# **STARTERS**





MIXED PLATTER  Per Person  Vegetable Samosa, Paneer Tikka, Onion Bhajee, Sheek Kebab & Chicken Tikka. All served on a platte	£8.95
TANDOORI PLATTER Green Chicken Tikka, Lamb Tikka, Tandoori King Prawn, Sheek Kebab & Fish Tikka. All served on a platter to share.	
VEGETABLE PLATTER Per Person Vegetable Samosa, Panner Tikka, Onion Bhajee & Aloo Chat. All served on a platter to share.	
MEAT SAMOSA Triangular pastry filled with spiced minced lamb.  CHICKEN PAKORA Chicken dipped in breadcrumbs then deep fried.	£5.50 £6.75
VEGETABLE PAKORA	£5.95 £6.75
VEG SAMOSA (VEGETARIAN) V Triangular pastry filled with mixed vegetable.	£5.50
ONION BHAJEE (VEGETARIAN) V World famous snack of crisp onions deep-fried in a coating of gram flour batter.	£4.75
PANEER TIKKA (VEGETARIAN)  Chunks of cottage cheese soaked overnight in sweet & sour vinaigrette, then marinated in pickled yoghurt, fenugreek & black onion seeds. Barbecued in Tandoor.	£5.50
CHICKEN CHAAT PUREE  Pieces of chicken cooked in tangy sauce wrapped in puree bread.	£6.95
ALOO CHAAT PUREE (VEGETARIAN) \( \nabla \) Cooked in chaat masala(tangy) and wrapped in puree bread.	£5.95
TANDOORI LAMB CHOPS Tandoori grilled lamb chops with traditional recipe.	£9.95
TANDOORI CHICKEN India's foremost offering to the world cuisine scene needs no introduction. GREEN CHICKEN TIKKA	£6.95
Chicken fillets marinated in a garlic flavoured yoghurt with added aromas of fresh chillies, mint & spi CHICKEN OR LAMB TIKKA	
Bite-sized chicken or lamb tikka marinated with cream, cheese, royal cumin & cardamon, delicately grilled over charcoal, served with mint yoghurt sauce.  SHEEK KEBAB	£5.95
Chargrilled sheek of minced lamb with a delicate sprinkling of fresh herbs & aromatic spices mix <b>DUCK TIKKA</b> Breast of duck marinated in mixed herbs & spices with yoghurt and mustard grilled in the tandoo	£6.95
TANDOORI KING PRAWN Jumbo king prawns marinated in rich blend of saffron, caraway seeds & yoghurt.	£9.95
SALMON TIKKA  Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey & a trace of the cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey & a trace of the cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey & a trace of the cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey & a trace of the cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey & a trace of the cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey & a trace of the cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey & a trace of the cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey & a trace of the cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey & a trace of the cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey & a trace of the cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey & a trace of the cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey & a trace of the cubes of salmon matured in a mildly spiced	
KING PRAWN PUREE King prawn cooked in a light curry sauce and wrapped in a puree. KING PRAWN BUTTERFLY	£9.95
Bread crumb coated king prawn, dipped in ginger, garlic & lime.  If you are new to our restaurant, or you like the starters so much that you can never decide,	
then don't! - our chefs have made 3 new platters, perfect for everyone! Each platter is made up of 4 to 5 of our most popular starters, so you get the best of everything: Share & Enjoy!	

Please inform or speak to our staff about any Allergy Issues.

A suggested gratuity of 12.5% will be added to your bill.

