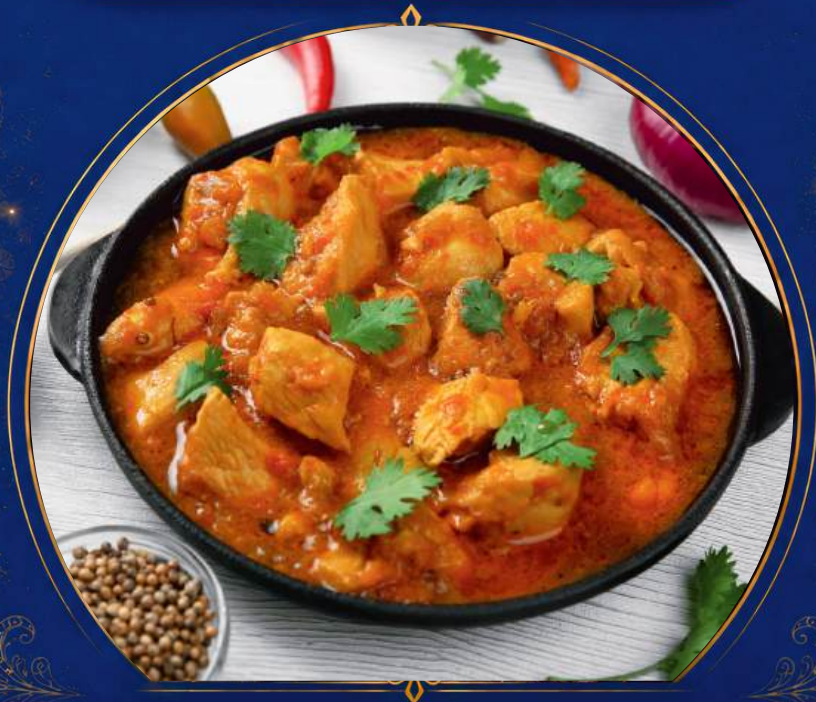




FLAVER'S

Indian Restaurant & Bar

SEATING CAPACITY **150** GUESTS



A True Taste of India

Experience the rich and authentic flavours of India,
crafted with passion and served with warmth.

Find us on:



01925 490 428

www.flavorsrestaurant.co.uk



90 Church Street,
Warrington,
WA1 2TF

Appertiser

Plain Papadom	£1.00	Chutnies (each)	£0.80
Spicy Papadom	£1.00	Red Onions/Mango Chutney/Mixed Pickle/Mint Sauce/Hot Chilli Sauce.	
Asian Salad	£3.00	Chutney Tray	£3.50

Starters

All starters served with fresh salad and mint sauce.

SHARING PLATTER FOR 4

£31.95

Chicken Tikka, Garlic Chicken, Sheek Kebab, Lamb Chops & Onion Bhaji

BANQUET STARTER FOR 2

£15.50

Garlic Chicken, Chicken Pakora, Vegetable Samosa, Sheek Kebab & onion Bhaji.

VEGETARIAN STARTERS

Vegetable Mixed Starter	£5.95	Aloo Chops	£4.95
Onion Bhaji, Vegetable Samosa, Mushroom Pakora.		Golden crispy potato croquets infused with aromatic spices, onions and herbs. Fried until perfectly crisp.	
Paneer Pakora	£5.50	Garlic & Mushroom Puri	£5.50
Indian cheese lightly coated in gram flour batter & deep-fried.		Fresh mushrooms cooked in special herbs & spices with freshly chopped garlic. Served on a deep-fried crispy unleavened bread.	
Paneer & Saag Puri	£5.95	Vegetable Samosa	£5.50
Indian cheese & spinach cooked with special herbs & spices. Served on a deep-fried crispy unleavened bread.		Triangular crispy deep fried pastry with vegetable filling.	
Vegetable Puri	£5.50	Onion Bhaji	£5.50
Paneer Tikka	£5.50	Spiced round deep fried onion fritter.	
Indian cheese cooked in the tandoor.		(CONTAINS EGG)	
Dall Soup	£4.95		



