

Starter

MONSOON PAKORA Thinly sliced potato, onion rings and okra, coated in wild spice batter; a wonderful treat to enjoy in the monsoon season in Pakistan.	£4.95
CHICKEN SEEKH KEBAB Smoky chicken mince kebab with a crispy crust and tender centre that will leave you taste buds tingling, with its blend of fresh Indian herbs and spices.	£4.95
MANPASAND MURGH Succulent pieces of chicken tikka breast marinated overnight to achieve a true harmony of spices and flavour; Tikka is a must on any Indian menu.	£4.95
BETROOT AND COCONUT SAMOSA Fresh beetroot blended with diced potato, tossed with freshly grated coconut and coriander, and very lightly spiced; totally delightful.	£4.95
MIXED PLATTER A mouth-watering selection of Chicken Tikka, Lamb Tikka, Seek Kebab, Onion Bhaji and King Prawn	£6.95
ONION BHAJI Traditional mild spices and sliced onions, combined and fried.	£4.50
SAMOSA SURPRISE Additional favourite with a twist; crunchy pastry filled with fresh vegetables.	£4.95
CHICKEN PAKORA Tender strips of chicken coated in a spicy batter.	£4.50
SEEKH KEBAB Moist minced lamb roasted on iron skewers, mixed with a selection of Indian spices and ajwain (garam seeds).	£4.95
STUFFED TANDOORI CHICKEN ROLLS Chicken breast pieces stuffed with fresh onion and garlic, and then cooked in a clay oven.	£4.95
TANDOORI LAMB CHOPS Lean lamb chops marinated in low fat yoghurt and rich spices, and then chargrilled.	£4.95
CHILLI CHEESE POTATO SAMOSA A new innovation using cheddar cheese, mild spicing and an infusion of potatoes.	£4.95
PRAWN PUREE A feather light shell of Indian bread filled with prawns (creamy or bhuna style).	£4.95
TANDOORI KING PRAWNS Curry leaf and mustard seed marinated king prawns, steeped in yoghurt and spices, cooked in a tandoori oven, served with pepper, coriander and fresh salad.	£7.95
TRIO OF TIKKA Three flavours of chicken tikka: green herb, cream cheese and spicy marinade.	£4.95
SALMON TIKKA Grilled salmon fillet flavoured with mild spices.	£6.95
CRICKET PAKORA Grandmas recipe with spinach and potatoes, made whenever cricket was on TV.	£4.50

Main course

ARABIAN LAMB	£9.75
Selected pieces of lamb fillet, slowly cooked in a creamy sauce with fresh mint, coriander and mushrooms.	
CHICKEN NEPAL	£9.75
A superbly different tasting dish, using lemon grass, coconut, ginger and fresh coriander.	
BUTTER CHICKEN	£9.75
Chicken simmered in a rich flavoured Indian sauce of ghee, coconut milk and fresh cream.	
CHICKEN MADRAS	£9.75
A deliciously hot and spicy curry.	
SPECIAL BIRIYANI	£10.95
Chicken, lambs and prawns, store stir - fried with the finest basmati rice and aromatic whole spices, garlic, ginger and fresh coriander. Served with vegetables, sauce or raita.	
CHICKEN TIKKA SAAG	£9.75
Marinated chicken cooked with onions, garlic and spinach.	
CHICKEN OR LAMB GINGER BALTI	£9.75
Chicken or lamb cooked in a traditional Balti sauce with fresh ginger.	
SAAG GOSHT	£9.75
Lamb cooked with spinach; a richly flavoured dish from the northern part of India.	
BALTI LAMB WITH APRICOTS	£9.75
Tender pieces of lamb with plum apricots, producing a rich, flavourful curry with a hint of sweetness and cinnamon.	
CHICKEN AND KEEMA BALTI	£9.75
Chicken cooked with minced lamb and selected spices to create a mouth-watering dish.	
CHICKEN TIKKA DOPIAZA	£9.75
A medium curry with chicken tikka and crisp onions.	
GARLIC CHILLI CHICKEN	£9.75
Chicken cooked with a fiery sauce, garlic, and green chilli with fresh coriander.	

Maazi Unique Collection

DHABA CHICKEN CURRY

£10.95

Rustic chicken from the roadside "Dhaba" cafes and bustling hillside train stations of the sub – continent. Earthy deep flavours, slightly hot, cooked with whole spices.

CARAMELISED KASHMIRI

£10.95

Our special and most popular curry. Caramelised onions, very subtly sweet with spices producing a unique flavor. Available in Chicken or Lamb.

RAJASTHANI RAILWAY LAMB

£10.95

A dish from the region of the Raj, served in railway refreshment rooms. Succulent boneless lamb and potatoes in a rich sauce.

AUNTY PAVERN'S FISH CURRY

£12.95

Tandoori grilled cod in an aromatic sauce, with raisins and grilled cherry tomatoes.

TAXI DRIVER CURRY

£10.95

Smokey chicken tikka with garlic keema in a traditional clay pot. Great with paratha or chappati.

STREET LAMB FAVOURITE CURRY

£10.95

From the highways of India, a popular lamb curry - long simmered with marrow, dried plums and star anise.

KOLKATTA CHICKEN

£10.95

The food of Kolkatta is heaven for foodies and our chefs have created this unique dish with a diversity of flavours and a touch of mint and tamarind.

Food allergies and intolerances: Please ask a member of staff if you require information on the ingredients in the food we serve.

