

SUNDAY TO FRIDAY

3 COURSE SET MENU

£12.95 PER PERSON
AVAILABLE 5PM TO 10PM

CHOOSE A STREET APPETISER

Prawn/ chicken puree

Prawn/ Chicken cooked in a bhuna sauce and served with a purée.

Onion Bhaji

Possibly England's favourite starter. Onions in classical spices and deep fried.

Gunpowder Chicken

Mouthwatering grilled chicken tossed with gunpowder spices.

Chicken/ Chana Chaat

Chicken or chickpeas cooked in a tangy bhuna sauce with cucumbers and peppers and served with a purée

Bhel Puri

Bombay's best loved street food. Puff rice with crisp gram threads, tossed in onion and pomegranate.

Pani Puri Shots

A refreshing savoury snack made with crisp wheat balls, stuffed with a spicy potato filling & served with a sweet & sour tamarind reduction.

Chicken 65

Chicken wok tossed with assorted pepper, onion and desi chilli and garlic sauce.

Malai Tikka

Succulent chicken marinated in light spices & cream cheese and grilled in the tandoori

Aloo Tuk Tuk

A lip smacking mixture of chickpea and mashed potato tiki cooked in light spices and served with salad.

Sheek Kebab

Spiced minced Lamb grilled in the Tandoor.

Delhi Chicken tikka

Succulent boneless pieces of grilled chicken.

Begun Fries

A favourite from Bengali Aubergines marinated with light spices, deep fried

CHOOSE A STREET CURRY

CHICKEN

Chicken Curry

Medium curry cooked in spices and herbs of all seasons, with a rich flavour.

Chicken Madras

Everyone's favourite originates from Madras. Cooked in a hot spicy sauce.

Parsee Chicken Dhansak

Sweet, sour and fairly hot. Cooked with lentils and pineapple in a thick sauce

Chicken Bhuna

A medium spiced dry curry with chopped onions and tomatoes and garnished with coriander and fenugreek.

Butter Chicken 1950s

Chicken Tikka cooked in creamy tomato sauce flavoured with fenugreek

Chicken Tikka Mossala

Cooked in a special creamy massala sauce with coconut and almonds

Bombay Chilli Chicken

Hot spicy chicken cooked in herbs, naga chillies & tempered with garlic

Chicken Jalfrezi

Chicken tikka cooked in chef's special spices with hot green chillies, capsicum, coriander and onions.

LAMB

Lamb Rogan

The original South Indian dish Delhi 6 style.

Lamb Railway

Lamb is simmered in coconut flavoured curry tempered with mustard and curry leaves

Lamb Garlic Chilli

Tender lamb cooked in garlic and chilli sauce.

SEAFOOD

Bombay Mirch King Prawns

Succulent king prawns cooked in a hot naga sauce.

King Prawn Goa

A South Indian king prawn mild to medium dish with a hint of coconut milk.

Bengal King Prawn

King prawns cooked with spinach and tempered with bullet chilli and garlic.

VEGETABLE

Chanawala

Chickpeas simmered in a rich Darjeeling spiced sauce and tossed in onions and peppers.

Butter Paneer Masala (New)

Cottage cheese cubes cooked in a mild to medium authentic butter and tomato sauce tempered with fenugreek.

OR CHOOSE FROM STREET GRILL

Delhi Chicken tikka

Succulent boneless pieces of grilled chicken.

Sheek Kebab

Spiced minced Lamb grilled in the Tandoor.

Malai Tikka

Succulent chicken marinated in light spices & cream cheese and grilled in the tandoori

All street curries are served with either
Pilaw Rice, Boiled Rice, Vegetable Pilaw, Mushroom Pilaw or Chips.
All Street Grills are served with Salad and mint sauce.

Please note: Lamb dishes are £2 extra. King Prawn dishes are £2.50 extra.

FINISHED WITH COFFEE