MEAT STARTERS

Lamb Chops	£8.50	Chicken Chat Puri	£5.95
Prime Spring Lamb Chops marinated in herbs & spices, cooked in tandoor.		Finely diced tender pieces of chicken, cooked in herbs & spices to create a mouth watering starter. Served on a deep-fried crispy unleavened bread.	
Tandoori Mix	£8.95	Chicken & Sag Puri	£5.95
Chicken Tikka, Lamb Chop, Garlic Chicken & Seekh Kebab.		Finely diced tender pieces of chicken & spinach, cooked in herbs & spices. Served on a deep-fried crispy unleavened bread.	
Sweet Chilli Pakora	£5.95	Shami Kebab	£5.50
Prepared with pepper, onion and sweet chilli sauce.		Minced lamb, lightly spiced and pan fried to perfection.	
Tandoori Chicken	£5.50	Reshmi Kebab	£5.95
Spring Chicken on the bone marinated in herbs & spices, cooked in tandoor.		As Shami Kebab above but served with an omelette.	
Chicken Pakora	£5.50	Meat Samosa	£5.95
Boneless chicken spiced with herbs & spices with gram flour batter & deep-fried.		Triangular crispy deep fried pastry with lightly spiced minced lamb & fresh garden peas filling.	
Chicken Tikka	£5.50	Nawabi Khazana (NEW)	£5.95
Succulent chicken pieces marinated in herbs & spices, cooked in the tandoor.		Marinated chicken in butter, stir fried in a dry tangy sauce.	
Seekh Kebab	£5.50	Chilli Chicken Fry (NEW)	£5.95
Mince meat blended with special herbs & spices, cooked in the tandoor on skewers.		Tender pieces of chicken stir fried with green chillies, garlic pepper and aromatic spices creating a bold and flavourful speciality.	
Garlic Chicken	£5.50	Dynamite Chicken (NEW)	£5.95
Succulent chicken breast pieces marinated in special garlic sauce, cooked in the tandoor.		Crispy golden chicken pieces tossed in our chefs secret 'dynamite' sauce.	
Lamb Tikka	£5.50		
Strips of Prime Lamb diced and marinated in herbs & spices, cooked in the tandoor.			

SEAFOOD STARTERS

Tandoori King Prawn	£8.95	Prawn Puri	£5.95
King Prawns delicately marinated in herbs & spices, cooked in tandoor.		Prawns cooked with special herbs & spices. Served on a deep-fried crispy unleavened bread.	
King Prawn Puri	£7.95	Prawn Cocktail	£5.50
King Prawns cooked with special herbs & spices. Served on a deep-fried crispy unleavened bread.		Prawns on a bed of salad covered with seafood sauce garnished with sliced cucumber, tomatoes & lemon.	
Salmon Tikka	£6.95	Fish Pakora (NEW)	£5.50
Dynamite Prawns	£6.95	Cubes of fish fillet dipped in lightly spiced batter then deep fried.	

Tandoori Sizzlers

Tandoori Sizzlers are marinated in sauce with delicate herbs and exotic mix of spices before being cooked in the tandoor. All Tandoori dishes are garnished with strips of onions. Served with a plain curry sauce. Add a curry sauce of your choice from the house specialities selection for £1 extra.

Tandoori Chicken	£12.95	Chicken Shashlik	£13.95
Tender Half Spring Chicken on the bone. (2pcs)		Lamb Shashlik	£13.95
Chicken Tikka	£12.95	Very tender pieces of boneless chicken or lamb.	
Succulent boneless pieces of chicken.		Served with grilled tomato, onions & pepper.	
Garlic Chicken	£12.95	Lamb Chops	£14.95
Succulent pieces of chicken breast marinated in a special garlic sauce.		Tender pieces of lamb chops on the bone.	
Lamb Tikka	£13.50	Tandoori Mix Grill	£15.95
Prime boneless pieces of lamb.		Tandoori Chicken, Chicken Tikka, Lamb Chop, Garlic Chicken & Seekh Kebab.	
Paneer Shashlik	£12.95	Tandoori King Prawn	£16.95
Indian cheese served with grilled tomatoes, onions & green peppers.		King prawns delicately marinated in herbs & spices.	
		Cooked in the Tandoori clay oven.	

