

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

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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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TO ACCOMPANIMENTS

105. Sambar V	£3.50
106. Raita V	£2.50
107. Gravy	£2.50
108. Chips GF	£3.00
109. Sweet Potato Chips GF	£3.50
110. Spiced Chips GF	£3.00
111. Green Salad	£4.00
112. Potato Masala V	£4.00

BURGERS

All our Burgers are served with lettuce, beefy tomato, cheese, red onion, gherkin, house mayo sauce in a char-grilled burger brioche bun and chips on the side.

113. Chicken Burger	£6.50
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KIDS MENU

All served with chips and glass of juice

114. Chicken Strips	£5.50
115. Fish Fingers	£5.50
116. Chicken Burger	£5.50

DESSERT

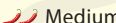

117. Payasam N <i> pudding made with vermicelli milk, raisins and nuts</i>	£5.00
118. Gulab Jamun <i> Fried dough balls soaked in flavoured sugar syrup served with scoop of vanilla ice cream</i>	£5.90
119. Belgian Chocolate Fondant <i> Served hot with vanilla ice cream</i>	£6.90
120. Sticky Toffee Pudding	£6.90
121. Cheesecake	£6.50

ICE CREAM

122. Vanilla Ice Cream	£5.70
123. Chocolate Ice Cream	£5.70
124. Strawberries and Cream Ice Cream	£5.70
125. Mint Chocolate Ice Cream	£5.70
126. Oreo Ice Cream	£5.70
127. Pistachio Ice Cream	£6.50
128. Maple Walnut Ice Cream	£6.50
129. Vegan Coconut Ice Cream	£5.70

Our Restaurant is not a gluten free or nut free facility.

If you have allergies or intolerances, please speak to the manager to let us know before you place your order. We are unable to guarantee anything is 100% free of allergens or gluten

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 Medium  Spicy

Most items can be prepared mild, medium and hot on request.