



## Bukhara Grill

<b>Whole Baked Butterfly Mackerel</b> ☆	14.50
<i>Cumin new potatoes, cherry tomatoes, cucumber, rocket &amp; watercress salad.</i>	
<b>Tandoori Rubiyani Duck</b> ☆	14.95
<i>Gressingham duck breast marinated in yoghurt, Philadelphia cheese Cooked in tandoor served with roasted Tiger prawn and a tangy fresh salad.</i>	
<b>Char Grill Jingha</b> ☆	14.95
<i>Jumbo prawns marinated with ground spices, dried mango and ajwain seeds mint sauce.</i>	
<b>Ginger Lamb Chops</b> ☆	13.50
<i>chops marinated with fresh ginger paste, papaya &amp; selected herbs and spices</i>	
<b>Chicken Shashlik</b> ☆	12.95
<i>brochette of chicken with capsicum, tomatoes &amp; Onions</i>	
<b>Mint Lamb Tikka</b>	12.50
<i>Baby lamb chunks, mint, garam masala &amp; yogurt marinated, cooked in tandoor</i>	
<b>Khaas Seekh kebab</b>	10.95
<i>Coriander infused lamb mince, skewered and charred, mint chutney</i>	
<b>Tandoori chicken</b>	10.95
<i>Fenugreek marinated chicken leg and breast cooked in clay oven, Spiced onion</i>	
<b>Tandoori Ajwain Salmon</b> ☆	13.95
<i>Norwegian salmon Marinated with yoghurt crushed ginger garlic, mint, Coriander &amp; fresh stone ground spices plum relish</i>	
<b>Murgh Methi Malai Tikka</b>	10.95
<i>Fenugreek flavoured chicken morsels, marinated in cheese and cream, mint relish</i>	
<b>Tandoori Mixed Sizzler</b> ☆	14.50
<i>Chicken Tikka, Lamb Tikka, Seekh Kebab, and Tandoori chicken ajwain Salmon</i>	
<b>Tandoori Panir Shaslik</b> V	10.50
<i>Homemade cottage cheese with spice assorted bell pepper</i>	

☆ Highly Recommended

## Main Course L1

<b>Moti Mahal Butter Chicken from Delhi</b>	12.95
<i>Juicy, melt-in-the-mouth grilled chicken pieces in a rich creamy butter, tomato &amp; fenugreek sauce served with baby nan– a favourite from Delhi.</i>	
<b>Kappayum Meenum (King Fish)</b>	14.50
<i>The most famous dish of “Kallu Shaap” (Toddy Shops) all over Kerala. King fish cooked in a sauce made from kukum, onions, fried chillies, &amp; ginger, with turmeric cassava. Tamarind Rice</i>	
<b>Lahori Tawa Lamb Chops</b>	12.95
<i>A Pakistani recipe, marinated with papaya, cooked in a rich garam masala sauce, garlic nan</i>	
<b>Travancore Chicken Curry</b>	12.95
<i>A popular chicken curry from Kerala, cooked in a lovely pepper masala made from garlic, mustard seeds, curry leaves, green chillies and ginger, lemon rice.</i>	
<b>Chemeen Manga Charu</b>	14.50
<i>King Prawns in Mango &amp; Coconut sauce served with coconut rice</i>	
<b>Goan Style Sea-bass</b>	14.50
<i>Cooked with curry leaf, mustard seed, coconut sauce, signature dish of Salaam Namaste</i>	
<b>Lamb Shank ‘kaliyan’</b>	13.50
<i>Grass fed lamb shank simmered in rich aromatic sauce, curry leaf dauphinoise potato</i>	
<b>Moru Kachiathu V</b>	11.95
<i>Sweet mangoes and green bananas cooked in yoghurt with green chillies, ginger and fresh curry leaves. A sweet and sour vegetarian dish, served with curd rice</i>	
<b>Pistachio Chicken Korma</b>	12.95
<i>Was a signature dish of the Taj served with real edible silver, Shahjehan frequently held Moonlight parties at the forecourt of Taj Mahal when this dish was served with basmati rice</i>	

