

Starters

Tuna Biran <i>tuna fish cooked & ground round in a Sylheti style, a must have</i>	£4.90
Gosth Puree <i>a special Puree rolled up with medium spiced mutton</i>	£5.30
Jhinga Garlic <i>skewered king prawns with a garlic sauce grilled tn a tandoori oven</i>	£5.90
Lal Pepper <i>chicken or lamb tikka cooked in a special tomato flavour sauce served in a red pepper</i>	£4.90
Nazakat <i>very tender pieces of chicken skewered & grilled, delicately spiced & succulent</i>	£5.50
Pakora <i>marinated chicken dipped in a special sauce, deep fried</i>	£4.50
Aloo Chop <i>potato filled with minced lamb, deep fried with bread crumbs</i>	£4.50
Magic Mushroom <i>mushroom stuffed with minced lamb & shallow fried</i>	£4.50
Crispy Sardines <i>(when available)</i> <i>Marinated sardines with curry spice, shallow fried</i>	£5.50
Sylhet Special <i>chicken, mushrooms & cheese in medium sauce with fresh green salad</i>	£5.50
Prawn Puree <i>crispy deep fried bread filled with toasted prawns, onions & spice</i>	£5.50
King Prawn Puree	£6.50
Tiger Prawn Puree <i>tiger prawn cooked in hot spicy sauce, served with indian pastry</i>	£6.50
Piazai Tikka <i>chicken or lamb tikka cooked in a special tomato flavour sauce served in a red pepper</i>	£4.90
Onion Bhaji <i>sliced onion, gram flour & spices, deep fried</i>	£3.50
Vegetable Roulade <i>vegetables cooked in spice & rolled in Indian pastry</i>	£4.50
Meat/Vegetable Samosa <i>crisp fried triangular pastry with minced lamb or spiced vegetables</i>	£3.80
Aloo or Chicken Chat <i>chicken or potatoes in chat massala sauce, chopped cucumber & onions</i>	£4.50
King Prawn Butterfly <i>a king prawn opened up into the shape of a butterfly, lightly spiced, bread-crumbed & shallow fried</i>	£5.90
Chicken Tikka Butterfly <i>Chicken tikka breast opened up into the shape of a butterfly, lightly spiced, bread-crumbed & shallow fried in butter</i>	£5.40
Mixed Kebab Cocktail <i>Assortment of chicken or lamb tikka with kebabs</i>	£5.80
Lamb Chop <i>Lamb marinated in yoghurt & spices, skewered & cooked in clay oven</i>	£5.50
Prawn Cocktail	£5.50
Chicken or Lamb Tikka	£4.50
Tandoori Chicken	£4.50
Shamee Kebab	£4.50
Sheek Kebab	£4.50
Rashmee Kebab <i>Specially cooked minced lamb flavoured with egg</i>	£4.90
Papadam/spicy papadam	£0.60
Chutney or Pickle	£0.60

Sylhet Specials

Special from heart of Sylhet

Tandoori Mixed Grill Bhuna	£14.80
<i>tandoori chicken, chicken tikka, lamb tikka, sheek kebab and tandoori king prawn, cooked in a Sylheti special medium sauce</i>	
Royal Bengal	£8.50
<i>chicken or lamb medium hot cooked in black mustard (widely used in Bengali dishes)</i>	
Jeera Murgh or Gosth	£8.50
<i>chicken or lamb cooked in a medium hot jeera spice well known in Sylhet</i>	
Sag Waller	£8.50
<i>chicken or lamb tikka cooked in a special medium hot spinach</i>	
Shim Curry	£8.50
<i>chicken or lamb with snow peas used to prepare shim bhaji, well known in the winter dish along the Bengalis</i>	
Mughli Mugal	£8.50
<i>chicken or lamb cooked in bhuna style with fried egg</i>	
Uree bisi	£8.50
<i>chicken or lamb medium curry cooked with delicious seeds of Bangladeshi runner beans</i>	
Shatkora Gosth	£8.50
<i>succulent lamb, cooked with finely chopped shatkora (lime, which is only available in Sylhet, Bangladesh), onions, garlic & ginger. Medium hot. Sylhet Style...</i>	
Sharisha Chicken Tikka	£8.50
<i>garlic chicken fairly hot, marinated in yoghurt, english mustard & lime</i>	
Chicken Roshoni	£8.50
<i>diced chicken marinated in yoghurt with garlic ginger & green chilli, cooked in a very hot sauce</i>	
Roshon Bahar	£8.50
<i>chicken/lamb cooked in hot garlic sauce served with fresh coriander</i>	
Sylheti Tikka Bhuna	£8.50
<i>cooked with chicken tikka in a medium hot curry sauce with tomatoes & onions</i>	
Murgh Massala tandoori chicken	£8.50
<i>off the bone cooked in a thick, medium sauce with minced lamb</i>	
Murgh or Gosth Kushbo	£8.50
<i>very hot chicken or lamb with special naga spicy sauce</i>	
Mirchi Massala	£8.50
<i>chicken or lamb cooked in tamarind, red chilli & curry leaf. A spicy tangy very hot dish with roasted dry chillis</i>	
Murgh Begum Bahar	£8.50
<i>chicken tikka cooked in a thick medium sauce with minced lamb & slices of egg</i>	
Gosth Aloo Chilli	£8.50
<i>diced lamb cooked in hot curry with baby potatoes in a special chilli pickle sauce</i>	
Chingri Jhol	£11.90
<i>on the shell prawn cooking in garlic ginger and a special Sylheti sauce, medium hot</i>	
Sylhet Special Curry	£8.50
<i>cooked with prawn, lamb & chicken in a medium hot curry with tomatoes & onions</i>	

