 (Starter) £ 5.95  
Supreme of chicken marinated in cream-cheese, garlic and fennel infused yogurt.

**HARYALI MURGH TIKKA** (Main) £ 7.95 (Starter) £ 5.95  
Coconut, coriander and mint spiced chicken supreme, further marinated in a yogurt, garlic and ginger paste.

**MURGH TANDOORI** £ 7.95  
The fire and spice of India two piece of spring chicken marinated over night in yoghurt, garlic, ginger and ground spices.



**GOSHT KE TIKKE** (Main) 8.25 (Starter) £ 6.25  
Tender pieces of lamb marinated with yoghurt, malt vinegar, crushed peppercorn & fresh chopped mint.

**GILAFI SEEKH** (Main) 7.95 (Starter) £ 5.95  
Skewered ground lamb kebab with cheese, coriander, cumin and paprika finished with chopped mixed peppers.

**TANDOORI KHAZANA** £ 15.95  
A platter for two with a selection of paneer, chicken, lamb, fish and vegetable delights kebab from above; served with Plain or Garlic Nan.

\* V – Vegetarian.

\*Our policy is not to use ingredients derived from genetically modified crops.

\*Some of our dishes may contain nuts.

\*A discretionary 10% service charge will be added



- Signature dishes

## Main- course

**CHINGRI MALAI** £ 10.95  
Tiger prawns, mustard, oil, red chilli, cumin seeds, turmeric, garam masala, coconut milk, finished with clarified butter.

**TAVA JHINGA**  £ 10.95  
Marinated king prawns cooked in onion-tomato sauce with peppers, coriander, cumin and chilli flakes.



**GOAN FISH CURRY**  £ 9.95  
Fresh local sea-bass fillet cooked with onion-tomato spiced gravy with coconut milk and tamarind puree.

**MURGH TIKKA MAKHANI** £ 8.95  
The all-time favourite tandoor roasted chicken tikka simmered in traditional tomato-butter gravy scented with dried fenugreek leaves.

**SAG MURGH** £ 8.95  
Chicken cubes in garlic, cumin and spices; with baby spinach gravy.

**SHAHI KORMA (Chicken/Lamb)** £ 8.95  
Chicken or lamb cubes cooked with creamy cashew nut and yoghurt gravy floured with cardamom.

**JALFREZY**  **(Chicken/ Lamb)** £ 8.95  
Chicken or Lamb cubes cooked with onion & pepper in mild spiced tomato gravy with a touch of cashew nut paste.



**KOLHAPURI (Chicken/Lamb)**   £ 8.95  
Spicy delicacy from an old town of Maharashtra sauteed with coconut, sesame and ground whole spices; flavoured in a sauce of garlic, chilli flakes and Byadagi chilli.

**LAMB ROGANJOSH** £ 8.95  
Braised Lamb chunks cooked with a gravy based on browned onions yogurt, garlic, ginger and aromatic spices.

**SUBJI BIRYANI** £ 8.95  
Basmati rice cooked with melange of vegetables, yogurt, onions, spices, lemon, saffron; garnished with coriander leaves and fried onions.

**DUM BIRYANI** £ 10.95  
Basmati rice cooked with chicken or lamb, yogurt, onions, spices, lemon, saffron; garnished with coriander leaves and fried onions.

## Vegetables



### **DAL MAKHANI**

(Main) £ 7.95 (Side) £ 4.95

A black lentil delicacy simmered overnight with fresh tomato puree, garlic, ginger in tandoor finished with cream and butter.

### **YELLOW DALL TADKA**

(Main) £ 6.95 (Side) £ 3.95

Yellow lentils simmered with ginger, garlic, tomato, green chilies and finished with fresh coriander.

### **PALAKWALI DAL**

(Main) £ 6.95 (Side) £ 3.95

Spinach and lentil delicacy tempered with cumin, garlic and red chilies.

### **DHINGRI PALAK**

(Main) £ 7.95 (Side) £ 4.95

Stir fried button mushroom and fresh baby spinach.

### **PANEER PALAK**

(Main) £ 8.50 (Side) £ 4.95

Fresh spinach stir fried with garlic, cumin and homemade paneer finished with cream.



### **PANEER TIKKA MASALA**

(Main) £ 8.50 (Side) £ 4.95

Tandoor roasts paneer chunks cooked in tomato butter gravy.

