

CHAAT

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| 1. Papadum (2pcs) V CV GF 🌶️🌶️ | £3.50 |
| <i>A thin crispy cracker served with mint yoghurt pickle and mango chutney</i> | |
| 2. Punjabi samosa Anardana and chole chaat V CV 🌶️ | £6.50 |
| <i>Crispy fried samosa filled with potatoes and peas topped with pindi chole masala, finished with creamy yoghurt, mint chutney, tamarind chutney and pomegranate</i> | |
| 3. Pani Puri V | £5.50 |
| <i>Puffed semolina shell, chickpeas and potato, Jal Jeera water, of-course..mouthwatering</i> | |
| 4. Yoghurt Chat Bombs V 🌶️🌶️ | £6.50 |
| <i>Crispy filled puries topped with dahi and sweet and spicy chutney</i> | |

TANDOORI STARTERS + PLATTERS

All tandoori items are marinated with yogurt and chef's special blend of Indian spices cooked in the clay oven

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| 5. Tandoori Broccoli V GF | £7.80 |
| <i>Broccoli florets marinated with yogurt, matured cheddar, caromseeds and Indian tandoori spices</i> | |
| 6. Tandoori Paneer Tikka V GF 🌶️🌶️ | £8.50 |
| <i>Indian soft cottage cheese marinated with blend of finest Indian tandoori spices</i> | |
| 7. Chicken Tikka (4pcs) 🌶️🌶️ | £8.50 |
| <i>Boneless chicken marinated in yogurt and a special pickling spice blend known as the Achari masala</i> | |
| 8. Chicken Hariyali Tikka (4pcs) 🌶️🌶️ | £8.50 |
| <i>Boneless chicken thighs marinated overnight with fresh mint, coriander, ginger, garlic and lemon juice</i> | |
| 9. Tandoori Chicken (Half baby chicken) 🌶️🌶️ | £9.90 |
| <i>Half chicken marinated overnight with tandoori masala, fresh herbs, ginger, garlic and lemon juice</i> | |
| 10. Tandoori King Prawn (4pcs) 🌶️🌶️ | £11.50 |
| <i>Tiger King Prawns marinated overnight with home ground tandoori masala and mustard paste</i> | |
| 11. Fish Tikka (Salmon 3pcs) 🌶️🌶️ | £11.50 |
| <i>Cubes of salmon marinated with fenugreek leaves, caraway seeds, yogurt and tandoori spices</i> | |
| 12. Lamb Chops (3pcs) 🌶️🌶️ | £10.90 |
| <i>Finest spring lamb chops marinated in our special blend of Indian spices</i> | |
| 13. Lamb Sheekh Kebab (3pcs) GF | £10.90 |
| <i>Lamb mince blended with Indian spices, fresh mint and coriander rolled on the sheekh, served with mint sauce</i> | |
| 14. Veg Platters | £16.50 |
| <i>Gobi -65, broccoli (4pcs), paneer tikka (4pcs), samosas (4pcs)</i> | |
| 15. Non Veg Platters | £22.50 |
| <i>Lamb chops (4pcs), chicken tikka (4pcs), sheekh kebab (4pcs)</i> | |
| 16. Seafood Platters | £24.50 |
| <i>Squid (4pcs), salmon (4pcs), tandoori prawns (4pcs)</i> | |

VEG STARTERS

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| 17. Onion Bhaji V 🌶️🌶️ | £3.90 |
| <i>Freshly sliced onion mixed with Indian spices and butter fried</i> | |
| 18. Ulunthu Vadai (2 Pcs) V VE GF 🌶️🌶️ | £3.90 |
| <i>Ground lentils with onion and mild spices in a deep fried doughnut shape, served with coconut chutney</i> | |
| 19. Thair Vadai V | £4.50 |
| <i>Lentil fried doughnut immersed in delicious regional yoghurt sauce</i> | |
| 20. Sambar Vadai V VE GF 🌶️🌶️ | £4.50 |
| <i>Lentil fried doughnut immersed in delicious regional lentil gravy</i> | |
| 21. Gobi-65 V 🌶️🌶️ | £6.90 |
| <i>Deep fried cauliflower florets with spices</i> | |
| 22. Chili Gobi V VE 🌶️🌶️ | £6.90 |
| <i>Deep fried cauliflower florets cooked with onion, chilli and pepper in authentic spicy style</i> | |
| 23. Chili Paneer V 🌶️🌶️ | £6.90 |
| <i>Deep fried marinated paneer cubes cooked with onion, chilli and pepper in authentic spicy style</i> | |

