

EXPRESS LUNCH

1 COURSE: £9.95

2 COURSE: £11.95

all main course served with rice & naan

The India

Best of the City

starter

SHEEK KEBAB

Char grilled sheek of minced kebab with a delicate sprinkling of fresh herbs and aromatic spices mix

CHICKEN TIKKA

Bite-sized chicken tikka marinated with yoghurt, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce

LAMB TIKKA

Bite-sized lamb tikka marinated with yoghurt, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce

CHICKEN NAZAKAT

Chicken supreme marinated in mixed herbs & spices, grilled in the tandoori oven

SAMOSA

Flaky pastry stuffed with mixed vegetable

ONION BHAJEE

World famous snack of onion deep-fried in a coating of gram flour batter

PANEER TIKKA

Chunks of cottage cheese soaked overnight in sweet and sour vinegar, then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori.

ALOO CHAT PUREE

Cooked in Chat Masala (tangy) and wrapped in a puree bread

main courses

TIKKA MASALA CHICKEN

We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy!

CHICKEN JALFREZY

Strips of chicken cooked with a masala of peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander (Our own recipe)

BHUNA LAMB

Lamb cooked in a fairly dry medium sauce. Traditional Bengali dish !

SAG CHICKEN

Tender pieces of chicken cooked with spinach

DANSACK LAMB

Lamb cooked with lentils, sweet sour and hot

MADRAS CHICKEN

Boneless chicken cooked in hot curry sauce, fairly hot !

SAG ALOO

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix

MIXED VEGETABLES CURRY

Mixed vegetables cooked in a traditional curry sauce

KARAHI PANEER

Cubes on Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices

VEGETABLE BRYANI

Basmati rice cooked with vegetables & a blend of spices

all main course served with pilaou rice & naan



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



EGGS



MILK



SESAME



FISH



CRUSTACEANS



MOLLUSCS



SOYA



SULPHITES



LUPIN

Please Note: If you have a food allergy or intolerance please speak to a member of staff about the ingredients in your food and drink before you order

A suggested gratuity of 12.5% will be added to your bill

*Express lunch menu it is not include on any promotion

Please note:
Maximum of 10 Thali set for large tables
Not available from
November 15th - December 31st



Lunch Special Thali set

A thali is a selection of different dishes,
served in small bowls on a round tray.

All Thali served with choices
of steamed rice or traditional Naan bread.

MADRAS XPRESS THALI £9.95

Chicken or Lamb Madras

Chicken or Lamb cooked in hot curry sauce

Sag Aloo

Potatoes & spinach in home-made spice sauce

TIKKA XPRESS THALI £9.95

Chicken or Lamb Tikka 🍴 🌱

Cube of Chicken or Lamb tikka delicately grilled over charcoal

Bombay Aloo

Potatoes cooked with tomato, onion
and a home-made spice mix



KORMA XPRESS THALI £9.95

Chicken or Lamb Korma 🍴 🌱

Chicken or Lamb pieces slow cooked
in smooth creamy gravy

Bombay Aloo

Potatoes cooked with tomato, onion
and a home-made spice mix

VEGETARIAN THALI £10.95

Onion Bhajee 🍴

Crisp onions deep- fried in a coating of
gram flour batter

Vegetarian Tikka Masala Curry 🍴 🌱

Vegetable in a smooth sauce, mild & creamy

Sag Aloo

Potatoes & spinach in home-made
spice sauce



Additional £1 will be charged for special request on different rice or Naan.

Please note:
Maximum of 10 Thali set for large tables
Not available from
November 15th - December 31st



Lunch Special Thali Set

THE INDIA SPECIAL £13.95

Garlic Chilli Chicken

Chilli and garlic tikka in a sauce of caramelised onions

Chicken Nazakat

Chicken supreme marinated in mixed herbs & spices, grilled in the tandoori oven

Sag Aloo

Potatoes & spinach in home-made spice sauce

Raitha

SEAFOOD DELIGHT THALI £15.95

King Prawn Sag

Jumbo King Prawns cooked with spinach

Salmon Tikka

Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.

Bombay Aloo

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix



MADRAS THALI £11.95

Sheek Kebab

Char grilled sheek of minced lamb with a delicate sprinkling of fresh herbs and aromatic spices mix.

Chicken or Lamb Madras

Boneless chicken or lamb cooked in hot gravy fairly hot!

