

PAPADUMS, PICKLES & LIGHT BITES

1. **PAPADUM (PLAIN OR SPICY) (V)** £1.30
Light and crispy lentil wafers served plain or with a touch of warming spice.
2. **DIPS (PER PERSON) (D)** £1.50
A selection of house chutneys including yoghurt mint, mango chutney, onion & cucumber salad, and Nepalese chutney.

VEGETARIAN APPETISERS

3. **VEGETABLE SAMOSA (G/VEG)** £6.90
Golden crispy pastry filled with lightly spiced potatoes and green peas.
4. **ONION BHAJI (G/VEG/E)** £6.95
Shredded onions blended with gram flour and aromatic spices, fried until crisp and golden.
5. **HARA BHARA KEBAB (V)** £7.95
Traditional spinach, pea and potato patties delicately seasoned and pan-fried.
6. **NEPALESE MOMO VEGETABLES (G/V/D/SO/SE)** £7.95
Traditional steamed dumplings filled with vegetables served with homemade sesame and tomato chutney.
7. **VEG MANCHURIAN (G/V/SO)** £7.95
Vegetable dumplings tossed in a tangy Indo Chinese sauce with spring onions.
8. **SPICY POTATOES (G/V/SO)** £7.95
Crispy battered baby potatoes tossed with Himalayan spices, gunpowder spice and sweet chilli sauce, served in a papadum basket.
9. **TANDOORI BROCCOLI (G/V)** £7.95
Fresh broccoli florets marinated in aromatic spices, and a touch of gunpowder spice, then chargrilled in the tandoor to create a delicious smoky flavour with a perfectly crisp finish.
10. **BEGAN PAKORA (G/V)** £6.95
Crispy aubergine fritters coated in seasoned gram flour batter.
11. **GRILLED PANEER (D)** £8.95
Chunks of cottage cheese marinated in aromatic spices and grilled to perfection with onions and peppers, creating a deliciously smoky and flavourful vegetarian dish.

TANDOORI, MEAT & SEAFOOD APPETISERS

12. **CHICKEN TIKKA (D)** £7.95
Tender chicken breast marinated in yoghurt and traditional spices, grilled in the tandoor.
13. **CHICKEN SAMOSA (G)** £6.95
Crispy pastry parcels filled with flavourful minced chicken.
14. **CHICKEN WINGS (D)** £6.95
Tandoori-spiced chicken wings cooked in the clay oven for a smoky finish.
15. **MINT TIKKA (D)** £8.95
Tender boneless chicken marinated in fresh mint, coriander, aromatic herbs, and creamy yogurt, with a hint of gunpowder spice. Traditionally cooked in a clay oven for a smoky, succulent finish.

16. **LAMB TIKKA (D)** £9.95
Succulent lamb cubes marinated with aromatic spices and cooked in the clay oven.
17. **LAMB SEEKH KEBAB (E)** £9.95
Minced lamb skewers infused with herbs and spices and cooked in the clay oven.
18. **LAMB CHOPS (D)** £12.95
Tender lamb chops marinated in chef's special spice blend and cooked in the clay oven.
19. **NEPALESE MOMO CHICKEN or LAMB (G/SE)** £7.95
Traditional steamed dumplings filled with choice of chicken or lamb, served with homemade sesame and tomato chutney.
20. **GRILLED TIGER KING PRAWNS (D/CR/MU)** £12.95
Jumbo king prawns marinated with Himalayan spices and cooked in the clay oven.
21. **FISH TIKKA (D/F/MU)** £10.95
Fresh cod or monkfish marinated in aromatic spices and cooked in the clay oven.
22. **CRAB CLAWS (G/CR)** £8.95
Crispy breadcrumb-coated crab claws fried until golden brown.
23. **SEA SALT SQUID (G/MO/E)** £11.95
Crispy squid rings, lightly coated in a fragrant blend of aromatic spice and sea salt, finished with a subtle hint of gunpowder for a warm, savoury kick.
24. **CRISPY CURRY LEAF PRAWNS (E/G/CR/SO)** £9.95
Crispy batter-fried prawns tossed with curry leaves, fresh ginger, aromatic spices, and a hint of gunpowder spice for a bold Indo-Chinese favourite with a perfect spicy kick.
25. **FISH AMRITSARI (G/R)** £9.95
Crispy fried cod fillet marinated in traditional spices and gram flour batter, deep-fried to golden perfection and served with tangy tamarind sauce for a classic North Indian street-food favourite.

