



Main Dishes

Taste the Passion

Signature Mains

These are our signature dishes, each laboriously cooked using the finest locally sourced ingredients, long hours of cooking, research, tasting & travelling. We hope you enjoy the difference & quality.

€11.50

Chicken

Locally sourced high graded baby chicken for better taste and flavors.

€14.50

Lamb

New Zealand Spring Lamb is raised without the use of antibiotics or growth hormones to ensure you are enjoying the best all-natural product possible. Pasture-raised on a diet of fresh New Zealand grasses, our lamb is naturally tender and lean with a pure, mild flavor.

€16.95

King Prawn

Macrobrachium rosenbergii, also known as the giant river prawn or giant freshwater prawn, is a commercially important species of palaemonid freshwater prawn. It is found throughout the tropical and subtropical areas of the Indo-Pacific region, from India to Southeast Asia and Northern Australia.

€10.50

Vegetables

Locally Sourced fresh Vegetables

1. Mon-passand  Chicken /Lamb / King Prawn or veg of your choice marinated in house special aromatic spices, then barbecued in Tandoori clay oven, after which is combined with fresh garlic, ginger, fenugreek leaves & coriander then simmered to perfection in house special Mild and medium sauce. **Highly recommended**

2. Murgh Tikka Masalla. (Mild and Creamy)  **Voted No.1 dish in the UK for the last 15 years.** Can be served as a lamb dish as well, but chicken is more popular. Served off the bone, the chicken is cooked in a tandoor oven and then braised in a creamy, coconut sauce with a hint of tomatoes and house special aromatic masala spices. Mild to medium heat and you rarely see anything left on the plate! Add Mango chutney for a little more sweetness, or pickle which will blow your socks off!

3. Pink Garlic Chili (Fairly Hot)    A special characteristic house special dish cooked in home spiced oil, our freshly ground selected medium spices, fresh garlic, ginger, coriander, and aromatic house rosun spice mix . A medium dish for Garlic Lovers.

4. Deshi Shahi Achari (Medium)   Achari dish is north of Indian delicacy made with pickling spices with spring onion, tomatoes, ginger with generous portion of fresh house spices and mixed pickle then tempered with garlic, ginger and whole roasted our own house indian spices. A very sumptuous dish and garnished with fresh coriander, which will give the dish a distinctive sharp taste.

5. Radhuni Methi Gostova (Medium)   Meat of your choice or vegetables spiced with house gostova spice mix , cumin, coriander, turmeric and dry fenugreek leaves to form a rich and delicious aromatic spicy flavour sauce.

6. Birmingham Balti Supreme (Medium)   Cooked with fresh ginger, garlic, onion, pepper, tomato, green chillies and coriander, garam masala with a dash of yoghurt and touch of Worcestershire sauce and house special Balti supreme mix spices .

7. Deshi Jalfrazi (Fairly Hot)    Jalfrazi dishes are prepared in a medium spicy sauce with thick strips of onions, pepper, chilli, garlic, ginger, and house special jalfrazi spices and dash of fresh squeezed lemon.



Tandoori Fusion Grill

All meats first marinated in homemade natural yoghurt, selection of herbs and spices to maximize taste and tenderness. The delicate flavours of the tandoori dish imparted through the clay oven in which each item is barbecued after it has been marinated with our fresh mixed herbs and spices, **served straight from the tandoori oven on a sizzling hot plate.**

- 1. Deshi Murgh Tikka** €12.50
Chicken breast Succulent, marinated (at least for 12 hours) in garam masala, house special tandoori paste, lemon juice, fresh ginger-garlic paste and natural yoghurt, skewered and then barbecued in the tandoor to create a uniquely desirable light smoky flavour.
- 2. Shahi Murgh Sashlik** €16.50
Marinated spring chicken breast dishes are prepared and barbecued with onions, peppers and tomato.
- 3. Tandoori Chicken** €12.50
On the Bone Chicken marinated in natural yogurt and combined with freshly ground house special herbs and spices from Bengal. They are then cooked in a traditional clay oven.
- 4. Tandoori Mix Grill** €15.50
A selection of tandoori tiger king prawn, chicken tikka, Tandoori Chicken and sheek kebab.
- 5. Laal Mas-Vaja** €21.50
Local fish marinated with chef' house special spices and cooked on flame grilled.
(Pre-Order Only)
- 6. Lamb Shank** €19.50
(Pre-Order Only)

Biriyani

- 1. Shahi Fusion Biriyani (Medium)** 
A resplendent and historic dish created for Indian Royalty. Prepared with house special biriyani spices, fresh lemon juice and fresh yoghurt and delicately spiced with saffron and nutmeg, garnished with fried onions.
All Biriyani dishes are cooked with specially selected, hand blended Basmati rice and serve with vegetable curry sauce.



GLUTEN FREE Options available - Please ask your server!



Traditional Fusion

Traditional Indian cuisine consists of a variety of regional and traditional cuisines native to the Indian subcontinent. Given the diversity in soil, climate, culture, ethnic groups, and occupations, these cuisines vary substantially and use locally available spices, herbs, vegetables, and fruits. Traditional Indian gastronomy is a melange of spices and flavours. Akin to the subcontinent's cultural and linguistic diversity, culinary style in India varies from place to place. And every sub-cuisine has its own unique take on dishes. Some might be piquant, others less so, but they are all colourful and enticing.

€10.95	€13.95	€16.95	€9.95
Chicken	Lamb New Zealand Spring Lamb	King Prawn	Vegetables

- 1. Badami Malahi Korma (Mild)**
A preparation of mild spices in which fresh cream and ground coconut, peanut butter, ground almond, ground Cashew nut is used to create the delicacy of its flavour and creamy texture.
- 2. Reshmi Curry (Medium)** 
Selection of medium home ground spices and touch of sun dried coriander, cumin, turmeric and chef's selection of garam masala, house special curry mix spices.
- 3. Bengal Bhuna (Medium)** 
The Real Bengali Bhuna cooked using curry leaf coriander, shallots and vine tomatoes in fresh 5 spices with chef's special bhuna spices mix
- 4. Shahi Rogon (Medium)** 
Cooked with mixed Indian spices, onions, green peppers, green herbs and tomato with chef's special rogon spices mix.
- 5. Deshi Shahi Dopiza (Medium)** 
One of the oldest recipes going back to the Mogul Empire. The word translates from Urdu and Bengali for two onions. If you like a lot of onions and spice in your curry, then this is for you. Cooked in medium house special hand blend dopiza spices mix, fresh garlic, ginger, coriander, and spring onion.
- 6. Brick-Lane Dansak (Medium)** 
A Dansak is prepared with aromatic spices from the Indian sub-continent and is laced with lemon juice and prepared with chef's special dansak spices mix with lentils which together create a sharp, sweet and sour texture and taste.
- 7. Deshi Laal Madras (Medium to Hot)** 
A hotter, sharper dish, but very popular. Believed to be created by the first Indian chefs to reach the UK and now widely known throughout the rest of the world. Strong tomato based sauce with chef's special laal madras spices mix and choice of your meat that has been marinated and braised over a period of time. Spices used include chilli, garlic, cumin, coriander and ginger, creating a much stronger flavour and without the sweetness of coconut used in many dishes.
- 8. Vin-Da-Aloo (Very Hot)** 
Vindaloo is an Indian curry dish based on the Portuguese dish carne de vinha d'alhos. Hottest from the richly flavoured curry blended with all the spices available, caution, only for the experienced.
- 9. Palok Poneer**
Indian cottage cheese and potato with light spiced, with locally picked fresh spinach.