New Chefs Recommendations

A selection of dishes that have been created exclusively by our Chefs for you to enjoy.
Why not try one of these dishes with the confidence that you will not find these elsewhere.

- 1. Thai Bengal**  **£15.95**
 Chicken in an exotic mix of spices with red & green peppers in a special Thai chilli sauce. **Served with Pilau Rice. (Medium)**
- 2. Naga Bahar**  **Chicken Tikka £12.95 Lamb Tikka £13.50**
 Chicken / Lamb cooked in aromatic herbs & spices with naga chilli. A traditional Bangladeshi dish!
- 3. Chand Puri Highly Recommended**  **Chicken Tikka £12.95 Lamb Tikka £13.50**
 Tender pieces of chicken or lamb tikka marinated in freshly ground aromatic herbs & spices. Cooked in a special medium sauce. **Served with Puri Bread.**
- 4. Chicken Dhanya Sylheti**  **£12.95**
 Diced chicken cooked in thick spicy sauce with spring onion, coriander, garlic and ginger. Garnished with tomatoes, green pepper and green chilli. Spicy hot dish.
- 5. Lamb Jaipuri**  **£13.95**
 A Raj style dish. A combination of Lamb Bhuna and Fillet of Lamb skewered over charcoal with capsicum, fresh tomatoes and onion, served with fresh green salad.
- 6. Tasty Tikka**  **£12.95**
 Diced chicken tikka cooked in thick spicy sauce with coriander, garlic, tomatoes, green chilli and fresh garden mint.
- 7. Fiery Marrakesh**  **Chicken Tikka £16.95 Lamb Tikka £17.50**
 Marinated chicken cooked with date puree, honey, lemon juice, crispy fried onion & touch of Marrakesh spices & hot sauce. **Served with onion fried rice.**
- 8. Karkhana Highly Recommended.**  **Chicken Tikka £16.95 Lamb Tikka £17.50**
 Cooked with onions, green, red and yellow peppers, spices & herbs in a tangy flavoured sauce, a very tasty traditional dish, popular in Eastern Bangladesh. **Served with onion fried rice.**
- 9. Chicken Jaflong**  **£12.95**
 Fresh spring chicken cooked with fresh green chillies, garlic, green peppers, spring onions, star aniseed, jeera, dhanya in a sizzling medium dry sauce. Garnished with lemon, red onion & coriander.
- 10. Agortola**  **Chicken Tikka £16.95 Lamb Tikka £17.50**
 North Bangladeshi dish, marinated chicken or lamb tikka cooked with red onions, green peppers, fresh chillies in chefs special homemade sauce to give a unique oriental flavour. **Served with onion fried rice.**
- 11. Chilli Massala**  **Chicken Tikka £12.95 Lamb Tikka £13.50**
 Cooked with fresh green chillies, ginger, garlic & tomatoes with our special mix of freshly ground spices. Then chillies from Bangladesh are added to give the dish a sharp exotic aroma.
- 12. North Indian Garlic Achari**  **Chicken Tikka £12.95 Lamb Tikka £13.50**
 Very delicious dish cooked with fresh herbs & spices, tempered with mustard and flavoured with exotic pickles.
- 13. Chicken Tikka Akbari**  **£12.95**
 Tandoori baked chicken pieces cooked with garlic and finely chopped onions in a slightly hot spicy sauce, garnished with fresh tomatoes and green peppers.

Chefs Specials

A selection of dishes that have been created exclusively by our Chefs for you to enjoy.
Why not try one of these dishes with the confidence that you will not find these elsewhere.

1. Massalla ★★ ★

Chicken Tikka £12.95 **Lamb Tikka £13.50**

Cooked in a unique mild creamy tandoori sauce with fresh cream, yoghurt & mixture of spices.

2. Ameri Murgh ★★ ★

£12.95

Succulent pieces of chicken tikka in mango pulp & double cream that create a mouth watering dish.

3. Chicken & Cheese Kofta ★

£13.50

Boneless spring chicken marinated in lightly yoghurt with herbs & spices and then cooked in the tandoor. This is then added to a unique aromatic curry sauce along with meatballs (Kofta) & cheese. A unique and individual dish very popular with our guests.

