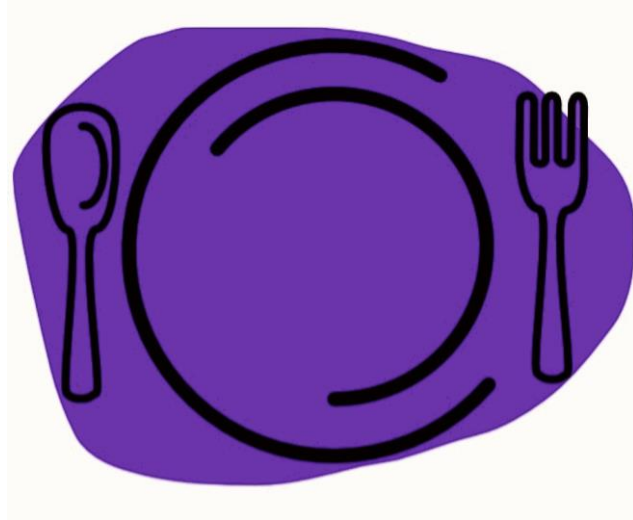


# FOOD MENU



Follow the code to find your dish.

1\* = Mild and tasty

2\* = A little bit of spice

3\* = Medium strength

4\* = Feeling the heat

5\* = Hot!

6\* = Hot, hot!

7\* = Extremely hot!

*We're able to change the strength of most of our dishes to suit individual tastes, however please be aware this is this may affect the flavour of certain dishes depending on how they are changed.*

*It is possible for us to prepare many of our dishes to suit a vegetarian diet and some to suit vegan diet upon request.*

To find a dish with the perfect heat for you, follow our code! (See our first page for details)

## STARTER

Chicken Tikka	£3.90	<u>1*</u>	Spicy Fried Chicken Wings	£3.90	<u>2*</u>
Lamb Tikka	£3.90	<u>1*</u>	Chicken Pakora	£3.90	<u>1*</u>
Sheek Kebab	£3.90	<u>1*</u>	Chicken Satay	£3.90	<u>1*</u>
Shami Kebab	£3.90	<u>1*</u>	Chicken Tikka Wrap	£3.90	<u>2*</u>
Mini Mix	£3.90	<u>1*</u>	Cheesy Chicken	£3.90	<u>5*</u>
<i>Chicken tikka, lamb tikka, sheek kebab.</i>			<i>Chicken tikka cubes cooked with Naga pickle and cheese.</i>		
Tandoori King Prawns	£4.95	<u>1*</u>	Chicken Chat Puri	£3.90	<u>1*</u>
Jal-e-Pakora	£3.90	<u>3*</u>	Prawn Puri	£3.90	<u>1*</u>
<i>Cubes of chicken in a spicy homemade batter – served with a hot chilli sauce.</i>			King Prawn Puri	£4.95	<u>1*</u>
Asha Pot	£3.90	<u>1*</u>	King Prawn Butterfly	£4.95	<u>1*</u>
<i>A creamy dish topped with melted cheese - cubes of chicken tikka blended with potato, green pepper, carrot and onion.</i>			Fish Grill <i>(May contain bones)</i>	£4.95	<u>1*</u>
Mushroom Pot	£3.90	<u>1*</u>	Meat Somosa	£3.90	<u>2*</u>
<i>A creamy dish topped with melted cheese - mushrooms blended with cubes of chicken tikka.</i>			Vegetable Somosa	£3.90	<u>2*</u>
Onion Bhaji	£3.90	<u>1*</u>	Onion Bhaji	£3.90	<u>1*</u>
			Chicken Tikka Roll	£3.90	<u>2*</u>
			Garlic Mushrooms	£3.90	<u>1*</u>
			<i>An Indian take on a classic dish!</i>		

## TANDOORI DISHES

*Tandoori Dishes are marinated in specially selected mixed spices then barbecued in the clay oven. These dishes are served with a fresh salad and mint sauce.*

