

Traditional Curries

Here we have taken some traditional curry dishes, all of these are available as:

Mix Vegetable £8.95 | Paneer £9.95 | Potato / Mushroom £8.95 | Duck £15.95
Chicken £9.95 | Chicken Tikka £10.95 | Lamb £10.95 | Lamb Tikka £11.95
Fish Tikka £13.95 | Prawn £11.95 | King Prawn £13.95 | Tandoori King Prawn £15.95

- 141. Korma** *A mild dish cooked in a creamy sauce*
- 142. Masala** *A hot dish cooked in a madras sauce with fresh green chillies*
- 143. Bhuna** *Medium strength traditional dishes garnished with onion, herbs, tomatoes and selected spices*
- 144. Curry** *Classic curry with traditional recipe*
- 145. Methi gosht** *Cooked to a distinctive flavour with the use of fenugreek leaves*
- 146. Rogan Josh** *A slightly tangy dish with tomatoes and medium hot spices*
- 147. Madras** *A fairly hot dish cooked in spicy tangy sauce*
- 148. Palak** *Cooked to a distinctive flavour with the use of spinach by tempering in fried garlic. Medium finish*
- 149. Achari** *A fiery dish of hot and sour cooked with mixed pickle, dry red chillies and vinegar*
- 150. Dopiazza** *Medium strength dish of cubed onions and green papper - producing a very high distinctive test*
- 151. Ceylon** *A fairly hot spicy dish cooked with coconut paste being tempered in fried garlic fairly hot finish*
- 152. Vindaloo** *A hot & most classic curry to make your plate dance*
- 153. Chana** *Cooked with chickpeas to a medium hot dry finish*
- 154. Malayan** *A fruity dish prepared in fairly mild delicate spice*
- 155. Kashmirian** *A fruity dish prepared in fairly mild delicate spice*
- 156. Sagwala** *Cooked with fresh spinach, onion, capsicum, and green herbs, medium hot*

VEGETARIAN MAIN DISHES

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| 157. Subzi Dhansak
<i>A choice of fresh vegetables cooked with lentils to a slightly hot, sweet and sour taste</i> | £8.95 | 165. Tandoori paneer
<i>Homemade cheese chunks marinated and baked in the tandoor. Cooked with capsicum, onions, tomatoes, finished in a mild creamy sauce</i> | £9.95 |
| 158. Subzi Korma
<i>Fresh vegetables of the day cooked with mild spices in a creamy sauce</i> | £8.95 | 166. Mottor paneer
<i>Homemade cheese cooked with fresh peas finished in a mild creamy sauce</i> | £9.95 |
| 159. Subzi Masala
<i>Fresh vegetables cooked to a hot taste given by green chillies</i> | £8.95 | 167. Subzi achari
<i>A fiery dish of hot and sour mixed vegetables cooked with mixed pickle, dry red chillies & vinegar</i> | £8.95 |
| 160. Subzi Badami
<i>Mixed vegetables cooked with cashew nuts finished in a mild sauce</i> | £8.95 | 168. Subzi piazhi
<i>Mixed vegetables cooked with dry roasted spices topped with fried onions garnished with spring onions & coriander medium dry finish</i> | £8.95 |
| 161. Subzi Jalfrezi
<i>A fairly hot dish of mixed vegetables, prepared with green chillies, onion, capsicum, spicy</i> | £8.95 | 169. Subzi Zharda
<i>This is a extravagant dish of mixed vegetables cooked with chatchut fresh herbs and other spices, mixed peppers, onions, coriander topped with crispy potatoes medium dry finish</i> | £9.95 |
| 162. Paneer Zharda
<i>This is a very extravagant dish of homemade paneer (cheese) cooked with chatchut fresh herbs and other roasted spices mixed peppers, onions, coriander, crispy potatoes topping medium dry finish</i> | £9.95 | 170. Paneer Chilli masala
<i>A fairly hot spicy dish of homemade cheese cooked in a madras strength thick sauce with fresh green chillies by being tempered in fried garlic</i> | £9.95 |
| 163. Palak Paneer
<i>Homemade cottage cheese in a bed of fresh spinach finished in a mild and creamy sauce</i> | £9.95 | 171. Chana Ghugni
<i>Chickpeas & potato cooked with fresh herbs & spices with medium hot sauce.</i> | £9.95 |
| 164. Sabzi Shabnam
<i>Fresh mixed vegetable's cooked with cottage cheese, herbs & spices, onion based on tomato sauce.</i> | £9.95 | | |

