

Please inform the server If you have any allergies before ordering.

If you require a Gluten Free Menu, please ask server

NOTE - All spice ingredients we use state that they may contain nuts on their packaging.

### Appetisers

Popadom (Each)	0.80
Chutney Platter (Red Onion, Mango Chutney & Mint Yogurt)	2.50
Lime Pickle, Hot Chilli, Red Onion, Mango Chutney, Mint (Each)	0.95

### Starters

Chicken Chat Puri	4.55
Garlic Chicken Puri	4.85
Sheek Kebab	4.40
Special Sheek kebab (Hot)	4.80
Shami Kebab	4.40
Reshmi Kebab	4.85
Chicken Tikka	4.75
Meat Somoza	4.40
Bhaji Chicken Tikka (Caramalised Onions)	4.85
Chicken Tikka Piazza (Spicy Onions)	4.85
Garlic Chicken	4.85
Mix Starter (Chicken Tikka, Onion Bhaji & Sheek Kebab)	4.95
Chicken Zal Zal (Cheese/Potatoes)	4.85
Kufta Cheese (Meatballs)	4.85
Sheek Biraan (Onions/Peppers/Sheek)	4.85
Chicken Stuffed Pepper	4.95
Chicken Pakoras	4.60
Khasa Chicken (Potatoes/ Dhall)	4.85
Onion Bhaji	4.40
Vegetable Chat Puri	4.55
Vegetable Stuffed Pepper	4.85
Vegetable Somoza	4.40
Garlic Mushrooms	4.40
Prawn Cocktail	4.60
Tandoori Mass (Fish)	4.95
King Prawn Puri	4.95
Prawn Puri	4.60
King Prawn Garlic	4.95
Soup (Chicken, Vegetable or Mulligatawny)	4.50

**Banquet Starter (FOR TWO) 12.95**

(Chicken Tikka, Sheek Kebab, Reshmi Kebab, Shami Kebab,  
Tandoori Chicken, Somosa, Onion Bhaji)

**Please note the Banquet starter has an additional charge of £3.50 if ordered  
as part of our Special Meal Offer.**

## Chefs Specials

**1. Thai Bengal (Hot) 9.95**

Chicken Tikka in an exotic mix of spices with green peppers, onions in a hot & spicy flavoured Thai chilli sauce, with a hint of sweetness.

**2. Chicken Tikka Gorkali (Hot) 9.95**

Exotic mix of spices, green chillies, garlic, ginger, fresh tomatoes & peppers with a zest of lemon to give a sharp & distinctive taste.

**3. Chicken or Lamb Tikka Dewaana (Hot) 9.95**

A mixture of selected sensitive herbs & spices made in a highly rich sauce with plenty of chilly flakes to give an aromatic aroma & taste.

**4. Sagwala Chicken Tikka or Lamb (Med) 9.95**

A lovely dish consisting of medium spices, garlic, ginger & finely chopped onions cooked with spinach. A popular excellent dish of India.

**5. Chicken Tikka Massalla (Mild) 9.95**

A mild to medium spiced dish cooked with chicken roasted in the tandoori then in a creamy thick sauce with coconut delicately blended with aromatic herbs & spices.

**6. Chicken Tikka Chilli Massalla (Hot) 9.95**

A dish of similar to Chicken Tikka Massalla but with a greater emphasis on the use of more spicy ingredients, coriander and chillies to create a mouth watering special dish.

**7. Chicken Tikka Lava (Hot) 9.95**

Hot spicy curry prepared with green chillies & bell peppers, with a touch of sweetness and barbecued flavoured chicken topped with coriander.

**8. Chicken Tikka Modhu (Med) 9.95**

A lovely dish consisting of many spices to a medium strength, the use of honey gives this a unique distinctive taste of sweetness in a spiced sauce with coriander.

**9. Chicken Dhanyia Sylheti (Hot & Spicy) 9.95**

Chicken Tikka diced, cooked in a spicy thick sauce with fresh spring onions, garlic, ginger & tomato. Garnished with plenty of fresh coriander.

**10. Chicken Tikka Stir-Fry (Med) 9.95**

Cooked with red & green peppers in a medium dry sauce with fresh ground herbs and spices, garnished with spring onions & served with a medium Bhuna sauce.

**11. Chicken Tikka Makhani (Mild) 9.95**

Mildly spiced, diced chicken tikka roasted in tandoori, cooked in a special creamy sauce made from fragrant spices, ground almond, butter coconut and topped with cheese.

