

### STARTERS

Plain Poppadum Masala Poppadum Masala Peanuts Veg Samosa (3 Pcs)	£1.00 £2.00 £4.50 £5.50	Cut Mirchi Masala Chips Green Salad Samosa Chat	£5.00 £5.00 £5.00 £5.50
B n B Starters			
Gobi Manchurian Crispy cauliflower fritters	£8.50	Chicken lollipop Crispy chicken lollipops	£10.00
Veg Manchurian Vegetable dumplings	£8.50	Chilly Prawns Spicy prawns	£11.00
Chilly Paneer Cottage cheese and bell pep	£9.50 pers	Chilly Squid Spicy Squid	£11.00
Chilly Mogo Spicy cassava cooked in a chilli sauce	£8.50	Chilly Fish Spicy Fish	£11.00
Chilly Garlic	nt h	n a Box	
Mushroom Spicy mushrooms in garlic and	£9.00 nd chilly	Mutton Chukka Spicy mutton in a dry flavour	£11.00 ful gravy
oil			
Chilly Chicken Spicy chicken dish with a chilly sauce	£9.50	Mutton Pepper Fry Pepper mutton stir fry	£11.00
Chicken Manchurian Spicy Indo-Chinese chicken	£9.50	Chicken Chukka Spicy chicken dry flavourful g	£10.50 gravy

Chatpata Wings Flavourful and tangy chicker with a spicy kick	£10.00 n wings	Chicken Pepper Fry Pepper chicken stir fry	Erestia ber £10.50
Chicken 65 Spicy and crispy fried chicker	£9.50 n	Kozhi Varutha Curry Spicy coconut chicken curry d	£10.50 Iry
Gobi 65 Spicy fried cauliflower	£9.00	Prawn Pepper Fry Pepper Prawn stir fry	£12.00
Paneer 65 Spicy and crispy fried cottage	£9.00 e cheese	Prawn Varuval Spicy prawn stir-fry south Ind	£12.00 lian style
Potato 65 Spicy fried potatoes	£8.50	Mutton Coconut Fry Coconut-infused mutton fry	£11.00
Fish 65 Spicy fried fish	£11.00		
Tandoori Starters		1	
Chicken Tikka Spicy Chicken cubes cooked oven	£8.50 in a clay	Tandoori Chicken Chicken on bone cooked in a clay oven	£9.00
Chicken Malai Tikka Creamy chicken cubes cooke clay oven	£9.00 ed in a	Sheekh Kebab Spicy Chicken Skewers	£8.50
Tangri Kebab Juicy Chicken Kebabs	£9.00	Paneer Tikka Cottage cheese cubes cooked in a clay oven	£9.00



#### BIRYANI

Chicken Dum Biryani £10.50 Chicken and rice cooked together in a sealed pot, creating a flavourful dum biryani.

Lamb Dum Biryani £12.00 Flavourful lamb and aromatic rice cooked together in a sealed pot, creating a delightful dum biryani Chicken Boneless Biryani £11.00 Boneless version of chicken dum biryani

Lamb Boneless Biryani £13.00 Boneless version of Lamb dum biryani

Vegetable Dum Biryani £9.50 Vegetable and fragrant rice cooked together in a sealed pot, creating a delightful dum biryani

Chicken Tikka Biryani £11.50 Spiced chicken tikka and aromatic rice combined in a tantalizing chicken tikka biryani

Bamboo Chicken £12.00 Biryani Bamboo style cooked chicken, creating a unique bamboo chicken biryani

Paneer Tikka Biryani £10.50 Spiced paneer tikka and aromatic rice combined in a delicious paneer tikka biryani. Egg Biryani £10.00 Boiled eggs and fragrant rice cooked together, resulting in a delicious egg biryani

£11.50Tandoori Biryani£11.50maticFlavourful tandoori-spiced rice with<br/>grilled meats in a delicious tandoori<br/>biryani

Bamboo Mutton Biryani £13.00

Bamboo style cooked mutton, creating a unique bamboo mutton biryani



### **BiB Special Curry**

Dal Tadka £7.50 Flavourful lentil dish with aromatic spices

Dal Makhini £8.50 Creamy and flavourful lentil dish

Aloo Gobi £8.50 Potato and cauliflower cooked with aromatic spices

Bombay Aloo £8.00 Potatoes cooked with aromatic spices

Bindi Masala £10.50 Okra cooked in a flavourful blend of spices

Mushroom Masala £9.00 Mushrooms cooked in a flavourful blend of spices

Mutter Mushroom Masala £9.50 Green peas and mushrooms cooked in a spiced masala

Paneer Mutter Masala £9.50 Cottage cheese and green peas cooked in a flavourful masala

Paneer Butter Masala £9.50 Cottage cheese cooked in a tomato based gravy Lamb Rogan Josh £10.50 Kashmiri lamb curry cooked with a blend of spices

