



FOOD MENU

POPPADOMS

(S-1) Poppadums with Dips (per person) **£1.50**

APPETIZERS

(S-2) Chicken Soup **£4.50**
Chicken simmered with Thai ginger, roasted flour, lime leaves and garlic.

(S-3) Muligutawny Soup (Traditional lentil soup) **£3.50**
Lentils cooked and flavoured with curry leaves and lemon

STARTERS (MEAT)

(S-4) Chicken Tikka **£4.90**
Succulent pieces of chicken delicately spiced & grilled in the tandoor oven.

(S-5) Lamb Tikka **£5.20**
Tender chunks of Lamb seasoned with mixed spices & slowly grilled in tandoor.

(S-6) Joshila Tikka **£4.90**
Succulent pieces of chicken thighs marinated with yogurt and freshly chopped coriander, green chilli, crushed peppercorn spiced and finished in tandoor.

(S-7) Lamb Seekh Kebab **£4.20**
Minced lamb combined with roasted spices and fresh herbs and skewered in the tandoor.

(S-8) Shami Kebab **£4.20**
Minced lamb mashed with pepper corn, cardamom, Garam Masala and finished off with mace and rose petals.

(S-9) Lamb Chop **£5.20**
Grilled rack of lamb.

(S-10) Mixed Grill (for 2) **£10.90**
Mixed platter of chicken tikka, lamb tikka, sheek kebab and tandoori salmon.

(S-11) Chicken Samosa ** **£3.80**
A deep-fried Indian pastry stuffed with spiced minced chicken.

(S-12) Chicken Pakora **£4.90**
Deep fried chicken breast delicately treated with cumin seeds and garlic, battered with fine gram flour.

(S-13) Tandoori Baby Chicken (Half) **£6.90**
Tandoori baby chicken (on the bone) cooked in clay oven, marinated in yoghurt, chilli, garlic and seasoned with herb and home made spices.

(S-14) Chicken Boti Shashlik **£5.20**
Marinated chicken accompanied by capsicum, tomato, onion and slowly char-grilled.

** With NUTS. Please Ask Staff for 'NO NUTS'.

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STARTERS (VEGETABLE)

(S-16) Onion Bhaji	£3.50
(S-17) Vegetable Samosa **	£3.50
(S-18) Vegetable Pakore	£3.50
(S-19) Aloo Ki Tikki	£3.90
(S-20) Paneer Tikka	£4.20
(S-21) Vegetable Platter (for 2)	£8.20
Mixed platter of onion bhaji, vegetable samosa, Vegetable pakora & paneer tikka	
(S-22) Garlic Mushroom Puri	£4.20
(S-23) Chot Poti (traditional street snack)	£4.50
Mix of peas tossed with lentils, panch-fron (mix of five aromatic seeds), chilli and infused by tangy tamarind and decorated with boiled egg.	

STARTERS (SEAFOOD)

(S-30) King Prawn Puri	£7.90
Tiger prawns cooked with onion, lime juice and fresh coconut then wrapped by deep fried unleavened bread.	
(S-31) King Prawn Tikka	£7.90
Tiger prawns marinated with yoghurt, ginger, garlic and five spices mix finished in clay oven served with mint chutney.	
(S-32) Tandoori Salmon	£5.95
Fresh Salmon marinated with lime, cumin, ginger, touch of low fat yogurt and delicately grilled.	
(S-33) Ajwani Machli	£6.25
Fillet of tilapia fish marinated with carom seeds and exotic spices, deep-fried in gram flour batter served with mint chutney.	
(S-34) Fish Tikka	£5.95
Fillet of Cod marinated and spiced cooked over charcoal Fire.	

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TANDOORI (GRILLED)