Tandoori Dishes

A tandoori is a traditional deep clay charcoal oven, which gives all tandoori dishes a distinct smoky flavour - served on a sizzling hot tray.

All tandoori dishes are marinated in yoghurt & spices.

Chicken or Lamb Tikka	£6.70
Tandoori Chicken	£6.70
<i>on the bone</i>	
Lamb Shashlick	£7.90
<i>cooked with onion, pepper & tomatoes</i>	
Chicken Shashlick	£7.90
<i>cooked with onion, pepper & tomatoes</i>	
Chicken or Lamb Jall	£7.60
<i>hot tikka cooked in clay oven</i>	
Tandoori Mixed Grill	£12.70
Tandoori King Prawn	£12.70
Garlic Chicken Tikka	£7.90
<i>diced chicken marinated in yoghurt with garlic & seasoned with herbs</i>	
Lamb Chop Tikka	£8.80
<i>chop marinated & served with salad</i>	
King Prawn Shashlick	£12.70
<i>cooked with onion, pepper & tomatoes</i>	
Tikka Paneer	£7.60
<i>chicken or lamb tikka cooked in special cubes of cheese</i>	
Paneer	£7.60
<i>cubes of cheese in tandoori spice</i>	

Hash Dishes

Haash Chilli Massala	£8.90
<i>duck cooked in green chillies, tomatoes & finely chopped onions</i>	
Haash Biryani	£9.60
<i>duck cooked with basmati rice served with vegetable curry</i>	
Haash Tikka	£8.60
<i>duck marinated in yoghurt & spices, cooked in tandoori oven</i>	
Haash Jalfrezi	£9.20
<i>duck cooked in hot curry with green chillis & green peppers with onions</i>	
Haash Balti	£9.90
<i>medium hot duck dish cooked in balti paste, served with plain nan</i>	
Haash Kushbo	£9.20
<i>hot duck with special Naga spicy sauce</i>	
Haash Madras or Vindaloo	£8.60

House Specials

Murghi Wallar (chicken or Lamb tikka)					£8.50
<i>cooked with worcester sauce, mayonnaise, fresh green chilli, ginger & garlic in a medium tikka sauce</i>					
King Prawn Galfried	<i>shallow fried, cooked with garlic, ginger, onions & cocktail sauce in a mild curry sauce.</i>				£12.25
Gusth Khata Massala					£8.50
<i>succulent lamb braised golden brown in clarified butter with chopped onions, green pepper sliced ginger & a touch of garlic & spices</i>					
Peanut Chicken	<i>chicken cooked in peanut lightly spiced & flavoured with lime & lemongrass</i>				£8.50
Olive Lamb or Chicken	<i>diced lamb/chicken cooked in olive butter fairly spicy</i>				£8.50
Manchurian Tikka Chicken	<i>sliced chicken cooked in a thick sweet arid sour sauce</i>				£8.50
Chilli Chicken Massala					£8.50
<i>cooked with fresh green chilli, tomatoes & finely chopped onions & then cooked in its own hot juices</i>					
	CHICKEN	LAMB	PRAWN	KING PRAWN	VEGETABLE
KARAHI	£8.20	£8.50	£8.50	£12.25	£6.80
<i>medium hot curry cooked with chunks of fresh green peppers & onion</i>					
JALFREZI	£8.20	£8.50	£8.50	£12.25	£6.80
<i>hot curry cooked with green peppers, green chillis & onions</i>					
REZALA	£8.20	£8.50	£8.50	£12.25	£6.80
<i>medium curry cooked with garlic & yoghurt</i>					
JAFFLONG	£8.20	£8.50	£8.50	£12.25	£6.80
<i>cooked with minced lamb, hot & in bhuna style with fresh green chilli</i>					