## Main Course R1

<i>Sea Food Moilee – “Samundri Khazana”</i>	14.50
<i>King Prawn, Scallops, squid. Mussels and seabass in coconut mustard sauce</i>	
<b>Dumpukht Biryani</b>	14.50
<i>Famous recipe from Delhi, finest basmati rice cooked on Dum (Sealed pot) with welsh lamb or corn fed chicken &amp; spices, served with Boondi Raita</i>	
<b>Lucknowi Shahi Kofta V</b>	10.95
<b>Deep fried vegetable croquettes</b> <i>simmered in a rich creamy sauce, basmati rice</i>	
<b>Parsi Style Star Anise Duck</b>	14.50
<i>Slow roasted Gressingham duck breasts in star anise marinade, served with spiced orange sauce mange tout salad and Chili perisienne potato</i>	
<b>Naadan Chicken Gassi</b>	13.50
<i>South coastal coconut chicken roulade curry, coconut rice</i>	
<b>Jumbo Dorset Crab Vindaloo</b>	13.95
<i>Whole crab cooked with Goan spice, basmati rice</i>	
<b>Chicken Hara Pyaz</b>	11.50
<i>Char grilled chicken tossed with tantalizing spring onion and tomato sauce, crispy potato Fritter Courgette ribbons, pink fur potato</i>	
<b>Bengali Machi fry</b>	12.95
<i>Pan-seared Tilapia, caramelised onion sauce and baby potatoes &amp; Aubergine, Basmati Rice</i>	
<b>Dhaba Gosht,</b>	12.95
<i>A legendary North Indian goat curry with potatoes, served with Nan</i>	

## Rice

<b>Tamarind Rice</b>	3.95
<i>Rice tossed gently with tamarind juice, cooked with cashew nuts, peanuts and dried red chillies.</i>	
<b>Special Fried Rice with onion peas &amp; eggs</b>	<b>3.95</b>
<b>Lemon Pilaff Rice</b> steamed with curry leaf and cashew nut	3.95
<b>Mushroom Pilaff</b>	4.50
<b>Pilaff Rice</b>	2.95
<b>Aromatic Basmati Rice</b>	2.75

## Breads

<b>Dates &amp; Ginger Nan</b>	3.25
<b>Olive naan</b>	2.50
<b>Tandoori roti</b>	2.25
<b>Naan</b>	2.25
<b>Garlic naan</b>	2.50
<b>Peshawari naan</b>	3.25
<b>Keema Nan – mince lamb</b>	3.50
<b>Lachcha Paratha</b>	2.50
<b>Mint paratha</b>	2.50
<b>Kulcha – onion, green chilli &amp; Coriander</b>	2.95
<b>Breadbasket choice of three breads</b>	4.95
<b>Papadoms &amp; Chutneys (per person)</b>	1.50

VAT is included, a discretionary 12.5% service charge will added to your bill

## Sides - Vegetables

<b>Stir-fry Okra with raw mango</b>	4.50
<b>South Indian style stir fry vegetables</b>	3.95
<b>Sesame Baby Aubergine</b> <i>with mustard and curry leaf sauce</i>	4.50
<b>Sag Paneer</b> <i>cottage cheese with spinach</i>	4.50
<b>Sambar</b> <i>From Southern regions of <u>India, Tamil Nadu</u></i>	4.50
<b>Aloo Gobi Potatoes &amp; Cauliflower</b>	4.25
<b>Punjabi Chole</b> <i>-North Indian style Chickpeas</i>	3.95
<b>Matter Paneer</b> – <i>cottage cheese &amp; peas</i>	4.50
<b>Mumbai style new potatoes</b> <i>Tossed with tantalizing spices and tomatoes</i>	3.95
<b>Panchmel Garden vegetable</b> <i>Mange tout, peppers and asparagus tossed in pounded spices</i>	4.50
<b>Tarka Dhal</b> <i>Lentils tempering of garlic and asafoetida</i>	3.95
<b>Dhal Makhani</b> <i>Slow cooked black lentil, a specialty of North West Frontier</i>	4.50
<b>Bond pomegranate raita,</b> <i>Gram flour croutons in cumin spiced yogurt</i>	3.50

( All vegetable sides are available as Main Course)