- (M-39) Chicken Tikka (Breast) £9.50**
Succulent pieces of chicken (**Off the bone**) marinated in mixed spices, yoghurt, garlic, ginger and grilled in Tandoor oven.
- (M-40) Tandoori Baby Chicken (Full) £11.90**
Tandoori baby chicken (**on the bone**) cooked in clay oven, marinated in yoghurt, chilli, garlic and seasoned with herb and home made spices.
- (M-41) Makhmali Tikka (Mild) £10.90**
Succulent pieces of chicken thighs marinated with yogurt and freshly chopped coriander, green chilli, crushed peppercorn spiced and finished in tandoor.
- (M-42) Rack of Lamb chops £10.90**
Tender lamb chop is treated with sweet chillies, pepper-corn and ginger. It is then cooked to perfection with marjoram, Served in a pepper based sauce with a touch of yoghurt and mint, accompanied with Masala mashed potatoes and salad.
- (M-43) King Prawn Delight (Mild) ** £14.90**
King Prawns (**on open shell**) dusted with Tandoori Masala, sweet corns, cashew nuts and onion and grilled for perfection.
- (M-44) Fish Tikka £12.90**
Fillet of Cod marinated and spiced cooked over charcoal Fire. Served with potatoes and salad.
- (M-45) Salmon Tikka Haryali £12.90**
Fresh salmon fish marinated with green chilli, coriander and mint leaves and mixed spiced, and then it is cooked on slow heat. Served with potatoes and salad.
- (M-46) Tawa Sea Bass £12.90**
Pan fried sea bass fish is all about the Indian condiments and spices that make your fish real delicious, savour the subtle flavour and juicy taste of the fish served with potatoes and salad.
- (M-47) Paneer Tikka Shashlik £7.90**
Home made Cottage cheese marinated with tomato sauce, yogurt, onion and capsicums.
- (M-48) Extra Curry Sauce £2.50**

MAIN COURSE (DUCK)

- (M-51) Duck Malai Curry (Mild) ** £10.90**
Succulent breast of spring duck marinated by saffron and low fat cream and slowly prepared with fresh coconut milk.
- (M-52) Duck Jalali (hot) £10.90**
Chunks of simmered duck cooked with garlic, ginger, coriander, sun dried Roma tomato and finally gentle touch of Bengal aromatic Naga Chilli.

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MAIN COURSE (CHICKEN)

- (M-53) Butter Chicken (Mild) **** **£9.50**
Breast of Chicken slowly grilled and tempered with onion, cashew nut and roasted fenugreek seeds and finished off with butter cream.
- (M-54) Mango Chicken Korma (Mild)** **£9.50**
Lakhnawi delicacy, boneless chicken in classic Mild gravy with mango.
- (M-55) Chicken Tikka Masala (Mild) **** **£9.50**
Britain's most popular dish. Try it without knowing the recipe. Let it be our secret.
- (M-56) Chicken Jalali (hot)** **£9.50**
Chunks of simmered chicken **Breast** cooked with garlic, ginger, coriander, sun dried Roma tomato and finally gentle touch of Bengal aromatic Naga Chilli.
- (M-58) Chicken Spinach Dilruba (Medium)** **£9.50**
Spring chicken **Breast** treated with lime, ginger, garlic and vine tomato and cooked with freshly blended Spinach.
- (M-59) Chicken Kasha (Medium)** **£9.50**
Mix of chicken **Breast** marinated with mustard and yoghurt and slowly cooked with roasted chillies, ginger, garlic and coriander.
- (M-60) Chicken Jalfrajee (hot)** **£9.50**
Chunks of tender chicken **Breast** seasoned with curry paste and tossed with roasted capsicum, onion, fresh coriander and fresh slit green chilli.
- (M-61) Chicken Minty (Medium)** **£9.50**
Breast chicken Cooked with Fresh Mint, Coriander, Ginger And Tomato onion gravy.
- (M-62) Sawadi Chicken (Medium) **** **£9.50**
Chunks of chicken **Breast** cooked in spicy gravy with tomatoes, bell peppers and fresh coriander flavoured with crushed coriander and black pepper.
- (M-63) Murg Tikka Lababdar (Medium)** **£10.90**
Tandoori grilled chicken pieces in creamy fresh tomato gravy onion flavoured with ginger and garlic

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MAIN COURSE (LAMB)

(M-66) Swadesh Special Lamb (Medium) ** £10.50

Juicy chunks of lamb matured by mustard, mint, cumin, chilli paste, coriander and cooked with Swadesh special secret Masala which gives sweet and hot taste to your taste bud.

(M-67) Gosht Haydrabadi (Medium) ** £10.50

Juicy chunks of lamb seasoned with herb and spices and delicately tempered with sauce which is combination of yoghurt, fresh mint and blended cashew nut.

(M-68) Aloo Gosht (Medium) £10.50

Chunks of lamb slowly cooked with roasted red chilli paste, ginger, garlic, coriander, lime and roasted potato and finished off with cumin seeds.

(M-69) Gosht Kalia (Medium) £10.50

Lamb matured by herbs and spices and tossed with onion, tomato, coriander, chillies and pepper corn.