Bombay Aloo

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix

DANSAK THALI £11.95

Tandoori Chicken Wing

Tender chicken wings marinated in herbs & spices

Chicken or Lamb Dansak

Chicken or Lamb cooked with lentils, sweet sour and hot

Sag Aloo



TIKKA MASALA THALI £11.95

Samosa

Pastry filled with mixed vegetable, served with yoghurt sauce

Chicken or Lamb Tikka Masala

Chicken or Lamb tikka in a smooth sauce, mild & creamy

Bombay Aloo

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix

Additional £1 will be charged for special request on different rice or Naan.

SET MENU 1

£20.95 PER PERSON (Minimum 2 Persons)

STARTERS

Mixed Platter of Starters

Onion Bhajee, Paneer Tikka and Chicken Tikka

MAIN COURSE

Please select a main dish from the following or let the chef decide (One main dish per person)

Chicken or Lamb Tikka Masala

We present our exclusive recipe of succulent chicken or Lamb tikka in a smooth sauce, mild & creamy!

OR

Chicken or Lamb Madras

Boneless Chicken or Lamb cooked in hot gravy fairly hot!

OR

Chicken or Lamb Korma

Chicken or Lamb pieces slow cooked in smooth creamy gravy.

OR

Karahi Paneer (Vegetable)

Cube of Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices.

VEGETABLE 1 Between 2

Bombay Aloo

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix.

OR

Sag Aloo

A delicacy of cumin tempered potatoes cooked with spinach, tomato, onion and a home-made spice mix.

ALL SERVED WITH ONE PILAU RICE

AND ONE NAAN BREAD BETWEEN

TWO PERSONS

Additional dishes can be added as normal menu price.



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



EGGS



MILK



SESAME



FISH



CRUSTACEANS



MOLLUSCS



SOYA



SULPHITES



LUPIN

SET MENU 2

£23.95 PER PERSON (Minimum 2 Persons)

STARTERS

Mixed Platter of Starters

Onion Bhajee, Paneer Tikka, Chicken Tikka, Sheek Kebab & Salmon Tikka.

MAIN COURSE

Please select a main dish from the following or let the chef decide (One main dish per person)

Chicken Tikka Masala

We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy!

OR

Chicken Jalfrezy

Strips of Chicken cooked with a masala of peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander.
(Our own recipe)

OR

Chicken or Lamb Bhuna

Chicken or Lamb cooked in a fairly dry medium sauce.
Traditional Bengal dish!

OR

King Prawn Sag

Jumbo King Prawns Karahi cooked with spinach

OR

Chicken or Lamb Tikka

Bite-sized Chicken or Lamb Tikka marinated with cream, cheese, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce.

OR

Karahi Paneer (Vegetable)

Cube of Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices.

VEGETABLE 1 Between 2

Sag Aloo

A delicacy of cumin tempered potatoes cooked with spinach, tomato, onion and a home-made spice mix.

OR

Tarka Dall

A channa and red lentil preparation made into an exotic dish with garlic, cumin seeds and wholered chillies

ALL SERVED WITH ONE PILAU RICE

AND ONE NAAN BREAD BETWEEN

TWO PERSONS

Additional dishes can be added as normal menu price.



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



EGGS



MILK



SESAME



FISH



CRUSTACEANS



MOLLUSCS



SOYA



SULPHITES



LUPIN

SET MENU 3

£29.95 PER PERSON (Minimum 2 Persons)

STARTERS



Mixed Platter of Starters

Onion Bhajee, Chicken Tikka, Sheek Kebab,
Salmon Tikka, Tandoori King Prawn.

MAIN COURSE

Please select a main dish from the following or
let the chef decide (One main dish per person)



Chicken Tikka Masala

We present our exclusive recipe of succulent
chicken tikka in a smooth sauce, mild & creamy!

OR



King Prawn Malabar

King Prawn cooked with fresh green chillies,
curry leaves, mustard seeds, mixed spices
and coconut cream.

OR

Nawabi Lamb Shank

Slow pot roast Lamb shank, spiced and
seasoned with an aromatic herbs and spices.
A magnificent dish truly fit for Kings

OR



Xacutie Chicken

Chicken cooked with aromatic herbs and spices
with coconut and red chillies.

OR

Chicken or Lamb Jalfrezy or Paneer (Vegetable)



Strips of Chicken or Lamb cooked with
a masala of peppers and tomatoes,
garnished with fresh green chillies, lime leaf
and coriander. (Our own recipe)

OR

Garlic Chilli Chicken



Barbecued Chicken Tikka cooked in fresh
green chilli and garlic in a sauce of
caramelised onions fairly hot dish!

VEGETABLE 1 Between 2

Choice from the menu
or let us choose for you.

