

OUR STORY

Welcome to the Shagorika, a jewel in the crown of Sunderland, located in the heart of the beautiful promenade at Seaburn. Established in 1980 by our illustrious founder Mr. Mohammed Abdul Matin, this city's original Indian restaurant magnate, as the final member of his popular 'Melting Pot' group of restaurants. With a mission to provide only the best in Indian and Bangladeshi cuisine, we have been faithfully serving this purpose for over four decades now.

Coming from humble beginnings in Bangladesh, Mr. Matin arrived in the UK in the 1950s, enduring long hours in difficult conditions as an industrial factory worker. Always dreaming of a better life for himself and his family and after many years of hardship and struggle, he managed to save enough capital to establish his own business; the legendary 'Melting Pot', one of the founding Indian restaurants of Sunderland, based in bustling Blanford Street. The restaurant was an immediate success, vindicating all of his hard work, and soon led to the opening of other restaurants and takeaways across the city and region, including the Motiraj, Abeda, Zeba and many others. This empire was then taken up by his son, Mr. Mohammed Shayequeur Rahman (Fotik), upon his untimely passing in 1981, who then stewarded its growth from strength to strength over the next two decades. This included ensuring the success of the newly formed Shagorika and building it into the thriving business it is to this day. Since Mr. Rahman's own sudden death in late 2000, our family's half-century tradition of culinary excellence has been continued by his widow, Mrs. Habiba Chowdhury and their children, who remain at your service today.

Our philosophy here at the Shagorika is to use only the freshest ingredients, from the most reputable local suppliers, to create the highest quality Indian and Bangladeshi cuisine available. Delicious to taste and beautiful to behold, our food is prepared and presented by experts in the craft who were brought to this city for no other purpose than to add to your own gastronomic pleasure. From the most luxurious, gourmet cuisine, to the most adventurous, contemporary creations, to the most popular, traditional favourites, our menu has been designed to provide something for everyone. Why not sit back, relax, and enjoy the hospitality of our team as you make your final decision?

Thank you for choosing the Shagorika!

INDICATORS

F = Fish

S = Seafood

E = Eggs

D = Dairy

G = Gluten

M = Mustard

N = Nuts

V = Suitable for vegetarians only

VV = Suitable for both vegans and vegetarians

🔥 = Spicy

🔥🔥 = Hot

🔥🔥🔥 = Very Hot

🔥🔥🔥🔥 = Explosive!

Please be aware that **ALL** our ingredients may contain trace amounts of allergens and that our food is **NOT** produced in an allergen-free environment. Customers who suffer from any food intolerances should notify a member of staff as soon as possible. We will be happy to advise on the most appropriate choice of dish to accommodate your needs.

Although every precaution has been taken to remove shells and bones from our seafood and fish dishes, some may remain. Please be mindful to avoid any choking hazards.

NOTICE

1. Management reserves the right to refuse admission, service, and custom. Rude, aggressive, or disruptive language, behaviour, or conduct directed towards staff or other customers will be shown zero tolerance.
2. Reservations made in advance are recommended in order to guarantee a table. However, walk-ins are more than welcome, subject only to sufficient availability.
3. Please patronise the Restaurant in appropriate dress in order to avoid compromising the dining experience of others.
4. A Challenge 25 policy is in place with regards to the provision of alcohol to adults that appear under the age of twenty-five. Please be prepared to show proof of age if you are lucky enough to look so young!
5. Management reserves the right to refuse alcoholic drinks to customers who are already in high spirits.
6. Minimum order to dine-in is one main meal or equivalent per person. (Children under ten and the elderly over sixty-five are exempt.)
7. All food will be served on completion of order only.
8. All our dishes are cooked to order, so please allow fifteen to thirty minutes waiting time while your meal is being prepared.
9. No outside food and drink may be consumed on the Restaurant premises at any time.
10. We welcome any order from customers with special dietary requirements at short notice and will endeavour to accommodate your needs to the best of our ability.
11. Whilst we always strive to keep all the listed foods and beverages in stock, there may be times due to circumstances beyond our control, when we may have to offer an alternative.
12. All prices are inclusive of VAT.
13. A discretionary service charge of fifteen percent will be added to your bill. Of the money you choose to pay, ninety-five percent is distributed to staff. The remaining five percent is retained by the Restaurant to cover direct administration costs and from which we do not make a profit. However, if you are unhappy with the service you have received, please inform a member of staff that you do not wish to pay.
14. No two promotions can be redeemed in conjunction with one another, including but not limited to discount menus and discount vouchers.
15. No promotions, including but not limited to discount menus and discount vouchers, can be redeemed on Christmas Day, New Year's Eve, Valentine's Day, and other Bank Holidays and Public Holidays.
16. Management reserves the right to change prices, promotions, and policies without prior notice.
17. The Shagorika will make your party our party! Indoor and outdoor catering for weddings, corporate events and other special occasions is available upon request. Please make any enquiries known to a member of staff.
18. Takeaway services are available for customers who wish to enjoy our delicious food from the comfort of their own home.
19. We cannot accept responsibility for any misprint.

STARTERS

SEAFOOD STARTERS

TANDOORI CHINGRI (s) 8.95 S D

Giant smoked king prawns marinated in tandoori spices.

GARLIC BUTTER KING PRAWNS 8.95 S D

Giant smoked king prawns sautéed with caramelised onions, mixed peppers, and fresh garlic cloves, in wonderfully aromatic garlic butter.

