

BASMATI SPECIAL CHICKEN DISHES

Rungpuri Chicken (MIDLAND AWARDED) £9.50
Herbed diced chicken breast roasted in the Tandoor and cooked in a thick sauce with garlic, ginger.

Gulbahar Chicken (MIDLAND AWARDED) £9.50
Succulent chicken pieces cooked in an aroma of spices, and fresh mushrooms with touch of mango and served in a medium style sauce to offer added sweetness to the flavour.

Murgh Panjabi Masala (BASMATI ALL TIMES FAVOURITE) £9.50
Spring chicken cooked in an aroma of medium spice, tomatoes, ginger garlic Authentic Indian dish.

Butter Chicken (INDIAN MAHARAJA FAVOURITE) £9.50
Marinated tandoori chicken cooked in butter, cream with mild spices.

Mirchi Murgh (hot) (HIMALAYAN DISH) £9.50
Tender pieces of chicken cooked to a hot strength with a fresh green chillies, slice of ginger, hot spices blended with black pepper, roasted cloves and coriander.

Malvani Chicken (mild to med) £9.50
Tender chicken pieces cooked with roasted coconut, fresh garlic and ginger to give an exotic.

Fatta Fatti Chicken (med to hot) £9.50
Tender garlic tandoori chicken fillet is cooked in the Imli sauce with fresh garlic, ginger, pepper

Chicken Tikka Masala £9.50
A mild dish consisting of tomato puree, grated coconut and special herbs and spices.

Hariyo Chicken (hot) (NEPALI DISH) (NEW) £9.50
Chicken cooked with green sauce of fresh mint, coriander, green chillies and Nepalese spices .

BASMATI SPECIAL SEAFOOD DISHES

Rupchanda Dopiazza (BASMATI ALL TIME FAVOURITE) £10.95
Rupchanda (fresh water fish) is briskly fried and cooked with poignant achari spices with fresh onions and mango chutney to create a sensational Indian fish dish.

Chilli Fish (hot) (NEPALI DISH) (NEW) £10.95
Succulent pieces of white fish, marinated in a blend of hot chilli garlic sauce cooked with mustard, topped with green chillies.

King Prawn Chingari £10.95
Chingari volcano eruption, whole king prawns cooked in a medium thick with spices and potatoes.

BASMATI SPECIAL LAMB DISHES

Adrak Masu (NEPALI DISH) (NEW) £9.95
Spicy tender pieces of lamb cooked in a tangy medium sauce with fresh zests of ginger and coriander .

Rajma Masu (NEPALI DISH) (NEW) £9.95
Tender lamb cooked with rajma and Nepalese masala, garlic and ginger in medium sauce.

Bhanta Masu (NEPALI DISH) (NEW) £9.95
Lamb cooked with aubergine, onion, ginger, garlic and coriander in a medium thick sauce.

Lamb Almashiki (BASMATI ALL TIME FAVOURITE) £9.95
Tender pieces of lamb cooked in a medium sauce with a touch of ginger, garlic and coriander.

Masu Sag(NEPALI DISH) £9.95
Lamb and Palak (spinach) cooked with Padkaune Masala, garlic and ginger in a medium sauce.

Aloo Masu (NEPALI DISH) £9.95
A lamb and potato cooked with Nepalese medium spice tomato, onion, garlic and ginger.

BASMATI SPECIAL VEGETABLE DISHES

Navrattan Paneer Korma (mild) £8.50
This dish originates from the Moghul Emperor called Akbar. Paneer cooked in karahi, stir fried with garlic, onions and mild spices with a touch of cream.

Vegetable Panjabi Masala (TRADITIONAL PANJABI HOME MADE) £8.50
An authentic Indian dishes with perfect combination of Potato, cauliflower and kidney beans with fresh mushrooms cooked in different aromatic species to offer authentic Indian dish.

Saag Buchuri £8.50
Fresh spinach with chana dhal and panch puran with fried garlic in a medium thick sauce.*

Gulmeli Panner (New) £8.50
Panner cooked in an aroma of medium spice, tomatoes, fresh ginger garlic to provide that Authentic Indian twist to the dish

Aloo Dham Dhama Dham (hot) £8.50
Two different lentils in garlic, ginger and coriander, cooked together with 'egg' and hot bullet chillies and cumin. Medium spiced with potatoes.

**Panch Puran contains Mustard*

BASMATI CLASSICAL DISHES

Chilli Dishes (hot)

Cooked in hot strength spice with touch of mango and garlic, onions, ginger and topped with fresh green chillies

Jalfrezi Dishes (Medium to hot)

A dish cooked using fresh garlic fresh coriander and green chillies with slightly hot spices

Balti Dishes

Balti dishes are cooked with green peppers, tomatoes, garlic and ginger with a touch of coriander

Karahi Dishes

Karahi dishes are cooked in a karahi (Metal Work) with fresh ginger, garlic, onion, tomatoes and fenugreek leaves

<i>King Prawn</i>	<i>£10.95</i>	<i>Chicken Tikka</i>	<i>£9.75</i>
<i>Prawn</i>	<i>£10.50</i>	<i>Chicken</i>	<i>£9.50</i>
<i>Lamb</i>	<i>£9.95</i>	<i>Vegetable/ Paneer</i>	<i>£8.50</i>