

Veg Starter



1. **Poppadom / Masala Poppadom (Spicy) (1Pc)** £0.90
2. **Chutney Tray** 4 kind of sauce £2.50
3. **Veg Spring Roll** fresh vegetables and paneer in a light pastry £5.50
4. **Onion Bhaji** must famous starter made with onion, gram flour and Indian spices £5.50
5. **Samosa** samosa is made with a mixture of flour fill up potatoes, vegetable and spices £5.50
6. **Papdi Chaat** crispy pastry, potato cubes, chickpeas, tamarind, mint, yoghurt £5.95
7. **Aloo Tikki Chaat** spicy potato patties topped with yogurt chutney and chickpeas £5.95
8. **Fried Okra** crunchy spice fried lady finger perfect as a lite starter £5.95
9. **Paneer Shashlik Tikka** homemade cubes of paneer marinated in aromatic spices and chargrilled £6.50
10. **Sharing Veg Platter** spring rolls, veg samosas, paneer tikka, veg manchurian, serves 2-3 people £17.95

Meat Starter



11. **Fish Pakora** Fresh white fish pieces coated in a lightly spiced gram flour batter and deep-fried until golden and crispy. £6.50
12. **Chicken Pakora** Tender chicken pieces coated in a lightly spiced gram flour batter and deep-fried until golden and crispy. £6.50
13. **Tandoori Lamb Chops** tender lamb chops marinated and cooked in the tandoor £8.95
14. **Chicken Tikka** marinated boneless chicken pieces, yoghurts, garlic, ginger and spices, cooked in the tandoor £6.50
15. **Chicken Wings** chicken wings marinated in yogurt and indian spices cooked in the tandoori £5.95
16. **Seekh Kebab** meat mince marinated in fresh herbs and spices, cooked in the tandoor £6.50
17. **Crispy Wings** crispy chicken wings seasoned with spices and deep-fried until golden and crunchy. £6.25
18. **Tandoori Salmon** salmon marinated in yogurt and traditional tandoori spices, then grilled in a tandoor for a smoky, charred finish £9.95
19. **Tandoori King Prawn** King prawns marinated in yogurt & aromatic tandoori spices, then grilled in a tandoor for a smoky, charred flavour £9.95
20. **Lamb Tikka** Marinated with mint and yogurt and lime cardamom £7.95
21. **Chicken Malai Tikka** Creamy and Flavour marinated in a yogurt and Indian spices £6.50
22. **Prawn Puri** Succulent prawns cooked in a lightly spiced Indian sauce, served with soft, crispy puri bread. £6.50
23. **Chicken Puri** Tender chicken cooked in a lightly spiced Indian sauce, served with soft, crispy puri bread. £6.25

Nepalese & Indo-Chinese Starters

VEG AND NON VEG

24. **Veg Manchurian** finely chopped mix vegetable ball, fried with garlic chilli sauce £5.95
25. **Chilli Paneer** flour coated paneer, cooked with onion, peppers, soya & chilli sauce (chinese style) £6.25
26. **Garlic Chilli Mushroom** battered fried mushroom, covered in a special garlic chilli sauce £6.50
27. **Veg Momo** delicious seasonal vegetable filling spiced with garlic, ginger and served with a tomato chutney steamed £5.95 / Fried £6.50 / Chilli £6.95
28. **Chicken Momo** dumplings filled with seasoned minced chicken, served with a tomato chutney steamed £6.50 / Fried £6.95 / Chilli £7.25
29. **Chilli Chicken** stir fried chicken cooked with onions, peppers and fresh spring onions, covered in a special chilli sauce £6.95
30. **Honey Chilli Chicken** stir fried chicken cooked with onions, peppers and fresh spring onions, covered in a special honey chilli sauce £6.95
31. **Chicken 65** deep fried chicken cooked with mustard seed and curry leaves in our very hot chilli sauce £6.95
32. **Lollipop Chicken** crispy chicken cooked with onions, peppers and a chilli sauce garnished with spring onion £6.50
33. **Garlic Prawns** battered fried king prawn, cooked with fresh peppers, onions & covered in a creamy garlic sauce £8.50
34. **Chilli Fish** stir fried fish cooked with onions, peppers and fresh spring onions, covered in a special chilli sauce £6.50
35. **Lamb Sekuwa (Nepalese Style)** Juicy marinated lamb skewers grille to perfection, infused with traditional nepali spices £7.95
36. **Lamb Bhutuwa (Nepalese Style)** Tender pcs of lamb stir fried with aroma 8848 aromatic spices, creating a savory and hearty dish that captures the essence of nepalese flavour £7.95
37. **Lamb Cholia (Nepalese Style)** Grilled lamb marinated in Himalayan traditional spices, garnished with fresh herbs and a zesty dressing for a burst of nepalese flavour £7.95

