

non veg dhalorian laonid (lamb)

Lamb Saag £ 9.90

Succulent Lamb cooked with spinach in ginger, garlic & tomato

Rara Gosht £10.90

Our unique in-house recipe that combines succulent pieces of baby lamb with lamb mince in a rich gravy with aromatic spices

Dum Gosht (M) £9.90

A famous Hyderabad dish made with succulent cubes of baby lamb marinated in spiced yogurt and our Chef's special spices. Not one to be missed

Lal Maas £9.90

A traditional Rajasthani speciality of diced baby lamb cooked with dried chillies & crushed garlic

Lamb Tikka Masala (M,N, MU) £10.90

Barbecued chicken tikka cooked in a creamy tomato sauce

Dal Gosht £9.90

A wonderful, hearty dish that combines tender pieces of lamb cooked with yellow lentils and a delicate blend of herbs

Lamb Rogan Josh £9.90

A famous Kashmiri dish cooked with tender pieces of baby lamb in a tomato gravy with dry roasted spices

Desi Lamb Curry £9.90

A traditional dish cooked in a tomato & onion gravy

Lamb Madras £9.90

A traditional hot lamb curry cooked in a tomato gravy

Lamb Vindaloo £9.90

A very hot lamb dish cooked in a gravy sauce and served with potato

इंवेट वीइनेटइ

Bombay Aloo Spicy Potatoes £4.50

Saag Aloo Spinach & Potato £4.50

Saag Paneer (M) £4.90

Spinach with Indian cottage cheese

Chana Masala Chick Pea Curry £4.50

Bhindi Bhaji Okra £4.50

Mushroom Bhaji £4.50

ब्रेड

Butter Naan (G,E) £3.00

Garlic Naan (G,E) £3.50

Peshwari Naan (G,E) £3.50

Keema Naan (G, E) £3.50

Tandoori Roti (G) £3.00

Laccha Paratha (G) £3.50

रिसे

Plain Rice Steamed Rice £3.00

Pilau Rice Cumin Flavoured Basmati Rice £3.00

Egg Fried Rice (E) £4.50

Mushroom Rice £4.50

non veg dhalorian laonid (chicken)

Saag Chicken £9.90

Chicken breast cooked with spinach, onion and tomato

Achaari Chicken £9.90

An extremely popular Indian chicken recipe using pickling spices.

Chicken Jalfrezi £9.90

A special dish originating in Bengal, it is cooked with bell peppers, onions and tomato in a rich gravy

Dal Murgh £9.90

A flavoursome dish cooked by combining pieces of chicken with yellow lentils and a delicate blend of Indian spices

Chicken Madras £9.90

A traditional hot chicken dish cooked in tomato gravy

Chicken Vindaloo £9.90

A very hot chicken dish cooked in gravy and served with potato

Butter Chicken (M, N, MU) £10.50

Barbecued boneless cubes of chicken cooked in a creamy tomato & cashew nut sauce, finished with butter & cream

Chicken Tikka Masala (M, N, MU) £10.50

Barbecued chicken tikka cooked in a creamy tomato & cashew nut sauce

Chicken Bhuna £9.90

A well spiced chicken curry in a thick sauce

Chicken Korma (M, N, MU) £9.90

Diced chicken breast cooked in a rich cashew nut gravy, flavoured with coconut and finished with cream

इअर्राइ

Chicken Nuggets & Chips £6.50

Chips £3.00

इर्री वेगिनेइ

Coke 0.33L £1.80 Coke 1.35L £3.50

Diet Coke 0.33L £1.80 Diet Coke 1.35L £3.50



DISCLAIMER:

Some of our dishes may contain the following allergens: Gluten, Crustaceans, Eggs, Fish, Peanuts, Soy Beans, Milk, Nuts, Celery, Mustard, Sesame, Sulphites, Lupin & Molluscs.

For allergy advise please ask a member of staff for details.

All food items may contain traces of Nuts.

In case of allergies, please contact the restaurant for more information.

Prices may be subject to change

Gluten(G), Fish(F), Sesame (S), Celery(C), Crustacean (CR), Mustard (MU), Milk(M), Eggs(E), Nuts(N), Peanuts(P)



Take-Away Menu
CONTEMPORARY INDIAN CUISINE

209 Shenley Road, Borehamwood
WD6 1AT

020 8236 0099

अपटोइटरइ

Onion Bhaji (E) £3.50

Onion mixed with gram flour and ground herbs

Vegetable Samosa (G) £2.90

Pastry stuffed with spiced vegetables

Meat Samosa (G) £2.90

Pastry stuffed with spiced lamb mince

Samosa Chaat (G, M) £4.90

Vegetable samosa crushed & topped with chickpeas, a dash of yogurt and a combination of mint, tamarind & chilli sauce

Papdi Chaat (G,M) £4.90

Combination of flat, crispy puris topped with mashed potato, chick peas, dash of yogurt with tamarind & mint sauce