4. Murgh Tanga

£12.95

A very special dish cooked with chicken tikka, big chunks of onions, peppers, mango chutney and tamarind sauce to give a hot, sweet and sour taste. Garnished with fried onions.

5. Palak Sabzi Gosht ★★

£13.95

Succulent pieces of lamb cooked with seasoned vegetables and spinach. This dish consists of cumin seeds, cloves turmeric, garlic, ginger and red onions.

6. Passanda ★★

Chicken Tikka £12.95 – Lamb Tikka £13.50

Cooked in mild spices with fresh cream, red wine, almond powder & pistachio to form a rich creamy sauce.

7. Balti Murgh Makhani ★★

£12.95

Succulent pieces of chicken tikka cooked with onions, almonds, cashew nuts & fresh cream. The addition of our unique Balti sauce is the true secret behind this main course.

8. Balti Thawa Exotica

£13.95

Chicken Tikka, Lamb Tikka, Garlic Chicken & Lamb Chop specially prepared with the finest herbs & spices, of medium strength. Garnished with tomatoes & brisly fried onions.

9. Shahi Special

Chicken Tikka £12.95 – Lamb Tikka £13.50

Tandoori marinated chicken/lamb pieces, peppers, onions, plum tomatoes cooked together in the tandoor. It is cooked in the Chef's Special Sauce to make the exotic dish of medium strength.

10. Shatkora

Chicken Tikka £12.95 – Lamb Tikka £13.50

It's unique preparation consists of fine onions, sliced red peppers, garlic, ginger & ground spice to create this special dish. Cooked with Bangladeshi vegetable and finished with a touch of butter for a med hot dish.

11. Butter - (Hot or Mild)

Chicken Tikka £12.95 – Lamb Tikka £13.50

Prepared with succulent chicken breast along with pure Indian butter combined with the finest herbs & spices.

12. Flaver's Special

Chicken Tikka £12.95 – Lamb Tikka £13.50

Customers choice of filling marinated and cooked in the tandoor. Then transferred to a pan and combined with exotic Asian spices. A fairly dry dish with medium to hot strength.

13. Akbari Chum Chum

£12.95

This dish is unique in taste and preparation. Breast of Tandoori Chicken is initially prepared in the clay oven. While the base curry takes its form with minced lamb, spices, crispy onions, all of which gives this dish its distinctive flavour. The curry sauce & the chicken breast are expertly combined by our Chefs.

14. Murgh Mossalam

£12.95

Chicken gajons cooked together with mince meat in a medium chef's spicy sauce garnished with ginger, coriander & slices of boiled egg.

15. Shashlik Korai Chicken Tikka

£12.95

Tandoori marinated chicken pieces, green pepper, onion & tomato cooked together in the tandoor. It is then transferred to pan to cook with a special sauce making this exquisite Korai dish. Garnished with coriander.

16. Silsila

Chicken Tikka £12.95 – Lamb Tikka £13.50

Diced chicken or lamb tikka prepared with strips of red peppers, onion, garlic, ginger, mossala spices and herbs. Garnished with coriander.

17. Flaming Rajma

Chicken Tikka £13.95 – Lamb Tikka £14.50

This is another of our signature dishes which is medium to hot. It's unique preparation consists of diced chunky onions, sliced red capsicums pepper, garlic, ginger, plum tomatoes, fenugreek & ground spices all of which creates a rich consistency. Garnished with Brandy and is one of the finest dishes on our menu.

18. Chicken Rajpoot (NEW)

£12.95

This beautiful dish is cooked with fresh chicken, green chillies, chopped onions, fresh garlic and a specially prepared English mustard. Garnished with fresh coriander.

19. Frango

Chicken Tikka £12.95 – Lamb Tikka £13.50

Tender chicken or lamb cooked in spicy sauce with yellow lentils, green chillies, garlic, ginger, coriander & ground spices lending it a rich in consistency. A fairly hot dish.

20. Chilli Chicken

£12.95

Bites size chicken pieces mixed in corn flour cooked with ginger, cream, chillies, Worchester sauce & sweet chilli sauce. If you like chillies this is sure to become a favourite.