CUSTOMISABLE STARTERS AND PLATTERS

26. **VEGETARIAN PLATTER (G/E/SO)** (For 1) £9.95 (For 2) £17.95
A delicious selection of onion bhaji, hara bhara kebab and spicy potatoes.
27. **GURKHALI PLATTER (D/G/E)** (For 1) £10.95 (For 2) £19.95
Chicken tikka, lamb seekh kebab, vegetable samosa, onion bhaji
28. **SPECIAL PLATTER (D/E)** (For 1) £12.95 (For 2) £23.95
A generous selection of chicken tikka, lamb chop, chicken wings and seekh kebab.
29. **SEAFOOD PLATTER (F/CR/MO/D/MU)** (For 1) £15.95 (For 2) £29.95
A delightful combination of king prawns, cod fish and sweet chilli mussel
30. **SPICED CHICKEN & PRAWN PURI (CR/G)** £11.95
Spiced chicken and prawns served on freshly fried, puffed puri bread for a light, crisp, and flavourful bite.
31. **GARLIC MUSSELS PURI (MO/SO/G)** £11.95
Mussels and mushrooms cooked with garlic, coriander and sweet chilli sauce, served with puffed bread.
32. **CHILLI CHICKEN / PANEER / FISH (G/SO/D/F)** £9.95
Choice of Chicken, Paneer or cod Fish Stir-fried with onions, peppers and sweet chilli sauce.
33. **LAURE KEBAB (CR)** £9.95
Nepalese-style kebab with minced chicken, succulent prawns, onions, coriander, and peppers, shallow-fried to perfection with aromatic spices.

ALLERGY & DIETARY INFORMATION

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SIGNATURE DISHES

- 34. SPECIAL LAMB 🍖** **£15.95**
Tender lamb and minced lamb slow cooked with garlic, ginger and onions, infused with aromatic Himalayan spices and finished with fresh coriander for a rich and hearty flavour.
- 35. JIRE KHURSANI (SO) 🍖🍖** **£16.95**
Chicken tikka or lamb tikka cooked with ginger, garlic, timmur pepper, tomatoes and fresh green chillies, creating a bold and fiery Himalayan specialty bursting with flavour. Served on sizzler.
- 36. HIMALAYAN CURRY** **£16.95**
A traditional bone in lamb curry slowly simmered with authentic Himalayan herbs and spices, delivering deep, rich and comforting flavours.
- 37. BUTTER CHICKEN / PANEER (D)** **£17.95**
Tandoori chicken or paneer gently simmered in a creamy butter and tomato sauce, delicately spiced for a smooth and indulgent classic favourite.
- 38. ROYAL MANGO CHICKEN / PANEER (D)** **£14.95**
Chicken or paneer cooked in a silky mango-infused sauce with delicate aromatic spices, offering a perfect balance of sweetness and warmth.
- 39. POKHRELI CHICKEN (D)** **£16.95**
Boneless grilled chicken, gently simmered in a rich Nepalese aromatic style spiced gravy with yoghurt, coconut milk and caramelised onions, creating a smooth, creamy and flavourful traditional dish.
- 40. CHEF'S SPECIAL KADAI (D/MO/CR) 🍖** **£17.95**
A vibrant combination of chicken, lamb, prawns and mussels stir cooked with peppers, onions, mushrooms and fresh coriander in a traditional wok-style kadai sauce.
- 41. RARA SPECIAL (D)** **£16.95**
Succulent marinated chicken breast cubes, lightly cooked in the tandoor to impart a smoky flavour, then simmered with tender lamb mince, fresh spinach and aromatic Himalayan spices, creating a rich and perfectly balanced speciality.
- 42. CHETTINAD CHICKEN / PANEER (D)** **£14.95**
A South Indian speciality prepared with curry leaves, coconut and freshly roasted spices, delivering a fragrant and deeply flavourful curry.
- 43. CHILLI GARLIC CHICKEN/PANEER(SO/G/D/E) 🍖** **£13.95**
Crispy chicken or paneer tossed in a fiery garlic chilli sauce with peppers and onions, inspired by the bold flavours of Indo Chinese cuisine.
- 44. ANNAPURNA SPECIAL (VEGAN)** **£11.95**
A wholesome combination of fresh spinach, mushrooms, asparagus, sweetcorn and potatoes, cooked in a rich bhuna style sauce with aromatic herbs and spices, creating a satisfying Himalayan inspired vegan speciality.
- 45. MALAI KOFTA (D)** **£11.95**
Delicate vegetable and paneer dumplings served in a luxurious creamy sauce infused with aromatic spices and a touch of cream for a rich and comforting taste.
- 46. PANEER IN CREAMY SPINACH SAUCE (D/G)** **£11.95**
Fresh spinach leaves blended into a smooth, velvety sauce with aromatic herbs and spices, combined with tender paneer dumplings to create a rich, comforting and flavourful vegetarian speciality.