(M-70) Lamb Pumpkin (Mild) £10.50

Chunks of Lamb treated by freshly blended mustard seeds and cumin and tossed with lovely Pumpkins which were sautéed by five herbs and curry leaf.

(M-71) Elaichi Gosht (Mild) £10.50

Succulent lamb cooked in a rich and creamy yogurt gravy spiced with saffron, cardamom in mughlai korma sauce.

(M-72) Hari Mirch Ka Keema (Medium) £10.90

Minced lamb cooked with onion, tomato gravy and tempered with green chillies, ginger and garlic.

(M-73) Palak Gosht (Medium) £10.50

Lamb treated with lime, ginger, garlic and vine tomato and cooked with freshly blended Spinach.

(M-74) LAMB Jalfrjee (hot) £10.50

Chunks of tender Lamb seasoned with curry paste and tossed with roasted capsicum, onion, fresh coriander and fresh slit green chilli.

(M-75) LAMB JALALI (hot) £10.50

Chunks of simmered Lamb cooked with garlic, ginger, coriander, sun dried Roma tomato and finally gentle touch of Bengal aromatic Naga Chilli.

(M-76) Achari Gosht (hot) £10.95

An Indian delicacy diced lamb cooked in ground spices, tomato, onion and chilly pickle .

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TRADITIONAL DESI APNA STYLE

The following dishes are prepared according to our Punjabi home style which is spicy and relatively hot.

(M-77) Handi of the Day (Chicken or Lamb on the Bone and off The Bone mix)	£10.50
(M-78) Karahi Chicken (Boneless)	£9.50
(M-79) Karahi Lamb	£10.50
(M-80) Karahi Chicken with Dal (Boneless)	£10.50
(M-81) Karahi Lamb with Dal or Bhindi	£10.50
(M-82) Karahi King Prawn	£14.90
(M-83) Tawa Chicken (Boneless) £10.50	

OLD SCHOOL FAVOURITE

Choose any item and method of cooking

(M-86) Balti	
(M-87) Korma	
(M-88) Madras	
(M-89) Du-piazza	
(M-90) Bhuna (Chicken-£9.50, Lamb-£10.50, Vegetable-£7.50, Fish-£9.90, King Prawn-£14.90)	
<i>(ALSO VINDALOO, DANSAK, ROGAN JOSH AVAILABLE)</i>	

CHILDREN MENU:

Roast Chicken with Chips (Adult price £7.50)	£5.20
Lamb Fillets with Chips (Adult price £8.90)	£6.50
Omelette (Plain or Mushroom or Chicken)with chips	£4.90
Fish finger with Chips	£4.90
Chicken Nugget with Chips	£4.90

SEAFOOD

(M-95) Dahiawala Jhinga (Mild) **	£19.90
It is the most popular sweet water jumbo king prawn, treated by lime, ginger, tomato extract and gently pan-cooked with lime leaf, yoghurt and fresh coriander.	
(M-96) Jhinga Saag (Medium)	£14.90
King prawn treated by lime, turmeric, peppers and delicately tempered by blended fresh spinach and fresh coriander.	
(M-97) King Prawn Tikka Masala (Mild) **	£14.90
King prawn cooked with Tikka Masala sauce.	
(M-98) Ratanpuri Machli (Mild) **	£12.90
Cod fish seasoned with citrus and cumin to be grilled then tossed with peanut and pineapple.	
(M-99) Punjabi Machali Masala (Medium)	£9.90
Tilapia fish cooked with onion and tomato gravy, flavored with ground roasted spices.	
(M-100) Fish Anarkali (Medium)	£9.90
Fresh water Pangas fillet pan-cooked with green chilli, capsicum, roasted potato and finished off with curry leaves.	
(M-101) Malabar Chemmeen Curry (Medium)	£14.90
King prawns simmered in a sauce of coconut and ground spices flavoured with mustard and curry leaves.	

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BIRIYANI

(M-105) Nurjahani Biryani **£10.90**

Aromatic Basmati rice and spring chicken steam cooked with rose water, sun dried plum, herbs and spices decorated with boiled egg.

(M-106) Hydrabadi Biryani **£11.90**

Aromatic Basmati rice and tender lamb steam cooked with fresh mint, sun dried plum, herbs and spices decorated with boiled egg.

