



APPETISERS

Plain Popadom (each) **£0.70**

Spiced Papadom (each) **£0.70**

Indian cracker made with lentil and flour.

Chutney (each) **£0.60**

Red onion, mango chutney, mix pickle or mint yoghurt

Optional (each) **£0.70**

(lime pickle, mix pickle or sweet chilli sauce)

INDIAN LASSI DRINKS

Lassi is a popular and traditional yogurt-based drink of the Indian Sub-continent. It is made by blending yoghurt with milk & fruits.

Mango Lassi **£7.95**

Salty Lassi **£6.95**

INDIAN STYLE SALAD

Spicy Sylheti Salad **V** **£2.95**

Sliced tomatoes, onion, cucumber & green chilli

Regular Salad **V** **£2.95**

RAITA

Cucumber Raita **V** **£2.95**

Onion Raita **V** **£2.95**

STARTERS

The light dishes below are all medium strength & served with a fresh salad & mint yoghurt. A perfect introduction to wet your appetite for the main course.

POPULAR STARTERS

Chicken Chat Puree / Chicken Sag Puree (spinach) **£4.25**

Sliced chicken tikka cooked with fresh garlic, ginger & special chat spices. Served on a puri (deep fried bread).

Mixed Starter **£4.95**

Chicken & lamb tikka, onion bhaji & meat samosa.

Meat Samosa **£3.25**

Triangular deep fried crispy pastry with meat filling.

Chicken Lollipop IN NAGA SAUCE / SWEET & SOUR SAUCE / PLAIN **£4.95**

Chicken Wings marinated in a fairly spicy batter and deep-fried served with salad and sauce

Chicken Pakora **£4.25**

Slightly spiced & deep fried chicken fritters.

Chicken Chilli Stir Fry **£4.95**

Chicken tikka stir-fried with green and red pepper, onion & fresh chillies

Tandoori Chicken **£4.25**

Half chicken on the bone marinated in tandoori spices, then barbecued in tandoori oven.

Chicken Tikka **£4.25**

Chicken marinated in tandoori spices, then barbecued in tandoori oven.

Garlic Chicken Tikka **£4.25**

Chicken marinated in garlic paste with yoghurt, herbs and spices, then barbecued in tandoori oven.

Lamb Tikka **£5.95**

Tender lamb marinated in tandoori spices, then barbecued in tandoori oven.

● **Lamb Chops** **£6.95**

Tender prime lamb chops marinated in yoghurt with herbs and spices, then barbecued in tandoori oven.

Paneer Tikka **£4.95**

Marinated Indian Cottage Cheese cooked in clay oven

Seek Kebab (SPICY AVAILABLE) **£4.95**

Lightly spiced minced meat.

● **Reshmi Kebab** **£4.95**

Minced meat gently spiced and shallow fried then wrapped in omelette

● **Meat Stuffed Pepper** **£4.95**

Gently spiced minced stuffed in pepper

● **Meat Stuffed Mushroom** **£4.95**

Gently spiced minced stuffed in mushroom

● **Murgh Kate Roll** **£4.95**

Chicken tikka from clay oven & stuffed in an Indian bread roll.

● **King Prawn Liayana** **£6.95**

Whole king prawn pan fried then cooked with garlic, ginger and a special sweet & sour sauce and lime juice.

STARTERS

VEGETARIAN STARTERS ✓

Onion Bhaji £3.95
Slightly spiced & deep fried onions fritters.

Vegetable Samosa £3.95
Triangular deep fried crispy pastry with vegetable fillings.

Garlic Mushroom On Puree £3.95
Pan fried buttered mushroom with garlic, served on a puri (deep fried bread).

● **Vegetable Stuffed Mushroom** £4.95
Whole mushrooms stuffed with vegetables then deep fried.

● **Vegetable Stuffed Peppers** £4.95
Lightly spiced peppers with a filling of lightly spiced vegetables.

Paneer Pakora £4.95
Paneer deep-fried in lightly spice batter.

SEAFOOD STARTERS

Prawn Cocktail £4.25
Prawns on a bed of lettuce, lavishly covered with seafood sauce. Garnished with sliced cucumber, tomatoes & lemon.

Prawn On Puree £4.25
Prawns cooked in a rich medium sauce, served on a puri (deep fried bread)

Spicy Fish Pakora £4.25
Slightly spiced & deep fried fish fritters.