Medium Hot-

Mild -

Fairly Hot- 99



# **OLD**FAVOURITES





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TIKKA MASALA CHICKEN OR LAMB We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild &	£13.95
KORMA CHICKEN OR LAMB Chicken and Lamb pieces slow cooked in smooth creamy gravy	£12.95
LAMB PASANDA Sliced Lamb cooked with fresh cream ground cashew nuts and mild spices.	£13.95
KARAHI CHICKEN OR LAMB ? Chicken or Lamb cooked in semi-dry sauce with red, green & yellow peppers.	£13.95
ROGAN JOSH LAMB OR CHICKEN   A very special old mogul recipe, tomato flavoured sauce rich spicy flavours.	£12.95
BHUNA CHICKEN OR LAMB P Chicken or Lamb cooked in a fairly dry medium sauce. Traditional Bengal dish!	£12.95
DOPIAZA CHICKEN OR LAMB Chicken or Lamb cooked with onions in a dry medium spicy sauce. lots of onions!	£12.95
SAG CHICKEN OR LAMB ?  Tender pieces of Chicken or Lamb cooked with spinach.	£12.95
DANSAK CHICKEN OR LAMB DO Chicken or Lamb cooked with lentins, sweet sour and hot	£13.95
MADRAS CHICKEN OR LAMB P Boneless Chicken or Lamb cooked in fairly hot gravy hot!	£12.95
VINDALOO CHICKEN OR LAMB DDD Timeless classic for those of you who are looking for the hot bitel	£13.95
KING PRAWN SAG ?  Jumbo King Prawns cooled with spinach.	£17.95
KING PRAWN PATHIA PP Traditional festive dish of prawns in unusual blend of chilli and tamarind sauce India's answer to sweet and sour	£17.95
<b>BIRYANI DISHES</b>	
VEGETABLE BIRYANI 🌶	£13.95
CHICKEN BIRYANI 🍠	£15.95
LAMB BIRYANI 🤌	£15.95

CHICKEN OR LAMB TIKKA BIRYANI £16.95

KING PRAWN BIRYANI \*\* £18.95

Host your private party or event in our private bar & dining room.

Host your private party or event in our private bar & dining room.

The secluded private area, located on the lower ground floor of the restaurant, offers a modern space, comfortable seating & priavte bar.

The Tiger Lounge which can be converted into an exclusive private dining room, is also available for private hire & is the perfect setting for any special occasion.

Please inform or speak to our staff about any Allergy Issues.

A suggested gratuity of 12.5% will be added to your bill.

Mild -

Medium Hot-

Fairly Hot- 20

# SET MENU 1 £22.95 PER PERSON





# **STARTER**

# MIXED PLATTER OF STARTER

(ONION BHAJEE, PANEER TIKKA, CHICKEN TIKKA)

# **MAIN COURSE**

Please select a main dish from the following or let the chef decide (One Main dish per person)

# CHICKEN OR LMAB TIKKA MASALA

We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy OR

# CHICKEN OR LAMB MADRAS \*\*

Boneless chicken or lamb pieces cooked in hot gravy. Fairly hot! OR

# CHICKEN OR LAMB KORMA

Chicken or lamb PIECES SLOW cooked in smooth creamy gravy OR

# KARAHI PANEER 🌶

Cubes of Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices.



( All served with pilau rice or nan. Any additional dishes can be charged at normal price)

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A suggested gratuity of 12.5% will be added to your bill.

# £27.95 PER PERSON





# MIXED PLATTER OF STARTER

(ONION BHAJEE, PANEER TIKKA, CHICKEN TIKKA, SHEEK KEBAB & FISH TIKKA)

# MAIN COURSE

Please select a main dish from the following or let the chef decide (I Main dish per person)

# CHICKEN TIKKA MASALA

We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy OR

# CHICKEN JALFREZY ??

Strips of chicken or lamb cooked with a masala of peppers & tomatoes, garnished with fresh green chillies, lime leaf & coriander (own recipe) OR

# BHUNA CHICKEN OR LAMB /

Chicken or lamb cooked in a fairly dry medium sauce. Traditional Bengali dish! OR

## KING PRAWN SAG 🌶

Jumbo king prawns cooked with spinach OR

## CHICKEN OR LAMB TIKKA

Bite-sized chicken or lamb tikka marinated with cream, cheese, royal cumin, & cardamon, delicately rilled over charcoal, served with mint yoghurt sauce.

## KARAHI PANEER 🤌

Cubes of Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices.

