

Vegetarian Starters

Onion Bhajia	£3.25
Finely chopped onions mixed with gram flour, seasoned with herbs and spices, deep fried. Very popular starter	
Subzie Pakora	£3.50
Seasonal vegetables marinated with gram flour with touch of spice and deep fried	
Vegetable Samosa	£3.25
Deep fried thin and crispy pasty filled with lightly spiced fresh vegetables	
Paneer Tikka	£3.95
Home made flavoured paneer steeped in yogurt and finished in the Tandoor. The Indian vegetarians choice of tandoor cooking	
Vegetarian Platter	£6.25
Consists of four different vegetarian items	

Non-Vegetarian Starters

Chicken Tikka	£4.25
Cubes of chicken breast grilled in the tandoor flavoured with hand pounded whole spices, light green chillies and garlic, in a natural yogurt marinade	
Chum Chum Chicken	£5.25
Chicken peices marinated in chefs special recipe	
Keema Pattice	£4.25
Shallow fried potatoes cake stuffed with spicy lamb mince	
Seekh Kebab Kongri	£4.25
Minced Lamb coated with cheese, fresh herbs and light spices and glazed in the tandoor	
Salmon Tikka	£4.75
Skewered and char grilled Scottish salmon marinated in hand pounded whole spices, light green chillies and garlic	
Prawn Puri	£4.95
Prawns in a delicious light and zesty sauce, served on a puri bed	
Pan fried Squid	£4.95
Seasonal squid marinated in fresh ground spices. Slowly pan fried	
Simla Mirch	£4.95
Lightly spiced mashed tuna delicately stuffed in grilled whole capsicum	
Non-vegetarian Platter	£6.50
Consists of four different non-vegetarian items	

Tandoori Dishes

The Chutney Tandoori Feast

£10.25

A selection of tandoori dishes which includes pieces of tandoori chicken, chicken tikka, paneer tikka and tandoori king prawn

Chicken Tikka

£7.25

Pieces of chicken breast grilled in the tandoor flavoured with hand pounded whole spices, light green chillies and garlic, in a natural yogurt marinade

Chicken Shashlik

£7.75

Chicken tikka skewered delicately cooked with with capsicum and tomatoes. Cooked in the tandoor

Tandoori Chicken

£7.25

Spring Chicken marinated in yogurt and home grounded spices and roasted in the traditional tandoor

Tandoori Lamb Chop

£7.50

Skewered succulent tender lamb chops marinated with yoghurt, mint and very light spice. Slowly cooked in the tandoor

Salmon Tikka

£7.50

Skewered and char grilled Scottish salmon marinated in hand pounded whole spices, light green chillies and garlic

Tandoori King Prawn

£12.95

Succulent king prawns marinated in whole spices, garlic and fresh herbs. Slowly cooked in the tandoor

Paneer Shashlik

£7.75

Skewered and grilled chunks of cottage cheese delicately cooked with with capsicum and tomatoes. Cooked in the tandoor

Chicken Dishes

Chicken Tikka Masala

£7.25

Tikka Masala is one of the most popular dishes around.
Chicken Tikka from the tandoor cooked in a smooth butter sauce

Chicken Korma Razala

£6.95

Tender chicken cooked with smooth coconut, almond and cashew nuts
blended with fresh cream and yogurt

Murgh Handi Laziz

£6.95

A central Indian style of cooking. Chicken cooked in a
cream based sauce accompanied with peppers,
tomatoes, ginger and coarsely grounded spices

Murgh Tikka Makhani

£6.95

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

Chicken Bhuna

£6.95

Tender chicken cooked in thick sauce with chopped onions, pepper,
tomatoes with a touch of ginger and garlic

Daba Murgh

£6.95

Another popular Indian dish made with chicken and mince lamb,
which is simmered in a sauce of tomatoes,
fresh coriander and various spices

Chicken Jalfrezi

£6.95

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

Karahi Murgh

£7.25

This is a type of north west Indian style of cooking,
using tender chicken accompanied with sliced peppers and onion,
mixed in fresh ground spices. spicy with lots of flavours

Chicken Tikka Balti

£7.50

Fresh ground spices cooked largely in the same way as those for a curry. However, for the last ten
minutes, the contents are cooked at high temperatures.
The fresh spices, herbs and chillies added during the final stages of cooking make
it flavoursome and colourful

Chicken Tikka Saag

£7.25

Another popular dish of tender chicken strips slowly cooked in tandoor
and served with fresh spinach, fenugreek and ground spices

Chicken Mangalore

£7.25

Tender chicken in a combination of coconut, tomatoes and spices. Finished in a rich zesty sauce

Chicken Tikka Pasanda

£7.25

Chicken Tikka strips from the tandoor prepared in a rich creamy sauce with cashew nuts

Lamb Dishes

Moghlai Gosht

£7.25

Lamb cooked in a creamy cashew nut and almond based sauce.
Cooked mildly

Handi Gosht

£7.25

A central Indian style of cooking. Tender lamb cooked in a cream based sauce accompanied with peppers, tomatoes, ginger and coarsely ground spices

Kashmiri Lamb Rogan Josh

£7.25

Tender pieces of lamb cooked in a traditional Kashmiri masala with fresh ginger

Karhai Gosht

£7.25

This is a type of north west Indian style of cooking, using tender lamb accompanied with sliced peppers and onion, mixed in fresh ground spices. spicy with lots of flavours