Chicken Tikka	£7.95	<u>1*</u>
Lamb Tikka	£7.95	<u>1*</u>
Tandoori Chicken <i>(on/off the bone)</i>	£7.95	<u>1*</u>
Chicken or Lamb Shashlik	£8.95	<u>1*</u>
<i>Cooked with chunky onion, green pepper and tomato.</i>		
Tandoori King Prawns	£11.95	<u>1*</u>
Tandoori Mixed Grill	£10.95	<u>1*</u>
<i>Chicken tikka, lamb tikka, tandoori chicken and sheek kebab.</i>		
Bandari Platter	£11.95	<u>1*</u>
<i>Chicken tikka, lamb tikka, tandoori chicken and sheek kebab topped with a cheese and minced meat sauce.</i>		
Murg Madhuwalla	£8.95	<u>1*</u>
<i>Breast of chicken marinated in our chef's secret sweet coating, then barbecued in the tandoori oven.</i>		
Salmon Grill	£8.95	<u>1*</u>
<i>A salmon fillet cooked with a Bengali twist. (May contain bones)</i>		
Garlic Chicken or Lamb Tikka	£8.95	<u>2*</u>
Chilli Chicken or Lamb Tikka	£8.95	<u>5*</u>
<i>Cooked with naga pickle.</i>		

## BIRYANI DISHES

*Biryani dishes are cooked with various spices, topped with an omelette and served with a vegetable curry.*

Chicken Biryani	£9.95	<u>2*</u>
Lamb Biryani	£9.95	<u>2*</u>
Chicken Tikka Biryani	£10.95	<u>2*</u>
Prawn Biryani	£9.95	<u>2*</u>
King Prawn Biryani	£11.95	<u>2*</u>
Keema Biryani	£9.95	<u>2*</u>
Vegetable Biryani	£7.95	<u>2*</u>
<i>Topped with diced cucumber and tomato instead of omelette.</i>		
Bandari Biryani	£10.95	<u>4*</u>
<i>Chicken tikka, lamb tikka and minced meat cooked using our chef's special recipe.</i>		

## ALLERGIES & INTOLERANCES

If you have any food allergy or intolerance we may need to be aware of, please speak to a member of staff before ordering your meal.

Please be aware that some dishes may contain ground nuts.

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## TRADITIONAL DISHES

Chicken	£7.50
Lamb	£7.50
Prawn	£7.95
King Prawn	£11.95
Vegetable	£5.50

### Korma 1\*

*A tasty creamy classic with a delicious range of mild spices to bring out its unique flavour.*

### Malaya 1\*

*A mild dish that is prepared using a special blend of spices and cooked with chunks of juicy pineapple.*

### Dansak 1\*

*This unique dish is cooked up using fine lentils and special spices to create both a sweet and sour taste.*

### Saag 1\*

*Delicately spiced spinach dish, less saucy than most yet just as delicious.*

### Bhuna 2\*

*A medium curry cooked in a delicious thick sauce with a variety of different herbs and spices to give this dish its individual flavour.*

### Rogan Josh 2\*

*This traditional dish that is garnished with garlic and tomatoes to bring out its distinct flavour.*

### Dupiaza 3\*

*Countless cubed onions & green peppers are used to make up this medium spiced classic.*

### Pathia 4\*

*This mouth-watering dish has been specially created to provide an individual taste consisting of three elements; sweet, sour & hot.*

### Madras 5\*

*Very well known for its hot and spicy flavour, this dish originates from the Madras province of India.*

### Ceylon 5\*

*A hot tasty dish blended with coconut to create a delicious rich sauce.*

### Vindaloo 6\*

*This is a very hot dish that is cooked with specially selected spices and chunks of potato.*

### Phall 7\*

*This is the hottest dish on our menu. It is carefully prepared by our chef to give you the intense heat whilst providing a delicious flavour.*

## SIGNATURE DISHES

*Our delicious range of signature dishes are exclusive to dine in customers only. All dishes **£9.95** each!*

