

V = SUITABLE FOR VEGETARIANS

• = MILD    •• = MEDIUM    ••• = HOT    •••• = FIERY HOT  
FOOD ALLERGIES: Please advise your server when ordering to clarify the requirements.

## APPETISERS

Plain Popadom £ 0.90

Spicy Popadom £ 0.90

Chutney Tray £ 3.90  
Red onions, mango chutney,  
Hot sauce, mint yoghurt, pickle

## STARTERS

*These are all of medium strength and all served with fresh salad, mint yoghurt and chilli sauce.*

**Shahi Tokra** £ 5.80  
(Lamb OR Chicken)  
Pieces of lamb or chicken blended with unique  
spices then fried with onions.

**Reshmi Kebab** £ 5.50  
Lightly spiced minced patties covered with a light omelette.

**V Onion Bhaji** £ 4.90  
Slightly spiced and deep fried onion fritter.

**V Samosa** £ 4.90  
(Meat OR Vegetable)  
Triangular deep fried crispy pastry.

**V Pakoras** £ 5.50  
(Chicken OR Mushroom OR Paneer)  
Slightly spiced and deep fried fritters of your choice.

**Mixed Starter** £ 5.90  
Chicken and lamb tikka, onion bhaji and meat samosa.

**V Veg. Mixed Starter** £ 5.50  
Onion bhaji, mushroom pakora and samosa.

**Chicken Tikka Chilli Fry** £ 6.10  
Chicken tikka stir fried with onions,  
peppers and fresh green chillies.

**Nawabi Starter** £ 7.80  
Aloo chop, chicken kebab, chicken tikka, lamb  
tikka, onion bhaji and meat samosa.

**Puri Starters** - Fillings of a medium dry consistency served in a freshly cooked, flakey puri bread.

**V Garlic Mushroom Puri** £ 5.10  
Butter-fried mushrooms with garlic.

**Chicken Chat Puri** £ 5.80  
Chicken tikka, onions and tomatoes cooked in a rich medium sauce.

**Prawn Puri** £ 5.80  
Prawns cooked in a rich medium sauce.

**King Prawn Puri** £ 7.20  
King prawns cooked in a rich sauce.

## Seafood Starters

**Salmon Biraan** £ 5.90  
Salmon fillets marinated and lightly spiced, fried  
with onions and served with salad.

**Prawn Cocktail** £ 4.90  
Prawns on a bed of lettuce, lavishly covered with seafood  
sauce. Garnished with cucumber, tomatoes & lemon.

**Starter Platters for 2** - Please allow extra time for all platters.

**Chicken Platter** £ 11.90  
Chicken tikka, garlic chicken,  
tandoori chicken and chicken kebab.

**V Vegetarian Platter** £ 10.90  
Samosa, stuffed mushrooms,  
onion bhaji and paneer pakora.

**Tandoori Starters** - Served with a salad, mint yoghurt and chilli sauce.

**Sheek Kebab** £ 5.10  
Spiced minced meat

**Chicken Tikka** £ 5.80  
**Tandoori Chicken** £ 6.10  
Chicken on the bone

**Lamb Tikka** £ 6.50

**Lamb Chops** £ 6.90  
Prime, tender chops in a delicately spiced tandoori sauce

**Garlic Chicken** £ 6.10  
**King Prawn Tikka** £ 7.20

**V Paneer Tikka** £ 6.10  
Cubes of Indian curd cheese cooked in the tandoor.

## TANDOORI MAIN COURSES

*Marinated in yoghurt with herbs and spices then barbecued in a tandoori oven. Served with a salad and a medium strength curry sauce. Upgrade ANY main course from below to a Shashlik version which includes roasted tomatoes, onions and peppers for a surcharge of £1.50.*

