

To Begin Your Meal

Alhabadi Chicken Pakura

Sliced of chick fried in spiced butter.

£5.50

Alhabadi Vegetable Pakura

Light soft vegetable dumplings best eaten when smothered in the side sauce which accompanies it.

£4.95

Balti Channa Puri

Chickpeas cooked with fresh herbs, medium spice and a touch of lemon. Served with a puri.

£5.50

Bengal King Prawn Bhajee

Fresh coriander and tamarind sauce dominated the taste of this Bengal speciality.

£8.50

Eastern Style Prawn

Spicy green massala dressing on steam cooked prawns - delicious!

£7.95

Hindukushi Lamb Tikka

Deliciously soft and tender pieces of marinated lamb cooked in a clay oven.

£7.50

Kashmiri Chicken Tikka

Diced breast of chicken grilled on skewers.

£6.50

Mulligatawny

Mildly spiced, fruity tasting soup.

£3.95

Cafe India

Piazo

Deep fried dumplings of spicy lentils and onions. A famous evening starter of Nawab of Bengal.

£4.50

Prawn Cocktail

£5.95

Sheek Kebab Shiraji

A herby and spiced minced lamb kebab cooked in a skewer in our clay oven.

£6.50

Voll Puri

Rolled puri served with lightly spiced vegetables. A popular road side snack of Calcutta.

£5.50

Chef's New Creations

Chicken Chasni

Tender chicken cooked in a creamy sauce made with tamarind, lemon juice and mild spices.

£12.50

Chicken Jaipuri

Dish consisting of peppers, onion and mushrooms, a medium hot dish made with freshest of herbs.

£12.50

Chicken Makhanwala

A modern Indian dish cooked with ground almond, cream, coconut and cheese.

£12.50

Chicken Mirchi Massala

Very hot tasty Indian dish with naga chillies, fresh garlic, ginger and coriander.

£12.50

Sag Gosht (Lamb)

A medium hot tender lamb dish cooked with fresh spinach, garlic, ginger, spring onions and coriander.

£12.50

Cafe India

Chicken Tikka Delicacies

Assamese Jalfreize Chicken

Chicken pieces cooked with fresh coriander and fresh green chilli.

£10.95

North Indian Garlic Chilli Chicken

Chicken cooked in a fresh garlic and chilli sauce with fresh coriander and a touch of crispy red chilli.

£10.95

Parsi Chicken

A famous Parsi wedding dish, lavishly garnished with fresh spices, urri-dall and fresh lemon - superb!

£10.95

Shahi Chicken Rogan Josh

Chicken with fried garlic, spring onion and fresh coriander leaves, cooked in very thick creamy sauce (medium hot).

£10.95

Lamb Tikka Dishes

Assamese Jalfreize Lamb

Lamb cooked with fresh ginger, green chilli, and fresh coriander leaves in a garlic dressing - with a touch of whole Kala Jeera (Cumin seeds).

£11.95

North Indian Garlic Chilli Lamb

Lamb in a fresh garlic chilli sauce with fresh coriander leaves, thinly chopped fresh ginger and a touch of red crispy chilli.

£11.95

Shahi Lamb Rogan Josh

Lamb cooked with fried garlic, spring onion and fresh coriander leaves. Cooked in a very thick tomato sauce (medium hot).

£11.95

Chicken Delicacies

Ceylonese Chicken Vindaloo

Fabulously hot dish with sliced lemon, chilli flour, green chilli and methi leaves in a fresh coriander sauce.

£10.50

Chicken Pista Passanda

A rare recipe of Kurma prepared with almond, yoghurt and pistachio and our own blend of spices.

£10.50

Green Herb Chicken

Chicken with onion, garlic, tomatoes, green chilli, fresh coriander leaves, stewed spiced spring onions. Dish for a Bhuna lover.

£10.50

North Bengal Fruity Chicken

A famous dish from the buffet of the Great Eastern Hotel in Calcutta. A creamy, mild and fruity dish.

£10.50

Red Fort Chicken Delicacy

Almonds, cashew nuts, yoghurt and rare wild ground herbs, mild, smooth and fresh in taste.

£10.50

North West Frontier Tandoori Speciality

Chicken Karai

Karai cooking in native Sind formerly part of the Bombai province. Chopped onion, red and green peppers, garlic, whole cumin seeds, tomato and fresh coriander leaves.

£11.50

Chicken Tikka

A dish from the Hindukush Mountains. Boneless morsels of chicken, marinated in yoghurt & rare spices and broiled in a clay oven.

£12.50

Cafe India

Chicken Tikka Massallam

Marinated chicken pieces cooked in a clay oven and prepared in a combination of yoghurt and coriander sauce.

£11.50

Kebab Platter

A feast for kebab lovers; Sheek Kebab, Bati Kabab, Chicken Tikka and a piece of Tandoori Vollaile and Nan.

£16.95

Lamb Karai

Karai cooking in native Sind formerly part of the Bombai province. Chopped onion, red and green peppers, garlic, whole cumin seeds, tomato and fresh coriander leaves.

£11.95

Lamb Tikka

A dish from the Hindukush Mountains. Boneless morsels of lamb, marinated in yoghurt & rare spices and broiled in a clay oven.

£13.50

Lamb Tikka Massallam

Marinated lamb pieces cooked in a clay oven and prepared in a combination of yoghurt and coriander sauce.