SEAFOOD SPECIALITIES

- 47. SOUTH INDIAN COCONUT FISH CURRY(D/F/MU) £19.95**
Marinated cod or monkfish fillet, clay-oven cooked and served with freshly cooked spinach, curry leaves, and tomatoes in a rich coconut sauce, infused with aromatic South Indian spices for a deep, comforting flavour.
- 48. SEAFOOD MEDLEY (D/F/MU/CR)** **£23.95**
A sumptuous mix of king prawns, cod, monkfish, and mussels, gently simmered in a fragrant garlic, tomato, and chilli sauce, enriched with creamy coconut for a rich, aromatic, and indulgent flavour.
- 49. MALABAR KING PRAWNS (D/CR/MU)** **£19.95**
Succulent king prawns cooked in a traditional Malabar style coconut sauce with curry leaves, mustard seeds, and aromatic spices, showcasing the authentic flavours of India's south west coast.
- 50. PAN-SEARED SEA BASS (F/D)** **£19.95**
Pan-seared sea bass fillet served with a rich lemon, garlic, and tomato sauce.

CHEF'S SPECIALITIES

Choice of: Chicken, Lamb, Paneer, Cod Fish +£5.00 |
Monk fish +£5.00 | King Prawn +£5.00

- 51. GURKHALI 🍖** **£14.95**
A traditional Nepali curry prepared with mustard oil, fresh garlic, aromatic spices and green chillies, offering a bold and authentic Himalayan flavour.
- 52. GOAN SPECIAL (D)** **£15.95**
A rich coastal style curry cooked with coconut, tamarind and carefully selected spices, creating a delicious balance of creamy, sweet and tangy flavours.
- 53. HARBOROUGH FUSION (D)** **£14.95**
Our signature house speciality featuring spinach, mushrooms and tomatoes in a fragrant garlic sauce, finished with a touch of cream for a smooth and satisfying flavour.
- 54. GREEN DELIGHT 🍖** **£15.95**
A refreshing blend of spinach, mint, coriander and green chillies, delicately spiced to create a vibrant curry with a gentle kick.
- 55. PUNJABI** **£14.95**
Your choice of meat or vegetables cooked in a traditional Punjabi style handi with onions, tomatoes, green peppers and aromatic garam masala, slow cooked to develop a rich, deep and authentic flavour.
- 56. AKBARE 🍖🍖** **£15.95**
A fiery South Indian-inspired curry infused with aromatic spices, naga chilli and pomegranate seeds, delivering intense heat with a subtle hint of sweetness.

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57. ROYAL BIRYANI SPECIALITIES

Fragrant basmati rice cooked with saffron and aromatic spices.

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|-------------------------------------|---------------|
| A. Vegetable Biryani (D) | £15.95 |
| B. Chicken Biryani (D) | £17.95 |
| C. Lamb Biryani (D) | £18.95 |
| D. King Prawn Biryani (D/CR) | £20.95 |

58. CHOW MEIN & NOODLES

Indo-Chinese stir-fried noodles with vegetables, sweet chilli and soy sauce.

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|--|---------------|
| A. Vegetable Chow Mein (G/SO) | £14.95 |
| B. Chicken Chow Mein (G/SO/E) | £15.95 |
| C. Egg Chow Mein (G/SO/E) | £14.95 |
| D. Lamb Chow Mein (G/SO) | £15.95 |
| E. King Prawn Chow Mein (G/CR/SO) | £19.95 |

59. FROM THE TANDOOR

Served on a bed of onions with roasted peas and sweetcorn, accompanied by your choice of traditional curry sauce, including Tikka Masala, Korma, Bhuna, Madras, and more.