Outdoor Catering

We provide catering services for weddings, birthdays, and private parties.
Enjoy our authentic curries and dishes, freshly prepared and delivered to your event

Any Credit Card transaction
must be to a minimum of £10 or over



The Management reserves the
right to refuse admission without
giving any reason to any
person or persons

VEGETABLE SIDES

Any Side you can order as a main dish £9.95

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| 172. Bombay Aloo
<i>A hot and spicy dish of potatoes</i> | £4.95 | 181. Chana Masala
<i>Chick peas cooked in a slightly tangy sauce</i> | £4.95 |
| 173. Aloo Gobi
<i>Potatoes cooked with cauliflower</i> | £4.95 | 182. Mixed Dall
<i>A broth of various types of lentils cooked together</i> | £4.95 |
| 174. Aloo Methi
<i>Potatoes cooked to a distinctive taste with fenugreek</i> | £4.95 | 183. Tarka Dall
<i>Cooked lentils given a piquant flavour by being tempered in fried onions and garlic</i> | £4.95 |
| 175. Aloo Batesha
<i>A fairly hot dish of potatoes cooked in crispy garlic, cumin fresh green & dry red chillies</i> | £5.95 | 184. Subzi Jhol
<i>Mixed vegetables in a curry sauce</i> | £4.95 |
| 176. Saag Aloo
<i>Fresh spinach cooked with pieces of potato</i> | £4.95 | 185. Subzi Shamba
<i>Mixed vegetables with lentils, hot, sweet and sour</i> | £4.95 |
| 177. Mottor Paneer
<i>Homemade cheese cooked with fresh peas, finished in a mild creamy sauce</i> | £5.95 | 186. Subzi Bhaji
<i>Mixed fresh vegetables cooked to a dry finish</i> | £4.95 |
| 178. Palak Paneer
<i>Homemade cheese cooked in a bed of fresh spinach. Finished in a mild creamy sauce</i> | £5.95 | 187. Bhindi Bhaji <i>Fried ladies fingers (okra)</i> | £4.95 |
| 179. Chana Paneer
<i>Homemade cheese cooked with chick peas, finished in a mild creamy sauce</i> | £5.95 | 188. Zeera Aloo | £5.95 |
| 180. Chana Saag
<i>Fresh spinach cooked with chickpeas in delicate spices</i> | £4.95 | 189. Palak Mushroom | £4.95 |
| | | 190. Saag Bhaji
<i>Fresh cooked spinach finished with garlic and onion</i> | £4.95 |
| | | 191. Brinjal Bhaji
<i>Gently fried slices of aubergine</i> | £4.95 |
| | | 192. Mushroom Bhaji | £4.95 |
| | | 193. Cauliflower Bhaji | £4.95 |

