

# STARTERS

## Poultry

<b>Chicken Tikka</b> . . . . .	<b>£3.10</b>
<i>Tender pieces of chicken marinated in freshly grounded aromatic herbs and spices.</i>	
<b>Tandoori Chicken</b> . . . . .	<b>£3.10</b>
<i>Tender pieces of chicken marinated in freshly grounded aromatic herbs and spices. On the bone.</i>	
<b>Chicken Chat</b> . . . . .	<b>£3.10</b>
<i>Lightly Spiced and stir fried chicken, garnished in a traditional puree.</i>	
<b>Garlic Chicken</b> . . . . .	<b>£3.20</b>
<i>Lightly Spiced stir fried chicken in a garlic sauce. Garnished in a puree.</i>	
<b>Chicken Pakora</b> . . . . .	<b>£3.10</b>
<i>Pieces of chicken tikka coated in a light, spicy chickpea batter and deep fried until crisp and golden.</i>	
<b>Chicken Kebab</b> . . . . .	<b>£3.10</b>
<i>Minced Chicken kebabs lighty spiced and deep fried until crisp and golden.</i>	

## Meat

<b>Tandoori Balti Kebab</b> . . . . .	<b>£3.20</b>
<i>Minced Kebab mixed with freshly chopped chillies skewered with fresh peppers. (Hot)</i>	
<b>Lamb Tikka</b> . . . . .	<b>£3.20</b>
<i>Tender pieces of Lamb marinated in freshly grounded aromatic herbs and spices.</i>	
<b>Lamb Chops</b> . . . . .	<b>£3.95</b>
<i>Pieces of Lamb Chops marinated in fresh ground aromatic herbs and spices.</i>	
<b>Sheek Kebab</b> . . . . .	<b>£3.10</b>
<i>Minced Lamb Skewered and cooked in a Tandoori Clay oven.</i>	
<b>Shami Kebab</b> . . . . .	<b>£3.10</b>
<i>Minced Lamb Croquettes, Grilled.</i>	
<b>Mixed Starter</b> . . . . .	<b>£3.95</b>
<i>A combination of Chicken Tikka, Lamb Tikka, Sheek Kebab &amp; Onion Bhaji.</i>	
<b>Stuffed Mushroom</b> . . . . .	<b>£3.10</b>
<i>Stuffed with spiced minced lamb, coated in a light spicy batter, deep fried until crisp and golden.</i>	
<b>Meat Samosa</b> . . . . .	<b>£2.95</b>
<i>Deep fried meat Pasties.</i>	
<b>Stuffed Peppers</b> . . . . .	<b>£3.20</b>

## Vegetarian

<b>Gajar Aloo Puri</b> . . . . .	<b>£2.95</b>
<i>Finely chopped carrots potatoes very delicately spiced stir fried and served on a puri.</i>	
<b>Mixed Vegetable Starter</b> . . . . .	<b>£3.50</b>
<i>Onion Bhaji, Veg Pakora, Garlic, Mushroom, Veg Samosa.</i>	
<b>Onion Bhaji</b> . . . . .	<b>£2.95</b>
<i>Sliced onions mixed with spices and deep fried.</i>	
<b>Vegetable Samosa</b> . . . . .	<b>£2.95</b>
<i>Deep fried vegetable pasties.</i>	
<b>Garlic Mushroom</b> . . . . .	<b>£2.95</b>
<i>Mushroom stuffed with garlic, cooked in light spicy batter and deep fried until crisp and golden.</i>	
<b>Mushroom Puree</b> . . . . .	<b>£2.95</b>
<i>Sliced mushrooms cooked with spices and herbs, served on a puree.</i>	
<b>Chana Puree.</b> . . . . .	<b>£2.95</b>
<i>Chick peas cooked with spices and herbs. Served on a puree.</i>	
<b>Aloo Chat.</b> . . . . .	<b>£2.95</b>
<i>Lightly spiced potato pieces, garnished on a traditional puree.</i>	
<b>Vegetable Pakora</b> . . . . .	<b>£2.95</b>
<i>Fine slices of vegetables mixed with spices and deep fried.</i>	
<b>Aloo Pakora</b> . . . . .	<b>£2.95</b>
<i>Spicy potato in batter deep fried.</i>	

