

## Vegetarian Starters

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Onion Bhajia£3.25

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Finely chopped onions mixed with gram flour, seasoned with herbs and spices, deep fried. Very popular starter

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Subzie Pakora£3.50

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Seasonal vegetables marinated with gram flour with touch of spice and deep fried

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Vegetable Samosa£3.25

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Deep fried thin and crispy pasty filled with lightly spiced fresh vegetables

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Paneer Tikka£3.95

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Home made flavoured paneer steeped in yogurt and finished in the Tandoor. The Indian vegetarians choice of tandoor cooking

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Vegetarian Platter£6.25

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Consists of four different vegetarian items

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## Non-Vegetarian Starters

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Chicken Tikka£4.25

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Cubes of chicken breast grilled in the tandoor flavoured with hand pounded whole spices, light green chillies and garlic, in a natural yogurt marinade

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Chum Chum Chicken£5.25

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Chicken pieces marinated in chefs special recipe

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Keema Pattice£4.25

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Shallow fried potatoes cake stuffed with spicy lamb mince

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Seekh Kebab Kongri£4.25

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Minced Lamb coated with cheese, fresh herbs and light spices and glazed in the tandoor

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Salmon Tikka£4.75

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Skewered and char grilled Scottish salmon marinated in hand pounded whole spices, light green chillies and garlic

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**Prawn Puri£4.95**

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Prawns in a delicious light and zesty sauce, served on a puri bed

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**Pan Fried Squid£4.95**

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Seasonal squid marinated in fresh ground spices. Slowly pan fried

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**Simla Mirch£4.95**

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Lightly spiced mashed tuna delicately stuffed in grilled whole capsicum

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**Non-Vegetarian Platter£6.50**

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Consists of four different non-vegetarian items

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**Tandoori Dishes**

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**The Chutney Tandoori Feast£10.25**

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A selection of tandoori dishes which includes pieces of tandoori chicken, chicken tikka, paneer tikka and tandoori king prawn

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**Chicken Tikka£7.25**

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Pieces of chicken breast grilled in the tandoor flavoured with hand pounded whole spices, light green chillies and garlic, in a natural yogurt marinade

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**Chicken Shashlik£7.75**

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Chicken tikka skewered delicately cooked with with capsicum and tomatoes. Cooked in the tandoor

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**Tandoori Chicken£7.25**

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Spring Chicken marinated in yogurt and home grounded spices and roasted in the traditional tandoor

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**Tandoori Lamb Chop£7.50**

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Skewered succulent tender lamb chops marinated with yoghurt, mint and very light spice. Slowly cooked in the tandoor

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**Salmon Tikka£7.50**

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Skewered and char grilled Scottish salmon marinated in hand pounded whole spices, light green chillies and garlic

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Tandoori King Prawn£12.95

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Succulent king prawns marinated in whole spices, garlic and fresh herbs. Slowly cooked in the tandoor

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Paneer Shashlik£7.75

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Skewered and grilled chunks of cottage cheese delicately cooked with with capsicum and tomatoes. Cooked in the tandoor

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## Chicken Dishes

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Chicken Tikka Masala£7.25

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Tikka Masala is one of the most popular dishes around. Chicken Tikka from the tandoor cooked in a smooth butter sauce

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Chicken Korma Razala£6.95

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Tender chicken cooked with smooth coconut, almond and cashew nuts blended with fresh cream and yogurt

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**Murgh Handi Laziz£6.95**

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A central Indian style of cooking. Chicken cooked in a cream based sauce accompanied with peppers, tomatoes, ginger and coarsely grounded spices

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**Murgh Tikka Makhani£6.95**

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Chicken tikka from the tandoor immersed in a creamy tomato and nut sauce with additional flavouring of tamarind giving it a distinct sour taste

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**Chicken Bhuna£6.95**

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Tender chicken cooked in thick sauce with chopped onions, pepper, tomatoes with a touch of ginger and garlic

