Champagne
INDIAN FUSION

FINE WINE
•
FINE FOOD
•
FINE RESTAURANT



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A truly exciting and vibrant eating experience.

Combining a unique ambience, exquisitely fine cuisine and traditional culinary styles from India and Bangladesh, at Champagne we aim to please.

The interior scheme reflects a simple and understated tone with the use of innovative materials and craftsmanship. Colours reflect the bright and warm nature of the Indian sub-continent which are again reflected in our menu.

Our Executive Chef has devised a menu to suit all palates by using authentic spices and ingredients to create a mouth watering prospect. Traditional ingredients have been supplemented with specialist additions such as ostrich, kangaroo and crab meats.
Should you need assistance with making your choice from our extensive and extremely varied range of dishes, our staff are always at hand, happy to guide you through the various delectable options.

Our friendly staff are highly trained and conversant with all aspects of making your experience with us at Champagne a unique and enjoyable one. We have brought together a vast array of experience to create what we believe is the next generation of Indian Fusion dining.

Our restaurant has a seating capacity of 80 people and we cater for private functions as well as exquisitely prepared meals to take away with you.

Champagne.

Fine WINE Fine FOOD Fine RESTAURANT

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ENTREPRENEURS INDIAN FUSION DINING

Selection of Breads

138.	Nan	£2.75
139.	Keema Nan	£3.25
140.	Peshwari Nan (Sweet)	£3.25
141.	Garlic Nan	£3.25
142.	Cheese Nan	£3.50
143.	Chilli Nan	£3.25
144.	Onion Nan	£3.25
145.	Vegetable Nan	£3.25
146.	Mushroom Nan	£3.25
147.	Keema 'n' Cheese Nan	£3.75
148.	Tandoori Roti	£2.25
149.	Chapati	£1.50
150.	Stuffed Paratha	£3.95
151.	Paratha	£2.95
152.	Chips	£2.95

Rice Selection

153.	Rice	£2.50
154.	Pilau Rice	£2.75
155.	Fried Rice	£2.95
156.	Egg Fried Rice	£2.95
157.	Lemon Rice	£2.95
158.	Garlic Fried Rice	£2.95
159.	Mushroom Pilau Rice	£2.95
160.	Keema Pilau Rice	£2.95
161.	Special Fried Rice	£2.95
162.	Sweet Coconut Rice	£2.95
163.	Coriander Rice	£2.95
164.	Vegetable Pilau Rice	£2.95
165.	Lemon 'n' Chilli Rice	£2.95

Accompaniments

166.	Cucumber Raitha	£2.50
167.	Onion Raitha	£2.50
168.	Champagne's Salad	£2.95
169.	Poppadom	£0.70
170.	Spiced Poppadom	£0.70
171.	Chutney Tray	£3.00

If A Dish That You Require Is Not Available On The Menu,
It Can Be Prepared Upon Request.
(Regrettably, We Cannot Guarantee That Any Of Our Dishes
Are Free Of Nut Traces Or Gluten)
The Management Reserves The Right To Refuse Service Without Reason.
Every Item On This Menu Is Subject To Availability.
No Cheques. We Accept All Major Credit Cards.
All Prices Include Vat.
Drinks, Coffees And Sundries Are Only Served With Main Meals.

Most Of Our Dishes Include Small Traces Of Diary Products.
Please Ask Management For More Information.

Appetisers

1. Spiced Potato & Garlic Mushrooms **£3.95**
Soft fluffy spiced potato served with salted mushrooms in garlic butter.

2. Champagne Spice Wings **£3.95**
Succulent chicken wings marinated and barbecued with fried onions and peppers.

3. Vegetable or Meat Somosa **£3.95**
A favourite of the Indian connoisseur. Deep-fried savoury triangular pastries with an array of fillings.

4. Tandoori Chicken **£4.50**
A succulent, on the bone chicken marinated in a tangy yoghurt, barbecued in the clay oven and served with green salad.

5. Jingha Butterfly **£4.25**
Tiger prawn dipped in egg and bread crumbs and deep-fried for a crispy finish.

6. Skewered Kebab **£3.95**
Succulent mince lamb rolls, blended with special herbs and spices. Barbecued in the clay oven and served with salad.

7. Haash Ka Shashlik **£5.95**
Tender pieces of duck marinated in authentic herbs and spices, barbecued in the clay oven and served with chunks of grilled capsicums, tomatoes and onions.

