

AROMATIC SPICES:

Royal cumin seeds, Caraway seeds, Fenugreek seeds, White poppy seeds, Green cardamom, Wild onion seeds, Fennel seeds, Mace, Nutmeg, Star anise, Dried rose petals, Black and yellow mustard seeds, Asafoetida, Triphala

PRINCIPAL SPICES FOR MAKING A CURRY:

Green and red chillies Garlic Coriander seeds and powder Ginger Cinnamon leaves Chilli powder
Turmeric powder Cumin seeds and powder

SPICES THAT GIVE A CURRY ITS COLOUR:

Turmeric – bright yellow
Saffron – pale apricot
Red Chillies – reddish brown
Fresh Coriander – green
Coriander Powder – deep brown
Red Tomatoes – pinkish
Onions – deep brown

AROMATIC & EXOTIC FRUITS

Tamarind - Chutneys & Aromatic sauces
Coconut - South Indian style and relishes
Fresh Mango - Chutneys, relish & dessert
Fresh Fig - Chutney
Fresh Apple - Chutney, Sauce & relish
Fresh Pineapple - Chutney, relish & dessert
Fresh Banana - Chutney

ALL OF OUR DISHES CONTAIN TRACES OF NUTS APART FROM TANDOORI DISHES

Using only the finest original spices and fresh herbs, our food does not contain any artificial colouring or Preservatives. Should you have an allergy to a certain food, especially nuts or wheat please consult the Manager before you order.

STARTERS

MURG MALAI TIKKA

Succulent skewered chicken delicately flavoured with garlic, nutmeg, cashew nut and malai. (mild, Cream yoghurt mix marinade).

£4.95

ONION BHAJEE (V)

Fried Onion Balls. (3 in a portion)

£4.50

MIX STARTERS

Serving of 5 delicious assortment items, (consisting of king prawn, lamb, chicken & 2 vegetable items) along with red onion, red chilli & mango Indian salsa.

£8.50

HUSH KI NAZRANA

Duck marinated, cooked in tandoor with cumin tempered potatoes, wrapped in filo pastry. Served with spicy red onion chutney.

£5.95

GALOUTI KEBAB

Galawati kebab is a popular Lucknawi preparation made with finely minced meat

– the meat usually being lamb or chicken. The name 'Galouti' means melt in the mouth,

£5.95

MASALA SCALLOP

Fresh scallops pan seared, tossed with fresh green herbs and medium masala. Goan Style

£7.95

SALMON TIKKA

Fillets of salmon diced and marinated with dill, fennel, ginger and honey.

£7.95

GRILLED BABY SQUID

Marinated in chilli, garlic, coriander, herbs and spices, served with red onion salsa.

£6.95

TIKKA (CHICKEN OR LAMB)

Cubed chicken or lamb marinated in yoghurt, herbs and spices, grilled in charcoal tandoori oven.

£5.50

TANDOORI LAMB CHOPS

Lamb chop marinated in yoghurt and special ground spices, grilled golden in charcoal tandoor.

£7.95

GARLIC KING PRAWNS

King prawns grilled in the tandoori oven with a hint of garlic and mint.

£7.50

TANDOORI KING PRAWNS

King prawns grilled in the tandoori oven

£7.50

KING PRAWN PUREE

Highly spiced hot, sweet and sour sauce, served on a puree.

£7.95

CHILLI PANEER (V)

Indian cheese cube marinated in spicy & aromatic Indo-Chinese sauce

£5.50

VEGETABLE PAKORA (V)

Spring vegetables mixed with aromatic herbs and spices bound together with gram flour, served with sweet and sour dipping sauce.

£4.50

MUSSELS

Mussels cooked with garlic in a tasty blend of herbs and coconut milk, Indian style.

£8.50

MURG CHAT

Chat masala sauce cooked with chicken, served with fresh herbs (chef's own style).