● **King Prawn On Puree** £5.95
King prawns cooked in a rich medium sauce on a puri (deep fried bread).

● **King Prawn Tikka** £5.95
King prawns marinated in yoghurt with herbs & spices then barbecued over charcoal oven.

● **Salmon Biraan** £6.95
Salmon fillets marinated & lightly spiced, fried with onions & served with salad.

SOUPS

Mallagatawny Soup SPICY LENTILS ✓ £2.95

Vegetable Soup ✓ £2.95

SHARING PLATTERS

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

	For 2	For 4
● Vegetables Platter Vegetable Samosa, Mushroom Pakora & Onion Bhaji	£8.50	£13.95
● Tandoori Meat Platter Lamb Tikka, Chicken Tikka, Tandoori Chicken & Sheek Kebab	£10.75	£17.50
● Seafood Platter Salmon Biran, Spicy Fish Pakora & Tandoori King Prawn	£14.50	£26.50



TANDOORI SIZZLERS (CLAY OVEN)

This method of cooking is an ancient art, handed down through many generations and a speciality of our chefs. All tandoori dishes are served on a sizzling platter with fresh salad and a curry sauce of your choice.

- Tandoori Chicken** £8.95
Half chicken on the bone marinated in tandoori spices, then barbecued in tandoori oven.
- Chicken Tikka** £8.95
Chicken marinated in tandoori spices, then barbecued in tandoori oven.
- Garlic Chicken Tikka** £9.95
Chicken marinated in garlic paste with yoghurt, herbs and spices, then barbecued in tandoori oven.
- Lamb Tikka** £9.95
Tender lamb marinated in tandoori spices, then barbecued in tandoori oven.
- **Lamb Chops** £10.95
Tender prime lamb chops marinated in yoghurt with herbs and spices, then barbecued in tandoori oven.
- Paneer Tikka** £9.95
Marinated Indian Cottage Cheese cooked in clay oven
- Seek Kebab (SPICY AVAILABLE)** £9.95
Lightly spiced minced meat.
- **Tandoori Fish Tikka** £14.95
Mouth watering salmon steak marinated in lemon juice, tumaric & raaz mawil, served with sauce.
- **Tandoori Mixed Grill** £10.95
Chicken tikka, lamb tikka, tandoori chicken, sheek kebab & lamb chop
- **Tandoori King Prawn Tikka** £14.95
Whole king prawns marinated in tandoori spices, then barbecued in tandoori oven.

TANDOORI SHASHLIK SIZZLERS

Tandoori shashlik dishes are marinated in spices then skewered with tomatoes, capsicum and onions, served with fresh green salad & a sauce of your choice.

- Chicken Tikka Shashlik** £9.55
Chicken pieces marinated in tandoori spices.
- Lamb Tikka Shashlik** £10.95
Tender lamb pieces marinated in tandoori spices.
- **King Prawn Tikka Shashlik** £14.95
Whole king prawn marinated in tandoori spices.
- **Salmon Shashlik** £14.95
Mouth watering salmon cubes marinated in lemon juice, tumaric, tandoori spices.
- Paneer Shashlik** £9.95
Indian cheese marinated in tandoori spices.

GRILLED STEAKS

Our steaks are best enjoyed cooked medium, however you can choose when ordering.

Served with 2 Sides - Vegetable & Chips
1 Sauce - Creamy Steak Sauce

- **T-Bone Steak** £18.95
The Beef T-Bone is considered one of the highest quality dinner table steaks.
- **Sirloin Steak** £17.95
Popular beef cut from below the rib cage.
- **Sirloin Steak Juliennes** £17.95
Juliennes cut steak cooked with fried mushrooms, onions & peppers.

CONTINENTAL

Served with chips & salad

- Chicken Nuggets** £8.95
- Omelette** £8.95
Plain, Prawn, Chicken or Mushroom
- Roast Chicken** £8.95
- **Dhim Biraan** £8.95
Asian style omelette