Mild Creamy Curries

Anarosh Creamy Curry	<i>chicken or lamb cooked in butter, honey, cream, fresh pineapple in a mild creamy sauce</i>	£8.50
Lamb/Chicken Pasanda	<i>tender, finely sliced fillets of lamb/chicken, marinated in yoghurt & braised with herbs & fresh cream</i>	£8.50
Haash Tikka Massala	<i>slightly sweet duck curry with coconut, almonds, fresh cream & spices</i>	£9.30
Tiger Prawn Massala	<i>slightly sweet curry cooked with coconut, almonds, fresh cream & spices</i>	£12.35
Butter Chicken	<i>chicken tikka in rich butter sauce</i>	£8.50
Amm Shahi Curry	<i>lamb/chicken cooked in cream coconut & mango in a mild curry sauce</i>	£8.50
Garlic King Prawn	<i>mild garlic curry cooked in coconut, almonds, & fresh cream</i>	£12.35
Chicken/Lamb Kurma	<i>mild creamy curry cooked with coconut & almonds</i>	£6.60
Prawn Kurma	<i>mild creamy curry cooked with coconut & almonds</i>	£7.40
King Prawn Kurma	<i>mild creamy curry cooked with coconut & almonds</i>	£9.20
Vegetable Kurma	<i>mild creamy curry cooked with coconut & almonds</i>	£6.50
Chicken/Lamb Tikka Massala	<i>slightly sweet curry cooked with coconut, almonds, fresh cream & spices</i>	£8.50
Prawn Tikka Massala	<i>slightly sweet curry cooked with coconut, almonds, fresh cream & spices</i>	£8.50
Tandoori King Prawn Massala	<i>slightly sweet curry cooked with coconut, almonds, fresh cream & spices</i>	£12.35
Vegetable Tikka Massala	<i>slightly sweet curry cooked with coconut, almonds, fresh cream & spices</i>	£6.90

Tiger Prawn

Special Bangladeshi Tiger Prawn off the shell
(only available from Bangladesh)

Tiger Prawn Bhuna	<i>medium hot curry in a thick sauce</i>	£11.90
Tiger Prawn Sag	<i>medium hot curry cooked with spinach</i>	£11.90
Tiger Prawn Roshon	<i>medium hot, cooked with garlic sauce</i>	£11.90
Tiger Prawn Tikka	<i>marinated in yoghurt & spices, cooked in clay oven</i>	£11.90
Tiger Prawn Balti	<i>medium hot dish cooked with special balti paste</i>	£12.50
Tiger Prawn Shashlick	<i>cooked in clay oven served with green pepper, onion, tomatoes</i>	£12.40
Tiger Prawn Jall	<i>hot, tiger prawn with spicy sauce</i>	£11.90

Balti Dishes

*Cooked in a unique blend of herbs & spices with onions, green pepper & tomatoes,
cooked in a cast iron wok to give a lovely tangy but spicy flavour.
All served with a plain nan.*

Sylheti Special Balti <i>cooked with prawn, meat & chicken</i>	£10.50
Chicken Tikka or Lamb	£9.60
Prawn	£9.80
King Prawn	£12.95
Mixed Vegetable	£8.50
Garlic Balti Tikka	£9.60

Biriyani Dishes

*Special basmati rice, slightly spiced, toasted in sunflower oil &
served with vegetable curry*

Chefs Special <i>cooked with prawn, meat & chicken</i>	£9.50
Chicken or Lamb	£8.60
Chicken or Lamb Tikka	£9.00
Chicken & Mushroom	£8.20
Prawn	£9.00
King Prawn	£10.80
Mushroom	£7.20
Vegetable	£7.20