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**Daba Murgh£6.95**

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Another popular Indian dish made with chicken and mince lamb, which is simmered in a sauce of tomatoes, fresh coriander and various spices

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**Chicken Jalfrezi£6.95**

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An extra spicy preparation of chicken breast sautéed with sliced onion, fresh green chillies, peppers and curry leaves

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#### Karahi Murgh£7.25

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This is a type of north west Indian style of cooking, using tender chicken accompanied with sliced peppers and onion, mixed in fresh ground spices. spicy with lots of flavours

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#### Chicken Tikka Balti£7.50

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Fresh ground spices cooked largely in the same way as those for a curry. However, for the last ten minutes, the contents are cooked at high temperatures. The fresh spices, herbs and chillies added during the final stages of cooking make it flavoursome and colourful

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#### Chicken Tikka Saag£7.25

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Another popular dish of tender chicken strips slowly cooked in tandoor and served with fresh spinach, fenugreek and ground spices

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#### Chicken Mangalore£7.25

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Tender chicken in a combination of coconut, tomatoes and spices. Finished in a rich zesty sauce

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#### Chicken Tikka Pasanda£7.25

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Chicken Tikka strips from the tandoor prepared in a rich creamy sauce with cashew nuts

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## Lamb Dishes

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Moghlai Gosht£7.25

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Lamb cooked in a creamy cashew nut and almond based sauce. Cooked mildly

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Handi Gosht£7.25

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A central Indian style of cooking. Tender lamb cooked in a cream based sauce accompanied with peppers, tomatoes, ginger and coarsely ground spices

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Kashmiri Lamb Rogan Josh£7.25

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Tender pieces of lamb cooked in a traditional Kashmiri masala with fresh ginger

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Karhai Gosht£7.25

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This is a type of north west Indian style of cooking, using tender lamb accompanied with sliced peppers and onion, mixed in fresh ground spices. spicy with lots of flavours

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Saag Gosht£7.25



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Tender dices of lamb cooked with spinach, fenugreek and spices

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**Lamb Bhuna Achari£7.25**

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A hyderabadi specialty. Lamb cooked in yoghurt with pickles and spices

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**Lamb Dansak£7.25**

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This classic Parsee dish consists of tender lamb cooked in hot lentil sauce

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**Mirchi Lamb£7.25**

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Sliced lamb sautéed with red peppers, fresh ginger, herbs and Finished with crushed red hot chilli seeds

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**Jaal Ghost£7.25**

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Tender lamb cooked in spicy Naga chilli sauce. Classic Bengali dish

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**Methi Ghost£7.25**

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Tender lamb cooked in ground spices and fresh fenugreek leaves

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Lamb Balti£7.50

- 

Fresh ground spices cooked largely in the same way as those for a curry. However, for the last ten minutes, the contents are cooked at high temperatures. The fresh spices, herbs and chillies added during the final stages of cooking make it flavoursome and colourful

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Sea Food

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Bay Machli Masala£7.75

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A seasonal fish cooked with onions, tomatoes, garlic with touches of cumin mustard seeds and red chillies

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Goan Fish Curry£7.75

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This famous Goan speciality. Consisting of fish simmered in a tangy curry with accompanied with coconut and red chillies

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Fish Vindaloo£7.95

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Cod fish cooked in ground spices and vinegar sauce, accompanied with potatoes. Very hot dish

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Handi Zinga Lazeez£7.75

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A central Indian type of cooking. Prawns cooked in a cream based Sauce accompanied with pepper, tomatoes, ginger and finished with grounded spices

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Zinga Pathia£7.75

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Tiger Prawns cooked in a light sauce. Sweet and sour

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King Prawn Bhuna£10.95

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Prawns cooked in thick sauce with chopped onions, pepper, tomatoes with a touch of ginger and garlic

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King Prawn Chilli Chilli£10.95

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King prawns cooked with fresh chopped chilli, ginger, tomatoes and curry leaves

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King Prawn Saag£10.95

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King prawns cooked with fresh spinach, fenugreek and spices, Very popular dish