SIGNATURE DISHES

Served with special bhuna sauce

- **Balti Exotica (** **£12.95**
Chicken tikka, lamb tikka & lamb chops specially prepared with the finest herbs & spices of medium.
- **Baazigar(** **£12.95**
Fresh pieces of marinated fillets cooked with fresh chillies, garlic, ginger, juliennes of bell pepper, a special chat mossala is added to give it a nice aromatic flavour. A fairly dry dish amongst hot and spicy lovers.
- **Chilli Chingri ((** **£14.95**
Bangladeshi king prawns stir fired in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya sauce, tabasco sauce and garnished with fresh coriander. Served with special rice. Popular amongst Millions diners.
- **Lamb Shank (** **£12.95**
Succulent tender lamb is slowly cooked and simmered with flavoursome spices & rosemary sauce, accompanied by a fragrant Basmati rice. Garnished with fresh continental salad & coriander.
- **Steak Bhuna Pillau (** **£12.95**
Whole piece of steak grilled with touch of garlic and ginger until cooked to medium to well done, then added to a bhuna chilli sauce of medium strength. Served on a bed of flavoured pilau rice with potato wedges and salad. A wonderful combination. A must try dish.
- **Lamb Chops Thawa (** **£12.95**
Lamb chops specially prepared with the finest herbs & spices of medium, served on flat tawa pan.
- **Tandoori Shahee (** **£11.95**
Tandoori chicken cooked with keema, fresh garlic and ginger with boiled egg. Served on a thawa.



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DESI KHABAR

The following dishes are Handi cooked (Big Pot) these authentic dishes are cooked for hours to achieve the great authentic aromatic taste, preparing carefully, with fresh garlic, ginger, and aromatic five spices Surely these dishes will be mouth-watering.

● **Satkura Bhuna Gosht** (beef on the bone) () **£11.95**

Slow cooked beef with a Sylheti Citrus fruit (macroptera) with abundant of ginger, garlic, and aromatic whole spices. this traditional dish is must when comes to authentic dining.

● **Adraki Kaliji** (cow liver) () **£11.95**

Freshly cooked with onion, garlic, and abundant of fresh ginger to create a medium dish full of flavour to accompany any main dish.

● **Murgh Roast** (on the bone) () **£11.95**

A quarter piece of on the bone chicken, slow cooked with garlic, ginger, onion with special mixture of ground nuts & egg to create a flavoursome thick sauce, a must dish when it comes to authentic dining.

● **Ruhi Mas Biran** (contains bone, seek advice before ordering) () **£11.95**

A whole piece of fish marinated and shallow fried, served with fried onions and a Bhuna Sauce.

● **Ruhi Satkura Jhul** (contains bone, seek advice before ordering) () **£11.95**

A whole piece of fish marinated and fried, then cooked with Sylheti Citrus fruit (macroptera) a delightful dish loved by the Sylhetis.

● **Shorisha Ruhi** (ground mustard, seek advice before ordering) () **£11.95**

Fish marinated and shallow fried then cooked with mixture of ground mustard (shorisha) which give a unique fresh flavour.

● **Desi Murghi Jhul** (handi cooked. on the bone) () **£11.95**

Specially marinated on the bone pieces of chicken cooked with fresh garlic and ginger added by aromatic spices, simmered for hours until perfection. Lastly added with fresh coriander to bring the authentic taste and flavour. A must try.



HOUSE SPECIALITIES

Our Head Chef presents for you the following dishes that he has created, using the knowledge & experience of having worked in some of the best restaurants in the UK

CHICKEN
TIKKA

LAMB
TIKKA

Balti Akbari (..... £9.95 .. £10.95

Cooked with spring onions, coriander, flavoured with garlic, ginger & balti sauce.

Nepalese (..... £9.95 ... £10.95

Cubes of chicken or lamb cooked in an exotic mixture of spices, red & green peppers, tomatoes & green chillies with a special Nepalese chilli sauce.

Sylheti Bakor Bhuna (..... £9.95 ... £10.95

Traditional Bangladeshi dish cooked with abundance of coriander, chillies in a medium strength sauce.

Pilli Pilli (..... £9.95 ... £10.95

Strips of chicken cooked in a charcoal grill & then cooked with tabasco & Nepalese garlic chilli sauce, garnished with peppers, onions & coriander.

Indian Style Stir-fry (..... £9.95 ... £10.95

Shashlick style dish cooked with peppers, onions, mushrooms with a twist of oriental flavor.

● **Cheese Kofta MEAT BALLS (..... £10.95**

A medium dish consisting of herbs & spices, cooked with cheese & meatballs or with above fillings to give a rich flavored taste.

South Indian Garlic (..... £9.95 ... £10.95

Cooked with slices of garlic, green chillies, plumb tomatoes & fresh coriander.