### Rangeela 1\*

**Chicken**

*Sliced pieces of chicken tikka cooked in a mild creamy sauce, prepared with specially selected spices and topped with golden syrup.*

### P.K 1\*

**Chicken**

*White wine lovers? Try this delicious creamy chicken curry created using mild spices and cashew nuts, then prepared with a hint of white wine to bring out its unique taste.*

### Baghban 2\*

**Chicken**

*A sweeter dish cooked using honey, ratatouille and diced chicken tikka along with specially selected herbs and spices to give this curry its individual flavour.*

### Sultan 3\*

**Chicken or Lamb**

*A unique dish cooked using half breast pieces of chicken or lamb tikka, carefully prepared in a barbecue flavour sauce with fresh spring onion.*

### Sholey 4\*

**Chicken or Lamb**

*Strips of freshly cooked chicken or lamb tikka prepared in a hot sauce created using a range of specially chopped mixed pickle and homemade chilli sauce.*

### Ghajini 5\*

**Chicken**

*A flavourful dish specially created using a mixture of green chilli pickle, chunks of chicken tikka, minced meat and a hard-boiled egg to give you its authentic taste.*

## ALLERGIES & INTOLERANCES

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## ASHA'S SPECIALS

### Pasanda 1\*

*Chicken or Lamb* £8.95  
*Cocktail (Chicken, Lamb & Kofta)* £8.95  
*King Prawn* £11.95  
*This dish is cooked in a mildly spiced creamy sauce which gives it an authentic flavour. Topped with flaked almonds.*

### Asha 1\*

*Chicken* £8.95  
*Double breast of chicken tikka barbecued in the clay oven then cooked in a mild sauce with a touch of single cream. Topped with fried tomato and garlic.*

### Makhanee 1\*

*Chicken or Lamb* £8.95  
*Sweet tooth? You'll love this... succulent shredded chicken or lamb tikka cooked in a rich creamy sauce with a hint of butter ghee and topped with golden syrup.*

### Royal 1\*

*Chicken* £8.95  
*One of our best sellers! A tasty mild dish cooked with various spices. Topped with melted cheese and crispy potato shavings.*

### Kuzuri 1\*

*Chicken* £8.95  
*Mint-tastic ... This is a unique mild dish cooked with fresh garden mint and diced chicken tikka in a thick creamy sauce.*

### Chatpoti Chicken 1\*

*Chicken* £9.95  
*Diced chicken tikka pieces combined with green pepper, onions and flash fried garlic then topped with melted cheese. Accompanied by a dish of masala sauce.*

### Butter 1\*

*Chicken or Lamb* £8.95  
*A delicious mild creamy dish cooked with large chunks of chicken or lamb tikka marinated in a butter ghee sauce.*

### Amlee 1\*

*Chicken* £8.95  
*Fancy something fruity? This delicious chicken dish is blended with mango pulp to give you its distinct sweet flavour.*

### Modhu Murgi 1\*

*Chicken* £8.95  
*Honey roast chicken lightly spiced with garlic, ginger and olive oil and cooked with ratatouille to create a mild chunky sauce.*

### Badami 1\*

*Chicken or Lamb* £8.95  
*Go nutty! Try this mild creamy dish created using cashew nuts and marinated chicken or lamb tikka in a thick tasty sauce.*

### Tikka Masala 2\*

*Chicken or Lamb* £8.95  
*Cocktail (Chicken, Lamb & Kofta)* £8.95  
*King Prawn* £11.95  
*It's a classic! This delicious dish is prepared with a specially blended masala sauce to give it a unique flavour. Cooked with fresh cream and almonds.*

### Saag Chicken Grill 2\*

*Chicken* £9.45  
*No too saucy... A unique blend of marinated chicken tikka and spinach cooked with barbecued chunky onions, green pepper and tomato.*

### Paro 2\*

*Chicken or Lamb* £8.95  
*A unique dish blended with garlic paste and lemon juice then accompanied by a hint of jeera and garam masala spice to give it a distinct flavour!*