RICE & BREAD

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| 194. Plain Rice <i>Boiled basmati rice</i> | £3.00 | 210. Karak Naan
<i>A huge double-sized fluffy leavened bread which is combined with fresh fenugreek, coriander, sesame seeds</i> | £6.95 |
| 195. Pilau Rice
<i>Fried basmati rice flavoured with saffron</i> | £3.50 | 211. Plain Naan
<i>A fluffy bread baked in the tandoori</i> | £2.95 |
| 196. Garlic Rice
<i>Saffron rice cooked with garlic slices</i> | £4.95 | 212. Keema Naan
<i>Naan bread filled with spiced minced lamb</i> | £3.95 |
| 197. Chicken Rice
<i>Saffron rice cooked with chicken</i> | £4.95 | 213. Peshwari Naan
<i>Naan bread sweetened by a filling of almonds & sultanas</i> | £3.95 |
| 198. Egg Rice <i>Basmati rice cooked with egg</i> | £4.95 | 214. Kulcha Naan
<i>Naan bread filled with vegetables</i> | £3.95 |
| 199. Keema Rice
<i>Rice cooked with eggs, peas and carrots</i> | £4.95 | 215. Garlic Naan | £3.95 |
| 200. Special Fried Rice
<i>Rice cooked with eggs, peas and carrots</i> | £4.95 | 216. Shorisha Naan | £3.95 |
| 201. Coconut Rice
<i>A fragrant rice cooked with butter, desiccated coconut and sugar.</i> | £4.95 | 217. Chilli Naan | £3.95 |
| 202. Lemon Rice
<i>An aromatic and colourful rice flavoured with a wedge of lemon, dried mango, turmeric & peas</i> | £4.95 | 218. Dhal Naan
<i>Naan cooked with lentils</i> | £3.95 |
| 203. Chana Rice
<i>Saffron rice cooked with chickpeas</i> | £4.95 | 219. Cheese Naan | £3.95 |
| 204. Mushroom Rice
<i>A fragrant rice cooked with mushrooms</i> | £4.95 | 220. Paratha
<i>A layered and pan grilled thick bread</i> | £2.95 |
| 205. Palak Rice | £4.95 | 221. Stuffed paratha
<i>Filled with vegetables</i> | £3.95 |
| 206. Paneer Rice
<i>Saffron rice cooked with chunks of cheese</i> | £4.95 | 222. Tandoori roti
<i>A layered and tandoor baked bread</i> | £3.95 |
| 207. Shorisha Rice
<i>Saffron rice cooked with onions & mustard</i> | £4.95 | 223. Chapati <i>Flat unleavened bread</i> | £1.95 |
| 208. Oriental Rice | £4.95 | 224. Puri | £1.95 |
| 209. Chilli Rice (Hot) | £4.95 | 225. Chips | £3.95 |
| | | 226. Spicy Chips | £4.95 |

SUNDRIES

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| 227. Bengal Salad
<i>Tomatoes, cucumber, onion and carrot all finely sliced and garnished with chopped fresh coriander</i> | £2.95 | 230. Poppadum (Plain or spiced)
<i>A crispy appetiser made of a thinly rolled lentil dough</i> | £0.95 |
| 228. Green Salad | £2.95 | 231. Chutneys per portion | £0.95 |
| 229. Raitha
<i>Cucumber in a refreshing yogurt sauce</i> | £1.95 | Mango Chutney, Tomato Chutney, Onion Salad, Mixed Pickle and Mint Sauce | |

Some of our dishes may contain the above allergens. Please inform a member of staff if you suffer from any food allergies before you place your order.
We will try our best to accommodate your needs.



The Raj of Hertford

The Oldest and Exclusive Indian Restaurant in Hertfordshire



FREE BOTTLE OF WINE/BEER
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32 Ware Road, Hertford, Herts, SG13 7HH

STARTERS

1. Onion Bhaji <i>A deep fried mixture of onions and mixed herbs with gram flour paste</i>	£3.95	16. Lamb Tikka <i>Tender pieces of lamb marinated in yogurt and mild spices and baked in the tandoor</i>	£5.95
2. Vegetable / Meat Samosa	£3.95	17. Sheek Kebab <i>Char-grilled minced lamb mixed with herbs and spices</i>	£5.95
3. Pita Paneer Spring Roll (2pc)	£3.95	18. Mixed Kebab <i>Chicken tikka, lamb tikka, sheek kebab pieces</i>	£6.95
4. Aloo Chat (Add Puri Extra £1) <i>Diced Potato in a subtle sauce enhanced by fresh coriander on a bed of puffed fried bread</i>	£4.95	19. Lamb Chop (2pc) <i>Tender lamb chops marinated with special spices, cooked in the Tandoor</i>	£6.95
5. Paneer Tikka	£4.95	20. Lamb Chom Chom <i>A mouth watering dish of tender lamb cooked in tempered garlic fenugreek, mint sweet chilli sauce</i>	£8.95
6. Lightly Spiced Mushrooms <i>Button mushrooms cooked in butter garlic & cumin seeds with fresh chopped coriander.</i>	£4.95		
7. Garlic Chilli/Creamy Mushroom <i>A popular Indo-Chinese starter with mushrooms sautéed in garlic, butter, chillies/creamy, and fresh coriander.</i>	£4.95	21. Issa Raj <i>Butterflied shelled king prawns pan fried in delicate spices & garlic</i>	£7.95
8. Paneer Satay <i>Delicious home made chunks of cheese shallow fried in butter ghee topped ith sesame seed, date juice and sweet tamarind sauce</i>	£6.95	22. Prawn Cocktail	£5.95
.....		23. Raj Special Calamari	£7.95
9. Chicken Chat <i>Tender chicken tossed with cucumber, tomato, and a sweet & sour tangy spice mix.</i>	£4.95	24. Salmon Tikka <i>Fresh cubes of salmon fillet with fresh herbs and spices used baking techniques on coal for the special texture</i>	£7.95
10. Chicken Chat Puri	£5.95	25. King Prawn Butterfly <i>Jumbo prawn with bread crumbs fried in butter</i>	£6.95
11. Chicken Tikka <i>Succulent pieces of boneless chicken marinated in yogurt & mild spices & baked in the tandoor, deep clay oven</i>	£5.95	26. Prawn Puri <i>An array of spicy and tangy prawns smothered over deep fried home-made bread</i>	£6.95
12. Tandoori Chicken <i>Classic dish of 1/4 marinated chicken marinated and baked. Served with sizzling onions & green salad</i>	£5.95	27. King Prawn Puri <i>Jumbo prawns cooked in a spicy and tangy sauce and served over deep fried home-made bread</i>	£8.95
13. Tandoori Wings (3pc)	£5.95	28. Tandoori King Prawn <i>Succulent jumbo prawns delicately marinated in mild spices and baked, 2pc served with a salad and sauce</i>	£8.95
14. Haryali Kebab <i>Chicken pieces marinated in a green paste of spinach an fresh coriander, skewered and baked in the tandoor</i>	£5.95		