Sheekh Kebab Starter (E) £4.90

Spiced minced lamb cooked on a skewer and roasted in a tandoori oven

Chicken Tikka Starter (M, MU) £4.50

Marinated chicken pieces in tandoori masala cooked in a clay oven

Lamb Tikka Starter (M, MU) £4.90

Marinated lamb pieces in tandoori masala cooked in a clay oven

Prawn Poori Starter (G, CR) £5.50

Medium spiced prawns on poori bread

King Prawn Poori Starter (G, CR) £6.50

Medium spiced king prawns on poori bread

Mixed Platter for 2 (M, MU, E, G) £8.90

Chicken tikka, sheekh kebab, onion bhaji & vegetable samosa

Vegetarian Platter for 2 (E,G) £8.90

Onion bhaji, vegetable samosa, spring roll & aloo chop

Poppadam Spicy / Plain £0.80 per piece

Mango Chutney £0.80

Mint Chutney £0.80

Onion Salad £0.80

Mixed Pickle £0.80

ठणेरतल

Chilli Paneer (M, G, C) £9.90

Indian cottage cheese cubes tossed in a special chilli sauce with ginger, garlic, peppers and onions

Chilli Chicken (G, C) £9.90

Chicken tossed with peppers in spicy chilli, ginger, garlic & soya sauce

इण्डोर तणेरठणेर वीइहडइ

Achaari Paneer Shaslik (M) £10.90

A spicy & tangy dish marinated in a pickle spices marinade and cooked in a traditional clay oven

Tandoori King Prawn (M, MU, CR) £ 12.90

Tender king prawns flavoured with a Lahori style tandoor masala and gently cooked in the traditional clay oven

King Prawn Shaslik (M, MU, CR) £13.90

Tender king prawns flavoured with a Lahori style tandoor masala skewered with pieces of onion, sweet peppers & tomatoes then cooked in a traditional clay oven

Tandoori Trout (M, MU, F) £12.90

Coated in chef's special marinade and char-grilled in a clay oven

Tandoori Lamb Chops (M, MU) £13.90

Lamb Chops marinated in tandoori masala and cooked in a clay oven

Tandoori Mixed Grill (M, MU) £10.90

Assortment of lamb tikka, chicken tikka, tandoori chicken and sheekh kebab

Chicken Tikka (M, MU) £9.90

Marinated chicken pieces in tandoori masala cooked in a clay oven

Lamb Tikka (M, MU) £10.90

Tender pieces of lamb marinated in tandoori masala and skewered in a traditional clay oven.

Lamb Sheekh Kebab (E) £10.90

Minced lamb skewers seasoned with onions, green chillies, ginger & garlic cooked in a traditional clay oven and served with salad and lemon wedges.

Chicken Shaslik (M, MU) £10.50

Chunks of chicken with Punjabi spices, skewered with pieces of onion, sweet peppers & tomatoes then cooked in a traditional clay oven

Tandoori Chicken (M, MU) £9.90

A half-chicken, on the bone, marinated and slow cooked in clay oven

बिरयानो वीइहडइ

Vegetable Biryani £9.90

Basmati rice cooked with vegetables and Indian herbs & spices

Chicken Tikka Biryani (M, MU) £10.90

Basmati rice cooked with pieces of chicken and Indian herbs & spices

Lamb Biryani £11.90

Basmati rice cooked with pieces of lamb and Indian herbs & spices

King Prawn Biryani (CR) £13.90

Basmati rice cooked with pieces of king prawn and Indian herbs & spices

वइइतरणेर लणेरइ

Paneer Butter Masala (M, N) £9.90

Cubes of cottage cheese cooked in creamy butter & cashew nut tomato sauce blended with spices.

Our chef's special signature dish.

Mushroom Mutter £9.90

Mushrooms cooked with peas & tomatoes in gravy

Palak Paneer (M) £9.90

A rare blend of fresh spinach, cubed cottage cheese, ginger & garlic

Dal Makhni (M,G,N) £9.90

Black Lentils cooked on slow fire and finished with cream, butter and ginger

Dal Hariyali Vegan £9.90

Yellow lentils simmered with fresh spinach & roasted garlic

Achari Baingan Vegan £9.90

Flavoured Aubergines cooked in special masala & pickle marinade with potatoes

Punjabi Chole Vegan £9.90

Whole Chick peas cooked the Punjabi way with green chillies & our in house rare blend of spices

Bhindi Masala Vegan £9.90

Okra cooked with onions and tomatoes in chef's special spices

Navratan Korma (M, N) £9.90

Mix-Veg in a rich cream and cashew nut sauce

ठणेर वइइतरणेर लणेरइ (इइठ ठठठ)

Bengali King Prawn (CR) £10.90

Tender king prawns cooked in a rich gravy with dry roasted spices

Goan Fish Curry (F) £10.90

Fish simmered in a rich sauce with curry leaves and spices

Tandoori King Prawn Masala (M, MU, CR, N) £10.90

Barbecued king prawn cooked in a creamy tomato & cashew nut sauce