DESSERTS

A Choice of desserts
from the menu

ALL SERVED WITH ONE PILAU RICE AND ONE NAAN BREAD BETWEEN
TWO PERSONS



Additional dishes can be added
as normal menu price.



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



EGGS



MILK



SESAME



FISH



CRUSTACEANS



MOLLUSCS



SOYA



SULPHITES



LUPIN

Starters



Mixed Platter (minimum 2 persons)	£7.95 (per person)
Vegetable Samosa, Paneer Tikka, Onion Bhajee, Sheek Kebab and Chicken Tikka. All served on a platter to share.	
Tandoori Platter (minimum 2 persons)	£8.95 (per person)
Chicken Tikka, Lamb Tikka, Tandoori King Prawn, Sheek Kebab and Fish Tikka. All served on a platter to share.	
Vegetarian Platter (minimum 2 persons)	£7.45 (per person)
Vegetable Samosa, Paneer Tikka, Onion Bhajee and Aloo Chat. All served on a platter to share.	
Chicken Nazakat	£5.45
Chicken supreme marinated in mixed herbs & spices, grilled in the tandoori oven.	
Garlic King Prawn	£7.45
Jumbo King Prawns marinated in garlic & herbs, roasted in the tandoori oven.	
King Prawn Suka	£7.45
King Prawn cooked in a rich tangy tamarind sauce.	
Kebab Anwari	£6.95
Tender melt in the mouth lamb kebab wrapped in a puree bread.	
Samosa (Vegetarian)	£4.95
Flaky pastry stuffed with mixed vegetable.	
Onion Bhajee (Vegetarian)	£4.95
World famous snack of crisp onions deep-fried in a coating of gram flour batter.	
Tandoori Lamb Chops	£6.45
Tandoori grilled Lamb chops with a traditional recipe.	
Paneer Tikka (Vegetarian)	£4.95
Chunks of cottage cheese soaked overnight in sweet and sour vinaigrette, then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori.	
Aloo Chat Puree (Vegetarian)	£5.45
Cooked in Chat Masala (tangy) and wrapped in a puree bread.	
Tandoori Chicken	£5.95
India's foremost offering to the world cuisine scene needs no introduction.	
Salmon Tikka	£7.45
Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.	
Sheek Kebab	£5.50
Char grilled sheek of minced kebab with a delicate sprinkling of fresh herbs and aromatic spices mix.	
Duck Tikka	£6.50
Breast of duck marinated in mixed herbs and spices with yoghurt and mustard grilled in the tandoori.	
Tandoori King Prawn	£7.45
Jumbo King Prawns marinated in a rich blend of saffron, caraway seeds and yoghurt.	
King Prawn Puree	£7.45
King prawns cooked in a light curry sauce and wrapped in a puree.	
King Prawn Butterfly	£7.50
Breast crumb coated King prawn, dipped in ginger, garlic, lime.	
Chicken or Lamb Tikka	£5.95
Bire-sized chicken or lamb tikka marinated with cream, cheese, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce.	



If you are new to our restaurant, or you like the starters so much you can't decide, then don't - our chefs have made three new platters, perfect for everyone! Each platter is made up of four to five of our most popular starters, so you get the best of everything share and enjoy!

Please Note: If you have a food allergy or intolerance please speak to a member of staff about the ingredients in your food and drink before you order
A suggested gratuity of 12.5% will be added to your bill

Main Courses

Tandoori Selection

Our healthy and exciting dishes are all served with a fresh green salad and cooling mint yoghurt dip. The meats are marinated and seasoned with fresh herbs before and whilst cooking in the Tandoori oven for an exquisite fragrance.

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| Tandoori Chicken (Chicken on the bone)  
Baby chicken marinated in ginger & garlic paste with chef's selection of herbs and spices with yoghurt and mustard oil. | £10.95 |
| Chicken Tikka  
Tender pieces of chicken marinated in special selection of spices unique to The India. Served with a Indian salsa salad. | £10.95 |
| Lamb Tikka  
Cubed pieces of lamb, marinated in selection of herbs & spices. Served with a salad. | £10.95 |
| Tandoori King Prawn  
Jumbo prawns delicately marinated in mixed herb & spices, with black pepper and dill, served with papaya salsa. | £16.95 |
| Chicken Shashlik  
Breast of chicken marinated in special selection of spices: together with tomatoes, peppers and onion. Served with a Indian salsa salad. | £12.45 |
| Lamb Shashlik  
Tender pieces of lamb, marinated in special selection of spices: together with tomatoes, peppers and onion. Served with a Indian salsa salad. | £12.45 |
| Tandoori Mixed Grill   
The ultimate Tandoori experience, treat yourself to the entire platter of delicious meats. Includes: Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori King Prawn and Tandoori Chicken. | £17.95 |
| Salmon Tikka  
Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil. | £13.95 |
| Duck Shashlik  
Breast of duck marinated in mixed herbs and spices with yoghurt and mustard grilled in the tandoori over with peppers onions and tomatoes. | £13.95 |
| Paneer Tikka (Vegetable)  
Chunks of cottage cheese soaked overnight in sweet and sour vinaigrette ,then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori. | £10.95 |



