

### **Vegetarian Starters**

**Onion Bhajia**

**£3.50**

Finely chopped onions mixed with gram flour, seasoned with herbs and spices, deep fried. Very popular starter

**Subzie Pakora**

**£3.95**

Seasonal vegetables marinated with gram flour with a touch of spice and deep fried

**Vegetable Samosa**

**£3.50**

Deep fried thin and crispy pasty filled with lightly spiced fresh vegetables

**Paneer Tikka**

**£4.25**

Home made paneer steeped in yogurt and very light spices. Grilled slowly in the tandoor. A classic starter

**Vegetarian Platter**

**£6.50**

A selection of four different vegetarian items

### **Non-Vegetarian Starters**

<b>Chicken Tikka</b>	<b>£4.50</b>
Cubes of chicken breast marinated overnight in yoghurt and hand pounded light spices. Delicately grilled in the tandoor	
<b>Chum Chum Chicken</b>	<b>£5.50</b>
Chicken marinated in chef's very own garlic and herbs recipe	
<b>Keema Pattice</b>	<b>£4.50</b>
Shallow fried potatoes cake filled with lightly spiced lamb mince	
<b>Reshmi Kebab</b>	<b>£5.25</b>
A traditional kebab of Mughlai cuisine. Minced steak is pan fried giving it a juicy and succulent taste. Wrapped in fried egg	
<b>Seekh Kebab Kongri</b>	<b>£4.50</b>
Minced lamb coated with cheese, fresh herbs and light spices and glazed in the tandoor	
<b>Salmon Tikka</b>	<b>£4.95</b>
Skewered and char grilled Scottish salmon marinated overnight in yoghurt and very light spice. Delicately grilled in the tandoor	
<b>King Prawn Puri</b>	<b>£6.50</b>
Tiger king prawns in a delicious light and zesty sauce and wrapped in a puri	
<b>Pan Fried Squid</b>	<b>£5.25</b>
Seasonal squid marinated in fresh ground spices. Slowly pan fried with fresh peppers	
<b>Non-vegetarian Platter</b>	<b>£6.75</b>
A selection of four different non-vegetarian items	

### **Tandoori Dishes**

The tandoori oven is a cylindrical clay oven with the heat generated from coal fire. It is the only natural old fashioned way of baking and grilling. All the following dishes are cooked in the tandoor oven. The dishes are all dry without the traditional curry sauce

**The Chutney Tandoori Feast** **£11.50**

A selection of tandoori dishes which include tandoori chicken, lamb chop, chicken tikka, paneer tikka and tandoori king prawn

**Chicken Tikka** **£7.95**

Cubes of chicken breast marinated overnight in yoghurt and hand pounded light spice. Delicately grilled in the tandoor

**Chicken Shashlik** **£8.25**

Chicken tikka delicately cooked on a skewer with grilled capsicum, tomatoes and onions.

**Tandoori Chicken** **£7.95**

Spring chicken marinated overnight in yogurt and hand pounded spice

**Tandoori Lamb Chop** **£8.75**

Skewered succulent tender lamb chops marinated with yoghurt, mint and very light spice

**Salmon Tikka** **£8.75**

Skewered and char grilled Scottish salmon marinated overnight in yoghurt and very light spice. Delicately grilled in the tandoor

**Tandoori King Prawn** **£14.95**

Succulent king prawns marinated in whole spices, garlic and fresh herbs

**Paneer Shashlik** **£8.75**

Skewered and grilled chunks of cottage cheese delicately grilled with grilled capsicum, onions and tomatoes

**Thali**

A thali is a traditional way of having a meal with a gathering of family and friends. The thali has a variety of dishes in small pots and is ideal for sharing. Thalies are served with two dishes accompanied with a vegetable side dish, rice and naan bread

**Vegetarian Thali** **£13.45**

**Non Vegetarian Thali** **£15.45**

**Sea food Thali** **£17.45**

**Chicken Dishes**

**Chicken Tikka Masala** **£7.95**

Tikka Masala is one of the most popular dishes around. Chicken tikka from the tandoor cooked in a almond powder and coconut powder gravy. A smooth, sweet and fruity dish