KING PRAWN BHAJI 7.95 S G

Delicately spiced king prawns in a deliciously thick sauce. Served with puri.

CRAB BHAJI 6.95 S G

Delicately spiced shredded crab in a deliciously thick sauce. Served with puri.

KING PRAWN SUKHA 7.95 S G

Freshwater king prawns pan-seared with honey, chilli, and tamarind, in an exotic sauce. Served with puri.

KING PRAWN BUTTERFLY 7.95 S E G

Crispy king prawn fritters coated in a delicate batter seasoned with a touch of Indian spices.

JURI 6.95 S D

Hand-cut potato fritter basket holding succulent prawns in a thick onion and tomato-based sauce.

CHINGRI MIRCH 6.95 S

Giant grilled bell pepper stuffed with lightly spiced prawns in a medium-dry sauce.

SCALLOPS 8.95 S G

North Atlantic king scallops pan-seared with honey, chilli, and tamarind, in an exotic sauce. Served with puri.

MUSSELS 6.95 S ½

Freshwater mussels in shell simmered with red split lentils in a sweet and sour hot sauce.

BHUNA PRAWN ON PURI 5.95 S G

Delicately spiced prawns in a deliciously thick sauce. Served with puri.

PRAWN COCKTAIL 5.95 S E D M

Fresh prawns and fresh salad in a zesty Marie Rose sauce.

FISH STARTERS

BHAJA MACH 7.95 F

Pan-seared Atlantic salmon; marinated in traditional Bengali herbs and spices, then shallow fried with freshly chopped onions and peppers till golden.

MASALA MACH PAKORA 7.95 F E D G

Crispy salmon fritters coated in a delicate batter infused with masala spices.

TANDOORI MACH (s) 7.95 F D

The finest salmon marinated in tandoori spices.

MONKFISH MOMO 7.95 F E G

Deconstructed North Indian spring roll; shredded monkfish stir-fried with spring onions, fresh coriander, and baby spinach. Wrapped in filo pastry and deep-fried.

MEAT STARTERS

SHEEKH KEBAB 5.95

Minced meat rolls infused with oriental spices; expertly skewered and smoked over an open charcoal flame.

SHAMI KEBAB 5.95

Succulent minced meat patties pan-fried till golden.

BHUNA KEEMA ON PURI 5.95 G

Delicately spiced minced meat in a deliciously thick sauce. Served with puri.

KEEMA SAMOSA 5.95 G

Deep-fried Indian pastry filled with minced meat.

TIKKA LAMB (s) 6.95 D

Cubes of tender lamb off-the-bone.

KASHMIRI LAMB CHOPS (s) 8.95 D

Succulent lamb chops marinated in Kashmiri spices.

TANDOORI HANSH (s) 7.95 D

Tender slices of smoked duck breast sautéed with caramelised onions and mixed peppers.

SHAGORIKA SPECIAL KEBAB (s) 7.95 E D

A selection of Tikka Chicken, Tikka Lamb, Sheekh Kebab, and Onion Bhaji.

POULTRY STARTERS

PAPPADA VADA 6.95 D

A spicy crisp shell filled with Tikka Chicken in a special sauce. Topped with fried potatoes and a drizzle of honey.

MUSHROOM CHICKEN 6.95 D

Specially marinated White Chicken simmered with forest mushrooms in wonderfully aromatic garlic butter and fresh cream.

TIKKA CHICKEN PAKORA 6.95 E G

Crispy chicken fritters coated in a delicate batter seasoned with a touch of Indian spices.

TIKKA CHICKEN PANEER 6.95 D

Tikka Chicken simmered with caramelised onions, mixed peppers, and Indian cottage cheese, in fresh cream.

CHICKEN SAMOSA 5.95 G

Deep-fried Indian pastry filled with shredded chicken.

CHICKEN MOMO 6.95 E G

Deconstructed North Indian spring roll; shredded chicken stir-fried with spring onions, fresh coriander, and baby spinach. Wrapped in filo pastry and deep-fried.

TIKKA CHICKEN (s) 5.95 D

Cubes of spring chicken off-the-bone.

TANDOORI CHICKEN (s) 5.95 D

Quarter spring chicken on-the-bone.

BHUNA CHICKEN ON PURI 5.95 G

Delicately spiced shredded chicken in a deliciously thick sauce. Served with puri.

TIKKA CHICKEN CHAAT 5.95 D G

Tikka Chicken cooked with cucumbers, tomatoes, and tamarind, in chaat masala spices. Served with puri.

VEGETARIAN STARTERS

BANGLA ALOO CHOPS 5.95 E V

Lightly spiced potato croquettes. A popular savoury treat.

TANDOORI PANEER (s) 5.95 D V

Grilled wedges of Indian cottage cheese.

GARLIC MUSHROOMS ON PURI 5.95 G VV

Forest mushrooms stir-fried with fresh garlic cloves in mild spices. Served with puri.

CHANA CHAAT 5.95 G VV

Indian chickpeas cooked with cucumbers, tomatoes, and tamarind, in chaat masala spices. Served with puri.