# **VEGETABLE**

# **SAG ALOO**

A delicacy of cumin tempered potatoes cooked with spinach, tomato, onion & a home made spice mix.

OR

# TARKA DAAL

A chana & red lentil preparation made into an exotic dish with garlic, cumin seeds and whole red chillies.

( All served with pilau rice or nan. Any additional dishes can be charged at normal price)

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A suggested gratuity of 12.5% will be added to your bill.

Mild -

Medium Hot- 🥬

Fairly Hot- 🧦



# \$ET MENU 3 £35.95 PER PERSON





# **STARTER**

# MIXED PLATTER OF STARTER

(ONION BHAJEE, CHICKEN TIKKA, SHEEK KEBAB, FISH TIKKA, TANDOORI KING PRAWN)

# MAIN COURSE

Please select a main dish from the following or let the chef decide (One Main dish per person)

# CHICKEN TIKKA MASALA

We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy OR

# KING PRAWN MALABAR 🧦

King prawns cooked with fresh green chillies, curry leaves, mustard seeds, mixed spices and coconut cream. OR

# SIKANDARI RAAN 🌶

Slow pot roastlamb shank, spiced and seasoned with aromatic herbs & spices. A magnificent dish truly for Kings. OR

# XACUTIE CHICKEN 🥬

Chicken cooked with aromatic herbs & spices with coconut & red chillies. OR

# CHICKEN OR LAMB JALFREZY OR PANEER 🧦

Strips of Chicken or Lamb or Paneer cooked with a masala of peppers & tomatoes, garnished with fresh green chillies, lime leaf & coriander. (own recipe).

OR

# GARLIC CHILI CHICKEN 🧦

Barbecued chicken tikka cooked in fresh green chilli & garlic in a sauce of caramelized onions. Fairly hot dish!

# **VEGETABLE**

A choice from the menu or let us choose for you.

# **DESSERTS**

A choice of dessert from the menu.

( All served with pilau rice or nan. Any additional dishes can be charged at normal price)

Please inform or speak to our staff about any Allergy Issues.

A suggested gratuity of 12.5% will be added to your bill.



# VEGETARIAN SELECTION



# SIDE ORDER £6.95 / MAIN COURSE £11.95

## SAG OR MATTER PANEER

Indian cheese cooked with spinach or peas.

### **BOMBAY ALOO OR SAG ALOO**

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix spinach..

## MUSHROOM BHAJEE ✓

A semi-dry dish of diced mushroom cooked with mixed spices.

### ALOO GOBHI

Florets of cauliflower and potatoes cooked in a tomato and ginger flavoured masala.

### TARKA DAAL

A channa and red lentil preparation made into an exotic dish with garlic cumin seeds and whole red chillies.

## BRENJAL BHAJEE V

Aubergines, cooked with tomatoes and onions.

## BHINDI BHAJEE V

Okra laced with a tangy melange of cumin seeds and time, cooked with onion and tomato masala.

### MIXED VEGETABLE CURRY

Mixed vegetables cooked in a traditional curry sauce.

### CHANA MASALA 🌶

Chick peas cooked with special spice mix.

## KARAHI PANEER 🌶

Cubes of Indian cheese cooked with mixed peppers in a light delicate blend of herbs and spices.

## PANEER JALFREZY \*\*

Cube of Indian cheese cooked with mixed peppers & tomatoes, garnished with fresh green chillies, lime leaf and coriander (our own recipe)

# PANEER BHURJI 🌶

Very popular North Indian dish that has scrambled paneer (Indian cottage cheese) cooked with onion, tomatoes, fresh herbs and ground spices.

### GOBI MATAR 🌶

Fresh cauliflower and green peas, lightly seasoned and chef's special spiced, served bhuna style.