8. Shami Kebab **£3.95**
Delicately spiced minced lamb, pan fried and served with green salad.

9. Jingha prawn on puri **£5.95**
Spiced king prawns stir fried with herbs and spices, served on a shallow-fried chapati.

10. Murgh Chat **£4.25**
Diced pieces of chicken cooked & garnished with natural herbs & spices served on a shallow-fried chapati.

11. Prawn on Puri **£4.95**
Spiced prawns stir-fried with herbs and spices and served on a shallow-fried chapati.

12. Onion Bhaji **£3.95**
Crispy onions deep fried in a coating of gram flour batter. Mildly spiced.

13. Lamb Chop Grill **£5.95**
Tender pieces of lamb chops, flavoured with traditional Indian spices & cooked to perfection in the clay oven.

14. Stuffed Pepper **£4.95**
Lightly spiced grilled green pepper stuffed with spicy prawns, chicken or vegetables.

15. Jimmy Bum Bums Puri **£4.25**
A delicacy of baby potatoes tempered with garlic and exotic spices, stacked on shallow-fried baby chapatis.

16. Connoisseur's Mix **£4.95**
A royal assortment of delicious chicken, lamb tikka and seafood appetisers.

17. Chicken or Lamb Tikka **£4.50**
Succulent boneless pieces of chicken or prime pieces of lamb marinated then barbecued in the clay oven and served with salad.

18. Tandoori Jhinga **£5.95**
King prawns marinated in tangy yoghurt, barbecued in a clay oven and served with salad.

19. Chicken or Lamb Shashlik **£4.95**
Succulent cubes of chicken or lamb tikka marinated in a delicate blend of herbs and spices. Grilled in a clay oven with chunks of capsicums, tomatoes and onions.

20. Jhinga Garlic Bhaji **£5.50**
King prawns stir fried with herbs and spices, garlic, fresh ginger, onions and fresh coriander.

21. Mix Special **£4.50**
Combination of chicken tikka, lamb tikka and sheek kebab.Served with salad.

22. Prawn Cocktail **£3.95**
Prawns with salad and seafood sauce.

23. Nargis Kebab **£4.95**
Boiled egg wrapped in minced lamb, cooked in the clay oven. Topped with an omelette

24. Paneer Pakora **£4.50**
Cubes of paneer (Indian cheese) in a gently spiced batter & deep fried in oil

25. Chicken Pakora **£4.50**
Marinated pieces of chicken in a gently spiced batter & deep fried in oil

Signature Main Course

26. Haash Blossom **£12.95**
Morsels of duck breast cooked with herbs and spices, garnished with fresh garlic, coriander, ginger, chunks of capsicum, tomatoes, onions, chick peas and tomato paste to produce a sweet, sour and slightly hot flavoured dish.

27. Champagne Special **£9.95**
Chicken, lamb, prawns and mushrooms garnished with fresh garlic, capsicum, tomatoes, spring onions and coriander with a tempering of crushed coriander seeds. Absolutely delicious!

28. Garlic Ki Kushboo **£9.95**
Unique dish of smooth and spicy chicken tikka, cooked with authentic herbs and spices, then garnished with fresh slices of garlic. A treat for garlic lovers.

29. Noor Ki-Nagah (Chicken or lamb) **£9.95**
Succulent chicken or lamb garnished in a hot and spicy naga (Bengali chilli) sauce and then cooked in a moist consistency with fresh garlic, capsicum, tomatoes and spicy onions. A hot dish.

30. Bombay Dreams **£9.95**
Succulent chicken, lamb and king prawns cooked delicately with authentic herbs and spices then garnished with fresh spinach, potatoes and coriander. (One not to be missed!)

31. Shashlick Sasalick Bhuna (Chicken or Lamb) **£9.95**
Morsels of chicken or lamb tikka braised in spices and cooked in a clay oven then garnished in a bhuna sauce with chunks of green peppers, onions, and tomatoes. Not to be missed!

32. Chicken or Lamb Volcano **£9.95**
A succulent blend of herbs and spices, fresh chopped garlic, sizzling away in their own traditional iron wok dish of authentic flavour. A slightly hot dish.

33. Shahi Mango Korma (Chicken or lamb) **£9.95**
Chicken or lamb bathed in a rich creamy sauce laced with almonds, coconut and slices of mango. A treat for Korma lovers.

34. Cheesena Sag **£9.95**
Chicken or lamb cooked with paneer (Indian cheese), garnished with fresh spinach, coriander, tomatoes, onions and authentic herbs and spices to produce a medium strength dish for those who are keen on cheese.