ONION BHAJI 5.95 E V

VEGETABLE SAMOSA 5.95 G VV
DAAL SOUP 4.95 VV

MULLIGATAWNY SOUP 4.95 VV

TANDOORI SIZZLERS

A traditional Indian method of grilling and barbecuing; characterised by the marination of individual ingredients for several hours in a rich cultured yoghurt infused with aromatic herbs and masala spices. These are then delicately skewered and carefully smoked in the tandoor clay-oven over an open charcoal flame, before being sautéed with caramelised onions and mixed peppers, and finally garnished with fresh herbs and a drizzle of lemon juice.

All served on a cast-iron sizzler, with our freshly chopped house salad and soothing mint sauce on the side.

TIKKA CHICKEN 11.95 D

Cubes of spring chicken off-the-bone.

TANDOORI CHICKEN 11.95 D

Half spring chicken on-the-bone.

TIKKA LAMB 13.95 D

Cubes of tender lamb off-the-bone.

KASHMIRI LAMB CHOPS 17.95 D

Succulent lamb chops marinated in Kashmiri spices.

TANDOORI PANEER 11.95 D V

Grilled wedges of Indian cottage cheese.

TANDOORI HANSH 15.95 D

Tender slices of smoked duck breast sautéed with caramelised onions and mixed peppers.

SHAGORIKA SPECIAL KEBAB 15.95 E D

A selection of Tikka Chicken, Tikka Lamb, Sheekh Kebab, and Onion Bhaji.

TANDOORI MACH 15.95 F D

The finest salmon marinated in tandoori spices.

TANDOORI CHINGRI 17.95 S D

Giant smoked king prawns marinated in tandoori spices.

TANDOORI SPECIALITIES

TANDOORI THALI 20.95 D G N

A large silver platter made up from a selection of Tikka Chicken, Tikka Lamb, Sheekh Kebab, Tikka Chicken Masala, Pilau Rice, Plain Naan, and House Salad.

TANDOORI BIRYANI 19.95 S E D N

Tikka Chicken, Tikka Lamb, and Tandoori Chingri, gently cooked in the finest basmati rice with aromatic herbs, mild spices, and a touch of cashew nuts and golden sultanas. Decorated with an omelette on top, then served with house salad and vegetable curry sauce on the side.

SHAGORIKA SPECIAL TANDOORI 20.95 D

House mixed grill braised with a touch of minced meat in a wonderfully rich sauce.

TANDOORI COCKTAIL 19.95 D

House mixed grill of Tikka Chicken, Tandoori Chicken, Tikka Lamb, Kashmiri Lamb Chop, and Sheekh Kebab. A feast for meat lovers!

SHAHI LAMB 15.95 D N

Tikka Lamb simmered in a rich, velvety sauce with a touch of cashew nuts and golden sultanas.

HARIYALI KEBAB 12.95 D

Specially marinated Green Chicken sautéed with caramelised onions and mixed peppers.

TIKKA CHICKEN JALFREZI 13.95 D

Finely sliced onions, peppers, and tomatoes, stir-fried with fresh green chillis in a wonderfully sizzling hot sauce.

TIKKA CHICKEN SHASHLIK 13.95 D

Chunky onions, peppers, and tomatoes, marinated in tandoori spices and smoked over an open charcoal flame.

TIKKA LAMB MASALA 13.95 D N**TIKKA LAMB SHASHLIK 15.95 D****TANDOORI CHINGRI MASALA 15.95 S D N**

Giant smoked king prawns braised in the nation's favourite curry dish! Garnished with almond flakes.

KING PRAWN SHASHLIK 19.95 S D

BIRYANI DISHES

A mixed rice dish originating amongst the Muslims of the Indian subcontinent. Characterised by gently cooking the finest basmati rice with a selected meat in aromatic herbs and mild spices. Decorated with slices of deep-fried onion and hard-boiled egg on top, then served with vegetable curry sauce on the side.

CHICKEN BIRYANI 14.95 E**TIKKA CHICKEN BIRYANI 15.95 E D****LAMB BIRYANI 16.95 E****PRAWN BIRYANI 16.95 S E****MONKFISH BIRYANI 17.95 F E****DUCK BIRYANI 17.95 E****KING PRAWN BIRYANI 18.95 S E****MIXED BIRYANI 18.95 S E**

BALTI & KORAI DISHES

Choose 1 from a selection of:

Chicken | Vegetable

Paneer (+£1) | Tikka Chicken (+£1)

Lamb (+£2) | Prawn (+£2) | Fish (+£3) | Duck (+£3)

King Prawn (+£4) | Mixed (+£4).

BALTI 12.95

Named for the thin, wide-rimmed, cast-iron, Indian wok that this dish is cooked and served in to enhance its fragrance and flavour. Characterised by an exotic collection of herbs and spices, skilfully prepared in the traditional manner of the Punjab, simmered with a touch of minced meat in a wonderfully sizzling aromatic sauce.

KORAI 12.95 

Named for the thick, steep-sided, cast-iron, Indian wok that this dish is cooked and served in to enhance its fragrance and flavour. Consisting of finely sliced onions, peppers, and tomatoes, stir-fried with fresh green chillis in a wonderfully sizzling hot sauce.

BALTI GARLIC 13.95**BALTI CHILLI 13.95 ****BALTI MASALA 13.95 D****BALTI GARLIC CHILLI MASALA 14.95 D **

SIGNATURE CUISINE

KING PRAWN DELICACIES

All served with Vegetable Pilau.