15. Chicken Mollmow <i>Marinated chicken cooked in clay oven then wrapped with roasted sweet and hot spices mouth watering flavoursome appetiser</i>	£6.95	29. Duck Sizzling <i>Breast meat of the flying water bird known as duck here in The Raj we have given it a well spice treatment on coal for the special texture</i>	£7.95
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Clay oven GRILLED DISHES

The Tandoor with a deep clay body is fuelled by coal from the bottom. Meats are placed along the sides of the walls to bake and some bread, like Naans, are slapped against the wall itself, which gives them that special texture.

30. Chicken Tikka <i>Succulent pieces of chicken marinated in yogurt and mild spices and baked in tandoor</i>	£9.95	40. Duck Shaslick <i>Chef's own recipe</i>	£14.95
31. Haryali Chicken <i>Chicken pieces marinated in a green paste of spinach and fresh coriander, skewered and baked in tandoor</i>	£10.95	41. Duck Sizzling <i>The flying water bird known as duck. Here in The Raj we have given it a well spice treatment on coal</i>	£12.95
32. Lamb Tikka <i>Succulent pieces of lamb marinated in yogurt and mild spices and baked in tandoor</i>	£10.95	42. Salmon Tikka Sizzling <i>Fresh salmon fillet are shaped and few selected fresh herbs and spices used then baking techniques on coal for the special texture</i>	£13.95
33. Tandoori Chicken (on the bone) <i>Half a chicken marinated in a slightly tangy selection of spices, served with sizzling onions & green salad</i>	£9.95	43. Sea Bass Sizzling (Boneless) <i>Sea bass marinated with spices & then baked in tandoor</i>	£13.95
34. Tandoori Chicken Wings (7pc)	£10.95	44. Tandoori Trout (With bone) <i>Rainbow trout marinated and baked in tandoor</i>	£13.95
35. Chicken Shaslick <i>Diced chicken on skewers with shimla mirch, onions, tomatoes, baked in the tandoor</i>	£13.95	45. Rupchanda Sizzling (with bone) <i>Caught in the bay of Bengal. We give the pompfret, a spice treatment on coal for that special flavour & texture.</i>	£13.95
36. Haryali Murogh Shaslick <i>Chicken pieces marinated in a green paste of spinach, coriander, skewered with shimla mirch, onions and tomatoes. Baked in the tandoor</i>	£14.95	46. Tandoori King Prawn <i>Mouth watering succulent jumbo prawns delicately marinated in mild spices and baked.</i>	£14.95
37. Tandoori Mixed Grill <i>Chicken tikka, lamb tikka, tandoori king prawns, tandoori chicken and sheek kebabs served with green salad, sizzling onions and naan bread.</i>	£15.95	47. King Prawn Shaslick	£15.95
38. Sheek Kebab Main	£10.95	48. Paneer Tikka	£9.95
39. Tandoori Lamb Chops (5pc) <i>Tender lamb chops marinated with special spices, cooked in the Tandoor</i>	£13.95	49. Paneer Shaslick <i>Cubed Indian vegetarian cheese marinated with herbs & spices, grilled over a charcoal fire. Served with a special sauce.</i>	£10.95
		50. Bengal Raj Fish Shaslick	£14.95

