

*Welcome to*



One of Northamptonshire's best Indian  
restaurants

We specialise and are dedicated in  
providing exclusive genuine Indian cuisine,  
all courteously served with a smile.

Our goal is to please every one of our  
customer's taste buds and to help them  
experience the true taste of the Indian sub  
continent.

Using only the finest and freshest herbs  
and spices in our range of ingredients to  
provide the exact kind of rustic traditional  
dishes one would expect to find travelling  
the Indian sub continent region.

# Starters

<b>Special Chicken</b> . . . . .	<b>£5.95</b>
<b>Lemon Chicken</b> . . . . .	<b>£5.95</b>
<b>Onion Bhaji</b> . . . . .	<b>£3.50</b>
<i>Everyone's favourite, spicy onion and gram flour dumplings, deep fried until golden crisp</i>	
<b>Stuffed Tandoori Paprika (Spicy Mincemeat, Mix Seafood, Mix Veg)</b> . . . . .	<b>£5.95</b>
<i>Whole capsicum stuffed with your choice of filling, tenderly cooked served with salad and homemade mint sauce</i>	
<b>Tikka</b> . . . . .	<b>£3.50</b>
<i>Succulent pieces chicken or lamb, marinated in delicate spices, before being grilled to perfection in our tandoori oven</i>	
<b>Tandoori Chicken</b> . . . . .	<b>£3.50</b>
<i>Chicken leg or breast on the bone, marinated in our unique special recipe and then grilled to perfection</i>	
<b>Tandoori Lamb Chops</b> . . . . .	<b>£6.95</b>
<i>Tender pieces of lamb chops flavoured with traditional indian herbs and spices grilled in our tandoori oven</i>	
<b>Ali's Special Mix Kebab</b> . . . . .	<b>£5.95</b>
<i>A mix platter of reshmi kebab, shammi kebab, sheek kebab, chicken tikka, lamb tikka</i>	
<b>Sheek Kebab</b> . . . . .	<b>£3.95</b>
<i>Skewered mince lamb flavoured with delicate herbs and spices</i>	
<b>Chat Puree (Chicken, Lamb, Veg)</b> . . . . .	<b>£4.50</b>
<i>Cooked with fresh coriander, finest herbs and spices with tomatoes, cucumber, fairly hot sweet and sour sauce, served on thin deep fried bread</i>	
<b>Murg Pakora</b> . . . . .	<b>£3.95</b>
<i>Succulent pieces of lightly spiced chicken breast dipped in chef's special batter, deep fried till golden brown</i>	
<b>Somosa (Meat or Veg)</b> . . . . .	<b>£3.95</b>
<i>Light and crispy triangles filled with spicy minced lamb or mix vegetables</i>	
<b>Mogul Murg Somosa</b> . . . . .	<b>£3.95</b>
<i>Deep fried to a crisp, triangular pastry stuffed with spicy chicken and cheese filling</i>	
<b>Sariya Chicken (Satay Chicken)</b> . . . . .	<b>£4.95</b>
<i>Skewered lightly battered chicken breast pieces, grilled with peppers and onions, served with a sweet chilli dip</i>	
<b>Tandoori Gulab Mass (Salmon)</b> . . . . .	<b>£5.95</b>
<i>Fillet of salmon marinated in olive oil with wild herbs and spices cooked in our tandoori clay oven</i>	
<b>Birran Mass</b> . . . . .	<b>£5.95</b>
<i>Bangladeshi fresh water fish highly spiced with turmeric and wild herbs, shallow fried until golden brown garnished with caramelised onions</i>	
<b>Crab Malabar</b> . . . . .	<b>£5.95</b>
<i>Crab meat sautéed with shallots, leeks, tamarind, black pepper sauce and fresh curry leaves, served on puree</i>	
<b>King Prawn Puree</b> . . . . .	<b>£5.95</b>
<i>Seasoned king prawns cooked in a thick tangy spicy sauce, served on puree bread</i>	
<b>Prawn Puree</b> . . . . .	<b>£4.50</b>
<i>Prawns cooked in a thick tangy spicy sauce, served on puree bread</i>	
<b>King Prawn Butterfly</b> . . . . .	<b>£4.95</b>
<i>King prawn covered in golden bread crumbs lightly fried served with salad</i>	
<b>Prawn Cocktail</b> . . . . .	<b>£3.50</b>
<i>Prawns layered with onions, lettuce, cucumber and tomato topped with cocktail sauce.</i>	
<b>Garlic Saata (Mushrooms)</b> . . . . .	<b>£3.50</b>
<i>Simply garlic and mushrooms</i>	
<b>Paneer Tikka</b> . . . . .	<b>£4.95</b>
<i>Marinated Indian cheese grilled in the tandoori oven, served on a sizzling plate of onions</i>	