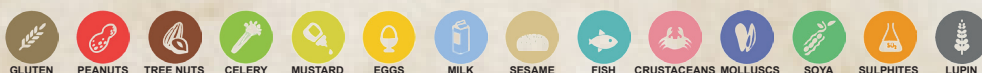
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Chefs Specials

The India
Best of the City

These delightful speciality dishes are the fruition of the labours of our chefs.
Their specialist touch is born from years of experience and each dish bears
the signature taste of our master chef.

- Chicken Jaipuri**  **£15.95**
Tender Chicken tikka strips cooked with mushroom & peppers in a fairly hot tamarind sauce.
- Nawabi Lamb Shank** **£17.95**
Slow pot roast lamb shank, spiced and seasoned with an aromatic herbs and spices.
A magnificent dish truly fit for Kings.
- Bengal Fish Bhuna**  **£15.95**
A great tilapia river fish from Bangladesh cooked in a very delectable sauce with tomatoes and curry leave.
- Xacutie Chicken or Lamb**  **£15.95**
Chicken or Lamb cooked with aromatic herbs and spices with coconut and red chillies.
- King Prawn Badshahbag**  **£17.95**
Roasted king prawns cooked in a reduced sauce of mustard seeds, fennel, bay-leaf and cinnamon with green peppers and onion.
- Dum Gost**  **£14.95**
(Hot and spicy) lamb of the bone cooked in handi oven over a slow fire with yogurt, sun-dry red chillies rich spices and fresh herbs. A very spicy dish.
- South Indian Garlic Chilli Chicken**  **£13.95**
Barbecued pieces of chicken cooked in a fresh garlic and chilli sauce with coriander and crisp green chilli.
- King Prawn Malabar**  **£17.95**
King Prawn cooked with fresh green chillies, curry leaves, mustard seeds, mixed spices and coconut cream.
- Mixed Grill Mirchi Masala**  **£16.95**
Tandoori chicken, chicken tikka, lamb tikka, and Sheek kebab cooked in a thick masala sauce with red and green chillies.
- Duck Towa-ashili**  **£15.95**
Breast of duck marinated with mixed herbs and spices ; roasted in tandoori oven. Sliced in to thin strips cooked with chef's own special tamarind masala sauce. Fairly hot!
- Goa Garlic Lamb**  **£13.95**
Lamb cooked with fresh garlic and mint in a spicy thick sauce.
- Gosht Kata Massala** **£14.95**
Diced deboned meat cooked to golden brown in sliced onions, ginger and garlic in a thick sauce.
- Chicken Nawabi**  **£13.45**
A superb eastern majestic dish of tender pieces of chicken highly flavoured
- Achari Chicken or Lamb** **£14.45**
Diced pieces of chicken or lamb cooked in a slightly hot and sour pickle sauce
- Duck Mango Delight**  **£14.95**
Duck cooked in a special masala sauce with mango.
- Shashlik Bhuna Chicken or Lamb**  **£14.95**
Tender pieces of marinated chicken or lamb, skewered with pieces of capsicum & onion grilled in the tandoor
- Bombay Blast Chicken or Lamb** **£13.95**
Tender pieces of chicken or lamb cooked with hot naaga chilli in a medium dry sauce.



Our chef's secret recipe, a truly magnificent dish. Have one as a starter or two or three as a main.

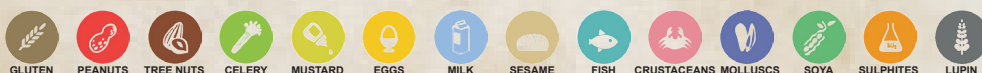
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Old Favourites

The India
Best of the City

If you're after a traditional bite, then try one of our best sellers.
These timeless classics are prepared
with recipes unique to The India. Should you wish for our chef to create a dish
that is not listed please allow plenty of time!

