



Vegetarian Starters

Aloo Tikki & Chana £30

10 x potato patties with a masala 'chat pat' chick peas

Sweet Chili Mogo £25

Pieces of crispy mogo with our special sweet chili garlic glaze

Chili Paneer £30

Indo-Chinese style cheese cooked in a spicy & sour sauce

Gobi Manchurian £25

Crispy deep-fried cauliflower florets glazed in spicy & sour sauce

Hara Bara Kebab £25

10x Crispy deep-fried spiced potato and spinach kebabs

Paneer Tikka £30

Indian cheese coated in our signature spice recipe, charcoal grilled

Vegetable Samosa £20

10x Crispy fried vegetable parcels filled with spiced potato & peas

Paneer Spring Rolls £20

10x Spiced Indian cheese rolled into a thin crispy pastry

All items are cooked and delivered chilled.

Minimum order £50.

Our home deliveries also includes our pre-marinated menu ([click here](#))

Non-Vegetarian Starters

Chicken Tikka £25

Our special Blue Carrot recipe using chicken breast, charcoal grilled

Chili Chicken £25

Indo-Chinese style crispy chicken cooked in a spicy & sour sauce

Lamb Tikka £40

Our special Blue Carrot recipe using boneless spring lamb, charcoal grilled

Haryali Chicken Tikka £25

Chicken breast in a special marinade of spinach, coriander and mint, charcoal grilled

Jeera Chicken £30

Whole chicken pieces on the bone-dry fry with butter, cumin seeds & garam masala

Traditional Tandoori Chicken £30

On the bone whole chicken pieces generously spiced in a special marinade, charcoal grilled

Tandoori Haryali Chicken £30

On the bone whole chicken pieces in a special marinade of spinach, coriander & mint, charcoal grilled

Tandoori Chicken Wings £25

12x Buffalo chicken wings with that original tandoori marinade, charcoal grilled

Peri Peri Chicken Wings £25

12x Mildly spiced Peri Peri buffalo chicken wings, charcoal grilled

Seekh Kebabs £25

Spring lamb mince infused with Lahori spices, charcoal grilled

Chicken Kebabs £25

Chicken mince infused with Lahori spices, charcoal grilled

Lamb Chops £30

Our signature dish, spring lamb front chops marinated with Lahori spices, charcoal grilled

Fish Tikka £35

Tilapia fish pieces cooked in our Blue Carrot spice blend

Punjabi Chilli Tiger Prawn £35

Our signature dish, spicy tiger prawns, charcoal grilled

All items are cooked and delivered chilled.

Minimum order £50.

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Vegetarian Main Course

Dhal Makhani £30

Our signature dish, cooked lentils in a rich and creamy gravy

Tadka Dhaal £30

Traditionally cooked assorted lentils, cooked in a rich spicy gravy

Chana Dhaal £30

Cooked chickpea lentils in a masala sauce

Chana Masala £30

Spicy chickpeas cooked in a rich 'chata pat' tomato sauce

Saag Paneer £30

Fresh spinach cooked to perfection with Indian cheese

Karahi Paneer £30

Punjabi style rustic stir-fry, with Indian cheese and green peppers cooked in rich gravy

Paneer Makhani £30

Indian cheese with garden peas cooked in a rich tomato butter gravy (contains cashew nut)

Aloo Gobi £30

Sauteed cauliflower & potatoes in a medium spiced dry fry

Mixed Vegetable Curry £30

Fresh seasonal vegetables dry fry in a thick masala sauce

Vegetable Biryani £30

Traditional Punjabi style basmati rice with perfectly cooked assorted vegetables

All items are cooked and delivered chilled.

Minimum order £50.

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Non-Vegetarian Main Course

Karahi Chicken £30

Punjabi style rustic stir-fry, with chicken breast and green peppers cooked in rich gravy

Butter Chicken £30

Boneless chicken pieces cooked in a rich tomato butter gravy (contains cashew nut)

Palak Chicken £35

Boneless chicken pieces cooked in onions, tomatoes, spices, herbs and plenty of spinach.

Achari Chicken £30

Boneless chicken pieces cooked in a mixture of spices giving a warm, rich pickle flavored curry

Karahi Lamb £35

Spring lamb 'on the bone' Punjabi style cooked in a rich gravy

Palak Lamb £40

Spring lamb 'on the bone' cooked in onions, tomatoes, spices, herbs and plenty of spinach.

Achari Lamb £35

Spring lamb 'on the bone' cooked in a mixture of spices giving a warm, rich pickle flavored curry

Rogan Josh £35

Leg of spring lamb cooked in a smooth onion, tomato sauce

Masala Lamb Chops £40

Spring lamb chops cooked Kenyan style

Chicken Biryani £30

Lahore recipe of chicken cooked with yogurt & basmati rice

Lamb Biryani £35

Lahore recipe of spring lamb with basmati rice

Goan Style Fish Curry £45

Monk Fisk cooked in an array of warm spices, mustard seeds and coconut milk

Karahi Prawns £40

Punjabi style rustic stir-fry, with Tiger Prawns and green peppers cooked in rich gravy

All items are cooked and delivered chilled.

Minimum order £50.

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Sides

Naan Bread £10

3 pieces of Punjabi style naan cooked in a Tandoor

Plain Prantha £10

3 pieces of Punjabi style flatbread cooked on a Tava

Plain Rice £15

Boiled basmati rice to compliment your curry infused with a hint of turmeric

Afghani Style Mixed Salad £15

Fresh lettuce, cherry tomato, red onion, cucumber & pomegranate

Mint Chutney £10

Thick yogurt, mint infused with a hint of garlic

Chili Sauce £10

Hot chili garlic sauce

All items are cooked and delivered chilled.

Minimum order £50.

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