# House Specialities

<b>Balti</b> . . . . .	<b>£8.95</b>
<i>A spicy dish, with thick tangy sauce cooked with tomatoes, garlic and ginger, garnished with fresh coriander</i>	
<b>Murg Achannak.</b> . . . . .	<b>£10.95</b>
<i>Whole breast of chicken, stuffed with spinach and cheese, cooked in a rich thick and spicy sauce</i>	
<b>Murg Sagwala Paneer.</b> . . . . .	<b>£10.95</b>
<i>Tandoori chicken off the bone cooked in spicy sauce with fresh herbs, garlic, spinach, cheese and mushrooms</i>	
<b>Batak Jalsha (Duck)</b> . . . . .	<b>£12.95</b>
<i>Succulent pieces of duck, with fresh green chillies, peppers and tomatoes cooked to perfection</i>	
<b>Khanshama Chicken Jholl.</b> . . . . .	<b>£7.70</b>
<i>Marinated fillets of chicken cooked in a thick sauce, with freshly prepared green chillies, herbs and spices (fairly hot)</i>	
<b>Ghoshor Tarkhari (Lamb Chops).</b> . . . . .	<b>£14.95</b>
<i>Tandoori lamb chops cooked with fresh crushed garlic, ginger and green chillies in a medium thick sauce,</i>	
<b>Makkani</b> . . . . .	<b>£7.70</b>
<i>Cooked with medium hot spices topped with a butter cream sauce</i>	
<b>Jinga Ki Bahar (King Prawn)</b> . . . . .	<b>£11.95</b>
<i>Grilled king prawns on a bed of sautéed spring onions, tomatoes, garlic and fresh coriander with a hint of lemon</i>	
<b>Jinga Silsilla (King Prawns Stir Fried with Garlic)</b> . . . . .	<b>£12.95</b>
<i>Stir fried king prawns with fresh green peppers, green chillies, spring onions, garlic and mushrooms, served with sag rice, garnished with fresh coriander</i>	
<b>Green Herb Lamb.</b> . . . . .	<b>£8.50</b>
<i>Strips of tender lamb cooked in a medium spice sauce with coriander, fenugreek</i>	