ZAFFRON KING PRAWNS 21.95 S D

Giant smoked king prawns prepared in a special blend of aromatic herbs and oriental spices. Served on a bed of spiced aubergines and crispy courgettes.

SEA BASS KING PRAWNS 19.95 F S D

Pan-seared sea bass holding succulent king prawns in a thick onion and tomato-based sauce.

ROYYALA IGURU 21.95 S

Super king prawns sautéed in a reduced sauce of tamarind and mango with freshly chopped onions, peppers, and tomatoes.

GOLDA CHINGRI MIRCH 19.95 S

Giant grilled bell peppers stuffed with lightly spiced king prawns in a medium-dry sauce.

DUCK DELICACIES

All cooked with the most tender slices of duck breast available.

MODHUR HANSH 15.95 D

Tender slices of duck breast simmered in a wonderfully subtle sweet-honeyed sauce.

IMLIDAR MISHTI HANSH 15.95 D

Tender slices of duck breast simmered in a sweet and sour sauce of tamarind and honey.

ROSHUNI HANSH 15.95

Thick-cut onions and mixed peppers fried briskly with fresh garlic cloves in medium spices.

JHAL JHUL HANSH 15.95 🌶️🌶️🌶️

Thick-cut onions and mixed peppers fried briskly with fresh green chillis in extra hot spices.

MONKFISH DELICACIES

All cooked with the finest monkfish available.

MACHER SHIRA 15.95 F

Fresh herbs and gentle spices simmered in a thin sauce.

CHEF'S SPECIAL GOAN FISH 15.95 F

An exquisite dish cooked with mild spices, coconut milk, and ground turmeric, to give a wonderfully vibrant yellow hue. Garnished with onion rings and bell peppers.

An authentic favourite from Chef's home village in Bangladesh. Finely sliced onions, peppers, and tomatoes, sautéed with expertly diced monkfish in a fiery homestyle sauce.

MACHER KOFTA 15.95 F 🍴

Attentively crafted fish balls cooked with thick-cut onions and mixed peppers in a fairly hot, fairly dry sauce.

MACHER KHAKHRI 15.95 F 🍴

CHEF'S SPECIALITIES

SHAGORIKA SPECIAL THALI 22.95 S D G

A large silver platter made up from a selection of Chicken Korma, Lamb Bhuna, Prawn Pathia, Saag Bhaji, Pilau Rice, Plain Naan, and House Salad.

HANDI TARKARI 16.95 S 🍴

Spring chicken, tender lamb, and succulent prawns, slow-cooked in a fiery homestyle sauce.

SYEDPURI [CHICKEN 12.95 | LAMB 14.95]

A secret recipe from Chef's home village in Bangladesh.

SYLHETI [CHICKEN 12.95 | LAMB 14.95] 🍴

A secret recipe from Chef's home region in Bangladesh.

MAKHONI 13.95 D N

Tikka Chicken simmered with a touch of coconut and mango in a luxuriously indulgent sauce.

BUTTER CHICKEN 12.95 D N

A sweet dish of rich, velvety texture; prepared with mild spices, ground almonds, fresh cream, and pure Ghee. Topped with real melting butter.

SHALLY GOSHT 14.95

Tender lamb, salad potatoes, and a special blend of herbs and spices, cooked in a fairly dry sauce. Decorated with fine, hand-cut potato crisps on top.

METHI GOSHT 14.95

A rich sauce infused with delightfully fragrant fenugreek.

ANGARA MURGH 12.95

Luxurious coconut cream and aromatic garden mint.

FARSA MURGH 12.95 M 🍴

Fiery naga pickle and pure clear honey.

KABULI [CHICKEN 12.95 | LAMB 14.95]

Indian chickpeas in a fairly dry dish of medium strength.

JAIPURI [CHICKEN 12.95 | LAMB 14.95] M 🍴

A hot dish cooked with Chef's own chilli sauce. Topped with crispy fried onions, peppers, and mushrooms.

HARIYALI MURGH 12.95 D

Specially marinated Green Chicken simmered with mild spices, fresh spinach, fresh cream, and a pinch of sugar.

DESHI MURGH 12.95 🍴

Exclusive cuts of spring chicken slow-cooked in a fiery homestyle sauce.

APNA STYLE CURRY 21.95 🍴

Half spring chicken on-the-bone in an authentic sauce skilfully prepared in the traditional manner of the Bengal.

RAILWAY LAMB CHOPS 21.95 D

A classic dish originating on the railways of India during the British Raj. Smoked Lamb Chops braised with caramelised vegetables in a reduced sauce of mild spices, cultured yoghurt, and coconut milk.

NAWABI 14.95 D

Specially marinated White Chicken simmered in a wonderfully subtle creamy mango sauce.

MOSKA 14.95 D

Tikka Chicken cooked with minced meat and fresh spinach. Topped with luxurious melting cheese.

ACHARI GOSHT 14.95 M 🍴

A distinctively flavourful dish simmered in mango pickle.

TIKKA CHICKEN NAGA 13.95 M 🍴

Fiery naga pickle simmered in a fairly dry sauce.

BADAMI GOSHT 14.95 D N

A mild, creamy sauce infused with ground almonds and cashew nuts. Garnished with almond flakes.

TIKKA CHICKEN REZALA 13.95 D

Sliced onions & peppers in a coriander & cream sauce.