Traditional Curry Dishes

	CHICKEN	LAMB	PRAWN	KING PRAWN	VEG
MADRAS <i>fairly hot spicy curry</i>	£6.50	£6.60	£7.20	£9.20	£6.30
VINDALOO <i>very hot spicy curry</i>	£6.50	£6.60	£7.20	£9.20	£6.30
BHUNA <i>medium curry</i>	£6.50	£6.60	£7.20	£9.20	£6.30
DUPIAZA	£6.50	£6.60	£7.20	£9.20	£6.30
medium hot curry cooked with chunks of onion					
SAG <i>medium hot curry cooked with spinach</i>	£6.50	£6.60	£7.20	£9.20	£6.30
ROGAN <i>medium hot curry cooked with tomatoes</i>	£6.50	£6.60	£7.20	£9.20	£6.30
DANSAK <i>hot, sweet & sour curry cooked with lentils</i>	£7.40	£7.50	£8.70	£9.80	£6.30
METHI <i>medium hot cooked with fenugreek leaves</i>	£6.50	£6.60	£7.20	£9.20	£6.30
CEYLON <i>hot curry cooked with coconut sauce</i>	£6.50	£6.60	£7.20	£9.20	£6.30
PATIA <i>hot, sweet & sour curry</i>	£6.50	£6.60	£7.20	£9.20	£6.30

Mass Dishes

Fish Bhuna <i>Bangladeshi bone fish cooked in Sylhet style</i>	£8.90
Telapia Bhuna <i>off the bone fish cooked in medium sauce</i>	£8.90
Tandoori Trout <i>trout fish cooked in a special clay oven served with fresh salad</i>	£8.90
Sardines Biran <i>marinated sardines with curry spice, green chilli, fried, served with fresh salad</i>	£8.90
Mass Bashonti Piazi <i>chopped fish, hot curry cooked with spring onion Sylhet style</i>	£8.90
Fish Kushbo <i>hot fish curry cooked with special naga sauce</i>	£8.90
Mass Sylheti Jalfrezi <i>chopped pieces of fish cooked to our own recipe. Hot & spicy</i>	£8.90

Vegetable Side Dishes

Mixed Vegetable Curry	£3.50
Mixed Vegetable <i>dry</i>	£3.50
Bombay Aloo <i>hot spicy potatoes</i>	£3.50
Sag Bhaji <i>spinach</i>	£3.50
Mushroom Bhaji	£3.50
Onion Bhaji	£3.50
Sag Aloo <i>spinach & potato</i>	£3.50
Sag Panir <i>spinach & cheese, mild</i>	£3.50
Aloo Panir <i>potato & cheese, mild</i>	£3.50
Mattar Panir <i>home made cheese cooked with peas & mild spices</i>	£3.50
Bhindi Bhaji <i>okra</i>	£3.50
Gobi Bhaji <i>cauliflower</i>	£3.50
Aloo Gobi <i>potato & cauliflower</i>	£3.50
Tarka Dall <i>lentils</i>	£3.50
Shatkora Dall <i>lentils cooked with a very aromatic Shatkora fruit</i>	£3.50
Fresh Mixed Salad	£2.50
Chana Massala <i>chick peas</i>	£3.50
Sag Chana chick <i>peas & spinach</i>	£3.50
Aloo Peas <i>potato with peas</i>	£3.50
Keema Peas <i>peas with mince lamb</i>	£3.50
Brinjal Bhajee <i>aubergine</i>	£3.50
Raitha <i>cucumber or onion</i>	£1.80
Chips	£1.80

Rice Dishes

Plain Boiled Rice	£2.50
Pilau Rice	£2.60
Special Rice	£2.90
Keema Rice <i>with minced lamb</i>	£2.90
Coconut Rice	£2.90
Lemon Rice <i>with fresh lemon</i>	£2.90
Mushroom Rice	£2.90
Kashmiri Rice <i>with fresh pineapple</i>	£2.90
Vegetable Rice	£2.90
Peas Rice	£2.90
Egg Rice	£2.90
Garlic Rice or Onion Rice	£2.90

Bread Dishes

Tandoori Roti	£2.40
Plain	£2.50
Keema Nan <i>with minced meat</i>	£2.60
Garlic Nan <i>chopped garlic</i>	£2.60
Onion Nan	£2.60
Cheese Nan <i>stuffed with fresh cheese</i>	£2.60
Cheese & Mushroom	£2.70
Stuffed Nan <i>with vegetables</i>	£2.60
Peshwari Nan <i>with almonds & sultanas</i>	£2.60
Coriander Nan	£2.60
Chilli Nan	£2.60
Paratha	£2.50
Stuffed Paratha <i>with vegetables</i>	£2.60
Chapati	£1.70