## Ali's Recommendations

<b>Raj Shahi Khanna.</b> . . . . .	<b>£9.50</b>
<i>Spicy meat balls stuffed with garlic cheese. Covered with medium hot bhuna sauce. Garnished with strips of fried potatoes and cheese</i>	
<b>Aag eh Lazeez</b> . . . . .	<b>£11.95</b>
<i>Marinated strips of chicken or lamb, cooked with strips of onion, fresh coriander and green peppers in a highly flavoured thick sauce, served flaming with brandy</i>	
<b>Murg Mossala</b> . . . . .	<b>£7.95</b>
<i>Fillets of marinated chicken, cooked with spicy mince lamb and potatoes in a medium hot thick sauce</i>	
<b>Lal Mass Jhinga Special</b> . . . . .	<b>£12.95</b>
<i>Marinated pieces of salmon cooked with king prawns in a spicy mossala sauce</i>	
<b>Hassina Massala</b> . . . . .	<b>£8.95</b>
<i>Marinated chicken or lamb with peppers, onions and tomato grilled in the tandoori oven and then cooked in our very own special aromatic smooth massala sauce</i>	
<b>Tawa Fondue</b> . . . . .	<b>£8.95</b>
<i>Small cubes of chicken breast cooked with a hint of ginger &amp; garlic, spring onions &amp; tomato in a cheese sauce</i>	
<b>Jhall Moricha</b> . . . . .	<b>£7.70</b>
<i>A very highly flavoured dish with Bangladeshi bell pepper (very hot) in a massala sauce, garnished with sliced fresh fried green chillies</i>	
<b>Korai Lajawaab</b> . . . . .	<b>£7.70</b>
<i>Chicken cooked with red, yellow and green peppers in a thick spicy sauce with cubes of onions and fresh coriander</i>	
<b>Nautun Bhuna</b> . . . . .	<b>£7.95</b>
<i>Marinated strip of chicken breast grilled in our tandoori oven, then cooked with mushrooms fresh green chillies and tomato garnished with coriander</i>	
<b>Rasoi Jeera Chicken.</b> . . . . .	<b>£7.70</b>
<i>Home style cooked chicken on the bone, fresh whole green chillies in a fairly hot thick cumin sauce</i>	
<b>Tikka Massala.</b> . . . . .	<b>£7.70</b>
<i>The nation's favourite curry! Tender pieces of chicken cooked in our very own specially created massala sauce</i>	
<b>Passanda</b> . . . . .	<b>£7.70</b>
<i>Tikka chicken cooked with a touch of butter, in a thick creamy sauce with ground almonds and coconut</i>	
<b>Rezzela</b> . . . . .	<b>£7.70</b>
<i>Small strips of chicken, cooked in a thick spicy sauce with a spicy garlic garnish</i>	

# Regional Specialities

**Chicken Tikka Dhaka . . . . . £7.70**

*Tikka chicken cooked in fresh herbs and a spicy sauce with fresh coriander, spring onions and garnished with spicy fried onion rings*

**Syhet Archari Naga. . . . . £7.70**

*Chicken, lamb or prawns cooked with fresh homemade pickle, with a hint of garlic and fresh coriander and Bangladeshi bell pepper*

**Choudhury's Bari's Bangla Hatkora (Citrus Macroptera) . . . . . £7.70**

*Chicken, lamb or prawns cooked in a tangy medium hot spicy sauce with fresh hatkora (bangladeshi lemon)*

**Rajdhani Chicken Jhol . . . . . £7.70**

*Marinated fillets of chicken cooked in a delicately spiced spring onion and coriander sauce*

**Jaipuri Ayre (Bangladeshi Fresh Water Fish) . . . . . £11.95**

*Shallow fried fillets of lightly spiced ayre cooked with ground coriander, garnished fried onions, chillies and lemon*

**North Indian Garlic Chilli Chicken . . . . . £7.70**

*Steamed cooked chicken in a hot crushed chilli and garlic sauce, garnished with spring onions and coriander*

**Punjabi Methi Gushst. . . . . £7.95**

*Diced lamb or chicken stewed in a fairly hot and spicy sauce with freshly ground fenugreek seeds and leaf's*

**Mumbai Massala . . . . . £7.70**

*A fairly hot and spicy mouth watering dish with a blend of exotic spices, coconut, almond and cream*

**Madrassi Sag Gushst . . . . . £7.95**

*Tender pieces of diced lamb, cooked with fresh garlic and ground spice in a thick medium hot sauce with spinach*

**Goanise Vindaloo. . . . . £7.70**

*Breast pieces of chicken cooked with ginger, garlic, fresh coriander and whole dried red chillies with a hint of citrus*

**Jalfrazi . . . . . £7.70**

*Cooked using fresh chillies green peppers onions garlic and ginger to give it a fairley hot mouth tantalising flavour*

**Shahi Raj Malayan . . . . . £7.70**

*Pieces of chicken or lamb tikka cooked with pineapple in medium spice sauce*

**Persian Special Mix Biriani . . . . . £10.95**

*A blend of fine spice's and a mix of chicken, lamb and prawns stir fried with the finest basmati rice, garnished with an omelette on top and served with a veg side dish of your choice*

## Biriani

**Chicken, Lamb, Mix Veg or Prawns . . . . . £8.95**

*Aromatic rice dish cooked with light herbs and spices. Garnished with cucumber, lemon and tomatoes served with a mix veg curry*