V - Vegetarian

VE - Vegan

GF - Gluten Free

CV - Can be made vegan

N - Nuts

🌶️ Medium 🌶️🌶️ Spicy

NON VEG STARTERS

24. Mutton Rolls (2 Psc) 🌶️🌶️ £3.90
Crispy bread crumbed rolled with spicy mutton and potato stuffing served with our homemade sauce
25. Chicken – 65 GF 🌶️🌶️ £7.90
Deep fried marinated boneless chicken mixed with chilli garlic paste
26. Chicken Manchurian GF 🌶️🌶️ £7.90
Fried chicken cooked in manchurian sauce
27. Chicken Lollipop 🌶️🌶️ £7.90
Deep fried chicken wings with spices.
28. Chilli Chicken 🌶️🌶️ £7.90
Deep fried chicken cooked with onion, chilli and bell pepper in authentic style
29. Mutton Fry GF 🌶️🌶️🌶️ £9.90
Boneless mutton fried with chilli garlic paste, onions and spices
30. Fried Calamari GF 🌶️🌶️ £9.50
Squid marinated in spicy sauce and crumb fried
31. Prawn Chettinadu (dry) GF 🌶️🌶️🌶️ £9.50
Pan fried prawns in South Indian masala

DEVILLED DISHES

Fried with onion, capsicum and tomatoes in authentic Sri Lankan style

32. Chicken Devilled 🌶️🌶️ £9.90
33. Mutton Devilled 🌶️🌶️ £10.90
34. Fish Devilled 🌶️🌶️ £10.50
35. Prawn Devilled 🌶️🌶️ £12.50
36. Squid Devilled 🌶️🌶️ £11.50

DOSA

Thin crispy rice and lentil crepe served with sambar and chutneys

37. Plain Dosa V VE £6.50
38. Paper Roast V CV £8.00
39. Thattu Dosa V VE £6.90
40. Srilankan Dosa V VE £6.90
41. Onion Dosa V VE £7.90
42. Egg Dosa £7.90
43. Special Ghee Dosa V £7.90
44. Masala Dosa (Potato filling) V VE £9.00
45. Meat Masala Dosa (Chicken or Mutton Filling) 🌶️🌶️ £9.90

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LAMB & MUTTON CURRY

66. Mutton Chettinadu Curry **GF N** 🌶️🌶️ £11.50
Mutton prepared in authentic South Indian style served with fairly hot sauce
67. Kashmiri Rogan Josh **GF** 🌶️ £11.50
A traditional boneless lamb cooked with Rogan Josh gravy
68. Lamb Madras **GF** 🌶️🌶️ £11.50
Pieces of lamb cooked in spicy South Indian style
69. Lamb Spinach **GF** 🌶️ £11.50
Semi dry preparation of lamb with chopped spinach
70. Lamb Bhuna Gosht **GF** 🌶️ £11.50
A very pleasant medium spicy lamb dish cooked with meethi leaves, bell peppers and tomatoes
71. Srilankan Attu Kulambu **GF** 🌶️🌶️ £11.50
Boneless mutton cooked in Sri lankan authentic style
72. Lamb Shank **GF** 🌶️ £13.90
The lamb leg curry that becomes tender and juicy with slow and low cooking

SEAFOOD CURRY

73. Fish Curry **GF** 🌶️ £11.90
Hot spicy fish curry cooked in tamarind and coconut sauce.
74. Fish Moilee **GF** £11.90
Medium spicy fish curry cooked in South Indian sauce
75. Prawn Moilee **GF** £12.50
Medium spices prawns cooked in South Indian style
76. Prawn Curry **GF** 🌶️ £12.50
Flavourful curry made of prawns, onion, tomatoes and spices
77. Mix Seafood Curry **GF** 🌶️🌶️ £13.90
Fish, prawn, squid cooked in authentic Sri Lankan style

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SOUTH INDIAN DISHES

All South Indian dishes are served with sambar and chutneys

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| 46. Idly (3 psc) V VE GF | £6.50 |
| <i>Savoury rice cakes made by steaming a batter consisting of fermented lentil and rice.</i> | |
| 47. Plain Uthappam V VE | £8.50 |
| 48. Onion Green Chilli Uthappam V VE 🌶️🌶️ | £9.50 |
| 49. Onion Tomato Uthappam V VE | £9.50 |
| 50. Mixed Vegetable Uthappam V VE | £9.50 |