Mix Grill & Tandoori Main

38. **Regular Mix Grill** chicken tikka, seekh kebab, chicken wings, fish pakora £16.95
39. **Large Mixed Grill** chicken tikka, seekh kebab, chicken wings, fish pakora, lamb tikka £22.95
40. **Aroma Family Mixed Grill** chicken tikka, seekh kebab, chicken wings, fish pakora, lamb chops, malai tikka, battered fried prawns £28.95
41. **Boneless Mixed Grill** chicken tikka, seekh kebab, fish pakora, chicken pakora, malai tikka £24.95
42. **Tandoori Lamb Chops Main** tender lamb chops marinated and cooked in the tandoor £16.95
43. **Chicken Tikka Main** marinated boneless chicken pieces, yoghurts, garlic, ginger and spices, cooked in the tandoor £11.95
44. **Tandoori Salmon Main** Salmon marinated in yogurt and traditional tandoori spices, then grilled in a tandoor for a smoky, charred finish £17.95
45. **Tandoori King Prawn Main** King prawns marinated in yogurt and aromatic tandoori spices, then grilled in a tandoor for a smoky, charred flavour £17.95
46. **Paneer Shashlik Tikka Main** homemade cubes of paneer marinated in aromatic spices and chargrilled £10.95
47. **Chicken Shashlik Tikka Main** marinated boneless chicken pieces with onion, peppers, cooked in the tandoor £11.95
48. **Lamb Tikka Main** marinated with mint and yogurt and lime cardamom £14.95



Chicken Mains



49. **Chicken Curry** tender chicken cooked in a rich, aromatic curry sauce with onions, tomatoes, and traditional Indian spices £10.50
50. **Chicken Madras** a spicy Indian-style chicken curry cooked with tomatoes, onions, and fiery madras spices £10.95
51. **Chicken Jalfrezi** a spicy chicken curry cooked with peppers, onions, & tomatoes in a rich, tangy jalfrezi sauce. £10.95
52. **Chicken Balti** a flavourful curry cooked with chicken, peppers, onions, & aromatic spices in a rich balti sauce. £10.95
53. **Chicken Saag** a mild, creamy curry made with spinach and traditional spices £11.25
54. **Chicken Korma** A mild, creamy curry cooked in a rich sauce of cream, and ground nuts with delicate spices £10.95
55. **Chicken Tikka Masala** A rich, creamy curry made with grilled tikka pieces cooked in a mildly spiced tomato & cream sauce. £11.25
56. **Chicken Pathia** A sweet, sour, and slightly spicy curry cooked with tomatoes, tamarind, and aromatic spices £10.95
57. **Chicken Vindaloo** A very hot and tangy curry cooked with, garlic, and fiery spices for a bold, intense flavour £11.50
58. **Chicken Dhansak** boneless pieces of chicken, cooked with lentils and indian spices £11.50
59. **Special Gurkha Tawa** chicken tikka pcs cooked with copped onion, tomato, garlic chilli & fresh coriander £11.95
60. **Chicken Kadai** curry cooked with chicken, peppers, onions, & crushed spices in a thick, aromatic kadai sauce £11.50
61. **Himalayan Curry** mouth watering curry with green chillies and mix pickle with Nepalese herbs £11.95
62. **Chicken Gurkha Lasuni** Chicken cooked in a Nepalese-style spicy sauce with garlic, curry leaves, and aromatic spices £11.95
63. **Butter Chicken** tandoori slice chicken breast cooked with tomato, cashew nuts and creamy butter sauce £11.50
64. **Chicken Rogan Josh** a fragrant Kashmiri-style curry cooked with tender meat in a rich, aromatic sauce of yogurt and warming spices £10.95
65. **Chicken Claypot** pieces of chicken tikka cooked in our special green herbs, cashew nut and claypot sauce £11.50
66. **Chicken Bhuna** A thick, dry-style curry cooked with chopped onions, tomatoes, and peppers with spices for a rich, intense flavour £11.50
67. **Murgh Lababdar** Tender chicken tikka cooked in a tomato and butter midly spicy £11.95