**Chicken Tikka** £ 11.50  
Diced boneless chicken

**Chicken Shashlik** £ 13.50  
Chicken tikka with roasted tomatoes,  
onions and peppers.

**Lamb Tikka** £ 13.50  
Diced boneless meat

**Garlic Chicken** £ 12.50

**Lamb Chops** £ 13.90  
Prime, tender chops in a delicately  
spiced tandoori sauce

**Tandoori Chicken** £ 12.50  
Chicken on the bone

**V Paneer Tikka** £ 11.50  
Cubes of Indian curd cheese cooked in  
the tandoor with onions and peppers.

**Tandoori Mixed Grill** £ 14.50  
Chicken tikka, lamb tikka, garlic  
chicken, tandoori chicken, sheek  
kebab and lamb chop

**King Prawn Tikka** £ 15.75

## SIGNATURE DISHES

**Chicken Tikka Lava** ●● £ 13.90  
**Lamb Tikka Lava** ●● £ 14.80

Strips of meat rolled in crispy breadcrumbs and deep-  
fried. Then cooked in a curry sauce with green chillies,  
green and red peppers with a dashing of sundried  
tomato sauce. A dish of a fairly dry consistency.

**Tandoori Lamb Chop Korai** ●● £ 14.95  
Tender barbecued lamb chops cooked with chef's special sauce.

**Chicken Tikka Naga Jalfry** ●●●● £ 13.25  
**Lamb Tikka Naga Jalfry** ●●●● £ 14.25

A hot and fiery dish cooked with naga (Bangladeshi  
chillies), ginger, garlic, and mix of hot spices.

**Chicken Saffroni** ●● £ 13.90

A tender breast of Chicken fillet marinated in a tandoori  
sauce and cooked with onions and tomatoes.

**Chicken & Keema Chittagong** ●● £ 14.50  
Chicken breast stuffed with spiced mince and  
barbecued in the tandoor.  
Served with a bhuna curry sauce.

**Blue Tiffin Thawa** ●● £ 14.50  
Chicken tikka, lamb tikka, garlic chicken and lamb chops  
specially prepared with the finest herbs and spices.

## SEAFOOD SPECIALS

**Tiger Prawn Anarkali** ●● £ 15.95  
Tiger prawns cooked in a unique blend  
of spices with onions, pepper.

**Salmon Ka Kazana** ●● £ 14.95  
Pan-fried salmon cooked with a dozen fresh herbs and  
spices garnished with coriander - a fish lovers delight.

**Seafood Biryani** ●● £ 16.95  
Salmon, phangash (white fish), prawns and king prawns  
cooked with saffron flavoured Basmati rice, together  
with a mixture of mild aromatic spices. Served with an  
omelette and a medium strength vegetable curry sauce.

## MILD & CREAMY MAIN COURSES

*For diners who need a gentle introduction to the world of spice or prefer a milder  
or more familiar flavour, we've selected dishes that meet the "crossover". You  
can order these with the confidence that they will not be too spicy.*

**Chicken Tikka Masalla** ● £ 11.95  
**Lamb Tikka Masalla** ● £ 12.95  
Diced breast of spring chicken or lamb cooked in a unique mild,  
creamy tandoori sauce. This dish is a favourite amongst our diners

**Chicken Korma** ● £ 11.75  
**Lamb Korma** ● £ 12.95  
This dish is prepared with mild spices, cooked in a creamy  
mixture with coconut which lends this dish a distinctive flavour.

**Chicken Tikka Makhani** ● £ 11.95  
**Lamb Tikka Makhani** ● £ 12.95  
Creamy, mild dish cooked with butter and almonds.

**Butter Chicken** ● £ 12.55  
A mild rich butter dish with fresh ground spices.

**Chicken Tikka Passanda** ● £ 11.95  
**Lamb Tikka Passanda** ● £ 12.95  
Diced pieces of chicken or lamb in mild spices with fresh  
cream, and almond powder forming a rich creamy sauce.

**Chicken Badami** ● £ 12.75  
**Lamb Badami** ● £ 13.75  
A rich, mild and creamy sauce cooked with almonds,  
pistachios and cashew nuts. A mildly flavoured dish.