# **RICE AND BREADS**

STEAMED RICE	£3.50	TRADITIONAL NAAN	£3.50
PILAOU RICE	£3.95	<b>PESHAWARI NAAN</b>	£4.95
MUSHROOM RICE	£4.95	GARLIC NAAN	£4.50
MIXED VEGETABLE RICE	£4.95	CHEESE NAAN	£4.95
SPECIAL FRIED RICE	£4.95	KEEMA NAAN	£4.95
GARLIC RICE	£4.95	PARATHA	£3.95
LEMON RICE	£4.95	TANDOORI ROTI	£3.50
ZEERA RICE	£4.95	CHAPATIE	£2.75
CHILLI NAAN	£4.50	PUREE	£2.75
<b>GARLIC CHILLI CHEESE NAAN</b>	£5.95		

# SIDE ORDERS

PAPADOM PLAIN OR SPICY WITH CHUTNEY TRAY	£2.00
RAITA (Plain/Cucumber/Onion)	£3.95

# KIDS MEAL

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<b>CHICKEN NUGGETS &amp; CHIPS</b>	£8.95
TANDOORI CHICKEN & CHIPS	f9 95

Please inform or speak to our staff about any Allergy Issues.
A suggested gratuity of 12.5% will be added to your bill.

Mild -

Medium Hot- 👂

Fairly Hot- ಶ

-FOOD ALLERGIES & INTOLERANCESBefore you order your food. please talk to our staff if you have any allergies or dietary requirement. Thank you



SIKANDARI RAAN ? Slow pot roast lamb shank, spiced & seasoned with an aromatic	£17.95
herbs & spices. A magnificent dish truly fit for kings.	
CHICKEN OR LAMB JALFREZY ??  Strips of chicken or lamb cooked with peppers & tomatoes, garnished with	£13.95
fresh green chillies, lime leaf & coriander. (Our own receipe)	645.05
DUCK JALFREZY ? ? Strips duck cooked with peppers & tomatoes, garnished with fresh green chillies, lime leaf & coriander. (Our own receipe)	£15.95
GARLIC CHILLI CHICKEN **	£13.95
Barbecued chicken tikka cooked in fresh green chilli & garlic in a sauce caramalised onions, fairly hot dish!	213.33
XACUTIE CHICKEN 🥬	£13.95
Chicken cooked with aromatic herbs & spices with coconut & red chillies.	
CHICKEN JAIPURI P Tender chicken tikka strips cooked with mushrooms & peppers in a fairly hot tamarind sa	£13.95
BUTTER CHICKEN	£13.95
Tandoori-grilled tikka of chicken simmered in smooth gravy, with honey, cream, powered almond & coconut, mild and creamy.	_10.55
BALTI MASALA CHICKEN OR LAMB	£14.95
We present our very own balti recipe due to frequent request.	£15.95
Breast of duck marinated in herbs & spices, cooked in tandoor. Then cut into	£13.33
thin strips & cooked in a special mixed pickle sauce.	
DUCK MANGO DELIGHT	£16.95
Duck cooked in a special masala sauce with mango.	C10 0F
KING PRAWN MALABAR 🥬	£18.95
Roasted king prawns cooked in reduced sauce of mustard seeds, fennel, bayleaf & cinnamon with green peppers & onions.	
SEA BASS	£17.95
Crilled sea Bass cooked in tomatoes, garlic, curry leaves & mustard sauce.	217.55
HARA FISH MASALA 🥖	£17.95
Salmon fish cooked to chef's mother recipe.	217.55
KING PRAWN BADSHAHBAG	£18.95
Roasted king prawns cooked in reduced sauce of mustard seeds, fennel,	
bayleaf & cinnamon with green peppers & onions.	
TANDOORI COCKTAIL MASALA Pieces of lamb & tandoori chicken cooked in a masala saunce with green peppers & spice	£17.95
ROOPCHANDA 🍠	£16.95
The queen fish of the Indian Ocean, we cook it to a traditional-bengali recipe. Shallow fried with mixed s	
MONK JALFREZY 🅕	£19.95
Monk fish marinated in special sauce with fresh green chilli garlic ginger & peppers.	215.55
SHORSHE FISH MASALA 🏄	£19.95
Monk fish marinated with freshly grind in masala sauce with hint of mustard sauce medium spiced.	
DUCK CHOUWLI 🏄	£16.95
Breast of duck marinated with mixed herbs and spices roasted in tandoori oven. Sliced into	
thin strips cooked with chefs own marinated special masala sauce. Fairly hot!	
KING PRAWN CHOUWLI	£18.95
Tiger King prawn marinated with mixed herbs and spices ; roasted in tandoori oven. Sliced into Round cube cooked with chef's own marinated special masala sauce. Fairly hot!	
CHICKEN MALABAR	£15.95
Roasted tandoori chicken stripes cooked in reduced sauce of mustard seeds, fennel,	213.33
bayleaf & cinnamon with green peppers & onions.	
DUM GOST BHUNA 🧦	£16.95
Hot and spicy lamb of the bone cooked in handi oven over a slow fire with varieties of	
spice, yoghurt, sun-dry red chillies fresh herbs. It's a very spicy dish.	