## Soup

<b>Dhal Soup</b> . . . . .	<b>£2.95</b>
<i>Lentil soup</i>	
<b>Mulgatawny Soup</b> . . . . .	<b>£2.95</b>
<i>Spicy Lentil soup.</i>	
<b>Chicken Soup</b> . . . . .	<b>£2.95</b>

## JALFREZI

*Fresh onion, peppers and sliced green peppers, cooked in a hot, fiery sauce.*

<b>Chicken</b> . . . . .	<b>£6.95</b>	<b>King Prawn</b> . . . . .	<b>£9.95</b>
<b>Lamb</b> . . . . .	<b>£6.95</b>	<b>Prawn</b> . . . . .	<b>£6.95</b>
<b>Chicken Tikka</b> . . . . .	<b>£7.95</b>	<b>Vegetable</b> . . . . .	<b>£5.95</b>
<b>Lamb Tikka</b> . . . . .	<b>£7.95</b>	<b>Mixed</b> . . . . .	<b>£7.95</b>
<b>Kofta (meatballs)</b> . . . . .	<b>£7.95</b>	<i>Combo of Chicken &amp; Lamb Tikka</i>	

## KARAHI

*Fresh green peppers cooked in a medium sauce using a variety of spice, garnished with coriander, served in a Karahi dish*

<b>Chicken</b> . . . . .	<b>£6.95</b>	<b>King Prawn</b> . . . . .	<b>£9.95</b>
<b>Lamb</b> . . . . .	<b>£6.95</b>	<b>Prawn</b> . . . . .	<b>£6.95</b>
<b>Chicken Tikka</b> . . . . .	<b>£7.95</b>	<b>Vegetable</b> . . . . .	<b>£5.95</b>
<b>Lamb Tikka</b> . . . . .	<b>£7.95</b>	<b>Mixed</b> . . . . .	<b>£7.95</b>
<b>Kofta (meatballs)</b> . . . . .	<b>£7.95</b>	<i>Combo of Chicken &amp; Lamb Tikka</i>	