## DESI SELECTION

*Traditional dishes cooked in a home style - real heart-warming food. All these dishes are prepared  
to a hot strength - please let us know if you would like to alter the strength to your preference.*

**Chicken Nali Uree** ●●● £ 13.95  
Cooked with longbeans.

**Chicken Special Curry** ●●● £ 13.25  
**Lamb Special Curry** ●●● £ 14.25

**Chicken Desi Korai** ●●● £ 13.25  
**Lamb Desi Korai** ●●● £ 14.25

**Keema Aloo Bhuna** ●●● £ 12.25

**Chicken Satkora** ●●● £ 12.25  
**Lamb Satkora** ●●● £ 13.25  
A unique Bangladeshi citrus fruit with a hint of bitterness.

**Machli Bisee** ●●● £ 13.25  
White fish cooked with Bangladeshi bean seeds.

## HOUSE SPECIALS

### Badshahi Chingri ●● £ 15.95

King prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, tabasco sauce and garnished with fresh coriander. A highly recommended and satisfying dish.

### Salmon Tikka Salsa ● £ 14.75

Blush pink Scottish salmon simmered in a heady mustard and fenugreek gravy. A beautiful and unique dish in a league of its own. Served with Bombay aloo.

### Chicken Nepalese ●●● £ 12.95

### Lamb Nepalese ●●● £ 13.95

Cooked in an exotic mix of spices, red and green peppers, tomatoes, green chillies and a special Nepalese chilli sauce.

### Saag Kofta ●● £ 12.95

Lamb meatballs filled with spinach.

### Chicken Tikka Afghani ●●● £ 12.95

### Lamb Tikka Afghani ●●● £ 13.95

Cubes of chicken or lamb stir-fried with green chillies, ginger, garlic and onions. Red and green peppers give this dish a colourful appearance. Best enjoyed with nan bread.

### Chicken Tikka South Indian Garlic ●●●● £ 12.25

### Lamb Tikka South Indian Garlic ●●●● £ 13.25

Cooked with slices of garlic, green chillies, plum tomatoes and fresh coriander.

### Chicken Tikka Saagwala ●● £ 12.25

### Lamb Tikka Saagwala ●● £ 13.25

Spinach prepared with garlic, ginger and tomatoes in a medium spiced sauce. A delightful house speciality.

## SIDE DISHES

**These mildly-spiced side dishes are a great accompaniment to our main courses.**

**If you'd prefer they can be served as a main course for an extra £5.35.**

### V Curry Sauce of your Choice £ 4.70

### V Bombay Aloo ●● £ 4.90

Potatoes

### V Mix Vegetable Bhaji ●● £ 4.90

Mixed seasonal vegetables

### V Aloo Gobi ●● £ 4.90

Potato and cauliflower

### V Bhindi Bhaji ●● £ 4.90

Okra (ladies fingers)

### V Saag Aloo ●● £ 4.90

Spinach and potato

### V Tarka Dhal ●● £ 4.90

Lentils with garlic

### V Saag Paneer ●● £ 5.75

Spinach and Indian curd cheese

## CONTINENTAL DISHES

**These dishes are cooked to perfection by our fully competent chefs who appreciate that not everyone wants Indian food all of the time. They are all served with chips, peas and a continental salad.**

### V Omelette of your Choice £ 10.95

Chicken OR Prawns OR Mushroom OR Plain

### Chicken Fillet £ 10.95

### Scampi £ 10.95

### Blue Tiffin Biryani ●● £ 15.95

King prawn, lamb & chicken tikka and prawns cooked in an exotic mix of spices with peas and saffron rice. Topped with an omelette and served with a continental salad and a vegetable curry sauce.

### Chicken Tikka Shahi ●● £ 12.75

### Lamb Tikka Shahi ●● £ 13.75

Tikka, keema and garlic cooked in a spicy bhuna sauce.

### Chicken Tikka Rezzela ●● £ 12.75

### Lamb Tikka Rezzela ●● £ 13.75

Cooked in the tandoori and then further cooked in a pan with generous use of mint and coriander along with fenugreek leaves and strips of onion and capsicum.

### Chicken Tikka Chilli Mossala ●●●● £ 12.75

### Lamb Tikka Chilli Mossala ●●●● £ 13.75

Diced pieces of chicken or lamb tikka cooked in sauce made with a delicate blend of aromatic spices and herbs, use of fresh green chillies lends this dish a hot, fiery taste and aroma.