MAIN COURSE

VEG CURRY

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| 51. Dhal Tadka VE GF 🌶️🌶️ | £6.90 |
| <i>Mixture of three lentils, slowly cooked with cumin seeds</i> | |
| 52. Channa Masala VE GF 🌶️🌶️ | £7.50 |
| <i>Chickpeas cooked in tomato and onion gravy</i> | |
| 53. Aubergine Curry VE GF 🌶️🌶️ | £7.90 |
| <i>Fried aubergine cooked in Sri lankan authentic style</i> | |
| 54. Mix Veg Curry GF 🌶️🌶️ | £7.90 |
| <i>Seasonal vegetables cooked in our Indian spices, tomato, onion and gravy</i> | |
| 55. Potato Curry VE GF 🌶️🌶️ | £7.90 |
| <i>Cubed potatoes cooked with onion and tomato gravy in South Indian style</i> | |
| 56. Paneer Butter Masala V 🌶️🌶️ | £8.50 |
| <i>Cottage cheese cooked in creamy tomato and onion gravy</i> | |
| 57. Kadai Paneer GF N 🌶️🌶️ | £8.50 |
| <i>Cubes of paneer cooked with onion, tomato, bell peppers in fairly hot sauce</i> | |
| 58. Palak Paneer GF 🌶️🌶️ | £8.50 |
| <i>Lightly spiced cubes of paneer and spinach cooked together</i> | |
| 59. Aloo Gobi Masala GF 🌶️🌶️ | £8.90 |
| <i>Potatoes and cauliflower cooked with onion, tomato and peppers</i> | |

CHICKEN CURRY

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| 60. Chicken Chettinadu Curry GF N 🌶️🌶️🌶️ | £10.90 |
| <i>Spicy chicken cooked with spicy traditional South Indian masala</i> | |
| 61. Traditional Old Delhi Butter Chicken N 🌶️🌶️ | £10.90 |
| <i>Chargrilled chicken breast in creamy tomato gravy with ginger, garam masala and touch of honey, finished brown garlic</i> | |
| 62. Chicken Saffron Korma GF N | £10.90 |
| <i>Boneless pieces of chicken cooked in its own juices in light onion, coconut and cashew gravy, finished with saffron and cream</i> | |
| 63. Saag Chicken GF 🌶️🌶️ | £10.90 |
| <i>Boneless chicken cooked with spinach and a mixture of tomato, onion gravy.</i> | |
| 64. Malabar Roasted Chicken Curry GF N 🌶️🌶️🌶️ | £10.90 |
| <i>Traditional Kerala chicken roast in a spicy semi-gravy</i> | |
| 65. Chicken Madras 🌶️🌶️ | £10.90 |
| <i>Boneless chicken cubes cooked in selected Indian spices and onion tomato sauce</i> | |

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BIRYANI DISHES

Biryani dishes consist of spiced basmati rice combined with a mix of vegetables in a delicate blend of herbs and spices with a choice from the following and a side serving of raita and gravy

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| 78. Veg Biryani V 🌶️ | £8.90 |
| 79. Chicken Biryani 🌶️ | £10.50 |
| 80. Lamb Biryani 🌶️ | £11.50 |

KOTHU DISHES

Chopped parotta (fluffy bread) mixed with choice from following:

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| 81. Vegetable Kothu V VE 🌶️ | £8.00 |
| 82. Egg Kothu 🌶️ | £8.00 |
| 83. Chicken Kothu 🌶️ | £9.50 |
| 84. Mutton Kothu 🌶️ | £10.90 |
| 85. Akshaya Special Kothu 🌶️
<i>Chicken, lamb and seafood</i> | £11.90 |

NOODLES

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| 86. Vegetable Noodles V | £7.00 |
| 87. Chicken Noodles | £8.50 |
| 88. Prawn Fried Noodles | £9.50 |

RICE

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| 89. Plain Rice GF V VE | £3.70 |
| 90. Pilau Rice GF V | £4.70 |
| 91. Coconut Rice GF V VE | £4.70 |
| 92. Keema Rice GF V VE
<i>Mince meat, basmati rice, aromatic herbs and spices cooked together</i> | £4.90 |
| 93. Vegetable Fried Rice V VE | £7.00 |
| 94. Chicken Fried Rice | £9.50 |
| 95. Akshaya Special Fried Rice
<i>Chicken, lamb and seafood</i> | £11.90 |

INDIAN BREADS

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| 96. Parotta
<i>Traditional whole wheat flaky thick bread containing fresh butter</i> | £2.75 |
| 97. Tandoori Roti
<i>Flat round Indian bread made with wholemeal flour cooken in Tandoori oven</i> | £2.00 |
| 98. Plain Naan | £2.75 |
| 99. Garlic Naan | £3.25 |
| 100. Garlic and Chilli Naan | £3.25 |
| 101. Butter Naan | £3.25 |
| 102. Cheese Naan | £3.25 |
| 103. Peshwari Naan N
<i>The traditional bread of North India, stuffed with coconut, almond and mango pulp, baked in the tandoori</i> | £3.95 |
| 104. Keema Naan
<i>Freshly baked bread with minced lamb</i> | £3.95 |

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