# CHEF'S SPECIALS

<b>Duck Special</b> . . . . .	<b>£8.95</b>
<i>A medium Dish with capsicum, tomatoes and pimentos with fresh herbs and spices creating a slightly tangy flavour.</i>	
<b>Duck Dilwala</b> . . . . .	<b>£8.95</b>
<i>Cooked in a creamy flavoured sauce with nuts, onions and garnished with fresh coriander.</i>	
<b>Chicken/ Lamb Gurkali</b> . . . . .	<b>£7.95</b>
<i>Exotic mix spices green chillies, garlic, ginger, fresh tomatoes and green peppers with fresh lemons to give a sharp and distinctive taste.</i>	
<b>South Indian Garlic Chicken or Lamb</b> . . . . .	<b>£7.95</b>
<i>Chicken or Lamb cooked in a traditional south Indian style with fresh garlic, tomatoes and with herbs and spices in a thick sauce.</i>	
<b>Horin Special</b> . . . . .	<b>£9.95</b>
<i>Horin marinated in the chef's special sauce then cooked with fresh ginger, peeled tomatoes and coriander in a medium sauce.</i>	
<b>Lava Horin</b> . . . . .	<b>£9.95</b>
<i>Hot spicy curry, prepared with green chilli and green peppers, touch of tomato sauce and coriander, sizzled with fresh pieces of Horin in long strips.</i>	
<b>Hash Bhuna</b> . . . . .	<b>£8.95</b>
<i>Duck marinated with delicate herbs and spices grilled in the Tandoori, cooked with garlic, ginger, onions and tomatoes garnished with coriander.</i>	
<b>Tandoori Butter Chicken</b> . . . . .	<b>£7.95</b>
<i>Chicken tikka in a creamy butter sauce cooked with fresh cream and selected herbs and spices.</i>	
<b>Pasanda Dishes Chicken or Lamb</b> . . . . .	<b>£7.95</b>
<i>Mildly cooked lamb or chicken in almond sauce with cream red wine and aromatic spices.</i>	
<b>Muglai Dishes Chicken or Lamb</b> . . . . .	<b>£7.95</b>
<i>Chicken or lamb cooked with specially selected herbs spices along, with egg and almonds.</i>	
<b>Methi Dishes Chicken or Lamb</b> . . . . .	<b>£7.95</b>
<i>Succulent pieces of lamb or chicken cooked in a medium hot sauce delicately perfumed with fenugreek leaves.</i>	
<b>Sag Dishes Chicken or Lamb</b> . . . . .	<b>£7.95</b>
<i>Chicken, lamb or prawn cooked with spinach and mixed spices.</i>	
<b>Malaiwali Murghi</b> . . . . .	<b>£7.95</b>
<i>Chicken kebab cooked in mild spicy butter sauce.</i>	
<b>Mango Malaya</b> . . . . .	<b>£7.95</b>
<i>Chicken tikka and sweet mango cooked in a very delicately spiced, mild. Malaya sauce.</i>	
<b>Balti Cham Cham Chicken or Lamb</b> . . . . .	<b>£7.95</b>
<i>Pieces of chicken cooked in a special balti sauce with green peppers.</i>	
<b>King Prawn Sagwala</b> . . . . .	<b>£9.95</b>
<i>King prawn cooked with spinach and mixed spices.</i>	
<b>King Prawn Delight</b> . . . . .	<b>£9.95</b>
<i>Cooked with fresh cream, red wine, almonds sauce, selected herbs and spices.</i>	
<b>Bangladeshi Chingri</b> . . . . .	<b>£9.95</b>
<i>Whole king prawns cooked in fried onions, peppers, fresh green chillies in a thick spicy sauce.</i>	
<b>Chicken Tikka Makhani</b> . . . . .	<b>£7.95</b>
<i>Mildly spiced, diced boneless chicken roasted in a Tandoori and cooked in a special sauce made from fragrant spices, ground almond, butter cream and cheese.</i>	
<b>Chicken or Lamb Sylheti</b> . . . . .	<b>£7.95</b>
<i>Diced chicken cooked in a spicy sauce with spring onion, coriander and garlic garnished with tomato and green chilli.</i>	
<b>Lamb Shank</b> . . . . .	<b>£8.95</b>
<i>Indian Style shank cooked with medium spices served with a special rice.</i>	
<b>Salmon Karahi</b> . . . . .	<b>£8.95</b>
<i>Fresh Salmon cooked and simmered in a sauce of fresh herbs and spices with onions also with fresh coriander, green peppers and served in a sizzling skillet.</i>	
<b>Lamb Tikka Massala</b> . . . . .	<b>£7.95</b>
<b>Chicken Tikka Massala</b> . . . . .	<b>£7.95</b>
<b>Tandoori Chicken Massala</b> . . . . .	<b>£7.95</b>
<b>Tandoori King Prawn Massala</b> . . . . .	<b>£9.95</b>