Tikka Masala Chicken or Lamb   	£12.50
We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy!	
Korma Chicken or Lamb  	£12.50
Chicken or Lamb pieces slow cooked in smooth creamy gravy.	
Lamb Pasanda   	£12.50
Sliced Lamb cooked with fresh cream ground cashew nuts and mild spices.	
Karahi Chicken or lamb  	£12.50
Chicken or lamb cooked in a semi-dry sauce with red, green & yellow peppers and shallots.	
Rogan Josh Lamb or Chicken	£12.50
A very special old mogul recipe, tomato flavoured; sauce rich & spicy.	
Bhuna Chicken or Lamb	£12.50
Chicken or Lamb cooked in a fairly dry medium sauce. Traditional Bengali dish!	
Dupiza Chicken or Lamb	£12.50
Chicken or lamb cooked with onions in a dry medium spicy sauce. Lots of onions!	
Sag Chicken or Lamb	£12.50
Tender pieces of Chicken or lamb cooked with spinach.	
Dansak Chicken or Lamb	£12.50
Chicken or Lamb cooked with lentils, sweet sour and hot.	
Madras Chicken or Lamb	£12.50
Boneless chicken or Lamb cooked in hot curry sauce, fairly hot!	
Vindaloo Chicken or Lamb	£12.50
Time less classic for those of you who are looking for the hot bite!	
King Prawn Sag 	£16.95
Jumbo King Prawns cooked with spinach.	
King Prawn Pathia 	£16.95
Traditional festive dish of prawns in an unusual blend of chilli and tamarind sauce, India's answer to sweet and sour.	
Chicken or Lamb Jalfrezy  	£12.50
Strips of chicken or Lamb cooked with a masala of peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe)	
Duck Jalfrezy  	£13.95
Strips duck cooked with peppers & tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe)	
Butter Chicken   	£12.95
Tandoori-grilled tikka of chicken simmered in smooth gravy, with honey, cream, powered almond and coconut, mild and creamy.	
Balti Masala Chicken or Lamb  	£12.95
We present our very own Balti recipe due to frequent request.	
Garlic Chilli Chicken  	£12.95
Barbecued chicken tikka cooked in fresh green chilli and garlic in a sauce of caramelized onions fairly hot dish!	



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Vegetarian Selection

Indian vegetables are prepared to enhance aromas and freshness. Light and healthy, these dishes are perfect as an accompaniment to a main course or ideal as a full vegetarian option.

Side Order £ 5.95

Main Course £ 9.95

Sag or Mater Paneer

Indian cheese cooked with spinach or peas.

Bombay Aloo or Sag Aloo

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix (or spinach).

Mushroom Bhajee

A semi-dry dish of diced mushroom cooked with mixed spices.

Aloo Gobhi

Florets of cauliflower and potatoes cooked in a tomato and ginger flavoured masala.

Tarka Daal

A Channa and red lentil preparation made into an exotic dish with garlic, cumin seeds and whole red chillies.

Brenjal Bhajee

Aubergines, cooked with tomatoes and onions.

Bhindi Bhajee

Okra laced with a tangy mélange of cumin seeds and lime, cooked with onion and tomato masala.

Mixed Vegetable Curry

Mixed vegetables cooked in a traditional curry sauce.

Channa Masala

Chick peas cooked with special spice mix.

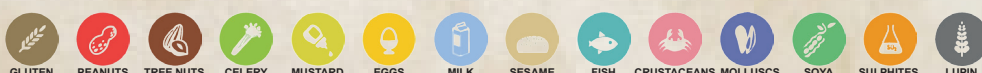
Karahi Paneer

Cubes of Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices.

Paneer Jalfrezy






Cubes of Indian cheese cooked with mixed peppers & tomatoes, garnished with fresh green chillies, lime leaf and coriander. (our own recipe)

Sag Channa




















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BIRYANI

Vegetable Biryani	£12.95
Chicken Biryani	£13.95
Lamb Biryani	£14.95
Chicken or Lamb Tikka Biryani 	£14.95
King Prawn Biryani 	£16.95
The India Special Biryani   	£18.95

RICE & BREADS

Pilaou Rice 	£3.95
Steamed Rice	£3.50
Mushroom Rice	£4.95
Special Rice 	£4.95
Traditional Nan   	£3.50
Peshawari Nan   	£3.95
Garlic Nan   	£3.95
Cheese Nan   	£3.95
Keema Nan   	£3.95
Stuff Paratha 	£3.50
Paratha 	£3.50
Tandoori Roti 	£2.50
Chapatti 	£2.25

SIDE ORDERS

Poppadom & Chutney 	£1.35 (per portion)
Raitha 	£2.95



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