Chef Recommendations

51. Peanut Shahi Butter <i>Peanut butter,cream coconut honey sauce</i>	£12.95	60. Xacuti Chicken or Lamb <i>A tradition South Indian dish of tikka cooked with green pepper, coconut, yoghurt & fresh coriander in a thick spicy sauce a Goan speciality.</i>	£12.95
52. Amlı Mango Delight <i>This beautiful dish is prepared with mild spices, fresh mango, coconut and cream, giving a very mild and fruity flavour.</i>	£12.95	61. Kofta Kalia <i>Fairly hot in strength, minced meats are cooked in Bengali style thick sauce with yoghurt, garlic, ginger and chillies.</i>	£12.95
53. Chicken/Lamb Piazhı <i>Chicken/lamb cooked with dry roasted species topped with fried onions garnished with spring onions & fresh coriander medium dry finish</i>	£11.95	62. Anda Bhuna <i>Very traditional egg cooked onions, pappers, tomato, garlic, chillı & coriander</i>	£9.95
54. Sylheti Bilash <i>Chicken/lamb/duck/prawn cooked with special garlic sauce, garnished with fried onion</i>	£12.95	63. Anda Alu Curry <i>Very traditional egg cooked with potato onions, pappers, tomato, garlic, chillı & coriander</i>	£9.95
55. Special Lamb/Chicken Tawa <i>An extravagant dish prepared with fenugreek, tetul, coriander, green chillies, flavoursome dish served on tawa an iron dish heated to sizzle, medium finish</i>	£13.95	64. Lime Coriander Chicken or Lamb <i>Medium spiced curry with lime & fresh coriander prepared in homemade special sauce.</i>	£12.95
56. Special Lamb/Chicken Kaliyan <i>Tender lamb marinated in yoghurt garlic, ginger, mint, vinegar cooked with spinach, green chillies, chick peas. Tempered in fried garlic. Fairly hot</i>	£13.95	65. Keema Peas Chilli Chicken <i>Fairly hot in strength. Minced meats & chicken breast are cooked in a thick sauce with garden peas, fresh green chillies, aromatic spice and herbs.</i>	£12.95
57. Chicken/Lamb Panjee <i>Flavoursome dish cooked in medium spices with Batesha potato, boiled egg, capsicum, green chillies, tomatoes medium finish</i>	£13.95	66. Jhale-jule (hot) <i>Very hot in Bangladeshi popular dish, comes with garlic, onions, tomato, ginger, chillı & coriander</i>	£12.95
58. Raj Mix Special <i>Medium in strength chicken , lamb & prawns are cooked in home made special sauce, made with selection of aromatic spices & herbs.</i>	£13.95	67. South Indian Garlic Chicken <i>Very authentic garlic falkes, chef special sauce coriander methi leaves. Medium to spicy</i>	£12.95
59. Tikka Naga Masala <i>A traditional bangladeshi authentic dish.</i>	£12.95	68. Kerela Special <i>Tender chicken or lamb cooked with onion, coconut, milk, fresh cream, aromatic spices.</i>	£12.95