35. Bombay Viking **£9.95**
Medium strength dish cooked with chicken tikka, boiled egg, fresh potatoes, garnished with authentic herbs and spices. (Delicious)

36. Chicken or Lamb Garlic Chilli **£9.95**
Marinated pieces of chicken or lamb cooked delicately with fresh cut green chillies and fresh chopped garlic then garnished with coriander, tomato, onions and cooked in authentic spices, Slightly Hot.

37. Muj special **£9.95**
Strips of marinated chicken tikka cooked in aromatic spices, to produce exhilarating flavours. That will leave you wanting more. Medium strength. Absolutely delicious

38. Chicken or Lamb Shathkora **£9.95**
Succulent pieces of chicken or lamb cooked in a medium spiced sauce, with a hint of garlic and an intense flavour of Bengali lemon (Shathkora).

39. Bengal Jalfrezi **£9.95**
Morsels of marinated chicken and lamb garnished with chunky pieces of fresh capsicum and onions. Garnished in a hot and spicy naga (Bengali chilli) sauce and then cooked in a moist consistency with natural herbs and spices. A hot dish.

40. King Prawn Volcano **£12.95**
King prawns in a succulent blend of herbs and spices, fresh chopped garlic, sizzling away in their own traditional iron wok dish of authentic flavour. Slightly Hot.

41. Passion Fruit **£9.95**
Marinated pieces of chicken breast cooked in a mild, mouth-watering creamy sauce of authentic flavour, garnished with fruits to give it a fruity taste mild.

42. Balti Delight **£9.95**
Chicken, lamb and prawns garnished with fresh garlic, capsicum, onions, tomatoes, coriander and pineapple juice then showered with lentils to produce a sweet, sour and slightly hot flavoured dish.

43. King Prawn Exotic **£12.95**
King Prawns cooked with paneer (Indian Cheese) garnished with fresh spinach, fresh chopped garlic then cooked delicately with selected herbs and spices. Fascinating flavours. Slightly Hot.

Biryani

Tender pieces of meat, seafood or vegetables delicately spiced and pan-fried with pilau rice and served with a vegetable curry sauce.

110. Chicken or Lamb **£10.95**
111. King Prawn **£13.95**
112. Prawn **£10.95**
113. Vegetable **£8.95**
114. Champagne Special **£12.95**
115. Chicken or Lamb Tikka **£11.95**
116. Mushroom **£7.95**

European Dishes

Served with fresh green salad and chips.

117. Sirloin Steak **£14.95**
118. Fried Chicken **£8.95**
119. Cheese Omelette **£8.95**
120. Prawn Omelette **£8.95**
121. Plain Omelette **£7.95**
122. Fish Fingers & Chips **£7.95**

Vegetable Side Dishes

123. Mixed Vegetable Bhaji **£3.50**
124. Mushroom Bhaji **£3.50**
125. Cauliflower Bhaji **£3.50**
126. Aloo Gobi **£3.50**
127. Sag Aloo **£3.50**
128. Bhindi Bhaji *(Ladies fingers)* **£3.50**
129. Tharka Dhall **£3.50**
130. Stir Fried Mushrooms **£3.50**
131. Sag Bhaji **£3.50**
132. Bombay Potatoes **£3.50**
133. Chana Bhaji *(Chickpeas)* **£3.50**
134. Nagah Dhall *(Slightly hot)* **£3.50**
135. Brinjal Bhaji *(Aubergine)* **£3.50**
136. Sag Paneer **£3.75**
137. Curry Sauce **£2.25**

The Balti

Probably the most authentic dish recognised in the U.K. Originated deep in the Indian suburbs, the main ingredients are marinated in a sauce and individually cooked in an Indian style wok with onions, capsicum and coriander. Tailored to perfection.

99.

Available as:

Chicken Or Lamb Balti	**£8.95**	**Chicken or Lamb Tikka Balti**	**£9.95**
Prawn Balti	**£8.95**	**Mix Balti**	**£10.95**
Vegetable Balti	**£7.95**	**Mix Special Balti**	**£11.95**
Mince Meat Balti	**£8.95**		
King Prawn Balti	**£12.95**		

Balti's are available in mix and match combinations, creating an extraordinary variety of taste for an extra £0.55 e.g. Chana, Bindi, Potato, Cauliflower, Mushroom or Sag.