Lamb Mains

68. **Lamb Curry** tender lamb cooked in a rich, aromatic curry sauce with onions, tomatoes, & traditional indian spices £11.95
69. **Lamb Madras** a spicy indian-style lamb curry cooked with tomatoes, onions, and fiery madras spices £12.50
70. **Lamb Jalfrezi** a spicy lamb curry cooked with peppers, onions, and tomatoes in a rich, tangy jalfrezi sauce £12.50
71. **Lamb Balti** a flavourful curry cooked with lamb, peppers, onions, and aromatic spices in a rich balti sauce £12.50
72. **Lamb Saag** A mild, creamy curry made with spinach and traditional spices £12.95
73. **Lamb Korma** A mild, creamy curry cooked in a rich sauce of cream, and ground nuts with delicate spices £12.50
74. **Lamb Kadai** curry cooked with lamb, peppers, onions, and crushed spices in a thick, aromatic kadai sauce £12.50
75. **Lamb Pathia** A sweet, sour, and slightly spicy curry cooked with tomatoes, tamarind, and aromatic spices £12.50
76. **Lamb Vindaloo** A very hot and tangy curry cooked with, garlic, and fiery spices for a bold, intense flavour £12.95
77. **Lamb Dhansak** boneless pieces of lamb, cooked with lentils and indian spices £12.95
78. **Lamb Bhuna** A thick, dry-style curry cooked with chopped onions, tomatoes, and peppers with spices for a rich, intense flavour £12.95
79. **Lamb Rogan Josh** A fragrant Kashmiri-style curry cooked with tender meat in a rich, aromatic sauce of yogurt and warming spices £12.50
80. **Lamb Claypot** pieces of tender lamb cooked in our special green herbs, cashew nut and claypot sauce £13.25
81. **Gurka Lamb Shank** Slow-cooked lamb shank in a rich, spiced gravy until tender and falling off the bone £14.95
82. **Keema Mutter** Minced meat cooked with green peas in a lightly spiced, rich onion and tomato sauce £12.95
83. **Rara Ghost** fresh lamb pieces, cooked with lamb mince, in a thick spicy tomato sauce £13.50
84. **Lazeez Ghost** Tender lamb cooked in a rich, aromatic sauce with onions, tomatoes, & bold traditional spices £13.50
85. **Desi Bhakra** Home made lamb curry on the bone cooked slowly in a rich spicy sauce £13.50
86. **Himalayan Lamb Curry** mouth watering curry with green chillies and mix pickle with Nepalese herbs £13.25
87. **Make Your Own Curry** Build your own curry with a choice of any flavour and pick between chicken/lamb/prawn, (can choose multiple) £14.95



Seafood Mains



- 88. Goan Fish Curry** £15.95
fresh salmon fish cooked with coconut, tamarind, and aromatic coastal spices.
- 89. Fish Curry** £12.95
fresh white fish, cooked in a smooth curry sauce with a hint of coconut
- 90. King Prawn Kali Mirchi** £13.50
king prawn cooked with a touch of cream, crushed black pepper and coconut
- 91. King Prawn Special Gurkha Tawa** £13.50
king prawn cooked with chopped onions, fresh tomato, coriander and chilli
- 92. King Prawn Balti** £13.25
a flavourful curry cooked with king prawns, peppers, onions, and aromatic spices in a rich Balti sauce.
- 93. King Prawn Curry** £13.25
king prawns cooked in a rich, aromatic curry sauce with onions, tomatoes, and traditional Indian spices.

Vegetarian Mains

- 94. Tadka Daal** £9.25
red & yellow split lentil cooked with indian style
- 95. Daal Makhani** £9.50
black whole lentils slow cooked with garlic, tomatoes, spices finishing with cream and butter
- 96. Saag Paneer** £9.50
indian cottage cheese cooked in a mild, creamy curry made with spinach and traditional spices
- 97. Butter Paneer** £9.95
Indian cottage cheese cooked with tomato, cashew nuts and creamy butter sauce
- 98. Mutter Paneer** £9.95
paneer and peas cooked in onion, tomato and spices
- 99. Kadai Paneer** £9.95
Indian cottage cheese, cooked with peppers, onions, & crushed spices in a thick, aromatic kadai sauce
- 100. Chana Masala** £8.95
punjabi style homemade chickpeas, cooked with onion, tomato and spices
- 101. Bombay Aloo** £8.95
Potato cooked in a smooth curry sauce, with Indian spices
- 102. Veg Soya Keema** £9.95
Soya mince cooked with green peas in a lightly spiced, rich onion and tomato sauce
- 103. Bhindi Dopiazza** £9.95
Okra cooked with onions in a rich, aromatic onion-based gravy with traditional spices
- 104. Mushroom Hara Pyaaz** £9.95
Mushrooms cooked with spring onions, herbs, and aromatic spices in a light, flavourful sauce.
- 105. Saag Aloo** £8.95
Potato cooked in a mild, creamy curry made with spinach and traditional spices
- 106. Aloo Mutter** £8.95
potato and peas cooked in onion, tomato and spices
- 107. Aloo Gobhi** £8.95
favourite combination of potato and cauliflower cooked with turmeric and Indian spices, a healthy veg option
- 108. Paneer Tikka Masala** £9.50
A rich, creamy curry made with cottage cheese cooked in a mildly spiced tomato & cream sauce
- 109. Mix Vegetable Bhuna** £8.95
Mix veg cooked with onion, tomatoes and Indian spices