GOAN [CHICKEN 12.95 | LAMB 14.95] 🌶️🌶️

Aromatic herbs, hot spices, and desiccated coconut.

SAAGWALA [CHICKEN 12.95 | LAMB 14.95]

Fresh spinach cooked in medium spices.

GARLIC CHILLI MASALA 13.95 D M 🌶️🌶️

Tikka Chicken cooked with fresh green chillis and garlic cloves in masala spices and Chef's own chilli sauce.

Hot!

LANKA PIAZA 13.95 D 🌶️🌶️🌶️

Tikka Chicken fried briskly with thick-cut onions, mixed peppers, and fresh green chillis. Very hot!

NIHARI 19.95 🌶️

A supreme cut of Lamb Shank braised in oriental spices according to a famous recipe from the Mughal Empire.

NARGISI KOFTA 15.95 E D

Another famous recipe from the Mughal Empire, serving as the original inspiration behind the Scotch Egg.

TRADITIONAL CURRY DISHES 10.95

Choose 1 from a selection of:

Chicken | Vegetable | Paneer (+£1) | Tikka Chicken (+£1) | Lamb (+£2) | Prawn (+£2)
Fish (+£3) | Duck (+£3) | King Prawn (+£4) | Mixed (*Chicken, Lamb & Prawn*) (+£4)

PLAIN CURRY

The foundation of all other curry dishes. A sauce of thin consistency made with a wide range of aromatic herbs and oriental spices to give a rich flavour of medium heat.

MADRAS M 🌶️🌶️

A South Indian variation on the curry dishes found in the rest of the subcontinent. Having a greater proportion of ground chillis and garam masala spices, simmered with a touch of Chef's own chilli sauce to lend a hot and fiery taste.

VINDALOO M 🌶️🌶️🌶️

Owes its name and content to the early Portuguese settlers. Characterised by a greater use of ground chillis, garam masala spices, and lemon juice, in comparison to the Madras, as well as a proportionately greater infusion of Chef's own chilli sauce. Very hot!

PHAAL M 🌶️🌶️🌶️🌶️

An explosive dish cooked with an extensive use of ground chillis, garam masala spices, and Chef's own chilli sauce. Not for the faint hearted!

KORMA D

Mild spices, desiccated coconut, fresh cream, and a pinch of sugar, simmered in a thick, velvety sauce.

PASANDA D N

A popular dish originating from the courts of the Mughal Empire; prepared with mild spices, ground almonds, fresh cream, and cultured yoghurt, in a rich sauce. Garnished with cous cous.

MALAYAN D

A popular variation on the Korma; cooked with chopped bananas and pineapple rings.

KASHMIRI D N

Another popular variation on the Korma; cooked with sliced bananas and a touch of cashew nuts and golden sultanas. Garnished with almond flakes.

BHUNA

A blend of oriental herbs and medium spices fried briskly with finely sliced onions in a fairly dry sauce, creating deep strong flavours.

DUPIAZA

Related to the Bhuna, but with thick-cut onions and mixed peppers spiced and fried separately before being

joined to the main dish, adding greater texture and flavour.

DHANSAK 🍷

A sweet and sour hot dish originating amongst the Parsees. Prepared with red split lentils, pineapple rings, lemon juice, and a variety of hot spices, to provide an excellent contrast of textures and flavours.

SRI LANKA 🍷🍷

Involves the use of strong spices, similar to the Madras, but with a touch of coconut to add a subtle sweetness to its fiery heat.

MASALA D N

Masala spices, ground almonds, fresh cream, and pure Ghee, simmered together to create the nation's favourite curry dish! Garnished with almond flakes.

BHUNA MASALA D

A medium-dry variation on the classic Masala; consisting of a thick onion and tomato-based sauce.

PATHIA 🍷

Another famous Parsee dish. Characterised by the use of lots of tomatoes and a touch of red split lentils in a spicy sauce.

ROGAN JOSH

A Kashmiri dish made with a mixture of oriental herbs and medium spices fried briskly in a medium-dry sauce before being laced with rich, melting tomatoes.

ACCOMPANIMENTS

RICE SELECTION

STEAMED RICE 3.95 VV

The finest basmati rice steamed till piping hot.

PILAU RICE 3.95 D V

The finest basmati rice cooked with delightfully fragrant saffron, garam masala spices, and pure Ghee.

TIKKA PILAU 4.45 D

KEEMA PILAU 4.45 D

VEGETABLE PILAU 4.45 D V

MUSHROOM PILAU 4.45 D V

GARLIC PILAU 4.45 D V

CHILLI PILAU 4.45 D V

ONION PILAU 4.45 D V

EGG PILAU 4.45 E D V

PESHWARI PILAU 4.45 D V

NUT PILAU 4.45 D N V

MIXED PILAU 4.95 D V

Any 2 fillings combined.

FRIED RICE 4.45 VV

BREAD SELECTION

The finest basmati rice stir-fried in an Indian wok with freshly chopped onions and coriander.

EGG FRIED RICE 4.95 E V

The finest basmati rice stir-fried in an Indian wok with freshly chopped onions and coriander, scrambled eggs, and garden peas.

PLAIN NAAN 3.95 D G V

Leavened flatbread baked in the tandoor clay-oven over an open charcoal flame, then brushed with a touch of butter.