Main Course

100. Bhuna
Thoroughly garnished with onions, tomatoes and a touch of selected spices.

Chicken	**£8.95**
Lamb or Prawn	**£8.95**
King Prawn	**£12.95**
Vegetable	**£7.95**
Chicken Tikka	**£9.95**
Lamb Tikka	**£9.95**

101. Korma
Mildly cooked with coconut powder and cream for a rich creamy taste.

Chicken	**£8.95**
Lamb or Prawn	**£8.95**
King Prawn	**£12.95**
Vegetable	**£7.95**
Chicken Tikka	**£9.95**
Lamb Tikka	**£9.95**

102. Dupiaza
Cooked with diced green peppers, onions and fresh spices for a spicy taste.

Chicken	**£8.95**
Lamb or Prawn	**£8.95**
King Prawn	**£12.95**
Vegetable	**£7.95**
Chicken Tikka	**£9.95**
Lamb Tikka	**£9.95**

103. Dansak
Cooked with lentils, fresh herbs and spices producing a sweet, sour & slightly hot dish.

Chicken	**£8.95**
Lamb or Prawn	**£8.95**
King Prawn	**£12.95**
Vegetable	**£7.95**
Chicken Tikka	**£9.95**
Lamb Tikka	**£9.95**

104. Pathia
Cooked in a medium spiced sauce with fresh spices & tomato paste to produce a slightly hot, sweet & sour taste.

Chicken	**£8.95**
Lamb or Prawn	**£8.95**
King Prawn	**£12.95**
Vegetable	**£7.95**
Chicken Tikka	**£9.95**
Lamb Tikka	**£9.95**

105. Rogan Josh
A special preparation with garlic, garnished with lots of tomatoes and spices.

Chicken	**£8.95**
Lamb or Prawn	**£8.95**
King Prawn	**£12.95**
Vegetable	**£7.95**
Chicken Tikka	**£9.95**
Lamb Tikka	**£9.95**

106. Mushroom
Medium strength & saucy, sliced mushrooms. Introduced by our chef for mushroom lovers.

Chicken	**£8.95**
Lamb or Prawn	**£8.95**
King Prawn	**£12.95**
Vegetable	**£7.95**
Chicken Tikka	**£9.95**
Lamb Tikka	**£9.95**

107. Sag
Cooked with spinach and fresh herbs for a mouth watering medium flavoured dish.

Chicken	**£8.95**
Lamb or Prawn	**£8.95**
King Prawn	**£12.95**
Vegetable	**£7.95**
Chicken Tikka	**£9.95**
Lamb Tikka	**£9.95**

108. Madras or Vindaloo
Both of these are mainly hot dishes, lavishly prepared with hot spices.

Chicken	**£8.95**
Lamb or Prawn	**£8.95**
King Prawn	**£12.95**
Vegetable	**£7.95**
Chicken Tikka	**£9.95**
Lamb Tikka	**£9.95**

109. Curry
Curry dishes are cooked in a standard curry sauce with selected herbs and spices.

Chicken	**£8.95**
Lamb or Prawn	**£8.95**
King Prawn	**£12.95**
Vegetable	**£7.95**
Chicken Tikka	**£9.95**
Lamb Tikka	**£9.95**

Signature Main Course

44. Chicken or Lamb Sag Potato Balti **£9.50**
Pieces of chicken or lamb cooked with fresh potatoes, spinach, garnished with fresh coriander, tomato, onions, then cooked with authentic herbs and spices, medium strength dish, a treat for spinach & potato lovers.

45. Jinga Jhal Jool **£12.95**
King prawns served with fresh herbs, spices and green chillies then topped with chilli pickle. This dish is served very hot!

46. Coconut Malibu Exotic **£9.95**
Marinated chicken tempered with coconut cream in a medium spiced sauce and laced with malibu. Medium strength.

47. Jay Special **£9.95**
Invented by our super whiz kid chef 'Jay'. Boneless pieces of fresh chicken cooked in his secret homemade spices. Medium strength.

48. Chicken or Lamb Mushroom Potato Balti **£9.50**
Pieces of chicken or lamb cooked delicately with fresh potatoes, mushrooms, garnished with fresh coriander, tomato, onions, then cooked with authentic herbs and spices. Medium hot. For mushroom / potato lovers.

49. Chicken or Lamb Bengal **£9.95**
Marinated chicken tikka or lamb tikka cooked in chef's special spices cooked in a medium strength sauce with fresh brinjal (aubergine) and ground coriander.