21. Nepalese

Chicken Tikka £12.95 – Lamb Tikka £13.50

Cubes of chicken or lamb cooked in an exotic mix of spices, red & green peppers, tomatoes, green chillies & a special Nepalese chilli sauce. A highly recommended dish.

22. Naga Gorkali

Chicken Tikka £13.95 – Lamb Tikka £14.50

Cubes of chicken or lamb cooked in an exotic mix of spices, red & green peppers, tomatoes, green chillies & a special Naga sauce. A highly recommended dish.

ALLERGY WARNING:

Some dishes contains or may contain nut products. Please ask a member of staff when placing order. We cannot guarantee our dishes will be 100% nut free.



Chefs Specials cont...

23. Afghan 🌿🌿

Chicken Tikka £12.95 Lamb Tikka £13.50

Cubes of chicken or lamb stir-fried with fresh green chillies, ginger, garlic & onions. Red & green peppers give the dish a colourful appearance. A highly recommended and satisfying dish.

24. Balti Shaan 🌿🌿

Chicken Tikka £12.95 Lamb Tikka £13.50

Your choice of filling marinated and cooked in tandoor. This is then transferred to a pan combined with our Balti sauce containing our own herbs & spices. A unique dish you will not find elsewhere.

25. Balti Garlic Chilli 🌿🌿

Chicken Tikka £12.95 Lamb Tikka £13.50

Tender pieces of chicken tikka cooked with our Balti sauce containing our own herbs & spices with a greater use of garlic & green chillies resulting in a dish of dry consistency.

26. Lamb Rosti (NEW) 🌿🌿 **£13.50**

Diced lamb tikka cooked with spinach, onions, ginger, garlic, fresh herbs & spices.

27. Honey Badami (NEW) ★★

Chicken Tikka £12.95 Lamb Tikka £13.50

Cooked in creamy sauce with onion, almonds and pistachios and garnished with honey.

28. Lamb Shank (NEW) 🌿 **£15.95**



Seafood Selection

This selection of healthy main courses have been painstakingly crafted by our Head Chef. They include mouth watering imported Bangladeshi fish and more traditional varieties such as salmon and cod. All the main courses in this selection are full meals. Why not try one? You won't be disappointed! Side dishes & Sundries are not included, please order separately.

1. Cod Tikka Massalla ★★ ★ **£14.95**

Chef's adaptation of Britains favourite Tikka Massalla, cooked with fresh cream and coconut, taken to another level by Chef's at Flaver's A mouth watering dish for all those who enjoy Tikka Massalla.

2. Salmon Chut-Putta 🌿🌿 **£15.95**

Succulent steaks of salmon marinated in a hot tangy sauce. It is cooked on the grill whilst being periodically flavoured with olive oil. It is transferred on to a bed of spiced crispy onion, peppers and chickpeas. SERVE WITH RICE.

3. Chingri Sag Special 🌿 **£16.95**

Whole King Prawns cooked in cumin, turmeric & Chef's five spices. Served with cooked spinach in herbs, spices & special sauce.

4. Chilli Chingri 🌿🌿 **£18.95**

Bangladeshi lobsters stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya sauce, tabasco sauce & garnished with fresh coriander. A dish from eastern part of Bengal, this is a highly recommended and satisfying dish.

5. King Prawn Delight (NEW) 🌿 **£15.95**

Whole shell on king prawn. Cooked in fresh ground herbs & spices.

6. Massala Fish (NEW) **£14.95**

Biryani Dishes

Biryani is a traditional Indian dish, prepared with flavoured basmati rice, a mixture of special spices served with an omelette & a plain curry sauce. Add a curry sauce of your choice from the house specialities selection for £1 extra.

Omelette can be served with the vegetarian option.

All these dishes are of medium strength dependant upon your choice of sauce.

Vegetable Biryani (No Omelette) £10.95

Mushroom Biryani (No Omelette) £10.95

Chicken Biryani £12.95

Lamb Biryani £13.50

Chicken Tikka Biryani £12.95

Lamb Tikka Biryani £13.95

Prawn Biryani £12.95

King Prawn Biryani £15.95

Flaver's

Special Biryani £16.95

Chicken Tikka, Lamb Tikka, King Prawn, stir fried with peas, onions, cashew nuts, pistachio & coriander. Served with mushroom bhaji & vegetable curry sauce.