### Desi Pride Chicken 2\*

*Chicken* £8.95  
*It's a favourite! Chunks of chicken tikka prepared in a minced meat sauce and blended with select spices to give you a delicious flavour.*

### Achari 3\*

*Chicken or Lamb* £8.95  
*This is a unique dish which consists of diced chicken or lamb tikka cooked in a thick sauce blended with chilli pickle and a selection of spices.*

### Shashlick Korahi 3\*

*Chicken or Lamb* £9.45  
*Chicken or lamb tikka cooked with barbecued chunks of onion, green pepper and tomatoes in a medium heat sauce and served to you on a sizzling dish.*

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## ASHA'S SPECIALS

### Mirch Masala 4\*

**Chicken or Lamb** £8.95  
*A hotter take on the classic masala with diced onion and garlic. This thick hot sauce is blended with a selection of masala spices to give you a mouth-watering flavour.*

### Dev Daas 5\*

**Mixed Chicken and Lamb** £8.95  
*Our #1 hot dish! Marinated strips of chicken and lamb tikka cooked with fresh herbs, methi herb and chilli pickle.*

### Jalfrezi 5\*

**Chicken or Lamb** £8.95  
*This well-known hot dish is cooked with a selection of green chillies and sliced peppers alongside its special blend of spices.*

### Chilli Garlic 5\*

**Chicken or Lamb** £8.95  
*A delicious dish cooked with chicken or lamb tikka, chopped garlic and fresh sliced chillies to give it a hot thick sauce.*

### Chilli Garlic Korahi 5\*

**Chicken or Lamb** £9.45  
*A tasty dish cooked with chicken or lamb tikka packed with fresh garlic, sliced chillies and cubed onion. Served to you on a sizzling dish.*

### South Indian Garlic 5\*

**Chicken or Lamb** £8.95  
*Chunks of chicken or lamb tikka cooked with sliced green chillies, chopped garlic and a peeled tomato in a hot thick sauce.*

### Naga 6\*

**Chicken or Lamb** £8.95  
*The Naga chilli is well known in Bangladeshi cooking, it's one of the hottest aromatic chillies available which is what gives this dish its distinct flavour.*

### Dancing Dansak 6\*

**Chicken or Lamb** £8.95  
*Sweet, sour and hot! Chicken or lamb tikka cooked in a thick lentil-based sauce with lemon juice. A much hotter take on the traditional Dansak.*

## ALLERGIES & INTOLERANCES

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## BALTI DISHES

*A combination of fresh garlic, ginger, coriander and tomato cooked with an aromatic selection of spices to give our Balti dishes their unique flavour.*

*The strength of these dishes can be altered upon request.*

**Tandoori Mix Balti 3\*** £8.95  
*A mix of chicken tikka, lamb tikka and kofta kebab cooked together in a Balti sauce.*

**Tandoori King Prawn Balti 3\*** £11.95  
*King prawns marinated in a tikka paste and barbecued in the tandoori oven then cooked in a Balti sauce.*

**Tropical Balti 3\*** £7.95  
*A mix of chicken breast, succulent lamb and prawns cooked together in a Balti sauce.*

**Chicken Balti 3\*** £7.95  
*Chunks of chicken breast cooked in a Balti sauce.*

**Chicken Tikka Balti 3\*** £8.95  
*Chunks of chicken tikka cooked in a Balti sauce.*

**Lamb Balti 3\*** £7.95  
*Chunks of lamb cooked in a Balti sauce.*

**Lamb Tikka Balti 3\*** £8.95  
*Chunks of lamb tikka cooked in a Balti sauce.*

**Prawn Balti 3\*** £7.95  
*Prawns cooked in a Balti sauce.*

**Vegetable Balti 3\*** £5.95  
*Cauliflower, broccoli, sliced green beans, peas, mushroom and potato cooked together in a Balti sauce.*