(M-107) Samundri Biryani **£15.50**

Fresh water king prawn steam cooked in basmati rice with combination of Masala and herbs.

(M-108) Subz Biryani **£8.90**

Assorted fresh vegetable simmered with turmeric, garlic, cumin and tossed with aromatic Basmati rice.

VEGETABLE

Main

Side

(M-109) Paneer Chilli (Hot)

£8.50

(M-110) Mattar Paneer Masala (Mild)**

£8.50

(M-111) Panjabi Rajmah Paneer

£7.95

Red kidney beans and paneer in a tangy tomato and onion gravy.

(M-112) Karahi Paneer

£8.50

Cottage cheese cubes cooked in spicy gravy with tomatoes, bell peppers and fresh coriander flavoured with crushed coriander.

(M-113) Vegetable Mishali

£7.50

Assorted vegetable is sautéed by panch Phoron (great five famous seeds), onion and coriander.

(M-114) Chana Masala

£7.50

£5.40

Chickpeas cooked with onion, tomato with curry masala.

(M-115) Bhindi (Okra) Bhajee

£7.50

£5.40

Fresh Okra cooked with onion, tomatoes, green chilly and fresh coriander in Indian spices

(M-116) Aloo Jaipuri (Potato)

£7.50

£5.40

Chunk of potatoes tossed with crushed coriander, cumin seed and black pepper, garnished with fresh coriander leaves

(M-117) Tarka Dal

£7.50

£5.40

Yellow lentils tempered with roasted cumin, garlic, fresh coriander and tomatoes.

(M-118) Dal Makhani

£7.50

£5.40

Slow cooked black lentils, a speciality of the north-west frontier, finished with butter and cream

(M-119) Mushroom Bhajee

£7.50

£5.40

(M-120) Saag Paneer

£7.50

£5.40

(Spinach with cottage cheese)

(M-121) Saag Chana

£7.50

£5.40

Spinach dish served and cooked with chickpeas and potatoes, tempered with ginger and garlic.

(M-122) Saag Aloo (Spinach with potato)

£7.50

£5.40

(M-123) Aloo Mattar

£7.50

£5.40

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RICE

(M-125) Boiled / Steamed Rice	£2.40
(M-126) Pulao Rice	£2.70
(M-127) Saffron Rice	£3.10
(M-128) Mushroom Rice	£3.50
(M-129) Vegetable Rice	£3.80
(M-130) Egg Rice	£3.20

BREADS

(M-135) Plain Naan	£2.20
(M-136) Butter Naan	£2.30
(M-137) Garlic Nan	£2.70
(M-138) Chilli Nan	£2.70
(M-139) Cheese Nan	£3.20
(M-140) Keema Nan	£3.60
(M-141) Tandoori Roti	£1.20
(M-142) Tandoori Lassa Paratha	£2.80
(M-143) Peshwari Nan (coconut based sweet)	£2.80
(M-144) Chips	£2.50
(M-145) Masala Kulcha	£3.20

Traditional Punjabi stuffed bread with spiced mashed potatoes

SALAD

(M-150) Garden fresh Salad	£1.80
Combination of fresh cucumber, tomato, lettuce, leaves and lemon	
(M-151) Chicken Salad	£4.90
Simmered shredded breast of chicken tossed with onion, tomato and herbs and finished off with fresh coriander.	
(M-152) Kachumbar Salad	£2.20
Chopped onion, green chilli, tomato, herbs, yoghurt and finished off with fresh coriander.	
(M-153) Extra Dips (Chutney, Pickle etc)	£0.50

TRADITIONAL RAITA

(M-146) Cucumber	£1.80
(M-147) Cucumber & Onion	£2.20

* All Prices include VAT

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FOOD MENU

MENU-A (£ 19.90 per head)

- Appetizers:** Poppadums with Dips
Starters: Mix of Chicken Tikka, Sheek kebab, Onion Bhaji or All Vegetarian Starters
Main Course: Choice of any Lamb or Chicken or Vegetable dish from the menu
Sundries: Pulao rice and Nan

MENU-B (£ 21.90 per head)

- Appetizers:** Poppadums with Dips
Starters: Mix of Chicken Pakora, Sheek kebab, Onion Bhaji, Vegetable Samosa or All Vegetarian Starters
Main Course: Choice of any Lamb or Chicken or Vegetable dish from the menu
Sundries: Pulao rice and Mixed Nan
Tea or Coffee Tea or Coffee

