



TRADITIONAL DISHES (MAIN)

MEDIUM CURRY

Sauce of medium consistency produced from a wide range of oriental spices giving a rich flavour

MADRAS

A most popular dish made with spices; it has a hot and sour taste

JALFREZI

Cooked with onions, peppers and fresh Green chillies – a fairly hot dish

BHUNA

A dish thoroughly garnished with onions, tomatoes, green herbs and selected spices, medium strength

CEYLON

Slightly hot dish finished in a slightly tangy and spicy sauce of lemon and coconut

DOPIAZA

A maximum quantity of onions, freshly seasoned with exclusive spices to produce a medium hot taste

DHANSAK

An excellent combination of spices with pineapple, Lentils and other spices. It is sweet, sour and little hot

PATHIA

Sour and Hot dish, prepared with a maximum of tomato puree and various spices

METHI

A medium hot dish cooked with fenugreek Leaves in a dry but moist sauce

KORMA

A very mild curry with coconut, cream and sugar

SAAGWALLA

Prepared with fresh spinach and spices, medium strength

ROGAN JOSH

A medium hot curry spiced with herbs and garnished with tomato, onions and green peppers

KARAI

Medium curry dish with tomatoes, onions, capsicum and fenugreek leaf with various spices

BOMBAY

A mild-medium dish. Cooked with potato and boiled egg

These dishes can be cooked with;

MEAT	£5.25	PRAWN.....	£5.25
CHICKEN	£5.25	VEGETABLE.....	£3.95
KING PRAWN.....	£9.95	CHICKEN TIKKA.....	£5.50