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## Rice

Boiled Rice	£2.40	<u>1*</u>
Pilau Rice	£2.50	<u>1*</u>
Mushroom Rice	£2.85	<u>1*</u>
Egg Rice	£2.85	<u>1*</u>
Vegetable Rice	£2.85	<u>1*</u>
Garlic Rice	£2.85	<u>1*</u>
Keema Rice	£2.85	<u>1*</u>
Khuska Rice <i>(Nuts &amp; Sultanas)</i>	£2.85	<u>1*</u>
Special Fried Rice <i>(Egg &amp; Peas)</i>	£2.85	<u>1*</u>
Peas Rice	£2.85	<u>1*</u>
Onion Rice	£2.85	<u>1*</u>
Lemon Rice	£2.85	<u>1*</u>
Cheese Rice	£2.85	<u>1*</u>
Coconut Rice	£2.85	<u>1*</u>

## Naan Bread

Plain Naan	£2.50	<u>1*</u>
Garlic Naan	£2.85	<u>1*</u>
Peshwari Naan <i>(The sweet one)</i>	£2.85	<u>1*</u>
Keema Naan <i>(The meat one)</i>	£2.85	<u>2*</u>
Chilli Naan	£2.85	<u>5*</u>
Chilli & Coriander Naan	£2.85	<u>5*</u>
Chilli Chicken Tikka Naan	£2.85	<u>5*</u>
Chicken Tikka Naan	£2.85	<u>1*</u>
Garlic & Coriander Naan	£2.85	<u>1*</u>
Vegetable Naan	£2.85	<u>1*</u>
Cheese Naan	£2.85	<u>1*</u>
Onion & Garlic Naan	£2.85	<u>1*</u>
Balti Naan	£2.85	<u>2*</u>
Paratha	£2.85	<u>1*</u>
Stuffed Paratha	£2.85	<u>1*</u>
Puri	£1.50	<u>1*</u>
Chapatti	£1.50	<u>1*</u>

## Side Dishes

*All side dishes are a mild heat, to alter this please speak with a member of staff.*

*All Side dishes **£3.50** each.*

Bombay Potato <i>(Potato)</i>	<u>1*</u>
Saag Aloo <i>(Spinach &amp; Potato)</i>	<u>1*</u>
Chana Bhaji <i>(Chickpeas)</i>	<u>1*</u>
Aloo Gobi <i>(Potato &amp; Cauliflower)</i>	<u>1*</u>
Bhindi Bhaji <i>(Okra/Ladies Fingers)</i>	<u>1*</u>
Chana Panir <i>(Chickpeas &amp; Cheese)</i>	<u>1*</u>
Saag Bhaji <i>(Spinach)</i>	<u>1*</u>
Aloo Methi <i>(Potato &amp; Fenugreek)</i>	<u>1*</u>
Cauliflower Bhaji	<u>1*</u>
Saag Panir <i>(Spinach &amp; Cheese)</i>	<u>1*</u>
Mushroom Bhaji	<u>1*</u>
Aloo Chana <i>(Potato &amp; Chickpeas)</i>	<u>1*</u>
Vegetable Curry	<u>1*</u>
Chana Bhaji <i>(Chickpeas)</i>	<u>1*</u>
Tarka Dall <i>(Lentils)</i>	<u>1*</u>
Vegetable Bhaji	<u>1*</u>
Chicken Noodles	<u>1*</u>
Special Noodles <i>(Egg &amp; Peas)</i>	<u>1*</u>
Fried Noodles	<u>1*</u>
Egg Noodles	<u>1*</u>
Homemade Chips	<u>1*</u>
Raitha <i>(Cucumber/Onion/Mixed)</i>	<u>1*</u>

## Pappadums & Pickles

Plain Pappadum	£0.80	<u>1*</u>
Spicy Pappadum	£0.80	<u>3*</u>
Pickle Tray	£3.20	<u>1*</u>
Mint Sauce	£0.80	<u>1*</u>
Mango Chutney	£0.80	<u>1*</u>
Onion Salad	£0.80	<u>1*</u>
Coconut Chutney	£0.80	<u>1*</u>
Lime Pickle	£0.80	<u>5*</u>