# CHEF'S RECOMMENDATIONS

<b>Dall Gosht</b> . . . . .	<b>£7.95</b>
<i>Tender pieces of lamb cooked with fresh spices and herbs with spilt chickpeas medium in strength.</i>	
<b>Dall Murghi</b> . . . . .	<b>£7.95</b>
<i>Tender pieces of marinated chicken cooked in fresh spices herbs with spilt chickpeas, medium in strength.</i>	
<b>Chicken or Lamb Naga</b> . . . . .	<b>£7.95</b>
<i>Chicken tikka or lamb tikka cooked in hot naga chilli sauce.</i>	
<b>Keema Mattar Aloo</b> . . . . .	<b>£7.95</b>
<i>Minced meat, peas and potato cooked in a medium but spicy sauce</i>	
<b>Special Chicken or Lamb Thawa</b> . . . . .	<b>£8.95</b>
<i>Sliced chicken or lamb tikka cooked in a lightly spiced sauce with onions and green peppers. (Runner-up 2001 Curry Competition!)</i>	
<b>Tandoori Lamb Chop Tarkari</b> . . . . .	<b>£8.95</b>
<i>Lamb chops cooked in a special spicy sauce, slightly hot. One of the chef's favourite dishes.</i>	
<b>Garlic Chingri</b> . . . . .	<b>£9.95</b>
<i>King prawns cooked in a rich garlic sauce using a wide but basic range of spices garnished with fresh coriander.</i>	
<b>Chilli Chicken or Lamb</b> . . . . .	<b>£7.95</b>
<i>Chicken stir fried with onion, tomatoes and chillies, hot flavour.</i>	
<b>Garlic Chicken or Lamb</b> . . . . .	<b>£7.95</b>
<i>Chicken tikka cooked in a medium garlic sauce.</i>	
<b>Akhni Murghi</b> . . . . .	<b>£7.95</b>
<i>Chicken tikka with onions, capsicum, garlic, ginger, tomato, minced meat, coriander.</i>	
<b>Balti Exotica Massala</b> . . . . .	<b>£7.95</b>
<i>Lamb, chicken, meat, prawns and egg, exotic mixed handi sauce. Hot &amp; spicy.</i>	
<b>Handi Massala Chicken or Lamb (Medium Hot)</b> . . . . .	<b>£7.95</b>
<i>Chicken or iamb cooked in almond sauce, boiled egg, spicy hot.</i>	
<b>Handi Bombay Chicken or Lamb</b> . . . . .	<b>£7.95</b>
<i>Chicken or lamb cooked with tomato, potato &amp; boiled egg, spicy hot.</i>	
<b>Lamb Aloo Gobi</b> . . . . .	<b>£7.95</b>
<i>Lamb, potato and cauliflower mixed.</i>	
<b>Green Herb Chicken</b> . . . . .	<b>£7.95</b>
<i>A medium spicy dish with methi leaves and coriander.</i>	
<b>Anarkali Chicken or Lamb</b> . . . . .	<b>£7.95</b>
<i>Off the bone pieces of chicken or lamb cooked with green peppers, onions, tomatoes, fresh green chillies &amp; flavoured with ginger and garlic.</i>	
<b>Jalali Murgi</b> . . . . .	<b>£7.95</b>
<i>East bengali dish cooked with chicken, fresh green chillies &amp; garlic. Garnished with coriander &amp; lime.</i>	
<b>Afghani Chicken or Lamb</b> . . . . .	<b>£7.95</b>
<i>Chicken stir fried with green chillies, garlic, ginger, onion &amp; mixed peppers which gives these dishes a vibrant appearance and a spicy taste</i>	
<b>Bengals Favourite Curry</b> . . . . .	<b>£8.95</b>
<i>Seasoned pieces of pangash fish fillet in a sauce of moderate spice and wild orange, this is a cottage citrusy aromatic dish.</i>	
<b>Mozzadar Mangsho</b> . . . . .	<b>£7.95</b>
<i>A matured dish of dry Consistency dish containing caramelised onions, softened garlic cloves, sundried chilli &amp; peppers.</i>	

## Fish

<b>Lemon Chingri</b> . . . . .	<b>£3.95</b>
<i>King Prawn cooked with spices, herbs and lemon. Served on a Puri.</i>	
<b>King Prawn Puri</b> . . . . .	<b>£3.95</b>
<i>King Prawn cooked with spices, herbs. Served on a Puri.</i>	
<b>Prawn Puri</b> . . . . .	<b>£3.10</b>
<i>Prawn cooked with spices and herbs. Served in Puree.</i>	
<b>Tandoori King Prawn</b> . . . . .	<b>£3.95</b>
<i>King Prawns Marinated in freshly ground aromatic herbs and spices. Cooked on a Tandoori.</i>	
<b>King Prawn Butterfly</b> . . . . .	<b>£3.95</b>
<i>King Prawns Cooked in a lightly spiced Chickpeas sauce and deep fried until crisp, golden and tender.</i>	
<b>Prawn Pakora</b> . . . . .	<b>£3.10</b>
<i>Prawns cooked in a lightly spiced chickpeas sauce and deep fried until crisp, golden and tender.</i>	
<b>Bangladeshi Fish</b> . . . . .	<b>£3.10</b>
<i>Fish imported from Bangladesh, delicately spiced and lightly cooked. Garnished with lightly cooked stir fried onions and coriander.</i>	
<b>Salmon Biran</b> . . . . .	<b>£3.95</b>
<b>Salmon Tikka</b> . . . . .	<b>£3.95</b>
<b>Tandoori Garlic Prawns</b> . . . . .	<b>£3.95</b>
<b>Fish Tikka</b> . . . . .	<b>£3.50</b>
<b>Peppered Prawns</b> . . . . .	<b>£3.50</b>
<b>Prawn Cocktail</b> . . . . .	<b>£3.10</b>
<b>Fried Scampi</b> . . . . .	<b>£3.10</b>