Mild Strength Guide

Medium ★

Mild ★★

Very Mild ★★★

Chilli Strength Guide

Medium To Hot 🌿

Fairly Hot 🌿🌿

Hot 🌿🌿🌿

Very Hot 🌿🌿🌿🌿

Traditional Dishes

For a house speciality curry first choose your filling, will it be succulent breast of chicken, prime chunks of lamb, prawns or a none meat option? then choose the style you would like the Chef to prepare your filling.

Chicken	£10.95	King Prawns	£14.95
Lamb	£11.95	Vegetables	£10.95
Keema (<i>Minced Lamb</i>)	£11.95	Mushrooms	£9.95
Chicken Tikka	£11.50	Paneer (<i>Indian Cheese</i>)	£11.95
Garlic Chicken	£11.50	Tandoori King Prawn	£16.95
Lamb Tikka	£11.95	Bangladeshi Fish	£11.95
Prawns	£10.95	Special Mix (<i>Chicken, Lamb & Prawn</i>)	£13.95



Mild & Medium Spot

All of the dishes below are suitable for vegetarians dependant upon your choice of filling.



Dupiaza ★

A method of preparation where greater use of fresh onions are mixed with spices and fried briskly. A dish of dry consistency and garnished with coriander.

Bhuna★

A combination of a special blend of spices, onions & tomatoes. Fried and cooked to provide a dish of medium strength. Garnished with coriander.

Dansak★★

Cooked in a mild yet tangy sauce with a delicious piquant richness. Prepared with pineapple & lentils. A sweet & sour dish.

Korma★★★

Korma is a very mild dish prepared with greater use of fresh cream & coconut.

Methi🌿

Dish cooked mainly with fenugreek leaves & spices of medium consistency in a dry sauce.

Rogan Josh🌿

This dish is cooked in delicately flavoured sauce with a greater use of pimentos, capsicum & tomatoes. Garnished with coriander.

Karai🌿

Cooked with a special mixture of herbs & spices including onions, garlic, ginger, tomatoes & peppers.

Balti🌿

Cooked with fresh onions, garlic, ginger, capsicum, tomatoes & a Special Balti sauce to provide a dish of medium strength. Garnished with coriander.

Saagwala🌿

Spinach prepared with garlic, ginger & tomatoes in a medium herb & spicy sauce.

Roshunee🌿

Cooked mainly with fresh whole cloves of garlic, aromatic spices, onion seeds, capsicum & fresh coriander.

Ceylon🌿🌿

Traditional Sri Lankan dish cooked with strongly flavoured spices, & an abundance of ground coconut. Garnished with coriander.

Hot Spot

Jalfrezi🌿🌿🌿

Sautéed dish cooked with onion, garlic, ginger, green peppers & fresh green chillies.

Madras🌿🌿

A Southern Indian dish prepared with hot spices, which lends a fiery taste to its richness.

Sambar🌿🌿🌿

Cooked with lentils & lemon juice to give a sharp and distinctive taste. A hot and spicy South Indian dish.

Pathia🌿🌿🌿

Lightly chopped onions in a thick dark red sweet & sour sauce. A hot dish with a distinctive aroma. Garnished with coriander

Vindaloo🌿🌿🌿🌿

Involving a greater use of spices, garlic, ginger, black pepper to produce a hot taste.



Continental Dishes

The following dishes are served with chips & peas.

Omelette Plain / Chicken / Prawn / Mushroom
Served with peas, fresh salad & chips.
Scampi Served with peas, fresh salad & chips.

£10.95

£9.95

Kids Meal

Fish Fingers & Chips	£6.95
Chicken Nuggets & Chips	£6.95
Chicken Korma & Chips ★★★	£7.95
Chicken Tikka Massala & Chips ★★★	£7.95
Chicken Goujons & Chips	£7.50
Chicken Omelette & Chips	£7.50



Side Dishes

The following dishes are also available as a main course for an additional £1.95.