Chilli Massala (..... £9.55 ... £10.95

Cooked in sauce which is made with a delicate blend of aromatic spices & herbs, use of fresh green chillies & pickled chillies lends this dish a hot, fiery taste & aroma.

Garlic Bhuna (..... £9.95 ... £10.95

Cooked in an extra spiced massala sauce with added diced onions, tomatoes, peppers & fried garlic to give a medium strength flavour.

Sagwala (..... £9.55 ... £10.95

Spinach prepared with garlic, ginger & tomatoes in a medium spiced sauce, garnished with coriander.

Sylheti Nagwala (..... £9.95 ... £10.95

Simmered with special fine spices, garlic, ginger, bayleaves and cinnamon and then a special fierce Naga (chilli) pickle is added to create a fairly hot picklish dish, garnished with coriander.

Murgh Massalam (..... £10.95

Chicken gujon's cooked together with minced meat in a medium chef's spicy sauce, garnished with ginger, coriander & egg.

● **Stir-fry Fusion (..... £9.55 ... £10.55**

Cubes of bell pepper, onions, deep fried and then added to a preheated wok with your choice of filling with five spices, sweet chilli sauce, massala sauce and lime juice to create a fairly dry dish. Garnished with spring onions.

● **Millon Special Biryani £10.95**

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

● **Salmon Komlawala £12.95**

Cubes of fresh salmon marinated and pan fried then added to special sauce based on garlic, ginger and sun dried komla (orange) zest to give it a nice aromatic flavour.



TRADITIONAL CURRY DISHES

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

FILLINGS

- Chicken or Lamb** £3.95
- Chicken or Lamb Tikka** £4.95
- Prawns**..... £3.95
- **Paneer** INDIAN CURD CHEESE. (V) £3.95
- Keema** MINCED MEAT £3.95
- **King Prawn**..... £6.95
- **Tandoori King Prawn**..... £7.95
- **Special Mixed** £5.55
(Chicken, lamb & prawn)
- **Special Chicken Strips** £5.55
- **Special Lamb Strips** £5.55
(Fresh marinated chicken or lamb strips)

Please add together the choice of filling along with the choice of style for the total price of the dish.

STYLES

- Bhuna** (..... £3.95
A combination of special blend of spices, onions & tomatoes, fried & cooked in a firm, dry sauce of medium consistency.
- Dupiaza** (..... £3.95
A delicious dish prepared with an abundance of fried onions, tomatoes & seasoned with ginger, coriander & spices.
- Madras** ((..... £3.95
A southern Indian dish with a hot & spicy taste, prepared with fresh spices, tomato puree & herbs.
- Achari** (..... £3.95
Cooked in a spicy, tangy sauce with mixed pickle. Garnished with coriander.
- Curry** (TRADITIONAL) (..... £3.95
Medium dish using basic spices.
- Rogan Josh** (..... £3.95
Delicately spiced, cooked with sweet pimentos, capsicum & tomatoes. An original authentic Indian dish with a great aroma.
- Pathia** ((..... £3.95
Lightly fried chopped onions in a dark red, sweet & sour sauce, a hot dish with distinctive aroma, garnished with coriander.
- Samber** (..... £3.95
Cooked with lentils & lemon juice to give a sharp & distinctive taste. A hot & spicy South Indian distinctive aroma, garnished with coriander.
- Vindaloo** (((..... £3.95
A very hot dish with a fiery taste. Only for the brave.
- **Millon Special Combo** £10.95
Choose any two items from Traditional curry dish section, served with pilau rice (excluding items with dots)
- Jalfrezi** ((..... £3.95
Sauteed dish cooked with onions, garlic, ginger, green peppers & fresh chillies.
- Karahi** ((..... £3.95
Spicy dish cooked with diced onions & green peppers in a thick sauce. Served in a sizzling wok.
- Balti** (..... £3.95
Prepared in an Indian wok style utensil with fresh garlic, ginger & tomatoes in a spicy aromatic sauce. A favourite delicacy of the chef.



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NOT SO SPICY DISHES ⁿ

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

Chicken Tikka Massala ⁿ £9.95

Diced breast of spring chicken cooked in a mild, creamy tandoori sauce. This dish is a favourite amongst our diners.

Lamb Tikka Massala ⁿ £10.95

Diced pieces of lamb cooked in a mild, creamy tandoori sauce. This dish is a favourite amongst our diners.

Chicken or Lamb Qurma ⁿ £9.95

This dish is prepared with mild spices, cooked in a creamy mixture with coconut which lends this dish a distinctive flavor.