<b>Chicken Korma Razala</b>	<b>£7.75</b>
Tender chicken cooked with smooth coconut powder, almond powder and blended with fresh cream and yogurt.	
<b>Chicken Tikka Pasanda</b>	<b>£7.95</b>
Chicken tikka from the tandoor prepared in a rich creamy sauce finished with fresh cashew nuts	
<b>Murgh Handi Laziz</b>	<b>£7.75</b>
A central Indian style of cooking. Chicken cooked in a coconut cream, pepper and tomato based sauce finished with coarsely grounded spices	
<b>Murgh Tikka Makhani</b>	<b>£7.75</b>
Chicken tikka from the tandoor immersed in a creamy tomato sauce with additional flavouring of tamarind giving it a distinct sour taste	
<b>Chicken Bhuna</b>	<b>£7.75</b>
A hyderabadi speciality. Chicken cooked in a very simple thick tomato based sauce	
<b>Daba Murgh</b>	<b>£7.75</b>
Popular Indian dish made with chicken and lamb mince simmered in a rich spicy flavoured tomato sauce	
<b>Chicken Tikka Saag</b>	<b>£7.95</b>
Another popular Indian dish made with chicken strips from the tandoor. Cooked with fresh spinach, fenugreek and ground spices	
<b>Chicken Green Curry</b>	<b>£7.755</b>
Combination of finely grounded spices, fresh green herbs and touch of green chillies all delicately cooked in a coconut based sauce	
<b>Karahi Murgh</b>	<b>£7.95</b>
This is a type of north west Indian style of cooking, Using tender chicken accompanied with sliced peppers and onion, cooked in fresh ground spices. Medium spiced with lots of flavours	
<b>Chicken Tikka Balti</b>	<b>£7.95</b>
Fresh ground spices cooked largely in the same way as those for a curry. Contents are cooked at high temperatures. The fresh spices, herbs and chillies added during the final stages of cooking make it flavoursome and colourful	
<b>Garlic Chilli Chicken</b>	<b>£7.95</b>
Spicy preparation of chicken cooked in spices finished in a semi dry fresh garlic sauce	
<b>Chicken Jalfrezi</b>	<b>£7.75</b>
An extra spicy preparation of chicken sautéed with sliced onion, fresh green chillies, peppers and curry leaves	
<b>Chicken Mangalore</b>	<b>£7.75</b>
Tender chicken in a combination of coconut, tomatoes and spices. Finished in a spicy rich zesty sauce	

### Lamb Dishes

<b>Moghlai Gosht</b>	<b>£7.95</b>
Lamb cooked in a creamy cashew nut and almond based sauce. Cooked in a very mild thick sauce	
<b>Handi Gosht</b>	<b>£7.95</b>
A central Indian style of cooking. Tender lamb cooked in a cream, pepper And tomato based sauce finished with coarsely grounded spices	
<b>Kashmiri Lamb Rogan Josh</b>	<b>£7.95</b>
Tender lamb cooked in a tomato based sauce with fresh cooked tomatoes A traditional Kashmiri signature dish	
<b>Karhai Gosht</b>	<b>£7.95</b>
This is a type of north west Indian style of cooking, using tender lamb accompanied with sliced peppers and onion, cooked in fresh ground spices. Medium spiced with lots of flavours	
<b>Saag Gosht</b>	<b>£7.95</b>
Tender dices of lamb cooked with fresh spinach, fenugreek and spices	
<b>Lamb Bhuna</b>	<b>£7.95</b>
A hyderabadi speciality Lamb cooked in a very simple thick tomato based sauce	
<b>Lamb Green Curry</b>	<b>£7.95</b>
Combination of finely grounded spices, fresh green herbs and touch of green chillies all delicately cooked in a coconut based sauce.	
<b>Kabuli Gosht</b>	<b>£7.95</b>
Classic Afgan dish. Tender dices of lamb cooked with whole chick peas.	
<b>Lamb Balti</b>	<b>£7.95</b>
Fresh ground spices cooked largely in the same way as those for a curry. Contents are cooked at high temperatures. The fresh spices, herbs and chillies added during the final stages of cooking make it flavoursome and colourful	
<b>Lamb Dansak</b>	<b>£7.95</b>
This classic Parsee dish consists of tender lamb cooked in hot lentil sauce	
<b>Mirchi Lamb</b>	<b>£7.95</b>
Tender lamb sautéed with red peppers, fresh ginger, herbs and finished with crushed red hot chilli seeds	
<b>Jaal Ghost</b>	<b>£7.95</b>
Lamb cooked in a spicy Naga chilli sauce. Classic Bengal dish	
<b><u>Sea Food</u></b>	
<b>Goan Fish Curry</b>	<b>£8.25</b>
This famous dish is a Goan speciality. Consisting of fish simmered in a tangy curry with accompanied with coconut and red chillies	
<b>Bay Machli Masala</b>	<b>£8.25</b>
A seasonal fish cooked with onions, tomatoes, garlic with touches of cumin mustard seeds and red chillies	

**Fish Vindaloo** £8.25  
White tilapia fish cooked with potatoes, prepared in ground spices in a vinagerette sauce

**Handi Zinga Lazeez** £8.25  
A central Indian type of cooking. Prawns cooked in a cream, pepper and tomato based sauce finished with coarsely grounded spices

**Zinga Pathia** £8.25  
Prawns cooked in a light sweet and sour sauce

**King Prawn Bhuna** £11.95  
Prawns cooked in thick sauce with chopped onions, pepper, quartered tomatoes with a touch of ginger and garlic

**King Prawn Saag** £11.95  
King prawns cooked with spinach, fenugreek and spices

**King Prawn Chilli Chilli** £11.95  
King prawns cooked with fresh chopped chilli, ginger, tomatoes and curry leaves

**King Prawn Karahi** £11.95  
This is a type of north west Indian style of cooking, using king prawns accompanied with sliced peppers and onion, cooked in fresh ground spices. Medium spiced with lots of flavours