£5.50

TANDOOR

The Tandoori oven history dates back to the Indus Valley Civilization 1500BC. The word Tandoori originates from Persia, 'Tan' meaning HOT and 'Door' meaning INSIDE. Tandoori ovens are all made from clay and designed for minimal heat loss. Fueled by charcoal tandoori oven flavours the meat cooked in it with rich roasted bar-b-que taste and aromas.

TANDOORI CHICKEN

Half Spring baby chicken (on the bone),
marinated to a traditional

£9.95

TIKKA

(Chicken or Lamb)

Diced breast of chicken or cubed baby lamb marinated in herbs and spices, grilled in charcoal tandoori oven.

£9.95

TANDOORI MIXED GRILL

Mixture of tandoori chicken, chicken tikka, sheek kebab, chicken leg tikka and lamb chop.

£15.95

TANDOORI LAMB CHOPS

Baby lamb chops marinated in herbs and spices grilled in charcoal

£14.95

SHASHLICK

(Chicken or Lamb)

Diced chicken or lamb marinated in herbs and spices together with peppers, onions and tomatoes, roasted in charcoal tandoori oven.

£10.95

MURG TAANG SHASHLICK

(Chicken or Lamb)

Chicken thigh (de-boned) marinated in herbs and spices together with peppers, onions and tomatoes, roasted in charcoal tandoori oven.

£9.95

TANDOORI MONK FISH

Spiced monk fish marinated in herbs and spices, roasted in the charcoal, tandoori oven.

£15.95

SALMON TIKKA

Fillets of fresh salmon diced and marinated with dill, fennel, ginger and honey.

£14.95

TANDOORI PANEER

SHASHLICK (V)

Diced Indian cheese delicately spiced together with an assortment of vegetables, roasted in charcoal tandoori oven.

£11.95

GARLIC KING PRAWNS

King prawns grilled in the tandoori oven with a hint of garlic and mint.

£14.95

TANDOORI KING PRAWNS

King prawns grilled in the tandoori oven

£14.95

TANDOORI TROUT

Whole Trout fish mixed in spice & herbs then grilled in the tandoori oven and served with fried onion

£14.95

OLIVELIMES SPECIALITIES

Curry is a gravy, a sauce made from the juices of meat that has been cooked.
Added to that are seasoning and spices to flavour the sauce.

MURG SILSILA

Chicken supreme marinated and cooked in clay oven finished with almond, Fenugreek leaves, coconut, yoghurt and fresh cream in mild thick sauce.

£9.95

MOTHER BUTTER CHICKEN

Chicken Tikka Masala does not exist in India; Butter chicken is the real, Mother's kitchen. Chicken pieces simmered in a rich, sweet, spiced tomato & yoghurt sauce.

£9.95

SEEKRI JHINGA

King prawns cooked in a creamy sweet sauce with cashew nuts and garlic.

£14.95

MURG TAWA

Boneless diced chicken marinated with herbs, spices and grilled in oven cooked with medium spices, and tomatoes.

£9.50

NAGA MORICH

(Chicken or Lamb)

Naga Morich is locally known as Naga Chilli which is grown in Bangladesh & north eastern India. this dish is tantalisingly hot dish.

£10.95

LAMB KALINJI

Pieces of lamb cooked with spring onions, green chilli, garlic and fresh herbs and hot spices.

£9.95

LIME TISTA

(Chicken or Lamb)

Cooked in fresh lime fruit, leaf & lime zest spices & herbs thick sauce (medium).

£9.95

MURG GARLIC

Fresh garlic, succulent chicken thigh meat (de-boned) with sliced green chillies, touch of lime leaf. Traditional & popular in the Indian sub-continent (Less than Madras hot).

£9.95

HYDRABADI

(Chicken or Lamb)

Marinated lamb or chicken pieces tandoori cooked with coconut & chilli in thick sauce, spicy hot. (original Hydrabadi taste).

£9.95

SIMLA MURG

Chicken cooked with minced lamb, almonds and fresh coriander mixed.