● Tandoori Chicken Massala (OFF THE BONE) ⁿ £10.95

A mild & creamy dish cooked with tandoori sauce.

Butter Chicken ⁿ £10.95

A mild buttery dish cooked with fresh ground spices.

● Chicken Tikka Passanda ⁿ £11.95

Diced pieces of chicken in mild spices with fresh cream, red wine & almond powder forming a rich creamy sauce.

● Lamb Tikka Passanda ⁿ £11.95

Diced pieces of lamb in mild spices with fresh cream, red wine & almond powder forming a rich creamy sauce.

Chicken or Lamb Dhansak ⁿ £8.95

● Amishi Chicken (OFF THE BONE) ⁿ £10.95

Tandoori chicken prepared in exotic creamy sauce & garnished with banana & cherries.

● Mishi Delight ⁿ £10.95

Mouth watering dish where the chicken is dipped in honey then covered with bread crumbs, cooked in a rich creamy sauce, topped with almonds and cherry.

SIDE DISHES

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

Bombay Potatoes (spicy potatoes)	£3.95	Aloo Matar (potato & peas)	£3.95
Vegetable Bhaji	£3.95	Aloo Chana (potato & chick peas)	£3.95
Saag Aloo (spinach & potato)	£3.95	Choice of Curry Sauce	£3.95
Mushroom Bhaji	£3.95	● Saag Paneer	£4.25
Tarka Dhal (lentils)	£3.95	(spinach & Indian curd cheese)	

PLEASE NOTE:

Some dishes may have the following allergens, if concerned please mention, so that a suitable dish may be recommended.



CRUSTACEAN



SESAME



NUTS



GLUTEN



EGG



FISH



SHELLFISH



MUSTARD



CELERY



PEANUTS



MILK PRODUCTS



SULPHITE



SOYA



LUPINS

SIDE DISHES

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

Bombay Potatoes (spicy potatoes)	£3.95	Aloo Matar (potato & peas)	£3.95
Vegetable Bhaji	£3.95	Aloo Chana (potato & chick peas)	£3.95
Saag Aloo (spinach & potato)	£3.95	Choice of Curry Sauce	£3.95
Mushroom Bhaji	£3.95	 Saag Paneer (spinach & Indian curd cheese)	£4.95
Tarka Dhal (lentils)	£3.95		

SUNDRIES

Our selection of rices make the most of the sauces we prepare and present to you in or main courses.

Boiled Rice (plain basmati rice)	£2.95	 Badami Rice (flavoured rice fried with cashew nuts)	£3.95
Pillau Rice (flavoured basmati rice)	£2.95	 Egg Rice (flavoured rice fried with egg)	£3.95
Garlic Rice (flavoured rice fried with garlic)	£3.45	 Keema Rice (flavoured rice fried with mince meat)	£3.95
Onion Fried Rice (flavoured rice fried with onion)	£3.45	 Special Rice (flavoured rice fried with peas, eggs)	£3.95
Chilli Rice (flavoured rice fried with fresh chillies)	£3.45	Chips	£2.45
Mushroom Rice (flavoured rice fried with mushrooms)	£3.45	Spicy Chips	£3.45
Vegetable Rice (flavoured rice fried with seasonal vegetables)	£3.45		

INDIAN BREADS

Our selection of Indian breads make the most of the sauces we prepare and present to you in or main courses.

Nan Bread (plain unleavened bread)	£2.95	Garlic Coriander Nan (unleavened bread stuffed with garlic & coriander)	£3.45
Peshwari Nan (unleavened bread stuffed with fruity, nutty, sweet fillings)	£3.45	 Keema Nan (unleavened bread stuffed with spicy mince meat)	£3.95
Kulcha Nan (unleavened bread stuffed with seasonal vegetables)	£3.45	 Chappati	£1.50
		 Paratha	£3.45

CHILDREN'S MENU

A variety of popular dishes for our young visitors, all with reduced spices and served with a choice of rice or fries.

Chicken Tikka Lightly spiced boneless pieces of chicken breast with salad.	£5.95	Chicken Nuggets Served with salad & chips	£5.95
Chicken Tikka Massala Chicken tikka cooked in a massala sauce. Mild & creamy.	£5.95	Fried Scampi Served with salad & chips	£5.95
Chicken Qurma	£5.95		
Prepared in mild spices in a creamy mixture of coconut.			