Note: "We can also prepare a curry or dish of your choice, even if it is not listed on our menu. Please speak to our staff, and we will be happy to accommodate your request"

Noodle



- 110. Veg Noodles** £8.95
noodles covered in seasonal mixed vegetables, topped with spring onions
- 111. Chicken Noodles** £9.95
noodles with chicken tikka pieces and mixed vegetables, topped with spring onions
- 112. Prawn Noodles** £10.95
noodles with prawn pieces and mixed vegetables, topped with spring onions
- 113. Mixed Noodles** £10.95
noodles with chicken, prawns and mixed vegetables, topped with spring onions

Biryani



- 114. Veg Biryani** £11.95
- 115. Chicken Biryani** £12.95
- 116. Lamb Biryani** £13.50
- 117. Prawn Biryani** £13.95
- 118. King Prawn Biryani** £13.95
- 119. Special Biryani** £14.50
chicken, prawns and lamb
all biryani comes with a curry sauce"

Rice



- 120. Steamed Rice** £3.25
- 121. Pilau Rice** £3.50
- 122. Egg Fried Rice** £3.95
- 123. Mushroom Rice** £3.95
- 124. Garlic Fried Rice** £3.50
- 125. Garlic Chilli Rice** £3.50
- 126. Keema Rice** £4.50
- 127. Chicken Tikka Rice** £4.95
- 128. Peas & Rice** £3.95

Chips



- 129. Plain Chips** £3.25
- 130. Masala Chips** £3.50
dry, chips powdered with indian style masala seasoning
- 131. Chilli Chips** £4.50
battered chips covered in a special chilli sauce
- 132. Cheesy Chips** £4.95
- 133. Chilli Cheese Chips** £5.25
- 134. Honey Chilli Chips** £4.95
- 135. Himalyan chips** £3.95
battered chips with seasoning spicy and onion

Naan

- 136. Plain Naan** £2.75
- 137. Garlic Naan** £2.95
- 138. Keema Naan** £4.50
- 139. Chilli Naan** £2.95
- 140. Garlic Coriander Naan** £2.95
- 141. Cheese Naan** £3.95
- 142. Peshwari Naan** £3.95
- 143. Keema Cheese** £4.50
- 144. Chapati** £2.75
- 145. Tandoori Roti** £2.75
- 146. Garlic Cheese Naan** £3.95
- 147. Butter Naan** £3.25

Extras



- 148. Salad** £2.50
- 149. Curry Sauce (any flavour)** £4.95
- 150. Cucumber Raita** £3.50
- 151. Plain Yoghurt** £2.50
- 152. Mix Pickle** £1.00

Kids



- 153. Nuggets Chips** £6.25
- 154. Fish Finger Chips** £6.25
- 155. Tikka Masala With Rice** £7.50
- 156. Korma With Rice** £7.50

SPICINESS GUIDE ON OUR DISHES

Medium Hot Very Hot



Indian & Nepalese Cuisine



DINE IN TAKEAWAY AND DELIVERY

10% DISCOUNT ON COLLECTION ORDER

DELIVERY WITH IN 5 MILES RADIUS

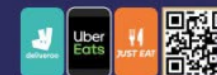
OPENING TIMINGS:

MONDAY - FRIDAY 4:00PM TILL 10:00PM

SATURDAY 1:00PM TILL 10:30PM

SUNDAY 1:00PM TILL 9:30PM

FOLLOW US ON



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CELEBRATE WITH US!
We arrange Birthday Parties, Office Parties, Family Events, and provide Catering Services for all occasions.

ALLERGIES

Our dishes are prepared using vegetable oil, which contains soya. We prepare all items in the same area so there could be trace allergens in every dish. Please below for a key on the 14 main allergens that could be found in some of our dishes. We have labelled each dish to indicate which allergens it contains. If you have a serious food allergy, please inform a member of our staff before ordering so we can assist you."