## TRADITIONAL CUISINE

**Rogan Josh** Medium Hot  
A beautiful combination of Herbs, Spices, Gralic and fresh Ginger, garnished with tomatoes, pimentos and fresh coriander

**Korma** Very Mild  
A delicate preparation of coconut, almond and fresh cream go into this dish to create a very mild, but rich and creamy sauce

**Bhuna** Medium Hot  
Garnished with extra onions, capsicum and tomatoes

**Dhansak** Sweet & Sour  
Pineapple, lentils and garlic. A sweet and sour dish of persian origin

**Balti** Medium Hot  
Balti is a traditional, authentic, Kashmiri dish cooked in special Kashmiri spices

**Pathia** Hot, Sweet & Sour  
Onion, garlic, tomato puree and green chillies with black peppers and fresh coriander and extensively used to produce a hot curry

**Dupiaza** Medium Hot  
A greater use of capsicum and onions briskly fried with selected spices, black pepper bay leaves and coriander

**Samber** Fairly Hot  
A hot and spicy dish based upon the use of lentils with fresh lemon, added to obtain a sharp distinctive flavour

**Madras** Fairly Hot  
A south Indian version of this dish found in Central & Eastern parts of India, having a greater proportion of garam spices and coriander, which adds a fiery taste to its richness

**Curry Dish** Mild/Medium  
sauce of medium consistency using a wide but basic range of oriental spices and fresh coriander giving a rich flavour

**Vindaloo** Very Hot  
Related to the Madras but involving a generous use of hot spice and coriander leaves

Choose the curry from above and your filling below

<b>Chicken</b> ..... £6.95	<b>King Prawn</b> ..... £9.95
<b>Lamb</b> ..... £6.95	<b>Prawn</b> ..... £6.95
<b>Chicken Tikka</b> ... £7.95	<b>Vegetable</b> ..... £5.95
<b>Lamb Tikka</b> ..... £7.95	<b>Mixed</b> ..... £7.95
<b>Kofta (Meatballs)</b> .... £7.95	<b>Tandoori Chicken</b> £6.95

## Biriyani

Biriyani is made with special Bashmati Rice, mixed spices, sultanas and almonds, garnished with an omelette and served with a medium curry sauce

<b>Chicken</b> ..... £7.95	<b>King Prawn</b> ..... £9.95
<b>Lamb</b> ..... £7.95	<b>Prawn</b> ..... £7.95
<b>Chicken Tikka</b> ... £8.95	<b>Vegetable</b> ..... £6.95
<b>Lamb Tikka</b> ..... £8.95	<b>Mixed</b> ..... £9.45
<b>Kofta (Meatballs)</b> .... £8.95	<b>Combo of Chicken &amp; Lamb Tikka</b>
	<b>Tandoori Chicken</b> £8.95

## TANDOORI DISHES

These dishes are cooked in a special oven called a tandoor. Served with salad and special mint sauce.