**(King Prawns £3.50 extra)**

**(Lamb 50p extra)**

# Tandoori Grill Specialities

<b>Mix Grill</b> . . . . .	<b>£10.95</b>
<i>Tandoori chicken, chicken tikka, lamb tikka, sheek kebab and nan served with a salad</i>	
<b>Tikka</b> . . . . .	<b>£7.70</b>
<i>Succulent pieces chicken or lamb, marinated in delicate spice's, before being grilled to perfection in our tandoori oven</i>	
<b>Tandoori Chicken</b> . . . . .	<b>£7.70</b>
<i>Half a chicken on the bone marinated in our unique special recipe and then grilled to perfection</i>	
<b>Tandoori Lal Mass (Salmon)</b> . . . . .	<b>£11.95</b>
<i>Fillet of salmon lightly spiced grilled to perfection in our tandoori oven</i>	
<b>Tandoori Trout</b> . . . . .	<b>£9.95</b>
<i>Whole trout lightly spiced grilled to perfection in our tandoori oven</i>	
<b>Tandoori Raj Jhinga (King Prawn)</b> . . . . .	<b>£11.95</b>
<i>Marinated king prawns cooked in the tandoori oven</i>	
<b>Tandoori Lamb Chops</b> . . . . .	<b>£14.95</b>
<i>Tender pieces of lamb chops flavoured with traditional Indian herbs and spices grilled in our tandoori oven</i>	
<b>Hassina (Chicken)</b> . . . . .	<b>£8.95</b>
<i>Grilled pieces of tikka served with grilled peppers, onions and tomatoes</i>	
<b>Stuffed Tandoori Aubergine</b> . . . . .	<b>£7.95</b>
<i>Whole aubergine (egg plant) grilled in the tandoori oven and then stuffed with a spicy mix of cauliflower, potato, chickpeas and cashew nuts</i>	

## Old Favourites

### Curry

*Medium hot*

### Korma

*Very mild curry with cream and coconut*

### Patia

*A hot sweet and sour dish with thick spicy sauce*

### Bhuna

*Spicy medium hot thick sauce*

### Rogon Josh

*Medium hot thick sauce with tomatoes*

### Dansak

*A fairly hot sweet and sour dish cooked with lentils*

### Dupiaza

*Medium hot thick sauce with chunks of spicy onions*

### Madras

*Fairley hot with a hint of lemon juice*

### Vindaloo

*Very hot and spicy cooked with potatoes*

**£6.80**

*If there is an Indian dish to your liking that does not appear on our menu we would be happy to prepare it for you if circumstances allow*

### Allergy Warning

*Certain dish's may contain nuts & or other derivatives.  
Please ask a member of staff to clarify - Thank you*

# Vegetable Side Dishes

Mix Veg Curry. . . . .	£2.95
Mottor Paneer (with melted cheese). . . . .	£3.50
Bombay Aloo. . . . .	£2.95
Aloo Paneer (with melted cheese). . . . .	£3.50
Sag Aloo . . . . .	£2.95
Brinjal Bhajee. . . . .	£2.95
Sag Paneer (with melted cheese) . . . . .	£3.50
Bindi Bhajee . . . . .	£2.95
Mushroom Bhajee . . . . .	£2.95
Tark Dhall . . . . .	£2.95
Channa Bhajee . . . . .	£2.95
Sag Bhajee . . . . .	£2.95
Cauliflower Bhajee . . . . .	£2.95
Niramisha . . . . .	£2.95
Green Beans Bhajee . . . . .	£2.95
Raitha (Cucumber/Onion). . . . .	£2.95

## Sundries

Steam Boiled Rice. . . . .	£2.20
Brown Rice . . . . .	£2.30
Basmati Pillau Rice . . . . .	£2.50
Coconut Rice . . . . .	£2.95
Keema Rice. . . . .	£2.95
Mushroom Rice. . . . .	£2.95
Veg Rice . . . . .	£2.95
Lemon Rice . . . . .	£2.95
Egg Fried Rice . . . . .	£2.95