**12. Chicken Tikka Mussalamb (Med or Hot) 10.45**

Chicken Tikka cooked with mince lamb to create a highly spiced thick curry base, a boiled egg, tomato and coriander to finish on top.

**13. Thawa Chicken Tikka (Med) 10.45**

Stir fried with plenty of onions, peppers, ginger in a garlic base, highly popular dish of medium strength. Served on a sizzling cast iron dish to create a rich thick aromatic sauce.

## Chefs Specials

**15. Chicken Tikka Roshoni (Med or Hot) 9.95**

This dish is cooked with fresh cloves of garlic in a smooth spicy dish with different herbs, and garnished with tomato & coriander. A highly recommended dish.

**16. Chicken Lajawab (Med) 9.95**

Cooked with onions, peppers, cinnamon, bay leaves, herbs in a slightly sweet and tangy flavoured sauce.

**17. Jaan Special (Med) 9.95**

Chicken or Lamb Tikka marinated then cooked with fresh orange, peeled tomatoes & fresh coriander in a medium strength sauce.

**18. Chicken or Lamb Tikka Nepalese (Hot) 10.45**

Cooked in an exotic mix of spices, red & green peppers, onions, green chillies and a spicy Nepalese chilli sauce to give a wonderful texture and taste.

**19. Chicken & Cheese Kufta (Mild) 10.45**

Chicken Tikka & meat balls in a special mild creamy sauce, cooked with mild spices, ground almonds, coconut and layered with cheese.

**20. Naga Bahar (Very Hot) 10.45**

Chicken cooked in a highly spiced dish with the use of more strong ingredients to create a hot and fiery flavoured dish with the use of naga chilli.

**21. Chicken Tikka Cheese Special (Medium) 9.95**

Cooked in a mild to medium and creamy cheese sauce using ground spices, fine onions to create a smooth texture and flavour. A Cheese lovers dish.

**22. Akbari Cham Cham (Med) 9.95**

Chicken Tikka cooked with medium spiced herbs and ingredients in a special chef recipe. Sliced onions and peppers with fresh coriander.

**23. Chicken Tikka Akhni (Med Rice Dish) 11.95**

Chicken Tikka and mince lamb cooked with basmati rice with spice, herbs & butter. Garnished with a boiled egg and served with a vegetable curry sauce.

**(Please note no side is included with this dish as part of the special offer)**

**24. Chicken Tikka Peshwar (Mild) 9.95**

Chicken tikka cooked with onions, ground almonds, sultanas, fresh cream and herbs in a very thick mild creamy textured sauce, sprinkled with coconut.

**25. Vegetable Stir Fry (Med) 9.75**

This dish is cooked with mixed vegetable, Indian paneer (Cheese) pieces and mushrooms in a medium spiced dish stir fried all together and served with a Bhuna sauce.

**26. Ocean Siana (Hot) 9.95**

Chicken, Lamb and prawns in a spicy sriracha sauce base curry mixed with traditional indian spice, onions and peppers.

**27. Kata Mita (Med) 9.95**

Chicken or lamb Tikka cooked in a sweet and sour sauce with mouth watering tamarind to give a distinctive taste.

**28. Chicken Tikka Pakeeza (Creamy Hot dish) 10.45**

Chicken cooked with fresh cream, coconut, milk, green chillies and peppers. This dish has the creamy texture sauce but with a hint of hot spice.