50. Jinga Essence **£12.95**
King prawns cooked with fresh herbs and spices, then garnished with fresh coriander, garlic, capsicum, tomatoes, onions and showered with lentils to produce a sweet, sour and slightly hot flavoured dish.

51. Romeo's Lobster *(Dining in only)* **£29.95**
Comes as a whole lobster, the meat is cooked delicately with authentic herbs and spices. Served glazed with Bombay potatoes, side salad and pilau rice. The Ultimate Meat.

52. Roopchanda Ocean *(Dining in only)* **£9.95**
A Bengali fish from the suburbs of Bangladesh, pan-fried with onions and lightly spiced. Served with fresh green salad, taste it to believe it.

53. Crab Delight *(Dining in only)* **£14.95**
Comes as a whole crab, the meat is cooked delicately with authentic herbs and spices. Served glazed with fresh green salad. The epitome of culinary excellence.

54. Silver Seabass *(Dining in only)* **£12.95**
Whole fresh seabass marinated in exotic herbs and spices barbecued in the clay oven. Served with Bombay potatoes. The epitomy of culinary excellence.

Fusion Dishes

Served as two half portions to enable you to sample 2 dishes

55.	**Chicken Bhuna / Meat Sagwalla**	**£12.95**
56.	**Chicken Dupiaza / Lamb Bhuna**	**£12.95**
57.	**Vegetable Pathia / Vegetable Sag**	**£11.95**
58.	**Prawn Sag / Chicken Dansak**	**£12.95**

Fusion Specialities

59.	**Chicken Tikka Masala / Lamb Pasanda**	**£13.95**
60.	**Chicken Tikka Jalfrezi / Lamb Tikka Sag**	**£13.95**
61.	**Chicken Chilli / King Prawn Dansak**	**£13.95**
62.	**Butter Chicken / Chicken Tikka Dupiaza**	**£13.95**
63.	**Chicken Tikka Sag / Lamb Tikka Pathia**	**£13.95**

Choose your own strength to suit your own taste buds. eg : mild, medium, slightly hot, madras hot or vindaloo hot, just ask. Any curry dishes can be cooked with any meats or prawns, to suit your own taste bud, please ask. (will be priced accordingly)

Tawa Dishes

Served on a sizzler (Tawa) to produce flavours which are out of this world.
Taste it to believe it! Slightly hot

64.

Available as:

Chicken Or Lamb Tawa	**£8.95**
Prawn Tawa	**£8.95**
Vegetable Tawa	**£7.95**
King Prawn Tawa	**£12.95**
Chicken or Lamb Tikka Tawa	**£9.95**
Mix Tawa *(Chicken, lamb & prawn)*	**£10.95**
Mix Special Tawa *(Chicken tikka, lamb tikka & king prawn)*	**£11.95**
Chicken or Lamb Tikka Nagah Tawa *(Hot)*	**£9.95**
Chicken or Lamb Tikka Pathia Tawa	**£9.95**
Chicken or Lamb Tikka Chana Tawa	**£9.95**
Chicken or Lamb Tikka Jalfrazi Tawa	**£9.95**
Lamb Chops Bhuna Tawa	**£12.95**
King Prawn Sag Tawa	**£12.95**

Tawas are available in mix and match combinations, creating an extraordinary variety of taste for an extra 55p, e.g chana, potato, cauliflower, mushroom or sag. You can choose your own strength to suit your own taste buds. Eg: mild, medium, slightly hot, madras hot or vindaloo hot just ask. Any tawa dishes can be cooked with any meats, seafood or vegetables to suit your own taste buds, please ask. (Will be charged accordingly.

Tandoori Specialities

The method of cooking is an ancient art handed down through many generations and is a speciality of our chef's. All Tandoori dishes are cooked over charcoal in individual portions in a traditional oven made of special clay, so the full flavours of the meat and spices are retained for your enjoyment. All tandoor dishes are served with salad and mint sauce.

65. Tandoori King Prawn **£12.95**
King sized prawns marinated in natural yoghurt with fresh herbs and spices roasted on skewers and glazed in a tandoori oven.

66. Royal Shashlik **£13.95**
King sized prawns marinated in mild spices and herbs, grilled in the tandoori with tomatoes, onions and fresh green peppers.