Chef's special

LAMB NIHARI Lamb cooked with garlic, ginger, yoghurt, onions, wheat flour and selected spices; a typical Lahore dish.	£9.95
MAAZI KUSHBUH Our chef own invention, incorporating chicken, lamb and prawns, cooked in an aromatic sauce with onions, tomatoes, peppers and fresh coriander.	£9.95
TANDOORI CHICKEN KARAH Tandoori chicken off the bone, cooked in a medium sauce with onions and pepper.	£9.95
MACON MURGH Marinated tandoori chicken off the bone, cooked in a creamy butter sauce.	£9.95
CHICKEN OR LAMB HANDI Traditional North Indian curry with chicken or lamb, cooked a delicious spicy sauce.	£9.95
HYDERABADI CHICKEN OR LAMB Deliciously flavoured Hyderabadi cuisine with a hint of tamarind, mustard seeds and curry leaves.	£9.95
MUGHLAI BEEF Beef simmered in south Indian spices with curry leaf and coconut milk.	£9.95
ACHARI CHICKEN OR LAMB A popular North Indian curry with a tangy sauce made from pickling spices.	£9.95
KERALA BEEF CHILLI FRY Thin strips of finest beef, cooked in freshly ground spices and sauté with onions and chopped chilli, giving it a rich and aromatic flavour.	£9.95

Subzain

Vegetarian - side dishes £4.95 and mains £8.50

BALTI PALAK ALOO DHAL Spinach, potatoes and lentils, cooked as a traditional Balti recipe.	£8.50
SAAG MUTTAR PANEER Chunks of Indian cottage cheese combined with fresh spinach, peas, onions and capsicum and medium spices; recognised as a maharaja cuisine.	£8.50
SAHBZE KI MILAN A colourful and aromatic dish that achieves a true harmony of herbs, spices and freshly chopped mixed vegetables; for those who like it a little healthier.	£8.50
PUNJABI ALOO LAHOORI BHINDI New potatoes peeled and roasted to enhance their flavour, coupled with sliced and grilled okra, spiced with cumin and mango.	£8.50
BHANGAN AUR TAMATAR Smoked aubergines with tomatoes, peas and red onions, stirred in a thick masala.	£8.50
METHI MUSHROOMS Button mushrooms cooked with fresh methi (fenugreek).	£8.50

Old school favourites

Delicious mouth - watering curries, all available with:

CHICKEN OR LAMB £9.75, KING PRAWNS £12.95 OR VEGETABLES £8.50

DHANSAK

Persian style curry with a sweet and sour taste, made with pineapple and lentils.

TIKKA MASALA

Cooked in a creamy sauce.

BALTI

Cooked with yoghurt and spices.

ROGAN JOSH

Classic Kashmir dish cooked in a rich onion and tomato sauce.

KORMA

Mild, creamy dish with coconut and very mild spices.

JALFREZI

Delicious spicy dish with a thick sauce clinging to sticky chunks of chicken or lamb and pepper.

Tandoori

Served with a choice of side sauce and salad

TANDOORI MIXED GRILL -

A mouth - watering combination of Tandoori chicken, lamb tikka, chicken tikka, seekh kebab, and king prawns, served on a bed of onions.

£12.95

TANDOORI KING PRAWNS

Curry leaf and mustard seed marinated king prawns, steeped in yoghurt and spices, and cooked in a tandoor.

£14.95

TANDOORI CHICKEN TIKKA

Succulent pieces of chicken breast, marinated overnight to achieve a true harmony of flavours.

£9.95

Seafood

TANDOORI KING PRAWNS MASALA Whole jumbo tandoori King prawns cooked in a masala sauce.	£13.95
KING PRAWN BHUNA Norwegian king prawns cooked with mixed Punjabi spices, herbs, mushrooms and tomatoes.	£12.95
KING PRAWNS AND SPICY VEGETABLES Succulent king prawns marinated in ginger, lemon juice and medium spices, then stir fried with spicy fresh seasonable vegetables – incredible!	£12.95

Aur shat meh

Side dishes

CHANNA BHAJI Chickpeas in a medium curry sauce.	£4.95
MUSHROOM BHAJI Sliced mushrooms with coriander, ginger and garlic.	£4.95
SAAG ALOO Spiced potato with spinach.	£4.95
BOMBAY ALOO Spiced potatoes with cumin, coriander, turmeric and mustard seeds.	£4.95
TARKA DAAL Tempered lentils garnished with fresh garlic and brown onions, cooked in a thick soup; a light alternative and a true classic.	£4.95
ALOO GOBI A combination of diced potatoes and cauliflower.	£4.95
GOBI AUR BHINDI Cauliflower and okra cooked with spices, tomatoes, green peppers and onions.	£4.95
RHANGEY RAITA A thick yoghurt made colourful with chopped cucumbers.	£3.25
CHIPS	£3.25

Ghar ki roti

Assorted breads

SADA NAAN Nan cooked in a clay oven and brushed with butter.	£2.75
GARLIC NAAN Tandoori bread garnished with a generous sprinkling of chopped garlic.	£2.95
CHEESE AND GARLIC CORIANDER NAAN Tandoori bread garnished with a generous sprinkling of cheese garlic and coriander.	£3.25
KEEMA NAAN Minced lamb stuffed bread prepared in the Clay oven.	£3.25
PESHWARI NAAN Coconut, almond and sultana stuffed bread, prepared in the Clay oven	£3.25
CHEESE NAAN	£3.25
PARATHA Whole meal leavened bread, prepared in the clay oven, multi – layered and folded, brushed with ghee between each layer.	£3.25
TANDOORI ROHTI Crispy leavened bread cooked in the base of tandoor.	£1.50
CHAPATTI A favourite in all homes all over Punjab; a true companion of Northern Indian rohti.	£1.25

Basmati Khazana

Assorted rice dishes

PLAIN BOILED RICE	£2.75
PILAU RICE	£2.95
EGG FRIED RICE	£3.25
LEMON AND CASHEW NUT RICE	£3.25
MUSHROOM RICE	£3.25