£11.95

Murgh Tikka Makhani

Chicken tikka from the tandoor, which is immersed in a delicious spiced, buttery sauce.

£11.50

Tandoori King Prawn

King Prawns marinated in natural herbs and then roasted in the tandoor.

£22.50

Tandoori King Prawn Massallam

King Prawns cooked in a clay oven with a mild almond sauce

£15.95

Tandoori Trout

A pair of whole fresh trout marinated in the traditional style and baked in the Tandoor.

£18.50

Cafe India

Cafe India

Tandoori Vollaile

Half a corn-fed chicken marinated and broiled in a tandoori clay oven.

£12.50

Biryani

Bengal King Prawn Biryani

£19.50

Chef's Special Biryani

£16.50

Red Fort Chicken Biryani

£13.50

Spicy Lamb Biryani

£14.50

Vegetable Biryani

£10.50

Seafood Delicacies

Assamese Jalfreize Prawn

Tiger prawn cooked with fresh ginger, green chilli and fresh coriander leaves in a garlic dressing with stock of whole kala jeera (cumin seeds)

£13.50

Green Herb King Prawn

Garlic fried king prawn, sauteed with onion, tomato and fresh green chilli, fresh coriander leaves and stewed with spring onion.

£15.95

Green Herb Prawn

Garlic fried prawn seafood with onion, tomato, green chilli, fresh coriander leaves and stewed spring onion. Dish for a Bhuna lover.

£13.50

Cafe India

King Prawn Jalfreize

'Jalfreize' cooking which has been an integral part of Bombay's cuisine for many years is best known for its splendid fish dishes. This is fairly spicy and hot.

£15.95

King Prawn Katta Masala

Roasted king prawns with a blend of rare herbs, pickled tamarind and coriander leaves.

£15.95

King Prawn Pista Passanda

King prawn cooked in a very mild, creamy sauce with saffron, fennel and pistachio. Recipe of Kurma.

£15.95

North Indian Garlic Chilli King Prawn

King prawn cooked in fresh garlic and chilli sauce with fresh coriander leaves (fairly hot) Madras.

£15.95

North Indian Garlic Chilli Prawn

Tiger prawn cooked in a fresh green chilli, fresh coriander leaves with a touch of crispy red chilli.

£13.50

Sea Bass Fillet Delicacy

Grilled sea bass fillet in a fresh cream herb sauce.

£18.50

Shahi King Prawn Rogan Josh

Garlic fried king prawn, cooked with spring onions and fresh coriander leaves. Garnished with fried tomato in a very thick medium hot sauce.

£15.95

Cafe India

Golden Oldies

Chicken Dansak

Lentil based dish, slightly hot cooked with pineapple.

£10.50

Chicken Korma

A delicate preparation of coconut, ground almond, touch of selected spices and last minute addition of coconut milk produces a mild, creamy sauce.

£10.50

Chicken Madras

Bursting with strong spices, this is a very strong curry sauce, not for the faint hearted!

£10.50

Chicken Patia

Tasty sweet and sour dish cooked with a touch of lemon juice,

£10.50

Lamb Dansak

Lentil based dish, slightly hot cooked with pineapple.

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European Dishes

French Style Chicken

Served with salad and french fries.

£12.50

Scampi

Served with salad and french fries.

£10.50

Sirloin Steak

Served with salad and french fries.

£21.50

Vegetarian Dishes

Aloo Matar Mirchi

Potatoes, chickpeas and green chilli along with a blend of fresh spices and herbs are main ingredients to create this dish.

£9.50

Gujerati Sabzi

A good selection of mixed vegetables (medium hot).

£9.50

Sabji Jalfreize

Mixed vegetables with onions and peppers (fairly hot).

£9.50

Sag Panir Mator

Spinach, cottage cheese and chickpeas (medium hot).

£9.50

Sazbi Dall

Mixed vegetables with lentils (medium hot).

£9.50

Rice Dishes

Fluffy, Steamed Rice

£2.95

Garlic Nan

£3.50

Masala Rice (Fried)

£3.95

Mattar Pilao Rice

£4.50

Mushroom Pilao

£4.50

Rice with Lemon and Cashew Nuts

£4.50

Tilda Pilao Rice

£3.50

Vegetable Pilao

£4.50

Roti

Cheese Nan

£3.95

Keema Nan

£3.95

Lacha Parata

£3.50

Onion Kulcha

£3.95

Peshwari Nan

£3.95

Plain Nan

£2.95

Cafe India

Spicy or Plain Papads

With a chutney tray.

£1.10

Tandoori Roti

£1.95

White Flour Chapati

£1.50

Sides

Aloo Gobi Masala

Potato and cauliflower, very lightly spiced.

£4.95

Aloo-Mator Chilli

Potato and chickpeas with chopped green chilli.

£4.95

Bhindi Dopiaza

Okra with onions, lightly sauteed in a karan.

£5.95

Bombay Aloo

Lightly spiced potatoes.

£4.95

Brinjal Patalia

From the kitchens of the Maharaja of Patalia. Prepared with aubergine and lightly spiced.

£5.95

Dal Masala

Spicy lentils, garlic and jeera.

£5.95

Gucchi Khumbi

Mushrooms with garlic.

£4.95

Mixed Vegetable

A combination of various vegetables.

£4.95

Raita (Hot) or Plain

Made with yoghurt.

£1.95

Sag Aloo

Spinach and potatoes.

£4.95

Sag Paneer

A combination of spinach and cottage cheese.

£5.95