£9.95

KANDANNI GOSHT

Very tasty traditional dish of spring lamb cubed pieces cooked with chickpeas & potatoes, fresh curry leaf, chopped green chillies & fresh Herbs & bhunified.

(Madras hot)

£9.95

LAMB CHETTINAD

Very tasty traditional south Indian lamb dish, cooked in a chef special recipe

£9.95

RAJA LAMB

Lamb shank using time honoured marinating method, then slow cooked in Oven. Then finished with chickpeas & potatoes, thick sauce. (med)

£13.95

LAMB LA-ZIZ

Fresh baby lamb chops first cooked in grill then mixed with curry leaves and spicy mix lentils, crushed chillies & garlic, highly spiced and well Flavoured (fairly hot, South Indian style).

£14.95

GOAN FISH CURRY

Monk-fish pieces cooked in coconut milk and traditional Goan spices (Less than medium hot)

£14.95

MONK FISH CLEMENTINE

Monk-fish pieces cooked with clementine skin & adding spices & herbs creating an authentic Sylheti dish

£14.95

CHICKEN HAANDI LA-ZIZ

Chicken cooked in the oven with mix spices & herbs in a thick sauce (Less than Madras hot) another chef special authentic Sylheti dish

£10.95

KEEMA MATAR

Succulent ground lamb, roast cumin, cloves, peas, cinnamon, nutmeg, tomatoes & pulses simmered for hours to create a darkly rich & heady dish.

£9.95

ACHARI

An authentic tangy preparation of curry, flavoured with pickled spices & tomatoes curry leaf. Medium hot

£9.95

CHICKEN NAWABI

Chicken Nawabi is a special chicken recipe that hails from the classic city of Kolkata. Medium hot

£12.95

TRADITIONAL SELECTIONS

Available in:

CHICKEN	£8.50
LAMB	£8.50
VEGETABLES	£7.95
TIGER PRAWNS	£10.50
KING PRAWNS	£12.95
PANEER	£7.95

KORMA

(creamy mild)

BHUNA

(medium)

PASSANDA

(mild and sweet)

DANSAK

(hot sweet and sour with lentils)

TIKKA MASALA

(mild to medium)

MADRAS

(fairly hot)

ROGON

(medium with tomatoes)

VINDALOO

(very hot)

PATHIA

(hot ,sweet and sour)

KORAI

(medium with pepper & onion)

SAG

(Spinach medium spicy)

JALFREZI

('Jhall' means hot)

BALTI

(Traditional one-pot Indian curry)

BIRYANI

HYDERABADI BIRYANI

Biryani is prepared with meat marinated with spices overnight and then soaked in dahi (yogurt) before cooking. The chicken/lamb is sandwiched between layers of fragrant long-grained basmati rice, and cooked on dum (steaming), after sealing the handi (vessel) with dough. Hyderabad biryani originated as a blend of Mughlai and Iranian cuisine in the kitchens of the Nizam of Hyderabad.

Available in:

DE - BONED CHICKEN THIGH	£13.50
LAMB	£13.50
KING PRAWNS	£14.95
VEGETABLE (V)	£10.95

(All biryani dishes are prepared with Basmati rice and served with vegetable curry sauce)

VEGETABLES

SHABZI-E-BAHAR

Mixed vegetables cooked dry with herbs and spices.

£4.50

DAL BUKHARA

Mix lentils with red kidney beans, chickpeas, black eye beans

£4.95

MUSHROOM BHAJEE

Mushrooms sautéed in mixed spices.

£4.50

BHINDI BHAJEE

Okra (lady fingers) sautéed in mixed spices.

£4.95

CAULIFLOWER BHAJEE

Cauliflower cooked dry with mixed spices.

£4.50

GOBI SAG

Cauliflower cooked with spinach, garlic & mixed spices.

£4.95

SAG BHAJEE

Spinach cooked with garlic.

£4.50

BOMBAY ALOO

Potatoes cooked in a traditional way.