Vegetable Curry Sauce	£5.95	Sag Aloo	£5.95
Bombay Aloo	£5.95	Fresh spinach & potatoes cooked with onions, tomatoes, ginger & garlic.	
Potatoes cooked in a medium to hot sauce.		Aloo Ghobi	£5.95
Sag Bhaji	£5.95	Potatoes & cauliflower cooked with onions, ginger & garlic.	
Fresh spinach cooked with onions, tomatoes, ginger & garlic.		Aloo Chana	£5.95
Mushroom Bhaji	£5.95	Potatoes & chick peas cooked with onions, tomatoes, ginger & garlic.	
Fresh mushrooms cooked with onions, tomatoes, ginger & garlic.		Sag Paneer	£5.95
Tarka Dhal	£5.95	Fresh spinach & Indian cheese cooked with onions, tomatoes, ginger & garlic.	
Lentils flavoured with extra garlic.		Bhindi Bhaji	£5.95
Mixed Vegetable Bhaji	£5.95	Fresh Okra (lady's fingers) cooked with onions, tomatoes, ginger & garlic.	
Mixed fresh vegetables cooked together in herbs & spices to our own recipe.			

Sundries

Choose your favourite accompaniment for your main course.

Boiled Rice	£2.95	Plain Naan	£3.50
Pilau Rice	£3.50	Garlic Keema Naan	£3.95
Flaver's Special Rice	£4.95	Cheese Naan	£3.95
Basmati rice fried with onions, cashew nuts, almonds & pistachio.		Garlic Naan	£3.95
Onion Pilau	£3.95	Peshwari Naan	£3.95
Fried Rice	£3.95	Keema Naan	£3.95
Garlic Rice	£3.95	Paratha	£2.95
Egg Pilau	£3.95	Aloo Paratha	£3.50
Mushroom Pilau	£3.95	Roti or Chapati	£1.95
Vegetable Pilau	£3.95	Garlic Roti	£2.50
Peas Pilau	£3.95	Puri	£1.95
Keema Pilau	£3.95	Chips	£3.50
Coconut Rice	£3.95	Spicy Chips	£3.95
Chilli Rice	£3.95	Onion or Cucumber Raitha	£2.50

Lightly spiced yoghurt with chopped onions or cucumber & tomatoes.





FLAVER'S

Indian Restaurant & Bar

Each dish that is prepared at Flaver's has its own distinctive flavour and aroma which cannot be gained from the use of a curry powder. We use the freshest ingredients, prepared uniquely and individually for each dish. These are sculpted by our expert chefs, creating cuisine that is truly authentic. The aroma and taste that is produced from the fusion of these premium ingredients results in a meal you will not find elsewhere.

It is a great myth that all Indian cuisine is extremely hot and spicy. Many of the dishes that are available, such as Tikka Massala, Korma & Handi Badami & Balti Murgh Makhani are very mild. These can be enjoyed by those with a delicate palate or those who are not accustomed to highly spiced food.

We trust that you will find a dish from the wide selection available that appeals to you. We also have included a few more exciting new dishes, however if you have a particular favourite which is not on our extensive menu or would like to amend the strength / ingredients of a dish, please feel free to ask any member of our courteous staff. We also cater for any special dietary requirement such as low fat dishes.

Set Meal for 2

STARTERS

Papadum & Chutnies
1 Sheek Kebab & 1 Onion Bhaji

MAIN COURSE

1 Chicken Tikka Massala & 1 Lamb Rosti

VEGETABLE SIDE DISH

Aloo Gobi

RICE & BREAD

1 Pilau Rice & 1 Garlic & Coriander Naan

£44.95

Set Meal for 4

STARTERS

Papadum & Chutnies, Shahi Platter

MAIN COURSE

1 Balti Murgh Makhani,
1 Chicken Tikka Massala
1 Lamb Tikka Nepalese,
1 Chicken Shashlick

VEGETABLE SIDE DISH

1 Bhindi Bhaji, 1 Tarka Dall

RICE & BREAD

2 Pilau Rice & 1 Peshwari Naan &
1 Garlic & Coriander Naan

£94.95

ALLERGY WARNING:

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CRUSTACEANS



SESAME



NUTS



GLUTEN



SOYA



FISH



SHELLFISH



MUSTARD



CELERY



MILK PRODUCTS



SULPHITES



SOYA



LUPINS