Saag Gosht

£7.25

Tender dices of lamb cooked with spinach, fenugreek and spices

Lamb Bhuna Achari

£7.25

A hyderabadi speciality. Lamb cooked in yoghurt with pickles and spices

Lamb Dansak

£7.25

This classic Parsee dish consists of tender lamb cooked in hot lentil sauce

Mirchi Lamb

£7.25

Sliced lamb sautéed with red peppers, fresh ginger, herbs and Finished with crushed red hot chilli seeds

Jaal Ghost

7.25

Tender lamb cooked in spicy Naga chilli sauce. Classic Bengali dish

Methi Ghost

7.25

Tender lamb cooked in ground spices and fresh fenugreek leaves

Lamb Balti

7.50

Fresh ground spices cooked largely in the same way as those for a curry. However, for the last ten minutes, the contents are cooked at high temperatures. The fresh spices, herbs and chillies added during the final stages of cooking make it flavoursome and colourful

Sea Food

Bay Machli Masala

£7.75

A seasonal fish cooked with onions, tomatoes, garlic with touches of cumin mustard seeds and red chillies

Goan Fish Curry

£7.75

This famous Goan speciality. Consisting of fish simmered in a tangy curry with accompanied with coconut and red chillies

Fish Vindaloo

£7.95

Cod fish cooked in ground spices and vinegar sauce, accompanied with potatoes. Very hot dish

Handi Zinga Lazeez

£7.75

A central Indian type of cooking. Prawns cooked in a cream based Sauce accompanied with pepper, tomatoes, ginger and finished with grounded spices

Zinga Pathia

£7.75

Tiger Prawns cooked in a light sauce. Sweet and sour

King Prawn Bhuna

£10.95

Prawns cooked in thick sauce with chopped onions, pepper, tomatoes with a touch of ginger and garlic

King Prawn Chilli Chilli

£10.95

King prawns cooked with fresh chopped chilli, ginger, tomatoes and curry leaves

King Prawn Saag

£10.95

King prawns cooked with fresh spinach, fenugreek and spices, Very popular dish.

Tandoori King Prawn Masala

£13.95

Succulent King prawns from the tandoor slow cooked in a fruity and buttery sauce

Biryani

A collection of seasoned vegetables cooked with basmati rice, cooked with spices and herbs, served with daal.

Mixed Vegetable Biryani

£7.50

Murgh Biryani

£7.75

Lamb Biryani

£8.25

Prawn Biryani

£8.25

Vegetable Main Dishes

Vegetable Korma

£6.25

Seasoned vegetables cooked with onion, coconut, almonds and fresh cream sauce

Paneer Tikka Makhani

£6.25

Cubes of Indian cottage cheese simmered in a creamy tomatoes, butter and cream sauce

Handi Subjie

£6.25

Central Indian style of cooking. Seasonal mixed vegetables cooked with pepper, tomatoes, ginger and grounded spices

Pumpkin Masala

£6.25

Fresh pumpkin cooked in medium hot spices and roasted sesame seeds

Vegetable Karahi

£6.50

This is a type of north west Indian style of cooking, using vegetables accompanied with sliced peppers, tomatoes, ginger, spicy with lots of flavours

Chilli Paneer

£6.50

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

Vegetable Jalfrezi

£6.25

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

Side order

Sag Aloo Chopped spinach tossed with quartered potato, chopped shallots, garlic and cumin	£3.25
Aloo Gobi Lightly spiced potatoes and cauliflower dish	£3.75
Bombay Aloo A very simple potato preparation	£3.25
Saag Paneer Small cubes of Indian cottage cheese cooked with spinach	£3.75
Daal Saag Mixed lentils cooked with spinach leaves	£3.75
Tarka Dal Yellow lentils cooked and sizzled with chopped garlic, cumin and red chillies	£3.25
Bindi Dhupiaza Fresh okra prepared with diced onions.	£3.25
Pindi Chana Traditional north indian dish made with chickpeas cottage cheese and tomatoes	£3.25
Brinjal Masala Aubergine prepared with fresh onions, tomatoes and peppers	£3.75
Mushroom Bhaji Mushrooms cooked in dry stir fry style	£3.75

Rice and Bread

Shadda Chawal Special Pearl boiled rice	£2.25
Pulao Rice Flavoured Basmati rice	£2.50
Lemon Rice with Cashew Nuts Pilau rice cooked with cashews and lemon flavouring	£3.00
Mushroom Rice Sliced Mushrooms tossed in with pilau rice	£3.00
The Chutney Special Rice Stir fried egg rice with green pepper and onions	£3.50
Tandoori Roti Flat and crispy wheat bread, baked in the tandoor	£1.95
Naan Leavened bread with flour, eggs and milk baked in the tandoor. Perfect with a tandoori dish	£2.25
Peshwari Naan Naan bread stuffed with almond paste and coconut	£2.50
Keema Naan Naan stuffed with minced lamb	£2.50
Garlic Naan Naan bread topped with chopped garlic	£2.50
Cheese Naan Naan stuffed with cheese	£2.50
Paratha Flaky bread layered with butter	£3.00
Puri Light deep fried roti	£2.00
Chapati Thin bread prepared on a dry pan	£1.95

Extras

Popodom and Chutney (per person) £1.00

Kachumber

An Indian salad of chopped cucumbers, tomatoes, onions, corriander and lemon juice garnished with cocktail onions

£1.75

Green Salad

Green leaves accompanied with chopped cucumber, tomatoes and sliced lemon wedges

£2.10

Mixed Raita

Home made yogurt, spices onion and tomatoes mixed together

£1.75

Raita

Home made plain yogurt

£1.50