<b>Tandoori Chicken</b> .....	£6.95
On the bone chicken marinated in freshly ground aromatic herbs and spices cooked in the tandoor	
<b>Chicken Tikka</b> .....	£6.95
Tender pieces of Chicken marinated in freshly ground herbs and spices, cooked in the tandoor	
<b>Lamb Tikka</b> .....	£7.95
Tender pieces of lamb marinated in freshly ground herbs and spices, cooked in the tandoor	
<b>Lamb Chops</b> .....	£7.95
Tender lamb chops marinated in freshly ground herbs and spices cooked in the tandoor	
<b>Tandoori Mixed Grill</b> .....	£9.95
A combination of tandoori chicken, sheek kebab, lamb tikka, chicken tikka and lamb chops	
<b>Shashlick (Chicken Tikka or Lamb Tikka)</b> . . .	£7.95
Chicken or lamb marinated in yoghurt, herbs and spices cooked with tomatoes, green peppers and onions	
<b>Mixed Shashlick</b> .....	£8.95
As above but a combination of Chicken and lamb	
<b>Tandoori Balti Kebab</b> .....	£7.95
Minced lamb kebabs mixed with freshly chopped chillies, skewered with fresh peppers (Hot)	
<b>Bangladeshi Fish</b> .....	£7.95
Fish imported from Bangladesh, delicately spiced and lightly cooked garnish with lightly cooked stir fried onions and coriander	
<b>Tandoori King Prawn</b> .....	£9.95
King prawns marinated in yoghurt, herbs and spices. Cooked to perfection in the tandoor	
<b>Tandoori Salmon</b> .....	£8.95
Tender pieces of Boneless marinated in freshly ground herbs and spices, cooked in the tandoor	

## SUNDRIES

<b>Boiled Rice</b> .....	£1.95	<b>Garlic Nan</b> .....	£2.10
<b>Pilau Rice</b> .....	£2.20	<b>Keema Nan</b> .....	£2.20
<b>Egg Pilau Rice</b> ...	£2.50	<b>Paratha</b> .....	£2.50
<b>Mushroom Rice</b> ..	£2.50	<b>Stuffed Paratha</b> ..	£2.50
<b>Veg or Peas Rice</b> .	£2.50	<b>Chips</b> .....	£1.95
<b>Onion Rice</b> .....	£2.50	<b>Chapati</b> .....	£1.50
<b>Chana Pilau Rice</b> .	£2.50	<b>Garlic Chapati</b> ...	£1.95
<b>Keema Pilau Rice</b> .	£2.50	<b>Papadum</b> .....	£0.60
<b>Garlic Rice</b> .....	£2.50	<b>Spicy Papadum</b> ..	£0.70
<b>Coconut Rice</b> ....	£2.50	<b>Chutney (each)</b> ...	£0.50
<b>Plain Nan</b> .....	£1.95	Mango, Mint, Onion, Lime Pickle	
<b>Chilli Nan</b> .....	£2.10	<b>Tandoori Roti</b> ...	£2.10
<b>Peshwari Nan</b> ...	£2.10	<b>Garlic Tan Roti</b> ...	£2.20
<b>Stuffed Nan</b> .....	£2.10	<b>Raitha</b> .....	£1.50

## ENGLISH DISHES

<b>Sirloin Steak</b> ....	£8.95	<b>Mushroom Omelette</b>	£5.95
<b>Fried Scampi</b> ....	£6.95	<b>Prawn Omelette</b> .	£6.95
<b>Chicken Omelette</b>	£6.95	<b>Roast Chicken</b> ...	£7.95
<b>Chicken Nuggets</b>	£6.95		

## VEGETARIAN SIDE DISHES

<b>Aloo Gobi</b> .....	£2.95	<b>Malayee Kofta</b> ...	£2.95
<b>Bhindi Bhaji</b> ....	£2.95	<b>Dall Tarka</b> .....	£2.95
<b>Mushroom Bhaji</b> .	£2.95	<b>Curry Sauce</b> ....	£2.95
<b>Cauliflower Bhaji</b>	£2.95	<b>Sag Chana</b> .....	£2.95
<b>Bombay Potato</b> ..	£2.95	<b>Sag Paneer</b> .....	£3.10
<b>Sag Bhaji</b> .....	£2.95	<b>Massala Sauce</b> ...	£3.10
<b>Sag Aloo</b> .....	£2.95	<b>Madras Sauce</b> ...	£2.95
<b>Mixed Veg Bhaji</b> .	£2.95	<b>Vindaloo Sauce</b> ..	£2.95
<b>Chickpeas</b> .....	£2.95	<b>Jalf/Balti Sauce</b> ..	£2.95
<b>Aloo Methi</b> .....	£2.95	<b>Any other Sauce</b> .	£2.95
<b>Mattar Paneer</b> ...	£3.10		