TIKKA NAAN 4.45 D G

SUNDRIES

KEEMA NAAN 4.45 D G

VEGETABLE NAAN 4.45 D G V

MUSHROOM NAAN 4.45 D G V

GARLIC NAAN 4.45 D G V

CHILLI NAAN 4.45 D G V

ONION NAAN 4.45 D G V

EGG NAAN 4.45 E D G V

PESHWARI NAAN 4.45 D G V

CHEESE NAAN 4.45 D G V

MIXED NAAN 4.95 D G V

Any 2 fillings combined.

PLAIN PARATHA 3.95 G VV

Unleavened flatbread baked on a cast-iron tawa.

STUFFED PARATHA 4.45 G VV

Unleavened flatbread stuffed with seasonal fresh vegetables, then baked on a cast-iron tawa.

PURI 1.95 G VV

CHAPATI 1.95 G VV

TANDOORI ROTI 3.95 G VV

POPPADOM 1.00 VV
ROASTED POPPADOM 1.10 VV
SPICED POPPADOM 1.10 VV 🌶️
CHUTNEY TRAY 1.00 V
1 serving per person.
INDIAN CHIPS 3.95 VV

Classic chunky chips hand-cut from only the finest potatoes and deep-fried till golden.

GARLIC CHIPS 4.45 VV

Indian chips tossed with freshly chopped onions, coriander, and garlic cloves.

CHILLI CHIPS 4.45 VV 🌶️

Indian chips tossed with freshly chopped onions, coriander, and green chillies.

MASALA CHIPS 4.45 D M V 🌶️

Indian chips tossed with freshly chopped onions and coriander in masala spices and Chef's own chilli sauce.

MANGO CHUTNEY 1.00 VV

APPLE CHUTNEY 1.00 VV

ONION SALAD 1.00 VV

MINT SAUCE 1.00 D V

DAHI 1.00 D V

Cultured Yoghurt

RAITA 1.00 D V

Seasoned Yoghurt

ONION RAITA 1.00 D V

CUCUMBER RAITA 1.00 D V

MANGO PICKLE 1.00 M VV

MIXED PICKLE 1.00 M VV

CHILLI PICKLE 1.00 M VV

MARIE ROSE SAUCE 1.00 EDM
V

VEGETARIAN MENU

VEGETARIAN MAIN COURSES

VEGETARIAN THALI 18.95 D G V

A large silver platter made up from a selection of Vegetable Bhaji, Tarka Daal, Chana Masala, Bombay Aloo, Pilau Rice, Plain Naan, and House Salad.

BRAHMIN'S SPECIAL 14.95 N VV

Seasonal fresh vegetables gently cooked in the finest basmati rice with aromatic herbs, mild spices, and a touch of cashew nuts and golden sultanas. Decorated with sliced bananas and almond flakes on top, then served with house salad and vegetable curry sauce on the side.

PANCH MISHALI SABJI PANEER 13.95 D V

A 'Five Vegetable Medley' cooked with Indian cottage cheese in a deliciously thick sauce.

CHEF'S SPECIAL GOAN PANEER 13.95 D V 🌶️🌶️

Grilled wedges of Indian cottage cheese simmered with honey, chilli, and masala spices, in a fiery sauce.

SABJI BAHAR 12.95 VV

Seasonal fresh vegetables sautéed with caramelised onions and mixed peppers. Cooked and served in a cast-iron sizzler to enhance its fragrance and flavour.

BEGUN MILON 12.95 VV

Spiced vegetables on a bed of sliced aubergines.

MAYA-ANA SPECIAL 12.95 V

Diced aubergine cubes sautéed with honey, chilli, and tamarind in a zesty onion-based sauce.

VEGETABLE CHOM CHOM 12.95 E D V

Scrambled eggs, fresh cream, and a pinch of sugar.

VEGETABLE MIRCHI MASALA 12.95 D M V 🌶️🌶️🌶️

Seasonal fresh vegetables, thick-cut onions and mixed peppers, and fresh green chillies, cooked in masala spices and Chef's own chilli sauce. Garnished with a touch of crushed chilli flakes. Very Hot!

VEGETARIAN SIDE DISHES

VEGETABLE BHAJI VV 5.95

House medley of seasonal fresh vegetables stir-fried with aromatic herbs and mild spices.

MUSHROOM BHAJI VV 5.95**CHANA MASALA D V 5.95**

Indian chickpeas cooked in a rich onion and tomato-based sauce.

BOMBAY ALOO VV 5.95

Lightly spiced salad potatoes.

SAAG BHAJI VV 5.95

Fresh spinach stir-fry.

GOBI BHAJI VV 5.95

Cauliflower and broccoli stir-fry.

TARKA DAAL D V 5.95

Red split lentils stewed with aromatic herbs and gentle spices. Garnished with caramelised onions, fried garlic, and pure Ghee.

SAMBAR DAAL D V 6.95

Seasonal fresh vegetables stewed with red split lentils.

PALAK PANEER D V 6.95

Fresh spinach simmered with Indian cottage cheese, fresh cream, and a pinch of sugar.

MATAR PANEER D V 6.95

Garden peas simmered with Indian cottage cheese, fresh cream, and a pinch of sugar.

CHANA SAAG VV 6.95**SAAG ALOO VV 6.95****ALOO GOBI VV 6.95****BRINJAL COURGETTES VV 6.95**

Diced aubergines and courgettes stir-fried with aromatic herbs and mild spices.