£4.50

SAG ALOO

Spinach with potato.

£4.95

SAG CHANA

Spinach with chickpeas chopped tomatoes spices.

£4.95

MUSHROOM SAG

Mushroom with spinach.

£4.95

SAG PANEER

Spinach cooked with Indian home made cheese. (mild)

£4.95

COURGETTE BHAJEE

Courgettes cooked dry with mixed herbs and spices.

£4.95

ALOO CHANA

Potato with chickpeas spices and herbs

£4.95

DAL SAMBA

Lentils with vegetables.

£4.95

TARKA DAL

Lentils with garlic.

£4.50

ALOO GOBI

Potatoes with cauliflower.

£4.95

MOTOR PANEER

Peas with Indian home made cheese. (mild)

£4.95

BRINJAL BHAJEE

Baby aubergines sautéed in mixed spices & herbs, moist.

£4.95

NAN BREADS

NAN
£2.50

PESHWARI NAN
Stuffed with almonds.
£3.90

KEEMA NAN
Stuffed with spiced minced lamb.
£3.90

CHEESE NAN
(cheddar)
£3.90

GARLIC NAN
£3.90

TANDOORI ROTI
Indian bread made from whole-wheat flour cooked in charcoal tandoor
£2.30

CHAPATHI THIN UN-LEAVEN BREAD.
£1.95

STUFFED PARATHA
Un-leaven bread shallow fried.
£4.50

RICE

BOILED RICE
Basmati steamed rice
£2.50

PILAU RICE
Basmati rice with saffron
£3.50

MUSHROOM RICE
Basmati rice cooked with mushrooms.
£4.50

SPECIAL EGG FRIED RICE
Basmati rice cooked with eggs & peas
£4.50

LEMON & LIME RICE
Basmati rice prepared with fresh lemon, lime and mustard seeds
£4.50

CHAO RICE
Basmati rice prepared with chicken and garlic.
£4.50

RAITHA
Traditional natural yoghurt with onion, tomatoes and cucumber.
£2.30

PAPADOM P
Plain
£0.90

MASALA PAPADOM
Spicy
£0.90

CHUTNEY & PICKLES
(please note chutney tray charged per person)
£0.90

DRESS CODE

Smart dress is preferred, (Trousers and Sleeves & No muddy footwear please)

RESERVATIONS & COVER CHARGES

Management kindly request that reservations made for Fridays and Saturday evenings. Please be advised that all parties of 6 or more guest must confirm numbers or cancellations, 24 hours prior to the date. Otherwise a Cover charge of £15.00 per guest will be added to your bill for any **Non Attendants**.

Starters and side dishes will not be served without a main dish per person.

However the management will accept any two of, starters or side veg dishes as a main course
Please note that drinks will only be served to dining guests.

***WE HOPE YOU ENJOY YOUR MEAL AND YOUR VISIT WITH US
BON APPETITE!***

RIGHTS OF REFUSAL & SMOKING

The Management Reserves the right to refuse service to any person or persons without giving a valid reason.

Due to the no smoking in public places policy in UK, we regret to request for guests to leave behind the bar a valid driving licence or credit card, when all members of that party or table at once leave the restaurant to smoke outside. It is also allowed if one dining guest remains at the table. Kindly accept our apologies advance.

Credit cards are accepted

Cheques are not accepted

PLEASE NOTE : TAKE AWAY COLLECTION

Min spend of £15.00 is required per transaction

Credit cards are accepted

Cheques are not accepted

DEAR GUEST, KINDLY NOTE

We do not accept requests for multiple tabs or bills per table or part table, as this increases the complications & misunderstanding when settling the final bill.

As a courtesy please note items price on menu before ordering.

WE APPRECIATE YOUR CUSTOM !

For small & large parties, other than private functions kindly take note
Due to health & safety issues and inconvenience to our services levels. We do not operate a pay as you go bar facility,
Thank You