## Chefs Elite Dishes

*Please Note all the dishes below are £3.50 extra on our Special Meal Offer*

- 30. Balti Thawa Exotica (Med or Hot)** 11.45  
Chicken Tikka, Lamb Tikka, King Prawns, Prawns & mushrooms prepared with the finest herbs and spice of a medium strength for a satisfying taste.
- 31. Ocean Jal- Fry (Med or Hot)** 11.45  
Tandoori Chicken and king prawns cooked with onions, fresh herbs spices and fresh corriander and tomatoe.
- 32. Hash Bazaar (Med or Hot)** 12.45  
Duck marinated with delicate herbs & spices, grilled in the tandoor. Cooked with garlic, ginger, onions & tomatoes, garnished with coriander.
- 33. Gulshan Mix (Med or Hot)** 11.95  
Cooked in a medium or hot strength sauce with herbs & spices with tender pieces of thin slices of chicken and lamb with peppers on a bed of sauce.
- 34. King Prawn Tandoori Massala (Mild)** 11.95  
This dish captures an exquisite flavour of king prawns roasted in the tandoori, cooked in mild spices, cream & with a touch of butter made to our recipe.
- 35. Chingri Badshahi (Med or Hot)** 12.45  
King-Prawns stir-fried in an exotic mix of spices with capsicums, spring onions, fresh ginger, Tabasco, soya & garnished with fresh coriander. Highly recommended dish.
- 36. King Prawn Tandoori Sizzler (Med)** 12.95  
King prawn marinated in different herbs & spices, with fresh ground ingredients and then barbecued in the tandoori oven. Served with a medium strength vegetable sauce.
- 37. Boti Kebab Sizzler (Chops) (Med)** 12.45  
Tender mutton chops marinated in different herbs & spices, with fresh ground ingredients and then barbecued in the tandoori oven. Served with a medium vegetable curry sauce.
- 38. Chicken Jaflong (Med or Hot)** 12.45  
Chicken Steak pieces lightly grilled and sandwiched in with mince meat, potatoes in a rich thick medium sauce.
- 39. Tandoori Mix Rosti (Med or Hot)** 12.45  
Chicken Tikka, Lamb Tikka, Tandoori Chicken & Sheek cooked in a highly spiced thick sauce, peppers, coriander, & aromatic spices to give a truly Indian home style taste.
- 40. Fish Tikka Sizzler** 12.95  
This dish captures an exquisite flavour of grilled white fish roasted in the tandoori, served on a bed of stir-fry onions and peppers, with a separate bhuna sauce.
- 41. Bengal Fish (Med or Hot)** 12.95  
Whole boneless white fish lightly grilled in spices and served on a rich bhuna style sauce and sprinkled with crispy onions. Highly recommended fish dish.
- 43. Peri Peri Tikka Sizzler (Hot)** 12.45  
Chicken Tikka, Lamb Tikka and king prawns lightly covered in hot homemade peri peri, with chillies, lemon, onions, peppers and coriander. Served with a spicy peri sauce.
- 44. Ocean Mix Cheesedia (Med or Hot)** 12.95  
Tandoori Chicken, Lamb Tikka, Chicken Tikka and Sheek kebab topped up with melting cheese on a bed of stir fried onions & peppers on a hot cast iron. with bhuna sauce.

## Usual Suspects

### **Madras (Hot)**

Extensive use of hot and fiery spices with garlic, lemon and ginger and a greater proportion of tomato puree base.

### **Vindaloo (Very Hot)**

Related to the “madras” but involving a greater use of garlic, tomato, lemon, ginger and pepper to create a rich hot dish.

### **Pathia (Hot, Sweet & Sour)**

A hot, sweet & sour dish created with authentic herbs and spices in a bhuna style dish.

### **Rogan Josh (Medium)**

Here the characteristic of the dish is derived from the use of tomatoes, pimentos and onions in spiced oil, to create a mouth-watering tomato based medium spiced dish.

### **Bhuna (Medium)**

A combination of herbs and spices together to provide a dish of medium strength, rather dry consistency as compared to a plain curry.

### **Balti (Medium or Hot)**

This dish has endured over the centuries into a pan cooked stir fried dish with aromatic herbs and spices with gram mossalla, balti paste with coriander leaves.

### **Korma (Mild)**

A very mild and creamy dish with the use of coconut, almond and sugar mixed with mild spices to create a wonderful creamy texture taste.

### **Dupiaza (Medium)**

A greater use of large onions and bell peppers briskly fried with medium spiced herbs in an aromatic flavoured dish.

### **Dhansak (Mild)**

This dish tends to mildness yet derives a piquant richness from its blend of spiced oil with garlic, pineapple and lentils which infuses the ingredients.

### **Jalfrezi (Hot)**

This dish is cooked with fresh ginger, garlic, sliced capsicums, onions in a hot and spicy flavoured dish with fresh green chillies.

### **Sambar (Hot)**

A hot and spicy dish cooked with lentils giving it a very rich thick sauce. Fresh lemon added to obtain a sharp and distinctive flavour.

### **Kashmiri (Mild)**

Sweet and creamy dish with the use of peaches spices and mango pulp to create this unique flavour.

### **Karahi (Med to Hot)**

Delicately spiced and cooked with peeled tomatoes, onions, capsicums and garnished with fresh coriander.

### **Plain Curry (Mild to Med)**

A mix of basic but wide range of spice and herbs to create a tasty smooth sauce.

Chicken or Lamb	9.25/9.95
Chicken Tikka or Lamb Tikka	9.45/9.95
Prawn	9.25
Keema (Mincemeat)	9.25
Mixed Vegetable or Mushroom	8.45
King Prawn (This Dish is an extra £3.50 on the Special Meal Offer)	11.95
Special Mix (Chicken, Lamb, Prawn & Mushrooms)	10.95
Large or Small Curry Sauce	5.45/3.95

## Tandoori Sizzlers

Tandoori dishes are marinated in yoghurt with fresh ground spices & a variety of herbs, barbecued in a clay oven. Served with salad & a vegetable curry sauce.