## Starters

<b>Tandoori Portebello Mushroom</b> V	4.95
<i>Mushroom filled with figs, cashew nuts, curry leaf, raisins, green chilli, and homemade cheese.</i>	
<b>Masaladar Bathak Aloo Chaat</b>	5.95
<i>Home Smoked Gressingham Duck Breast, tamarind potatoe salad</i>	
<b>Mackerel Riechard from Goa</b>	5.95
<i>Pan-seared fresh Mackerel in a rich garlic marinade topped with Goan spicy sauce.</i>	
<b>Mustard Quail</b>	5.95
<i>Quail marinated in mustard and honey and tandoor grilled, pepper tomato coulis</i>	
<b>Manglorean Soft Shell Crab</b>	5.95
<i>Crisp fried crab with pepper tomato coulis and citrus salad</i>	
<b>Chukandari Venison</b>	5.95
<i>Tenderised with beetroot, seasoned with fennel, from the tandoor</i>	
<b>Tandoori Ratan</b>	5.95
<i>Minted grilled salmon, Rhubarb Raisin Paneer Tikka, Cumin Chicken Tikka</i>	
<b>Jungle style char grill lamb kebab</b>	5.95
<i>Hunters favourite grilled lamb escalope's served with red onion salad</i>	
<b>Cumin Chicken Tikka</b>	4.95
<i>Corn fed chicken, charred in tandoor, green smith apple chutney</i>	
<b>Jingha Peri Peri</b> with Portuguese fiery spices	6.25
<b>Goan spiced scallops</b> <i>mango salsa</i>	5.50
<b>Spiced Cod and Dorset crab cakes</b>	4.95
<i>Fennel seafood cakes- crisp fried, sweet chilli relish</i>	
<b>Lamb sheek Gilafi</b>	5.95
<i>Spiced lamb mince over thick skewers, rolled in peppers and onion, glazed golden on live charcoal</i>	
<b>Punjabi Style Samosa</b> <i>crispy filo pastry filled with lamb or veg</i>	4.95
<b>Old Delhi's Aloo Tikki Chaat</b> V	4.95
<i>Golden fried gallets of mashed potaoes served over any chickpeas with combination of sauces</i>	
<b>Bombay Onion bhaji</b> V	3.95
<i>Crisp fried onion cake with potatoes and mix vegetables, mint chutney</i>	
<b>Rhubarb Raisin Paneer Tikka</b> V	4.95
<i>Winter rhubarb stuffed homemade cottage cheese, charred in clay oven</i>	

**Chowpatti Bhelpoori** V

4.95

*A popular crunchy street snack in Mumbai, chickpeas puffed rice, peanuts, chopped chillies & red onion mixed with yoghurt & special chutneys.*

## Traditional

<b>Rajasthan Laal Maas</b>	9.95
<i>Very spicy lamb with roasted red chillies, from the land of Forts and Palaces.</i>	
<b>Green Chicken Curry from Goa</b>	9.95
<i>Blend of fresh coriander, tamarind, green chillies and fresh mint, hot!</i>	
<b>Sabzi Paneer Jalfrezi V</b>	8.95
<i>Indian Cheese chunks cooked with capsicum, tomatoes, green beans &amp; baby corn in spicy sauce</i>	
<b>Chicken Tikka Masala - mild</b>	9.95
<b>Lamb Rogan Josh</b>	9.50
<i>Cooked with coarse spices then topped with a layer of tossed spicy tomatoes</i>	
<b>Chicken Tikka Bhuna</b>	9.50
<i>Grilled chickens cooked with freshly stone ground medium spices, onions &amp; green peppers</i>	
<b>Karahi Gosht</b>	9.50
<b>Persian Chicken Dhansak</b>	8.95
<i>Cooked with lemon juice, dried herbs &amp; lentils in a hot, sweet, sour sauce.</i>	
<b>Murgh Jalfrezi</b>	8.95
<i>Diced chicken with onion, tomatoes, green chillies &amp; coriander, hot!</i>	
<b>King Prawn Patia</b>	12.95
<i>Cooked with onion, garlic, ginger, lemon juice &amp; Persian spices creating a tantalizing sauce.</i>	
<b>Balti Chicken Tikka</b>	10.50
<i>Originates from the North West Frontier, Kashmir &amp; Indus valley, with lots of flavour</i>	

## Biryani

<b>Hyderabad chicken biryani</b>	14.50
<i>Chicken marinated in yogurt cooked slowly with basmati rice and saffron</i>	
<b>Nizami tarkari biryani</b>	10.50
<i>A vegetable biryani with gourd, carrot and beans layered with rice and mint</i>	
<b>King Prawn Biryani – layerd with pilaf rice</b>	15.95