Gongura Mutton Curry £11.50 Mutton cooked with tangy Gongura (Sorrel) leaves

Gongura Chicken Curry £11.00 Chicken cooked with tangy Gongura (Sorrel) leaves

Chicken Saag£10.50Chicken cooked in a flavourfulspinach- based sauce

Paneer Saag£10.50Cottage cheese cooked in a flavourfulspinach-based sauce

Saag Aloo £9.50 Potato cooked in a flavourful spinachbased sauce

Saag Ghost £11.00 Lamb cooked in a flavourful spinachbased sauce

Chicken Korma£11.00Chicken cooked in a creamyand aromatic gravy

Mutton Korma £12.00 Mutton cooked in a creamy and aromatic gravy



Tomato Masala £10.50 Tomato cooked in delicious masala

£11.50 Kaaju Masala Cashews cooked in a rich and aromatic masala

£11.00 Baingan Masala Eggplant cooked in a delicious masala

Paneer Tikka Masala £11.50 Grilled paneer tikka pieces cooked in a creamy & flavourful masala sauce

Chicken Tikka Masala £10.50 Grilled chicken tikka cooked in a Vegetables cooked in thick and creamy and spiced masala sauce

Butter Chicken Masala £11.00 Tender chicken cooked in a rich and buttery tomato-based masala sauce

Madras ChickenMasala £10.50 Chicken curry prepared with traditional Madras-style spices

Madras MuttonMasala £11.50 Mutton curry prepared with traditional Madras-style spices

Madras Fish Curry £12.50 Fish curry prepared with traditional Madras-style spices

Madras Prawn Masala £12.50 Prawn curry prepared with traditional Madras-style spices

Veg Korma Vegetables cooked in a creamy and aromatic gravy

Chicken Kadai £10.50 Chicken cooked in thick and flavourful kadai gravy

**Mutton Kadai** £11.00 Mutton cooked in thick and flavourful kadai gravy

Prawn Kadai £12.50 Prawn cooked in thick and flavourful kadai gravy

Mixed Veg Kadai £10.50 flavourful kadai gravy

**Chicken Chettinad** £10.50 Chicken curry from the Chettinad region of Tamil Nadu

Mutton Chettinad £11.50 Mutton curry from the Chettinad region of Tamil Nadu

Prawn Chettinad £12.50 Prawn curry from the Chettinad region of Tamil Nadu

Mixed Veg Chettinad £10.50 Vegetable curry from the Chettinad region of Tamil Nadu

Chettinad Fish Curry £13.00 Fish curry from the Chettinad region of Tamil Nadu



# Rice

RICE			
Boiled or Steam Rice Fluffy steamed rice	£4.00	Veg Noodles Stir-fried Vegetables and nood tossed with spices and sauces	
Jeera Rice Basmati rice tempered with seeds	£4.50 cumin	Egg Noodles Stie- fried Egg and noodles to with spices and sauces	£8.50 ssed
Coconut Rice Fragrant rice cooked with co	£5.50 conut	Chicken Noodles Stir-fried chicken and noodles with a blend of spices and sau	
Bagara Rice Basmati rice cooked with wh spices	£5.50 nole	Prawn Noodles Stir-fried prawns and noodles with a blend of spices and sau	
Mushroom Fried Rice Fried rice made with mushro and seasonings	£7.50 ooms	Veg Hakka Noodles Stir-fried noodles tossed with vegetables and Hakka-style seasonings	£9.00
Veg Fried Rice vegetables stir-fried with rice flavourful sauce	£7.50 e in a	Egg Hakka Noodles Stir-fried noodles tossed with Hakka-style seasonings	£9.50 egg and
Egg Fried Rice Egg stir-fried with rice in a fla sauce	£7.50 avourful	Chicken Hakka Noodles Stir-fried noodles tossed with and Hakka-style seasonings	£10.00 chicken
Chicken Fried Rice Chicken stir-fried with rice ir flavourful sauce	£8.00 na	Prawn Hakka Noodles Stir-fried noodles tossed with and Hakka-style seasonings	£10.50 prawns



## ROTI

Butter Naan Buttered Indian bread baked oven	£2.50 I in clay	Cheese Naan Cheese infused Indian bread clay oven	£3.50 baked in
Plain Naan Indian bread baked in clay o	£2.00 ven	Cheese Chilli Garlic Naan Cheese and chilly infused Ind bread baked in clay oven	
Garlic Naan Garlic infused Indian bread b clay oven Chilly Naan Chilly Infused Indian bread b clay oven Chilly Garlic Naan Chilly and Garlic infused India bread baked in clay oven	£3.00 aked in £3.50	Roti Indian flatbread baked in clay Butter Roti Buttered Indian flatbread bak clay oven	£2.25
Bread Basket	ds, garlic r	haan, butter naan and Roti	£8.00
<b>Dessert</b> Gulab Jamun Sweet syrup-soaked dumplin	£4.50 ngs	Ice Cream From selection of ice creams	£4.50
Rasmalai Sweet milk-soaked dumpling	£5.00 gs	Kulfi Indian ice cream	£4.50
Gajar Halwa Carrot-based sweet dessert <b>For allergy informat</b>	£6.00 tion plea	se talk to a member o	of our

staff