MENU-C (£ 24.90 per head)

- Appetizers:** Poppadums with Dips
Starters: Mix of Lamb Chop, Chicken Tikka, Seekh Kebab, Onion Bhaji or All Vegetarian Starters
Main Course: Choice of any dish from the menu
Sundries: Pulao rice and Mixed Nan
Tea or Coffee Tea or Coffee
Dessert: Any Dessert

MENU-D (£ 27.90 per head)

- Appetizers:** Poppadums with Dips
Starters: Mix of King Prawn Tikka, , Chicken Pakora Sheek Kebab, Onion Bhaji or All Veg
Main Course: Choice of any dish from the menu
Sundries: Any rice and Mixed Nan
Dessert: Any Dessert
Tea or Coffee Tea or Coffee

MENU-E MEAL WITH DRINK (£ 38.90 per head)

- Appetizers:** Poppadums with Dips
Starters: Selection of Mixed starter
Main Course: Choice of any dish from the menu & One side Dish between two people
Sundries: Any rice and Mixed Nan
Dessert: Any Dessert
Tea or Coffee Tea or Coffee
Four rounds of Drink Spirits-Vodka, Gin, JD, Bell's whisky, House wine, Beer, Soft drinks/Mixers Etc. (Single Measure)

PLEASE NOTE: We reserve the right to refuse service to people who appear intoxicated. We may need full payments in advance for MENU- E and F. - SWADESH MANAEGEMENT.

- For Any King Prawn, extra £3.00 (for SET- A and B).
- Vegetable dishes available for vegetarians
- If you are not sure what to have, kindly allow us to provide you with a selection of dishes of your choice
- Please inform a member of staff if any of your party have any food intolerance products. As some of our products may contain dairy wheat and gluten.
- For parties of 8 people, service charge may be added.



FOOD MENU

Happy Hours: £12.90 per Person

*Kindly order your food between 5.00 PM to 7.00 PM.
Please return the table by 7.45 to avail the happy hours
promotion*

Appetizers : Poppadums with Dips

Starters : Choose any one Starter

- Seekh Kebab
- Onion Bhaji
- Chicken Samosa
- Vegetable Samosa

Main Course : Choose any Lamb, Chicken or Vegetarian dish from the Ala Carte menu.

Served with Pulao Rice or Boiled Rice or Nan Bread

Childrens Menu: £5.90 per Children

- Chicken Nuggets with Chips, or
- Fish Finger with Chips, or
- Roast Chicken with Chips

*If you not sure what to have, leave it on us we will provide you
selection of curries as per your taste.*

*For any food intolerances, please inform the manager as our
products may contain traces of nuts, dairy and gluten.*

Kindly let us know for extra mild or hot dishes.

- Different Nan Bread will be charged Extra
- Any Seafood will Be Charged Extra £3



FOOD MENU

DESSERTS

- (D-1) Sultani Kheer** **£2.90**
This Creamy exotic rice pudding is delicately flavoured with cardamom and full of nuts
- (D-2) Gulab Jamun** **£2.70**
A traditional Indian delicious dessert made of fresh cream and succulent condensed milk dumplings dipped in rose-scented sugar syrup
- (D-3) Kulfi** **£1.90**
Traditional Indian dairy, Indian ice cream made with milk & fresh cream available in pistachio, almond and mango flavours
- (D-4) Gajar Halwa** **£2.70**
Carrot pudding or Gajar Halwa is a wholesome Indian dish made from carrots, milk and nuts.
- (D-5) Rasmalai** **£2.70**
A traditional Indian delicious dessert made of fresh cream and milk. Cream to yellow-coloured balls of Indian cheese soaked in sweetened milk.
- (D-6) Cheshire Dairy Farm Ice Cream cups** **£1.60**
Available in vanilla, strawberry, chocolate, banana toffee and mint flavours.

TEA-COFFEE

- (D-10) Liquor Coffee** **£3.50**
- (D-11) Espresso** **£1.20**
- (D-12) Large Espresso** **£2.00**
- (D-13) Latte** **£1.60**
- (D-14) Cappuccino** **£1.60**
- (D-15) Peppermint Tea** **£1.20**
- (D-16) Camomile Tea** **£1.20**
- (D-17) Masala Tea** **£1.20**
- (D-18) Green Tea** **£1.20**
- (D-19) Coffee** **£1.20**
- (D-20) Tea** **£1.20**