- | | DRY | SHASLIK |
|--|---------------|---------------|
| A. Chicken Tikka (D) | £14.95 | £15.45 |
| B. Tandoori Chicken(half) (D) | £14.95 | £15.45 |
| C. Lamb Tikka (D) | £16.95 | £17.45 |
| D. Lamb chops (D) | £20.95 | £21.95 |
| E. Paneer Tikka(D) | £12.95 | £13.45 |
| F. Cod Fish Tikka (D/MU) | £19.95 | £20.95 |
| G. Monk Fish Tikka (D/MU) | £19.95 | £20.95 |
| H. King Prawn Tikka (D/MU/CR) | £21.95 | £22.95 |
| I. Tandoori Mix Grill (D/MU/CR) | £25.95 | |

(Chicken tikka, Lamb chops, Sheekh Kebab, Cod Fish Tikka, Laure Kebab(Chicken & Prawn)



60. CLASSIC CURRIES



CHOOSE YOUR PROTEIN

- | | | | |
|-------------------|--------|---------------------|--------|
| Vegetable | £10.95 | Lamb mince (Keema) | £11.95 |
| Chicken | £11.95 | Paneer (D) | £12.95 |
| Chicken Tikka (D) | £12.95 | Cod fish (D/F/MU) | £17.95 |
| Lamb | £12.95 | Prawn (D/CR/MU) | £12.95 |
| Lamb Tikka (D) | £13.95 | King Prawn(D/CR/MU) | £18.95 |

THEN CHOOSE YOUR CURRY STYLE:

- A. TIKKA MASALA (D) (nut free)** :Tender tandoori-cooked meat or vegetables simmered in a rich, creamy tomato sauce with delicate spices, butter and cream. A classic British favourite with a smooth, mildly sweet flavour.
- B. KORMA (D) (nut free):** A luxuriously mild curry cooked with cream, coconut and aromatic spices, creating a rich, smooth and delicately sweet sauce.
- C. MADRAS** 🌶️🌶️ : A South Indian-inspired curry with a vibrant blend of spices, garlic, tomato and lemon, delivering a bold, hot and aromatic flavour.
- D. VINDALOO** 🌶️🌶️🌶️ :One of the hottest dishes on the menu. Cooked with fiery chillies, garlic, vinegar and traditional spices for an intense and robust flavour.
- E. BALTI** : A popular medium-spiced curry prepared with fresh herbs, garlic, onions, tomatoes and coriander, offering a rich and well-balanced taste.
- F. ROGAN JOSH** : A traditional Kashmiri-style curry cooked withromatic spices, peppers, tomatoes and onions, creating a fragrant and mildly spiced dish.
- G. BHUNA** : A thick, richly flavoured curry slowly cooked with onions, tomatoes, garlic and spices, producing a deep and concentrated taste.
- H. PATHIA** 🌶️ : A delicious combination of hot, sweet and tangy flavours, cooked with spices, lemon and a hint of sweetness for a perfectly balanced curry.
- I. DANSAK** 🌶️ : A Classic Persian-inspired curry cooked with lentils, herbs and spices, offering a rich, slightly sweet and gently spiced flavour.
- J. DUPIAZA** : A medium curry prepared with generous amounts of onions, creating a wonderfully textured and flavourful dish.
- K. KARAH(D)** 🌶️ :A traditional North Indian curry cooked with fresh tomatoes, onions, capsicum, garlic and coriander, delivering a bold and aromatic flavour.
- L. TRADITIONAL CURRY:** A timeless house curry made with a balanced blend of herbs and spices, offering a comforting medium spiced flavour.
- M. METHI:** Cooked with fragrant fenugreek leaves, fresh herbs and spices, creating a distinctive, mildly aromatic and earthy flavour.
- N. SAGWALA** : A wholesome curry cooked with fresh spinach, herbs and spices, finished with coriander and a touch of lemon for a fresh, vibrant taste.
- O. ACHARI** 🌶️ : A tangy and spicy curry infused with traditional Indian pickling spices, delivering a unique, zesty and aromatic flavour.
- P. PASANDA (D) (nut-free):** A mild and creamy curry prepared with yoghurt, cream and delicate spices, offering a rich, smooth and luxurious taste.
- Q. PHALL** 🌶️🌶️🌶️🌶️ **(VERY VERY HOT)**
A traditional extra-hot curry made with a powerful blend of fresh chillies and intense spices, delivering a fiery heat level for true chilli lovers while still maintaining deep, rich curry flavours.