Please inform or speak to our staff about any Allergy Issues.
A suggested gratuity of 12.5% will be added to your bill.

# MAIN COURSES





# TANDOORI SELECTION

These healthy and exciting dishes are all served with a fresh green salad and cooling mint yoghurt dip. The meats are marinated & seasoned with fresh herbs beore & whilst cooking in the Tandoori oven for an exquisite fragrance.

TANDOORI CHICKEN (CHICKEN ON THE BONE) Baby chicken marinated in Ginger & garlic paste with chef's selection of herbs & spices with yoghurt & mustard oil.	£12.95
CHICKEN TIKKA  Tender pieces of chicken marinated in special selection of spices unique to Bengal Tiger. Served with a Indian salsa salad.	£11.95
LAMB TIKKA Cubed pieces of lamb, marinated in selection of herbs & spices. Served with salad.	£11.95
KING PRAWN MALAI TIKKA Jumbo prawns delicately marinated in cheese, green chilli, garlic & olive oil.	£19.95
TANDOORI LAMB CHOPS Tandoori grilled lamb chops with traditional recipe served with salad.	£19.95
TANDOORI KING PRAWN Jumbo king prawns marinated in rich blend of saffron, caraway seeds & yoghurt.	£19.95
CHICKEN SHASHLIK  Breast of chicken marinated in mixed herbs & spices, together with tomatoes, peppers & onion. Served with a Indian salsa salad.	£14.95
LAMB SHASHLIK Tender pieces of lamb, marinated in special selection of spices, together with tomatoes, peppers & onion. Served with a Indian salsa salad.	£14.95
CHICKEN MALAI TIKKA	£14.95
Chicken fillets marinated in cheese, green chilli, garlic & olive oil.  TANDOORI MIXED GRILL  The ultimate tandoori experience, treat yourself to the entire platter of delicious meats.  Includes: Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori King Prawn & Tandoori Chicken	£18.95
SALMON TIKKA  Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey & a trace of mustard oil.	£18.95
<b>DUCK SHASHLIK</b> Breast of duck marinated in mixed herbs & spices with yoghurt & mustard grilled in the tandoori oven with peppers, onions & tomatoes.	£16.95
GREEN CHICKEN TIKKA  Chicken supreme fillets marinated with fresh coriander paste, green chillies, garlic, ginger, yoghurt & olive oil.	£14.95
PANEER TIKKA (VEGETARIAN) ♥ Chunks of cottage cheese soaked overnight in sweet & sour vinaigrette, then marinated in pickle yoghurt, fenugreek & black onion seeds. Barbecued in the Tandoori oven.	£11.95
TANDOORI MONK FISH GRILL  Monk fish marinated overnight & fresh hint of spiced Tandoori sauce grilled, served with salad, cherry tomatoes, lime, sauce & lemon rice.	£24.95
GREEN TANDOORI KING PRAWN  Jumbo king prawns marinated with fresh green herbs, in rich blend of saffron, caraway seeds & yoghurt.	£19.95

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Mild -

Medium Hot- 🥬

Fairly Hot- 🧦