Chicken Tikka	10.25
Tandoori Chicken (On the bone)	10.45
Tandoori Mix	11.95
(Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab)	
Lamb Tikka	10.95
Chicken Tikka Piazza (Stir-Fry with Spicy Onions)	11.25
Garlic Chicken Sizzler	11.25

Below dishes are Marinated in the tandoori in yoghurt with spices, cooked with peppers, onions & tomatoes. Barbecued in a clay oven, served with salad & Vegetable sauce.

Chicken Shaslic	11.95
Lamb Shaslic	11.95

## Biryani Dishes (Rice Dish)

Prepared with basmati rice & mixed spices, garnished with an omelette.  
Served with a vegetable curry sauce.

**Please note no side is included with this dish as part of our Special Offer**

Chicken or Lamb Tikka	11.25
Chicken or Lamb	10.35
Prawn	10.35
Special Mixed (Chicken, lamb, prawns & mushrooms)	11.75
Vegetable or Mushroom	9.45

## English Dishes

Served with Salad & Chips

Omelete (Plain, Chicken, Prawn or Mushroom)	8.95
Crispy Fried Fish	10.95
Scampi	9.95
Chicken Nuggets Adult	6.95

## Kids Menu

Fish Fingers & Chips	4.95
Chicken Nuggets & Chips	4.95
Chicken Tikka & Chips	4.95
Chicken Pokora & Chips	4.95
Chicken Tikka Massalla & Pilau Rice	5.50
Chicken Curry & Pilau Rice	5.50
Chicken Korma & Pilau Rice	5.50

## Vegetable Side Dish

Bombay Aloo (Spicy Potatoes)	4.85
Aloo Methi (Potato & Fenugreek)	4.85
Sag Aloo (Spinach & Potato)	4.85
Aloo Gobi (Potato & Coliflower)	4.85
Chana Gobi (Chick peas & Coliflower)	4.85
Mushroom Bhaji	4.85
Sag Bhaji (Spinach)	4.85
Mix Vegetable Bhaji	4.85
Sag Paneer (Spinach & Indian Cheese)	4.85
Tarka Dhall (Lentils)	4.85
Any of the above side dishes as a main portion	8.90

## Sides

Pilau Rice	2.60
Boiled Rice	2.60
Egg Pilau Rice	3.40
Mushroom Rice	3.40
Chana Rice (Chick Peas)	3.40
Onion Rice	3.40
Vegetable Rice	3.40
Keema Rice	3.60
Garlic Rice	3.40
Bengal Rice (Green Chillies)	3.40

Plain Nan	2.60
Garlic Nan	3.20
Keema Nan (Mince Meat)	3.50
Peshwari Nan	3.20
Chappati	1.70
Paratha	3.50
Cheese Nan or Garlic Cheese Nan	3.50
Garlic & Chillie Nan	3.50
Chips	2.60
Raitha	1.95

**Please note the cheapest side is included with the Special Meal Offer if extra sides are ordered**

## Party Menu (1)

(15 to 34 people)

- 1) Popadoms & Chutneys.
- 2) Choose a Starter from below.
  - Onion Bhaji
  - Meat Somosa
  - Sheek Kebab
  - Chicken Chat Puree
  - Vegetable Somosa
  - Mix Starter

(Chicken Tikka, Sheek, Onion Bhaji)
- 3) Choose a Main Meal from the Menu.
- 4) All party members receive a pilau rice each.
- 5) Nan and Chips to be shared between four

Please note for all party menus, ice-cream & coffee is not included, page 4 dishes are extra £3.50. Any different sides ordered will be charged at full price.

## Party Menu (2)

(35 - 50 People)

- 1) Popadoms & Chutneys
- 2) Mix Starter or Vegetable Mix Starter
- 3) Party organiser to choose 5 Curries in advanced & then party members choose 1 curry on the night from the 5 Curries.
- 4) All party members receive pilau rice each.
- 5) Nan and Chips to be shared between four

## Party Menu (3)

(50+ People)

- 1) Popadoms & Chutneys
- 2) Mix Starter or Vegetable Mix Starter
- 3) Party organiser to choose 4 Curries in advanced & those 4 curries are served to every 4 guests to share.
- 4) UNLIMITED - Pilau Rice , Nan , Chips