### **KADHAI PANEER**

(Main) £ 8.50 (Side) £ 4.95

Home cooked paneer with kadhahi masala, onion and peppers.

### **PYAZWALI BHINDI**

(Main) £ 6.95 (Side) £ 3.95

Homely preparation of Okra and onions.

### **HARI SUBJI**

(Main) £ 7.50 (Side) £ 3.95

Stir fried green vegetables (broccoli, beans, spinach with garlic and green chilies).

### **ALOO GOBI**

(Main) £ 6.95 (Side) £ 3.95

Cauliflower florets and potatoes tossed with cumin and turmeric.

### **SUKI ALOO BHAJI**

(Main) £ 6.95 (Side) £ 3.95

Potato cubes stir fried with cumin seeds chili, garlic curry leaves lemon juice and spiced.

### **CHANNA MASALA**

(Main) £ 6.95 (Side) £ 3.95

Chickpeas gently cooked & simmered in curry sauce and mango powder.

\* V – Vegetarian.

\* Our policy is not to use ingredients derived from genetically modified crops.

\* Some of our dishes may contain nuts.

\* A discretionary 10% service charge will be added.



- Signature dishes

## Rice

<b>SADA BASMATI</b>	£ 3.25
Plain steamed basmati rice.	
<b>JEERA RICE</b>	£ 3.50
Basmati rice tempered with cumin seeds and fresh coriander.	
<b>MUSHROOM RICE</b>	£ 3.75
Button mushroom cooked with basmati rice and turmeric.	
<b>VEGETABLE ZAFFRANI PULLAO</b>	£ 3.75
Mix vegetables with basmati rice and saffron.	
<b>EGG FRIED RICE</b>	£ 4.75
Basmati rice mixed with lightly spiced scrambled egg.	

## Breads

<b>TANDOORI ROTI</b>	£ 2.25
Tandoori roti plain/butter	
<b>LACCHA PARATHA</b>	£ 2.50
Flaky whole wheat tandoor bread	
<b>ALOO STUFF PARATHA</b>	£ 3.50
Spice mashed potato stuffed in whole wheat bread.	
<b>PLAIN NAAN</b>	£ 2.50
Leavened bread from the tandoor.	
<b>NAAN CHOOSE ANY</b>	£ 2.75
Garlic coriander/Butter/Chili garlic	
<b>KASHMIRI NAAN</b>	£ 3.25
Leavened bread stuffed with fruits and nuts.	

## Accompaniments

<b>LACHHA ONION SALAD</b>	£ 1.95
Shredded onion spiced with chat masala, lemon and coriander.	
<b>GARDEN FRESH SALAD</b>	£ 2.95
A selection of fresh cut seasonal vegetables.	
<b>MIX RAITA</b>	£ 2.95
Cucumber and tomato in spice yoghurt	
<b>PAPADUM</b>	£ 1.25
Crisp sun-dried pan cake made from lentil flour served with tamarind, mint, chili garlic chutney and crunchy salad.	



## JALI - THE PAN FLASH BAZAAR



“Unique old time kiosk style cooking of India” Have a selection of seafood/meat/poultry and vegetables from below bazaar list, choose one of our luscious curry sauces and our master chef will do the rest – No matter what you choose, all the ingredients will be freshly pan cooked. Not only does this cooking method retain the natural goodness of the food and taste, but it is also heavenly and healthy.

**Vegetarian**

£ 14.95

**Non Vegetarian**

£ 16.95

Start with freshest vegetables from our Bazaar (Any two)	
Cauliflower	Peas
Potatoes	Spinach
Bell Peppers	Chickpeas
Carrot	Mushrooms
Baby corn	Aubergine
Paneer	
If you wish, select any meat of your choice (Any one)	
Chicken Tikka	Lamb Cubes
Chicken	Lamb Mince
Eggs	Sea bass
Prawns	Salmon
Source your curry sauce	
Rogani Curry	Brown Gravy with Rogan spice.
Makhani Curry	Tomato and cream.
Kadhai Stir fry	Peppers, Onions and chillies gravy 🌶️ 🌶️
Shahi Curry	Rich cashew nut gravy with aromatic spices
Green Curry	Spinach and coriander
Korma Curry	Yoghurt and cashew nut flavoured with cardamom
Choose either steamed rice or tandoori breads and let the chef create magic in a pan for you and your guests.	