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Tandoori King Prawn Masala£13.95

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Succulent King prawns from the tandoor slow cooked in a fruity and buttery sauce

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Biryani

A collection of seasoned vegetables cooked with basmati rice, cooked with spices and herbs, served with daal

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Mixed Vegetable Biryani£7.50

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Murgh Biryani£7.75

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Lamb Biryani£8.25

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Prawn Biryani£8.25

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Vegetable Main Dishes

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Vegetable Korma£6.25

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Seasoned vegetables cooked with onion, coconut, almonds and fresh cream sauce

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Paneer Tikka Makhani£6.25

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Cubes of Indian cottage cheese simmered in a creamy tomatoes, butter and cream sauce

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Handi Subjie£6.25

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Central Indian style of cooking. Seasonal mixed vegetables cooked with pepper, tomatoes, ginger and grounded spices

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Pumpkin Masala£6.25

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Fresh pumpkin cooked in medium hot spices and roasted sesame seeds

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Vegetable Karahi£6.50

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This is a type of north west Indian style of cooking, using vegetables accompanied with sliced peppers, tomatoes, ginger, spicy with lots of flavours

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Chilli Paneer£6.50

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Paneer grilled in tandoor and cooked in spicy fresh chillies, ginger, tomatoes and curry leaves

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Vegetable Jalfrezi£6.25

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An extra spicy preparation of vegetables sautéed with sliced onion, fresh green chillies, peppers and curry leaves

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### Side Order

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Sag Aloo£3.25

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Chopped spinach tossed with quartered potato, chopped shallots, garlic and cumin

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Aloo Gobi£3.75

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Lightly spiced potatoes and cauliflower dish

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Bombay Aloo£3.25

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A very simple potato preparation

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Saag Paneer£3.75

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Small cubes of Indian cottage cheese cooked with spinach

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Daal Saag£3.75

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Mixed lentils cooked with spinach leaves

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Tarka Dal£3. 25

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Yellow lentils cooked and sizzled with chopped garlic, cumin and red chillies

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Bindi Dhupiaza£3. 25

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Fresh okra prepared with diced onions

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Pindi Chana£3. 25

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Traditional north indian dish made with chickpeas cottage cheese and tomatoes

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Brinjal Masala£3. 75

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Aubergine prepared with fresh onions, tomatoes and peppers

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Mushroom Bhaji£3. 75

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Mushrooms cooked in dry stir fry style

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## Rice and Bread

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Shadda Chawal£2.25

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Special Pearl boiled rice

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Pulao Rice£2.50

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Flavoured Basmati rice

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Lemon Rice with Cashew Nuts£3.00

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Pilau rice cooked with cashews and lemon flavouring

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Mushroom Rice£3.00

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Sliced Mushrooms tossed in with pilau rice

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The Chutney Special Rice£3.50

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Stir fried egg rice with green pepper and onions

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Tandoori Roti£1.95

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Flat and crispy wheat bread, baked in the tandoor

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Naan£2.25

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Leavened bread with flour, eggs and milk baked in the tandoor. Perfect with a tandoori dish

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Peshwari Naan£2.50

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Naan bread stuffed with almond paste and coconut

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Keema Naan£2.50

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Naan stuffed with minced lamb

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Garlic Naan£2.50

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Naan bread topped with chopped garlic

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Cheese Naan£2.50

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Naan stuffed with cheese

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Paratha£3.00

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Flaky bread layered with butter

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Puri£2.00

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Light deep fried roti

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Chapati£1.95

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Thin bread prepared on a dry pan

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Extras

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Popodom and Chutney

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- per person£1.00

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Kachumber£1.75

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An Indian salad of chopped cucumbers, tomatoes, onions, coriander and lemon juice garnished with cocktail onions

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Green Salad£2.10

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Green leaves accompanied with chopped cucumber, tomatoes and sliced lemon wedges

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Mixed Raita£1.75

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Home made yogurt, spices onion and tomatoes mixed together

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Raita£1.50

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Home made plain yogurt

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