The Raj Specials

All served with Pilau rice

69. Chicken Tikka Masala	£12.95	81. Special Duck Rezala <i>Succulent duck spiced & treated on coal for that special flavour and texture. Medium sauce, fairly hot finish</i>	£15.95
70. Butter Chicken <i>Tandoori chicken of the bone cooked with almond, cream, coconut, fresh herbs and butter.</i>	£12.95	82. Tandoori King Prawn Masala <i>Marinated jumbo prawns are first baked in the tandoor oven, finished in a mild and creamy sauce</i>	£16.95
71. Haryali Murogh Zharda <i>Chicken pieces marinated in a green paste of spinach fenugreek, coriander cooked with chatchut fresh herbs and other roasted spices topped with crispy potatoes</i>	£12.95	83. Tandoori King Prawn Rezala <i>Tandoori king prawns are cooked in a hot and tangy sauce made with fresh green chillies, capsicum and tomatoes, onions finished in a fairly dry saour</i>	£16.95
72. Chicken Rezala <i>Pieces of chicken tikka are cooked in a hot and slightly sauce made with fresh green chillies, capsicum and tomatoes, onions and finished in fairly dry sauce</i>	£12.95	84. Dansak (Chicken/Lamb/Prawn) <i>King Prawn extra £3</i>	£12.95
73. Haryali Murogh Jalfrezi <i>A fairly hot or green chicken prepared with fresh green chillies mixed penaers and onions. Medium dry finish</i>	£12.95	85. Raj Special Patia (Chicken/Lamb/Prawn)	£12.95
74. Chicken Peshwari <i>Chicken marinated with tandoori spices and cooked with capsicum, tomatoes and onions. Medium hot</i>	£12.95	86. King Prawn Zharda <i>Jumbo prawns cooked with chatchut fresh herbs & roasted spices, mixed peppers, onions, coriander, topped with crispy potatoes medium dry finish</i>	£18.95
75. Haryali Murogh Rezala <i>Haryali chicken baked on marinade of spinach, mint and coriander paste cooked with mixed peppers fresh green chillies. Slightly tangy fairly hot medium dry finish</i>	£12.95	87. Special Lamb Shajahani <i>A Succulent dish of tender lamb with chef's special recipe, served on a heated iron dish to release flavour</i>	£18.95
76. Chicken Passanda <i>An exotic dish of boneless chicken cooked with almonds, sultanas, coconut butter and cream</i>	£12.95	88. Lamb Rezala <i>Lamb tikka cooked in a hot and tangy sauce made of fresh green chillies, capsicum and tomatoes, onions and finished in a fairly dry sauce</i>	£12.95
77. Haryali Murogh Masala <i>Green chicken baked on a marinade of spinach, mint and coriander puree, served in a creamy sauce</i>	£12.95	89. Lamb Passanda	£12.95
78. Special Chicken Jalfrezi <i>A fairly hot dish with green chilli, onions & capsicum</i>	£12.95	90. Lamb Tikka Masala	£12.95
79. Special Chicken Makhani <i>Mildly spiced chicken sliced, baked in a clay oven. Cooked in special sauce and butter</i>	£12.95	91. Lamb Peshwari <i>Lamb marinated in tandoori spices and cooked with capsicum, tomatoes and onions, medium hot</i>	£12.95
80. Special Duck Jalfrezi <i>Duck cooked with chef's own recipe</i>	£15.95	92. Mircha Wagan Korma <i>Kashmir, as we present here, it is literally red hot! The colours come from the use of beetroot, dry red chillies, tomatoes and capsicum. It is available as a lamb, chicken, prawn or vegetables dish</i>	£12.95

The Raj BIRYANI DISHES

The Biryani is the classical and premium dish of India. The Biryani is a method of cooking rice with the juice of other vegetables, Prawns, Chicken or Lamb. Whole spices and special fragrance are used. A distinctive look is given by the careful use of saffron. Each Biryani dish is accompanied by a vegetable curry dish.

93. Chicken Biryani	£12.95	99. Vegetable Biryani	£9.95
94. Chicken Tikka Biryani	£13.95	100. Prawn Biryani	£12.95
95. Lamb Biryani	£13.95	101. King Prawn Biryani	£14.95
96. Lamb Tikka Biryani	£14.95	102. Tandoori King Prawn Biryani	£15.95
97. Haryali Murogh Biryani	£14.95	103. Raj Special Biryani	£16.95
98. Paneer Biryani	£10.95		

THE ULTIMATE BALTI Experience

Balti Dishes Recomendded with Karak Naan

104. Balti Navratan <i>Balti tropical (chicken, lamb, prawns, with carrot, chickpeas, dal, mushroom, peas and spinach, dry red chillies)</i>	£10.95	105. Balti Multi-vegetables <i>Made with aubergine, cauliflower, carrot, chickpeas, dal, mangetout, mushroom, peas and spinach</i>	£9.95
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Here we have taken some classic curry dishes and given them the balti treatment. All of these are available as:

Vegetarian Main £7.95 Paneer Tikka £10.95 Duck £14.95
Chicken £10.95 Chicken Tikka £11.95 Lamb £11.95 Lamb Tikka £12.95
Fish Tikka £12.95 Prawn £10.95 King Prawn £14.95 Tandoori King Prawn £15.95

