Bukhara Grill

**Whole Baked Butterfly Mackerel**  
*Cumin new potatoes, cherry tomatoes, cucumber, rocket & watercress salad.*  
14.50

**Tandoori Rubiyani Duck**  
*Gressingham duck breast marinated in yoghurt, Philadelphia cheese*  
*Cooked in tandoor served with roasted Tiger prawn and a tangy fresh salad.*  
14.95

**Char Grill Jingha**  
*Jumbo prawns marinated with ground spices, dried mango and ajwain seeds mint sauce.*  
14.95

**Ginger Lamb Chops**  
*Chops marinated with fresh ginger paste, papaya & selected herbs and spices*  
13.50

**Chicken Shashlik**  
*Brochette of chicken with capsicum, tomatoes & Onions*  
12.95

**Mint Lamb Tikka**  
*Baby lamb chunks, mint, garam masala & yogurt marinated, cooked in tandoor*  
12.50

**Khaas Seekh kebab**  
*Coriander infused lamb mince, skewered and charred, mint chutney*  
10.95

**Tandoori chicken**  
*Fenugreek marinated chicken leg and breast cooked in clay oven, Spiced onion*  
10.95

**Tandoori Ajwain Salmon**  
*Norwegian salmon Marinated with yoghurt crushed ginger garlic, mint, Coriander & fresh stone ground spices plum relish*  
13.95

**Murgh Methi Malai Tikka**  
*Fenugreek flavoured chicken morsels, marinated in cheese and cream, mint relish*  
10.95

**Tandoori Mixed Sizzler**  
*Chicken Tikka, Lamb Tikka, Seekh Kebab, and Tandoori chicken ajwain Salmon*  
14.50

**Tandoori Panir Shaslik**  
*Homemade cottage cheese with spice assorted bell pepper*  
10.50

☆ Highly Recommended
<table>
<thead>
<tr>
<th>Main Course L1</th>
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<tbody>
<tr>
<td><strong>Moti Mahal Butter Chicken from Delhi</strong></td>
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<tr>
<td>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.</td>
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<tr>
<td><strong>Kappayum Meenum (King Fish)</strong></td>
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<td>The most famous dish of “Kallu Shaap” (Toddies) all over Kerala. King fish cooked in a sauce made from kukum, onions, fried chillies, &amp; ginger, with turmeric cassava. Tamarind Rice</td>
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<tr>
<td><strong>Lahori Tawa Lamb Chops</strong></td>
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<td>A Pakistani recipe, marinated with papaya, cooked in a rich garam masala sauce, garlic nan</td>
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<tr>
<td><strong>Travancore Chicken Curry</strong></td>
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<td>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.</td>
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<td><strong>Chemeen Manga Charu</strong></td>
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<td>King Prawns in Mango &amp; Coconut sauce served with coconut rice</td>
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<tr>
<td><strong>Goan Style Sea-bass</strong></td>
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<td>Cooked with curry leaf, mustard seed, coconut sauce, signature dish of Salaam Namaste</td>
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<tr>
<td><strong>Lamb Shank ‘kaliyan’</strong></td>
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<tr>
<td>Grass fed lamb shank simmered in rich aromatic sauce, curry leaf dauphinoise potato</td>
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<td><strong>Moru Kachiathu V</strong></td>
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<tr>
<td>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</td>
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<tr>
<td><strong>Pistachio Chicken Korma</strong></td>
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<td>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</td>
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Main Course R1

**Sea Food Moilee – “Samundri Khazana”** 14.50
King Prawn, Scallops, squid. Mussels and seabass in coconut mustard sauce

**Dumpukht Biryani** 14.50
Famous recipe from Delhi, finest basmati rice cooked on Dum (Sealed pot) with welsh lamb or corn fed chicken & spices, served with Boondi Raita

**Lucknowi Shahi Kofta V** 10.95
Deep fried vegetable croquettes simmered in a rich creamy sauce, basmati rice

**Parsi Style Star Anise Duck** 14.50
Slow roasted Gressingham duck breasts in star anise marinade, served with spiced orange sauce mange tout salad and Chili perisienne potato

**Naadan Chicken Gassi** 13.50
South coastal coconut chicken roulade curry, coconut rice

**Jumbo Dorset Crab Vindaloo** 13.95
Whole crab cooked with Goan spice, basmati rice

**Chicken Hara Pyaz** 11.50
Char grilled chicken tossed with tantalising spring onion and tomato sauce, crispy potato Fritter Courgette ribbons, pink fur potato

**Bengali Machi fry** 12.95
Pan-seared Tilapia, caramelised onion sauce and baby potatoes & Aubergine, Basmati Rice

**Dhaba Gosht,** 12.95
A legendary North Indian goat curry with potatoes, served with Nan
Rice

Tamarind Rice  3.95
*Rice tossed gently with tamarind juice, cooked with cashew nuts, peanuts and dried red chillies.*

