



STARTERS

BEGIN YOUR EXPERIENCE IN STYLE

- PAPAD BASKET** £3.95
A popular Indian snack made from lentils & flour served with a selection of chutneys
- ONION BHAJIA** £6.95
Crispy Onion bhajia are made with slices of white onions tossed in spices and coated in a flavourful batter and fried till golden brown
- SAMOSAS CHAAT** £7.95
A concoction of samosas, yogurts & chutneys
- CHILLI GARLIC MUSHROOMS** £8.95
Mushrooms fried with garlic & spices
- CHILLI GARLIC PANEER** £10.95
Indian cheese blended with spices accompanied with onions & peppers
- PRAWN PURI** £7.50
Medium spiced prawns served in a wheat flour pancake

Fresh Grill
off the



- PANEER SHASHLIK** £10.95
Spiced paneer chargrilled in the tandoor
- CHICKEN TIKKA** £11.50
Cubed chicken fillet tenderised with yoghurt & chargrilled in the tandoor
- TANDOORI CHICKEN** Half £8.95 Full £17.95
Chicken marinated in yoghurt & spices finished off in the tandoor
- SHEEKH KEBAB** £10.50
Minced lamb skewers cooked in the tandoor
- ADARKHI LAMB CHOPS** £15.95
Spiced lamb chops garnished with ginger
- FISH PAKORA** £12.95
fish pakora is a lightly battered fish fry seasoned with Indian spices, ginger, garlic paste & gram flour
- JAFFRANI KING PRAWNS** £16.95
Spiced king prawns cooked in the tandoor
- MIXED GRILL PLATTER** £29.95
A mixed platter consisting of chicken tikka, sheekh kebab, adarkhi lamb chops, fish pakora & king prawn

MAINS

VEGETARIAN

	MAIN	SIDES
PANEER BUTTER MASALA	£11.95	£8.95
Paneer cooked in butter masala sauce & finished off with fresh cream		
PANEER TIKKA MASALA	£13.95	£10.95
Grilled paneer cooked in a masala sauce		
MATAR PANEER	£11.95	£8.95
Dry fry green peas paneer curry		
SAAG PANEER	£11.95	£8.95
Dry fry spinach paneer curry		
PANEER KORMA	£11.95	£8.95
Succulent morsels of paneer cooked in a mild creamy sauce		
PANEER MAKHANI	£12.50	£9.50
Made with paneer, tomatoes, cashews, spices & cream.		
SAAG ALOO	£9.95	£7.95
Dry fry spinach potato curry		
GOBI ALOO	£9.95	£7.95
Dry fry cauliflower potatoes curry		
SAAG	£9.95	£7.95
Dry fry spinach curry		
MALAI KOFTA	£12.95	£9.95
Vegetable dumplings cooked in a masala sauce		
BOMBAY ALOO	£9.95	£7.95
Dry fry potato curry with a delicate blend of spices		
BHINDI MASALA	£9.95	£7.95
Dry fry okras cooked in a blend of spices		
CHANA MASALA	£9.95	£7.95
Chickpea gently simmered in our unique gram masala blend of spices.		
MIX VEGETABLE CURRY	£9.95	£7.95
Mixed vegetables cooked in a masala sauce		
TARKA DAAL (Yellow daal)	£8.95	£6.95
Yellow lentil daal cooked in a blend of spices		
DAAL MAKHANI (Black daal)	£8.95	£6.95
Black daal cooked in a blend of spices topped with fresh cream		



MAINS

NON-VEGETARIAN

CHICKEN

- BUTTER CHICKEN** £15.95
Diced chicken cooked in a butter masala sauce
- CHICKEN TIKKA MASALA** £14.95
Grilled chicken cooked in a mild masala sauce
- KASHMIRI CHICKEN** £13.95
Chicken curry cooked with fiery hot Kashmiri chillies
- KARAHI CHICKEN** £13.50
Chicken curry cooked off the bone in a masala sauce
- CHICKEN KORMA** £13.50
Succulent morsels of chicken cooked in a mild creamy sauce
- SAAG CHICKEN** £13.50
Cubes of chicken cooked with fresh spinach tempered with garlic and cumin seeds
- METHI CHICKEN** £13.50
Cubes of chicken cooked with traditional Indian spices & fenugreek leaves tempered with garlic & cumin seeds
- CHICKEN JALFREZI** £13.95
Cubes of chicken cooked with traditional Indian spices, onion and capsicum tossed with mint flavour
- RICHMOND SPICE SPECIAL CHICKEN** £15.95
Grilled chicken cooked with traditional Indian spices, onion & capsicum tossed with mince lamb, green peas garnished with egg

LAMB

- LAMB DOPIAZ** £14.50
Tender lamb cooked with spices & onions
- LAMB BHUNA** £14.50
Tender marinated lamb spiced in a tomato sauce
- LAMB ACHARI** £14.50
Lamb cooked in a blend of spices & pickles
- LAMB KARAHI** £14.50
Lamb cooked with ground spices, onions & tomatoes
- LAMB ROGAN GOSHT** £15.50
Slow cooked lamb simmered in a traditional Kashmiri spice
- KEEMA MATAR** £14.50
Mince chicken cooked with green peas
- BHINDI GHOST** £14.50
Diced lamb cooked with aukra
- LAMB KORMA** £14.50
Succulent morsels of lamb cooked in a mild creamy sauce
- LAMB JALFREZI** £14.95
Cubes of lamb cooked with onion, capsicum tossed with mint & vinegar with home made Indian spices

PRAWNS

- PRAWN MASALA** £15.95
Made with red sauce, fresh coconut & home made prawn masala
- PRAWN CURRY** £15.95
Prawns cooked in a masala sauce
- ZINGA DELIGHT** £18.50
Prawns cooked in a butter masala sauce

FISH

- FISH CURRY** £15.95
Fish made in a mild masala sauce
- GOAN FISH CURRY** £15.50
Fish cooked in a spicy coconut sauce

BIRYANI

All Biryani served with vegetables sauce

- Veg Navratna** £12.95
 - Chicken** £14.95
 - Lamb Hydrabadi** £14.95
 - Prawns** £15.95
 - Special Biryani** £17.95
- Made with chicken, lamb & tiger prawns tossed with home made spice & saffron, garnished with raisins, cherry & brown onions.

RICE

- Plain Rice** £4.95
- Jeera Rice** £5.95
- Garlic Rice** £5.95
- Pilau Rice** £5.95
- Mushroom Rice** £5.95
- Mushroom Pilau** £6.50

LASSI

- Salted Lassi** £4.50
- Sweet Lassi** £4.50
- Rose Lassi** £4.50
- Mango Lassi** £5.50
- Jug of Lassi** £15.95

SALADS & DIPS

- Onion Salad** £2.50
- Green salad** £4.95
- Raita Yogurt** £4.50
Cucumber & carrot



NAANS & PARATHAS

- Tandoori Roti** £3.25
- Plain Naan** £3.50
- Butter Naan** £3.75
- Garlic Naan** £3.95
- Chilli Naan** £3.95
- Chilli Garlic Naan** £4.50
- Peshwari Naan** £4.95
- Lachha Paratha** £4.95
- Keema Naan** £6.50

HOT DRINKS

- English Tea** £2.50
- Masala Tea** £2.95
- Coffee** £2.95

DESSERT

- Ice Cream** £3.95
Mango/Malai/Pistachio/Chocolate
- Matka Kulfi** £5.95
- Gulab Jamun** £6.50
- Gajjar Halwa** £6.50