106. Balti Rezala <i>Cooked in a hot and slightly tangy sauce with fresh green chillies, capsicum and tomatoes, onions, finished to a fairly hot taste</i>	111. Balti Chilli Masala <i>Flavoured with fresh green chillies to a hot taste</i>
107. Balti Peshwari <i>An exotic dish marinated with tandoori spices and cooked with capsicum, tomatoes and onions, finished to a medium hot taste</i>	112. Balti Tikka Masala <i>A creamy and medium hot taste</i>
108. Balti Achari <i>A fairly hot and sour dish made of mixed pickle, dry red chillies and vinegar finished in a fairly dry sauce</i>	113. Balti Haryali Murogh Piazhı
109. Balti Bhuna <i>Finished to a medium spicy dry sauce</i>	114. Balti Korma <i>Finished in a mild and creamy sauce</i>
110. Balti Haryali Murogh Masala	115. Balti Dhansak <i>Cooked with lentils to a hot, sweet and sour taste</i>
	116. Balti Palak <i>Cooked to a distinctive flavour with the use of fresh Spinach by being tempered in fried garlic</i>
	117. Balti madras <i>Fairly hot taste from dry red chillies</i>
	118. Balti ultra hot <i>A very hot dish, real head turner</i>

KORAHİ DISHES

119. Korahi (Chicken/Lamb/Prawn) <i>Cooked in a thick and medium hot taste in the korahi, an iron wok-like utensil with onions, tomatoes, capsicum tempered in fried garlic (king prawn extra £3)</i>	£11.95	121. Haydarabadi Korahi (Mild) <i>Cooked in a thick and medium hot taste in the korahi, an iron wok-like utensil with onions, tomatoes, capsicum tempered in fried garlic & chick peas.</i>	£12.95
120. Lahori Korahi <i>Authentic Lahori pakistani dish, cooked with masterd oil, littlebit spice with tomatoes, fresh methi leaves.</i>	£12.95	122. Special Bengal Korahi <i>Authentic Bangladeshi dish, cooked with naga sauce, with tomatoes, fresh methi leaves. Ultimate korahi experince</i>	£12.95

SEAFOOD / FISH DISHES

123. Mozadar Mas <i>Fish curry. A traditional Bangladeshi dish. A traditional curry made with fresh white fish, ginger, coconut & fresh chillies.</i>	£12.95	131. Kata Mita Squid <i>A traditional squid sweet, sour & hot comes with, papper ginger, tomato and topped of coriander</i>	£15.95
124. Bengal Fish Curry (Medium) <i>Typical bengal style fish curry cooked with tiger fish in medium hot sauce.</i>	£12.95	132. Fish Khazana <i>Fresh salmon fish fillets are shaped into cubes and cooked with few selected spices for the special textures. Topped with fried sweet and hot onions dry finish. Mouth watering flavour</i>	£15.95
125. Issa Sizzler <i>Whole king prawns served on a hot iron skillet with onions, peppers, species, finished with chillies & fresh coriander.</i>	£14.95	133. Fish Kariyat <i>A fairly hot dish of succulent fanghash fish cooked with mixed peppers, onion, green chillies in thick sauce tempered in fried garlic. Garnished with mustard, cress and spring onions</i>	£15.95
126. Masterd Fish <i>Traditional bengali dish</i>	£12.95	134. Sea Bass Tossduk <i>A succulent dish of sea bass cooked with selected spices, green chilies, topped with mixed peppers red onions sweet chili sauce medium dry finish</i>	£15.95
127. Chingri Raj-Jul <i>Jumbo sized king prawns cooked in a thick spicy sauce to a medium strength, using fresh garlic, ginger, naga chilli, coriander and chef's special sauce.</i>	£15.95		
128. Kalameri La Zawab <i>Kalameri comes with garlic, ginger fresh cream, coconut and coriander</i>	£15.95		
129. Sylheti Naga Fish (Very hot) <i>Comes with garlic, ginger, tomato, onion, combined with hot naga</i>	£13.95		
130. Chilli Scallops <i>In a sweet & sour chilli sauce with fresh basil</i>	£14.95		

ENGLISH DISHES:

Comes with tomato and garden peas

136. Chicken Nugget and Chips	£9.95	139. Mushroom Omelette and Chips	£9.95
137. Fishfinger and Chips	£9.95	140. Chicken Tikka and Chips	£9.95
138. Omelette and Chips	£9.95		