CURRY SAUCE V 4.95

Any traditional curry sauce.

ENGLISH & CHILDREN'S MENU

All served with Indian chips and house salad.

(* Excluded.)

ROAST CHICKEN 10.95**FRIED SCAMPI 10.95 S G****CHICKEN NUGGETS 8.95 G****FISH FINGERS 8.95 F G****CHICKEN OMELETTE 7.95 E****PRAWN OMELETTE 7.95 S E****INDIAN OMELETTE 6.95 E**

A variation on the classic omelette originating from the Indian subcontinent; prepared with freshly chopped onions and coriander in mild spices.

CHICKEN SALAD * 5.95**PRAWN SALAD * 5.95 S****HOUSE SALAD * 1.95 VV**

A delicious medley of finely sliced lettuce, cabbage, carrots, baby spinach, red onions, and garden peas. Freshly chopped every day from only the highest quality local produce.

HOT DRINKS & DESSERTS MENU

ENGLISH TEA 2.95 VV

MASALA CHAI 4.95 D V

An exotic style of brewing tea originating from the Indian subcontinent. Characterised by tea leaves brewed on the stove with a special blend of aromatic herbs and oriental spices, whole milk, and a pinch of sugar.

FILTER COFFEE 2.95 VV

LIQUEUR COFFEE 6.95 D V

A wide variety of spirits and liqueurs are available. Please consult the drinks list.

ICE CREAM 4.95 D V

Triple scoop of premium ice cream drizzled with an assortment of luscious toppings and served with crispy wafer curls.

BANANA SPLIT 4.95 D V

LUXURY CHEESECAKE 5.95 E D G V

LUXURY CHOCOLATE FUDGE CAKE 5.95 E D G V

WINE LIST

WHITE WINES

PINOT GRIGIO PROVINCIA DI PAVIA IGT ANCORA (ITALY) 19.95 [250ML 6.95 175ML 5.95]

A classic Pinot Grigio with delicate pear and citrus notes.

SAUVIGNON BLANC CONCHA Y TORO MOUNTAIN RANGE (CHILE) 20.95 [250ML 7.95 175ML 6.95]

Light, crisp, and refreshing, this mouth-watering Sauvignon Blanc is full of citrus flavours of grapefruit and lemon.

CHENIN BLANC SLOW FALSE BAY W.O. COASTAL REGION (SOUTH AFRICA) 21.95

Zesty lime aromas, melon flavours, a fresh palate.

PICPOUL DE PINET AOP DOMAINE DE LA MADONE (FRANCE) 22.95

With a lovely pale crystalline green robe, this wine offers a fine and pleasant nose with aromas of acacia and hawthorn flowers.

SANCERRE AOP LA CHATELLENIE JOSEPH MELLOTT (FRANCE) 29.95

flavours of gooseberry and cut grass balanced by a crisp, flinty finish.

RED WINES

SHIRAZ THE ACCOMPLICE DE BORTOLI (AUSTRALIA) 19.95 [250ML 6.95 175ML 5.95]

A vibrant, medium bodied Shiraz with ripe red berries, cherry, spice and rounded off with a hint of vanillin oak.

MERLOT CONCHA Y TORO MOUNTAIN RANGE (CHILE) 20.95 [250ML 7.95 175ML 6.95]

Packed with fruit, cherries, and plums with a little spice to create this medium-bodied wine.

MALBEC TRIBU MENDOZA TRIVENTO (ARGENTINA) 21.95

Spicy, warming, full-bodied red. Aromas of berries and fine herbs with smooth round tannins.

RIOJA DDOC TINTO TEMPRANILLO MANOSO (SPAIN) 22.95

Soft, fruity, and medium-bodied, youthful by name and vibrant nature.

CABERNET SAUVIGNON THE FIRST LADY
WARWICK (SOUTH AFRICA) **29.95** Ripe red berries

and delicate French oak.

ROSÉ WINES

ZINFANDEL ROSÉ WILDWOOD (CALIFORNIA)
20.95 [250ML 7.95 175ML 6.95] Flavours of juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish.

PINOT GRIGIO BLUSH DELLE VENEZIE IGT SAN VIGILIO (ITALY) **20.95 [250ML 7.95 175ML 6.95]**
This soft and fruity dry rosé has smooth peachy flavours.

SPARKLING WINES & CHAMPAGNES

PROSECCO BRUT DDOC LUNETTA (ITALY)
24.95 [200ML 7.95] Crisp, fragrant, and refined palate with delicious hints of ripe apples and apricots.

PROSECCO ROSÉ DDOC LUNETTA (ITALY)
24.95 [200ML 7.95] Beautiful colour, bright berry aromas and elegant taste will enhance all occasions.

IRROY EXTRA BRUT N.V. (FRANCE) **49.95** A great balance between delicacy and generosity of fruitiness.
MOËT ET CHANDON IMPÉRIAL BRUT N.V. (FRANCE) **69.95** The most famous name in Champagne. Soft, biscuity, and not too dry with a well-balanced mellow finish.