**Biryani**  
A classic fast food favourite. Items are cooked with flavoured pilau rice in a wok without any curry sauce and finished with roasted cashew nuts. Served with a vegetable side dish

**Mixed Vegetable Biryani** £7.95  
**Murgh Biryani** £8.25  
**Lamb Biryani** £8.75  
**Prawn Biryani** £8.75

### **Vegetable Main Dishes**

**Vegetable Korma** £7.25  
Seasoned vegetables cooked with onion, coconut, almonds and fresh cream sauce

**Handi Subzie** £7.25  
Central Indian style of cooking. Seasonal mixed vegetables cooked in a cream, peppers and tomato based sauce finished with coarsely grounded spices

**Vegetable Karahi** £7.25  
This is a type of north west Indian style of cooking, using vegetables accompanied with sliced peppers, tomatoes,

ginger, spicy with lots of flavours

**Vegetable Jalfrezi**

**£7.25**

An extra spicy preparation of vegetables sautéed with sliced onion, fresh green chillies, peppers and curry leaves

**Pumpkin Masala**

**£7.50**

Fresh pumpkin cooked in medium hot spices and topped with roasted sesame seeds

**Paneer Tikka Makhani**

**£7.25**

Paneer tikka from the tandoor immersed in a creamy tomato and almond sauce with additional flavouring of tamarind giving it a distinct sour taste

**Chilli Paneer**

**£7.25**

Paneer grilled in tandoor and cooked in spicy fresh chillies, ginger, tomatoes and curry leaves

**Paneer Karahi**

**£7.25**

This is a type of north west Indian style of cooking, using seasonal vegetables accompanied with sliced peppers and onion, cooked in fresh ground spices. Medium spiced with lots of flavours

**Side order**

**Sag Aloo**

**£3.75**

Chopped spinach tossed with quartered potato, chopped shallots, garlic and cumin

**Saag Paneer**

**£3.95**

Small cubes of Indian cottage cheese cooked with spinach in a creamy sweet sauce

**Daal Saag** £3.95

Mixed lentils cooked with spinach leaves

**Aloo Gobi** £3.95

Lightly spiced potatoes and cauliflower dish

**Bombay Aloo** £3.75

A very simple potato preparation

**Tarka Dal** £3.75

Yellow lentils cooked and sizzled with chopped garlic, cumin and light spices

**Bindi Dhupiaza** £3.95

Stir fried fresh okra prepared with diced onions

**Pindi Chana** £3.75

Traditional north indian dish made with chickpeas, paneer and tomatoes

**Brinjal Masala** £3.95

Aubergine prepared with fresh onions, tomatoes and peppers

**Mushroom Bhaji** £3.75

Mushrooms cooked in dry stir fried method of cooking

### **Rice and Bread**

**Shadda Chawal** £2.50

Special Pearl boiled rice

**Pilau Rice** £2.75

Flavoured Basmati rice

**Lemon Rice with Cashew Nuts** £3.50

Pilau rice cooked with cashews and finely chopped fresh lemon zest



<b>Mushroom Rice</b>	<b>£3.50</b>
Finely chopped mushrooms tossed in with pilau rice	
<b>The Chutney Special Rice</b>	<b>£3.75</b>
Flavoured Basmati rice stir fried with eggs, and fresh vegetables	
<b>Naan</b>	<b>£2.50</b>
Leavened bread with flour, eggs and milk baked in the tandoor. Perfect with a tandoori dish	
<b>Peshwari Naan</b>	<b>£2.75</b>
Naan bread filled with almond paste and coconut	
<b>Keema Naan</b>	<b>£2.75</b>
Naan filled with fresh minced lamb	
<b>Garlic Naan</b>	<b>£2.75</b>
Naan bread topped with garlic and coriander	
<b>Cheese Naan</b>	<b>£2.75</b>
Naan with a hint of cheese flavour	
<b>Paratha</b>	<b>£3.25</b>
Flaky thick bread layered with butter	
<b>Puri</b>	<b>£2.25</b>
Light deep fried roti	
<b>Chapati</b>	<b>£2.25</b>
Thin bread prepared on a dry pan	
<b>Tandoori Roti</b>	<b>£2.25</b>
Flat and crispy wheat bread. Baked in the tandoor	

### **Extras**

<b>Popodom (1)</b>	<b>£0.50</b>
<b>Kachumber</b>	<b>£1.75</b>
An Indian salad of chopped cucumbers, tomatoes, onions, coriander and lemon juice garnished with cocktail onions	
<b>Green Salad</b>	<b>£2.10</b>
Green leaves accompanied with chopped cucumber, tomatoes and sliced lemon wedges	
<b>Mixed Raita</b>	<b>£1.75</b>
Finely chopped onions, cucumber and tomatoes dipped in home made plain yoghurt	
<b>Raita</b>	<b>£1.50</b>
Home made plain yogurt	

**Drinks**

**Coke / Diet Coke / Sprite**

**£0.75**

**Cobra 660 ml**

**£4.00**

**Kingfisher 660ml**

**£4.00**