### Blue Tiffin Balti Exotica ●● £ 14.75

Chicken Tikka, Lamb Tikka, Garlic Chicken and Lamb Chops specially prepared with the finest herbs and spices, of medium strength. Served in a balti.

### Tandoori Chom Chom ●● £ 14.75

Off the bone tandoori chicken cooked with garlic, onions and our house tandoori sauce.

### Paneer Kofta ● £ 13.75

Minced lamb and paneer meatballs deep-fried and cooked with cubes of Indian paneer & cheese in a dry sauce.

## TRADITIONAL SELECTION

**For a Traditional curry first choose your filling. Will it be succulent chunks of lamb, diced breast of chicken, prawns or a non-meat option? Then choose the style you would like the chef to prepare to your filling.**

### FILLINGS

### V Vegetables £ 6.55

### V Paneer £ 6.55

(Indian curd cheese)

### Keema £ 7.25

(minced lamb)

### Chicken £ 7.25

### Lamb £ 8.50

### Prawns £ 7.25

### Chicken Tikka £ 7.95

### Lamb Tikka £ 8.95

### Special Mix £ 9.15

(Chicken, lamb and prawns)

### King Prawns £ 11.95

**The price of each dish is the price of the filling ABOVE plus the price of each style of cooking BELOW**

**For example: Chicken is £ 7.25 and Rogon Josh is £ 4.40 = Chicken Rogon Josh - £11.65**

### STYLES

### Dhansak ● £ 4.40

Prepared with oriental spices, a mild and tangy sauce with a delicious piquant richness, cooked with garlic, pineapples and lentils. A sweet and sour dish garnished with coriander.

### Bhuna ●● £ 4.40

A combination of a special blend of spices, onions and tomatoes, fried and cooked in a firm, dry sauce of medium consistency.

### Dupiaza ●● £ 4.40

A delicious dish prepared with an abundance of fried onions, tomatoes and seasoned with ginger, coriander and spices.

### Rogon Josh ●● £ 4.40

Delicately spiced, cooked with sweet pimentoes, capsicum and tomatoes.

### Madras ●●● £ 4.40

A southern Indian dish, with a hot and spicy taste, prepared with fresh spices, tomato puree and herbs.

### Patia ●●● £ 4.40

Lightly fried chopped onions in a dark red sweet and sour sauce. A hot dish garnished with coriander.

### Samber ●●● £ 4.40

Cooked with lentils and lemon juice to give a sharp and distinctive taste. A hot and spicy south Indian dish.

### Vindaloo ●●●● £ 4.40

Hot and fiery dish. Only for the brave!

### Korai ●● £ 4.90

Spicy dish cooked with diced onions and green peppers in a thick sauce.

### Balti ●● £ 4.90

Prepared in an Indian wok-style utensil with fresh garlic, ginger and tomatoes in a spicy aromatic sauce. A favourite delicacy of the chef.

### Jalfrezi ●●● £ 4.90

Sauteed dish cooked with onion, garlic, ginger, green peppers and fresh chillies.

### Biryani ●● £ 6.75

Biryani is prepared by gently cooking with saffron flavoured Basmati rice, together with a mixture of mild aromatic spices. Served with an omelette and a medium strength vegetable curry sauce.

## RICE & NANS

### V Stuffed Nan £ 4.10

Stuffed with mixed vegetables

### V Garlic Nan £ 4.10

### V Peshwari Nan £ 4.10

Stuffed with coconut, almonds, fruits and cherries

### Keema Nan £ 4.60

Stuffed with special minced lamb

### V Cheese Nan £ 4.60

### V Chappati £ 2.20

Thin unleavened bread cooked on a tawa

### V Chips £ 3.50

### V Roti £ 2.20

Unleavened bread cooked in the tandoor

### V Paratha £ 4.10

Unleavened bread cooked in butter

### V Salad £ 2.60

### V Desi Salad £ 3.50

### V Cucumber Raita £ 3.20

A combination of cucumber, whisked yoghurt and mild spices