DRINKS LIST

DRAUGHT LAGERS

| | |
|-------------------|-------------|
| COBRA | PINT |
| 5.25 | |
| 3.45 | HALF |
| KINGFISHER | PINT |
| 5.25 | |
| 3.45 | HALF |

BOTTLED BEERS & CIDERS

| | |
|----------------------|-------------------|
| BUDWEISER | 330ML |
| 3.95 | |
| STELLA ARTOIS | 330ML |
| 3.95 | |
| CORONA EXTRA | 330ML |
| 3.95 | |
| PERONI | 330ML |
| 3.95 | |
| HEINEKEN 0.0% | 330ML |
| 3.95 | |
| Alcohol Free Lager | |
| GUINNESS | 330ML |
| 3.95 | |
| Extra Stout | |
| MAGNERS | 330ML 3.95 |

| | |
|---------------------------------|--------------|
| KOPPARBERG | 500ML |
| 4.95 | |
| Strawberry & Lime – Mixed Fruit | |

BOTTLED SOFT DRINKS

| | |
|----------------------------------|--------------|
| COCA COLA | 330ML |
| 3.95 | |
| Original – Coke Zero – Diet Coke | |
| APPLETISER | 275ML |
| 3.45 | |
| J20 (FLAVOURS) | 275ML |
| 3.45 | |
| FRUIT JUICES | 200ML |
| 2.95 | |

Orange – Pineapple – Cranberry

GINGER ALE 200ML

2.95

FEVER-TREE PREMIUM MIXERS

Lemonade – Soda – Tonic –

Light Tonic 200ML

2.95

MINERAL WATER 330ML

2.95

Sparkling – Still

VODKAS (25ML)

SMIRNOFF 3.95

ABSOLUT 3.95

AU (FLAVOURS) 4.95

CÎROC (FLAVOURS) 4.95

GREY GOOSE 5.95

GINs (25ML)

GORDON'S LONDON DRY

3.95

GORDON'S PREMIUM PINK

3.95

BOMBAY SAPPHIRE

4.45

TANQUERAY LONDON DRY 4.45

TANQUERAY No. 10 4.95

RUMS (25ML)

B A C A R D Í

3.95

MOUNT GAY

3.95

CAPTAIN MORGAN

3.95

LAMB'S NAVY

3.95

VERMOUTHS (50ML)

MARTINI 3.95

Bianco – Rosso – Extra Dry

CINZANO 3.95

Bianco – Rosso – Extra Dry

BRANDIES (25ML)

COURVOISIER VS

5.45

MARTELL VS

5.45

HENNESSY VS

5.95

RÉMY MARTIN VSOP

5.95

WHISKIES (25ML)

BELL'S 3.95

THE FAMOUS GROUSE

3.95

J A M E S O N

4.95

B U S H M I L L S

4.45

JACK DANIEL'S

4.95

JIM BEAM

4.45

THE GLENLIVET

5.45

G L E N F I D D I C H

5.45

LIQUEURS (25ML)

CHARTREUSE 5.95

B É N É D I C T I N E

5.45

F E R N E T - B R A N C A
4.95

J Ä G E R M E I S T E R
4.45

GRAND MARNIER

4.95

C O I N T R E A U

4.45

ST. GERMAIN

4.95

C H A M B O R D

4.45

LUXARDO MARASCHINO

4.95

LUXARDO LIMONCELLO

3.95

D R A M B U I E

4.95

G L A Y V A

4.95

PERNOD 3.95

PIMMS 3.95

A P E R O L

3.95

C A M P A R I

3.95

M A L I B U

3.95

A R C H E R S

3.95

D I S A R O N N O

3.95

F R A N G E L I C O

3.95

HARVEYS BRISTOL CREAM

3.95

COCKBURN'S FINE RUBY PORT

3.95

ANTICA SAMBUCA CLASSIC

3.95

SIERRA TEQUILA SILVER

3.95

BAILEYS ORIGINAL IRISH CREAM

3.95

TEQUILA ROSE

3.95

K A H L Ú A

3.95

TIA MARIA

3.95

SPECIAL MENU 15.95

(1 PERSON, 4 COURSES)

Available all day, Sunday to Thursday

And Early Bird only, from 5.00 p.m. till last orders at 6.00 p.m., Friday & Saturday

(Excluding Christmas Day, New Year's Eve, Valentine's Day, and other Bank Holidays and Public Holidays.)

CHOICE OF STARTER

**TIKKA CHICKEN (s)
SHEEKH KEBAB
PRAWN COCKTAIL
ONION BHAJI
BHUNA CHICKEN ON PURI**

**BHUNA KEEMA ON PURI
BHUNA PRAWN ON PURI
GARLIC MUSHROOMS ON PURI**

CHOICE OF MAIN COURSE

Choose 1 from a selection of:

Chicken | Vegetable | Paneer (+£1) | Tikka Chicken (+£1) | Lamb (+£2) | Prawn (+£2)

Fish (+£3) | Duck (+£3) | King Prawn (+£4) | Mixed (*Chicken, Lamb & Prawn*) (+£4)

**PLAIN CURRY
MADRAS
VINDALOO
PHAAL
KORMA**

**PASANDA
MALAYAN
KASHMIRI
BHUNA
DUPIAZA**

**DHANSAK
SRI LANKA
MASALA
BHUNA MASALA
PATHIA**

ROGAN JOSH

1ST ACCOMPANIMENT

STEAMED RICE or PILAU RICE

Add £1 to upgrade to any other Rice!

2ND ACCOMPANIMENT

PLAIN NAAN or INDIAN CHIPS

Add £1 to upgrade to any other Naan or Chips!