Special Fried Rice *with onion peas & eggs*  3.95

Lemon Pilaff Rice steamed with curry leaf and cashew nut  3.95

Mushroom Pilaff  4.50

Pilaff Rice  2.95

Aromatic Basmati Rice  2.75

Breads

Dates & Ginger Nan  3.25

Olive naan  2.50

Tandoori roti  2.25

Naan  2.25

Garlic naan  2.50

Peshawari naan  3.25

Keema Nan – mince lamb  3.50

Lachcha Paratha  2.50

Mint paratha  2.50

Kulcha – onion, green chilli & Coriander  2.95

Breadbasket choice of three breads  4.95

Papadoms & Chutneys (per person)  1.50

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

Stir-fry Okra with raw mango 4.50
South Indian style stir fry vegetables 3.95
Sesame Baby Aubergine with mustard and curry leaf sauce 4.50
Sag Paneer cottage cheese with spinach 4.50
Sambar 4.50
From Southern regions of India, Tamil Nadu

Aloo Gobi Potatoes & Cauliflower 4.25

Punjabi Chole - North Indian style Chickpeas 3.95

Matter Paneer – cottage cheese & peas 4.50

Mumbai style new potatoes 3.95
Tossed with tantalizing spices and tomatoes

Panchmel Garden vegetable 4.50
Mange tout, peppers and asparagus tossed in pounded spices

Tarka Dhal 3.95
Lentils tempering of garlic and asafoetida

Dhal Makhani 4.50
Slow cooked black lentil, a specialty of North West Frontier

Bond pomegranate raita, 3.50
Gram flour croutons in cumin spiced yogurt

( All vegetable sides are available as Main Course)
Starters

**Tandoori Portobello Mushroom**  V  4.95
*Mushroom filled with figs, cashew nuts, curry leaf, raisins, green chilli, and homemade cheese.*

**Masaladar Bathak Aloo Chaat**  5.95
*Home Smoked Gressingham Duck Breast, tamarind potatoe salad*

**Mackerel Riechard from Goa**  5.95
*Pan-seared fresh Mackerel in a rich garlic marinade topped with Goan spicy sauce.*

**Mustard Quail**  5.95
*Quail marinated in mustard and honey and tandoor grilled, pepper tomato coulis*

**Manglorean Soft Shell Crab**  5.95
*Crisp fried crab with pepper tomato coulis and citrus salad*

**Chukandari Venison**  5.95
*Tenderised with beetroot, seasoned with fennel, from the tandoor*

**Tandoori Ratan**  5.95
*Minted grilled salmon, Rhubarb Raisin Paneer Tikka, Cumin Chicken Tikka*

**Jungle style char grill lamb kebab**  5.95
*Hunters favourite grilled lamb escalope’s served with red onion salad*

**Cumin Chicken Tikka**  4.95
*Corn fed chicken, charred in tandoor, green smith apple chutney*

**Jingha Peri Peri**  6.25
*with Portuguese fiery spices*

**Goan spiced scallops**  mango salsa  5.50

**Spiced Cod and Dorset crab cakes**  4.95
*Fennel seafood cakes- crisp fried, sweet chilli relish*

**Lamb sheek Gilafi**  5.95
*Spiced lamb mince over thick skewers, rolled in peppers and onion, glazed golden on live charcoal*

**Punjabi Style Samosa**  crispy filo pastry filled with lamb or veg  4.95

**Old Delhi’s Aloo Tikki Chaat**  V  4.95
*Golden fried gallets of mashed potatoes served over angry chickpeas with combination of sauces*

**Bombay Onion bhaji**  V  3.95
*Crisp fried onion cake with potatoes and mix vegetables, mint chutney*

**Rhubarb Raisin Paneer Tikka**  V  4.95
*Winter rhubarb stuffed homemade cottage cheese, charred in clay oven*
**Chowpatti Bheloori**  V

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

**Rajasthan Laal Maas**
Very spicy lamb with roasted red chillies, from the land of Forts and Palaces.
9.95

**Green Chicken Curry from Goa**
Blend of fresh coriander, tamarind, green chillies and fresh mint, hot!
9.95

**Sabzi Paneer Jalfrezi V**
Indian Cheese chunks cooked with capsicum, tomatoes, green beans & baby corn in spicy sauce
8.95

**Chicken Tikka Masala - mild**
9.95

**Lamb Rogan Josh**
Cooked with coarse spices then topped with a layer of tossed spicy tomatoes
9.50

**Chicken Tikka Bhuna**
Grilled chickens cooked with freshly stone ground medium spices, onions & green peppers
9.50

**Karahi Gosht**
9.50

**Persian Chicken Dhansak**
Cooked with lemon juice, dried herbs & lentils in a hot, sweet, sour sauce.
8.95

**Murgh Jalfrezi**
Diced chicken with onion, tomatoes, green chillies & coriander, hot!
8.95

**King Prawn Patia**
Cooked with onion, garlic, ginger, lemon juice & Persian spices creating a tantalizing sauce.
12.95

**Balti Chicken Tikka**
Originates from the North West Frontier, Kashmir & Indus valley, with lots of flavour
10.50

Biryani

**Hyderabadi chicken biryani**
Chicken marinated in yogurt cooked slowly with basmati rice and saffron
14.50

**Nizami tarkari biryani**
A vegetable biryani with gourd, carrot and beans layered with rice and mint
10.50

**King Prawn Biryani — layered with pilaf rice**
15.95