## Nan Breads

Nan . . . . .	£2.20
Keema Nan. . . . .	£2.60
Peshwari Nan. . . . .	£2.60
Garlic Nan . . . . .	£2.60
Chilli and Garlic Nan . . . . .	£2.70
Cheese and Garlic Nan . . . . .	£3.50
Cheese Nan. . . . .	£3.40
Kulcha Nan . . . . .	£2.60
Sag Nan . . . . .	£2.60
Honey Nan . . . . .	£2.60
Chips. . . . .	£2.50
Spicy Chips. . . . .	£2.95
Chapatti . . . . .	£1.80
Porotha . . . . .	£2.60
Stuffed Porotha. . . . .	£2.95
Tandoori Roti . . . . .	£2.60
Papadoms (each) . . . . .	.70p
Chutneys (each) . . . . .	.70p

# Beverages

## Beers

### KINGFISHER

Pint . . . . .	£4.30
½ Pint . . . . .	£2.55

### COBRA

Bottle 660ml . . . . .	£4.55
Mongoose 660ml . . . . .	£4.55
Bangla 660ml . . . . .	£4.55
Budweiser 330ml . . . . .	£3.20
Bitter (Bottle of Speckled Hen) 500ml . . . . .	£4.50

### CIDER

Bottle 568ml . . . . .	£4.50
House Wine by the Glass (Red, White or Rose) . . . . .	£4.10
Various Soft Drinks, Mineral Water & Juice's . . . . .	£1.95
Special Fruit Cocktail Juice . . . . .	£2.50
Lassi (Sweet, Sour, Mango or Pineapple) Pint . . . . .	£3.95

## Whiskey (per shot)

Bells . . . . .	£3.10
Jameson's . . . . .	£3.20
Jack Daniels . . . . .	£3.20
Southern Comfort . . . . .	£3.20
Single Malt Glenfidich . . . . .	£4.95

## Vodka (per shot)

Smirnoff . . . . .	£3.10
Grey Goose . . . . .	£5.25

## Rum (per shot)

Bacardi . . . . .	£3.10
Captain Morgan . . . . .	£3.10
Malibu . . . . .	£3.10

## Brandy (per shot)

Martel . . . . .	£4.50
Remy Martin . . . . .	£4.95
Hennessey XO . . . . .	£9.95

## Spirits (per shot)

Gordon's Gin . . . . .	£3.10
Archers Peach Schnapps . . . . .	£3.10
Tequila . . . . .	£3.10
Port . . . . .	£3.10
Vintage Port . . . . .	£3.10
Sherry (Harvey's Bristol Cream) . . . . .	£3.10
Aperitifs (per shot) . . . . .	£3.10
Liquors (per shot) . . . . .	£3.30

# Wine List

## Champagne

Dom Pérignon . . . . .	£195.95
Moët Chandon . . . . .	£55.95
Bollinger . . . . .	£69.95

## Sparkling Wine

Asti Martini. . . . .	£22.95
Prosecco . . . . .	£22.95
Cava . . . . .	£22.95

## White Wines

Chablis . . . . .	£23.95
Sauvignon Blanc . . . . .	£16.95
Pinot Grigio . . . . .	£15.95
Chardonnay . . . . .	£15.95
Frascati. . . . .	£14.95

## Red Wines

Chateauf Du Pape . . . . .	£23.95
St Emilon . . . . .	£19.95
Merlot . . . . .	£16.95
Shiraz . . . . .	£16.95
Cabernet Sauvignon . . . . .	£16.95
Chianti . . . . .	£15.95

## Rose Wine

Matus Rose . . . . .	£14.95
White Zinfandel . . . . .	£15.95
Rose . . . . .	£12.95

### HOUSE WHITE, RED OR ROSE

Bottle . . . . .	£12.95
Wine by the glass . . . . .	£4.10

## Special Sunday Banquet

1.30pm - 5.00pm

Adults £10.95

Children £7.95 (under 10yrs)

A la' Carte also Available

Management reserves the right to refuse any persons at any time without disclosing any reasons.  
Management also reserve the right to withdraw any special offers at  
anytime without giving any notice.

*Thank You.*