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61. VEGETARIAN SPECIALITIES

AVAILABLE AS:
SIDE DISH £6.95 | MAIN COURSE £10.95

- A. **MIXED VEGETABLES (V)** ----- £6.95
A colorful medley of seasonal vegetables cooked with tomatoes, garlic, ginger and fresh coriander in a lightly spiced traditional sauce.
- B. **KADAHİ PANEER (D)** ----- £6.95
Indian cottage cheese cooked with onions, peppers, tomatoes and freshly ground spices in a rich and aromatic Punjabi-style sauce.
- C. **DAL TADKA (V)** ----- £6.95
Yellow lentils slow-cooked and finished with a fragrant tempering of garlic, cumin, onions and traditional Nepalese spices.
- D. **DAL MAKHANI (D)** ----- £6.95
A classic North Indian favourite of black lentils and kidney beans slow-cooked with butter, cream and aromatic spices for a rich, velvety texture.
- E. **GARLIC SPINACH (D)** ----- £6.95
Fresh spinach delicately cooked with roasted garlic, onions and tomatoes, creating a wholesome and flavourful dish.
- F. **MUMBAI ALOO (V)** ----- £6.95
Baby potatoes cooked with onions, tomatoes, garlic and traditional Mumbai-style spices for a comforting and satisfying flavour.
- G. **MUSHROOM PALAK (V)** ----- £6.95
Fresh mushrooms and spinach simmered in a lightly spiced sauce with garlic, onions and aromatic herbs.
- H. **CHANA PALAK (D)** ----- £6.95
Chickpeas and spinach cooked together in a rich, medium-spiced sauce infused with garlic, ginger and traditional herbs.
- I. **SPICED BHINDI** ----- £6.95
Tender okra stir-fried with onions, tomatoes and carefully selected spices for a delicious dry-style vegetable dish.
- J. **SAAG ALOO (D)** ----- £6.95
A traditional combination of fresh spinach and baby potatoes cooked with garlic, onions and warming spices.
- K. **GOBHI ALOO (V)** ----- £6.95
Cauliflower and baby potatoes cooked with tomatoes, onions and aromatic spices in a classic homestyle curry.

CHEF'S RECOMMENDATION

Dal Makhani, Kadahi Paneer, Chana Palak and Garlic Spinach are among our most popular vegetarian dishes, offering a perfect balance of authentic flavour and traditional Himalayan and Indian cooking.



62. ARTISAN NAAN & BREADS

- Plain Naan (D/G)** ----- £3.95
- Garlic Naan (D/G)** ----- £4.50
- Garlic Coriander Naan (D/G)** ----- £4.95
- Family Garlic Naan (D/G)** --- £6.95
- Family Naan (D/G)** ----- £5.95
- Keema Naan (D/G)** ----- £5.95
- Cheese Chilli Naan 🌶️ (D/G)** --- £4.95
- Cheese Naan (D/G)** ----- £4.95
- Peshwari Naan (D/G)** ----- £4.95
- Tandoori Roti /Chapati (G)** --- £3.00
- Lacha Paratha (D/G)** ----- £3.95
- Aloo Paratha (D/G)** ----- £4.95
(Potatoes stuffed Indian whole wheat flatbread.)



63. RICE ACCOMPANIMENTS

All rice dishes are prepared using premium-quality aged Basmati rice, renowned for its delicate aroma, light texture and exceptional flavour, making the perfect accompaniment to any meal.

- Saffron Pilau Rice (D)** ----- £4.25
- Steamed Rice** ----- £3.95
- Coconut Mango Rice (D)** ----- £4.95
- Egg Fried Rice (E)** ----- £5.95
- Mushroom Rice (D)** ----- £4.45
- Garlic Chilli Rice 🌶️** ----- £4.95
- Garlic Fried Rice** ----- £4.50
- Onion Pilau Rice (D)** ----- £5.95
- Keema Chilli Rice 🌶️** ----- £6.95
- Lemon & Garlic Rice** ----- £4.95
- Special Chicken Fried Rice (G/D/SO/E)** ----- £5.95
- Vegetables Rice (V)** ----- £5.95

Allergen Disclaimer: All dishes are prepared in a kitchen that handles gluten, milk.

64. SIDES, SALADS & ACCOMPANIMENTS

- Mixed Raita (D)** ----- £5.95
- Cucumber Raita (D)** ----- £5.95
- Chips** ----- £5.45
- Chilli Chips (SO)** ----- £7.95
- Green Salad** ----- £6.45

65. LITTLE GURKHAS (CHILDREN'S MENU)

- Scampi & Chips (CR/G)** ----- £8.95
- Fish Fingers & Chips (F/G)** ----- £8.95
- Chicken Nuggets & Chips (G)** -- £8.95



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