67. Chicken Tikka **£9.95**
Diced pieces of chicken marinated and mildly spiced then grilled in a clay oven.

68. Lamb Tikka **£9.95**
Diced pieces of lamb marinated and mildly spiced then grilled in a tandoori oven.

69. Paneer Tikka **£8.95**
Cube pieces of Indian cheese marinated and mildly spiced then grilled in a tandoori oven.

70. Tandoori Deluxe **£14.95**
This is a combination of tandoori varieties comprising of chicken tikka, lamb tikka, tandoori chicken and sheek kebab.

71. Champagne Juliet *(Dining in only)* **£15.95**
Marinated chicken, lamb and king prawns fried with onions, green peppers, green chillies and coriander. Served flamed.

72. Tandoori chicken **£9.95**
Tender half chicken marinated in natural yoghurt with fresh herbs and spices, barbecued in the clay oven.

73. Tandoori Duck **£12.95**
Diced pieces of duck marinated with delicate herbs and spices, grilled in the tandoor then fried with onions and green peppers.

74. Champagne Stir Fry **£9.95**
Chicken tikka, lamb tikka, mushrooms and onions stir-fried.

75. Chicken or Lamb Tikka Shashlick **£10.95**
Chicken tikka, or lamb tikka marinated in mild herbs and spices, grilled in the tandoori with chunks of tomatoes, onions and fresh green peppers

76. Lamb Chop Grill **£12.95**
Lamb chops marinated and mildly spiced then grilled in a clay oven.

Desire Dishes

Succulent pieces of tender game meats which can be prepared to suit your own taste buds .e.g. Balti, Jalfrezi, Masala, Bhuna, etc.

77. Crocodile Desire *(subject to availability)* **£24.95**
78. Ostrich Desire *(subject to availability)* **£19.95**
79. Kangaroo Desire *(subject to availability)* **£19.95**
80. Venison Desire *(subject to availability)* **£19.95**

Traditional Main Courses

81. Chicken or Lamb Tikka Masala **£9.95**
Invented by the world famous 'unknown' British curry house chef, circa 1980, as a way of exploiting his already popular chicken or lamb tikka, we present our own exclusive recipe of succulent chicken or lamb tikka in a smooth masala sauce. Mild.

82. King Prawn Masala *Description as above. Mild.* **£12.95**

83. Paneer Masala *(Indian Cheese) Description as above. Mild.* **£8.95**

84. Vegetable Masala *Description as above. Mild.* **£8.95**

85. Chicken or Lamb Pasanda **£9.95**
Chicken or lamb cooked in our own special sauce with cultured yoghurt, fresh herbs and gentle spices and cooked with red wine. Mild.

86. Chicken or Lamb Jalfrezi **£9.95**
Morsels of marinated chicken or lamb garnished with chunky pieces of fresh capsicum, onions and green chillies to give ahot mouth watering taste.

87. King Prawn Jalfrezi *Description as above.* **£12.95**

88. Vegetable Jalfrezi *Description as above.* **£7.95**

89. Butter Chicken **£9.95**
Tikka of chicken simmered in a smooth buttery gravy, fresh herbs and gentle spices. Mild.

90. Reema Chicken or Lamb Sag **£9.95**
Marinated chicken or lamb garnished with tomatoes, onions, coriander, mince meat, spinach and natural herbs and spices. Medium strength.

91. Chicken or Lamb Tikka Potato **£9.95**
Fresh potatoes cooked with natural herbs & spices, coriander, tomato, onions. Medium strength.

92. Chicken or Lamb Tikka Chana **£9.95**
Chick peas cooked with natural herbs and ground spices

93. Chicken or Lamb Tikka Chilli **£9.95**
Chopped green chillies cooked with natural herbs and spices. Slightly hot

94. Lamb Tikka Garlic **£9.95**
Fresh slices of garlic garnished with fresh coriander, tomato, onions & spices. Medium strength

95. Mix Pathia **£10.95**
Chicken, lamb and prawn cooked in a sweet sour and slightly hot sauce

96. Mix Special Pathia **£11.95**
Chicken tikka, lamb tikka and king prawn cooked in a sweet sour and slightly hot sauce

97. King Prawn Nagah **£12.95**
King prawn garnished in a hot and spicy naga (Bengali chilli) sauce. A hot dish

98. Mix Special Nagah **£11.95**
Succulent chicken tikka, lamb tikka & king prawn garnished in a hot and spicy naga (Bengali chilli) sauce. A hot dish

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Choose your own strength to suit your own taste buds. eg : mild, medium, slightly hot, madras hot or vindaloo hot, just ask. Any curry dishes can be cooked with any meats or prawns, to suit your own taste bud, please ask. (will be priced accordingly)