## SET MEALS

### Curry Set Meal For 2

Onion Bhaji, Meat Samosa  
Chicken Bhuna, Sag Gosht,  
Aloo Methi, Peas Pilau Rice  
Nan Bread, Papadums

**£26.95**  
Save  
Over £4.00

### Tandoori Set Meal For 2

Sheek Kebab Lamb Tikka  
Tandoori Chicken, Chicken Shashlick,  
Mushroom Bhaji, Pilau Rice,  
Keema Nan, Papadums

**£27.95**  
Save  
£4.00

### Vegetable Set Meal For 2

Onion Bhaji, Garlic Mushroom, Vegetable  
Bhuna, Vegetable Rogan Josh, Vegetable  
Bhaji, Onion Rice, Plain Nan Bread,  
Papadums

**£24.95**  
Save  
£3.50

### Curry Set Meal For 4

Chicken Chat, Aloo Chat, Mushroom  
Puree, Prawn Puri, Chicken Korma,  
Chicken Rogan Josh, Lamb Bhuna, Sag  
Prawn, Tarka Dall, Bhindi Bhaji, Peshwari,  
Nan, Paratha, Egg Pilau Rice, Peas Pilau  
Rice, Papadums

**£52.95**  
Save  
£8.00

### Tandoori Set Meal For 4

Sheek Kebab, Chicken Pakora, Lamb  
Tikka, Tandoori Chicken, Chicken  
Shashlick, Tandoori Balti Kebab,  
Tandoori Mixed Grill, Chicken Tikka, Aloo  
Gobi, Bindi Bhaji, Plain Nan, Pilau Rice,  
Keema Pilau Rice, Papadums

**£54.95**  
Save  
Nearly  
£8.00



FULLY LICENSED RESTAURANT

### Customer Comments

"Exceedingly good curries - every visit" : Sue Molly  
"Best Food, Best Service, Best place in Manchester" : Pam Taylor  
"Delicious food along with very friendly service" : Jamie Moore  
"Cant miss my Fridays here!" : Sue Walker  
"Most Excellent food, absolutely brilliant Service xx" : Karen & Alf Blackburn  
"Great Food, Great Beer & Great Atmosphere" : Paul Vilder  
"Delicious Food - Best Indian food in Salford" : Mat  
"Our favourite Restaurant. Great Curry & Friendly Service" : Paul & Bernice  
"The Best I have known since 2002" : Chris Thomas  
"An Amazing Journey of Taste" : Helen & Simon

### FREE DELIVERY SERVICE AVAILABLE

On orders over £15 within 3 mile radius,  
last order to be placed by 10.30pm

### Sunday Special Dine In Only

#### 4 Course Meal - £13.95

Any Starter  
Any Main Course  
(except King Prawn, which can be ordered  
at an additional charge of £3)  
Any Rice or Any Nan Bread  
Ice Cream or Coffee

### MIDWEEK SPECIAL Wednesdays: Dine In Only

Any Starter  
Any Main Course  
(except King Prawn, which can be ordered  
at an additional charge of £3)

Rice, Nan or Chips  
Coffee  
**£12.95**  
terms & conditions apply

Manchester Road (A6), Walkden  
Worsley, M28 3JX

0161 790 3255  
www.cottagewalkden.co.uk

### Opening Times

Monday to Saturday - 4:30pm till 11:30pm  
Including Bank Holidays  
Sunday - 4pm till 11pm



**\*FREE BOTTLE OF WINE ON  
ORDERS OVER £35**

COLLECTION ONLY

\*CANNOT BE USED IN-CONJUNCTION WITH ANY OTHER OFFERS.