

From the Streets of India

Golgappa v/vg/g - £3.95 🥭

Hollow crispy puffs filled with chickpeas, potatoes and spicy tangy water, a unique fun dish savoured on the streets of India

Dahi Papri Chaat v/g - £3.95

A flavour explosion. Crunchy and crispy wheat shells served with assorted tangy chutneys & yoghurt

Onion Bhaji v/vg - £3.95 🥖

An all time favourite, sliced onions deep fried with a coating of spiced gram flour

Vada Pav v - £3.95

Bombay's most loved street snack, spiced mash balls rolled in gram flour served in a bread roll pocket and spicy chutney

Hara Bhara Kebab v - £4.25

Spinach and green vegetables cakes stuffed with soft cheese, served with chutney

Bhel Poori N/V/VG - £3.95

Mixture of crispy puffed rice flakes, onions, tomatoes, Bombay mix and peanuts, served with sweet & tangy chutneys

Subzdar - (Vegetarian)

Kurkuri Bhindi - v/vg - Mains £7.25 Sides £5.25 🤌 Crispy juliennes of Okra, tossed with herbs & spices

Veg Malai Kofta N/V - Mains £7.95 Sides £5.95

Dumplings made with potato & cottage cheese, dunked in a creamy, sweet & spicy curry with a hint of almonds

Paneer Makhni v - Mains £7.95 Sides £5.95

Home-made cottage cheese cooked in creamy tomato sauce with aromatic spices

Daal Makhni v - Mains £6.95 Sides £4.95

A Punjabi classic, black whole lentils simmered in a smooth tomato & creamy sauce

Saag Aloo v/vg - Mains £6.95 Sides £4.95 🥒 Potatoes cooked with spinach, fenugreek leaves and mixed spices

Miloni Sabzi v - Mains £6.95 Sides £4.95 🥖

Seasonal fresh vegetables, fused together with authentic spices and herbs

Daal Tarka v/vg - Mains £6.95 Sides £4.95 🥖

chilli and cumin seeds

Vegetable Samosa Chaat v/g - £4.25

Samosas filled with potatoes and mixed vegetables, topped with yoghurt, tamarind and mint sauce

Tandoori Phal Phool v/vg - £5.50

Tandoori marinated summer fruits and vegetables served with lime & mint gel

Chana Bhatura v/G - £5.25 🥒

Chef's favourite, spiced aromatic chickpeas served with traditional fried bread

Aloo Poori Masala v/vg/g - £5.25 🥒

Spicy potato in rich authentic curry served with Indian wheat bread poori

Lamb Samosa G - £5.25 💋

Spiced minced lamb & peas folded in a fried crispy pastry served with mint chutney

Monk Fish Amritsari - £6.75 🥭

Fish marinated in fresh ginger, garlic, chilli and crushed authentic spices, fried with dust of gram flour; a Punjabi delicacy

Aloo Tikki Chaat v £4.25

Crispy potato cakes stuffed with masala peas, served with yoghurt & chutneys

Achari Baigan v/vg - Mains £7.25 Sides £5.25 🤌 Small roasted aubergines cooked with spices typically used in Indian pickles

Saag Paneer v - Mains £7.95 Sides £5.95 🥒

Marinated chunks of paneer, cooked in charcoal oven, simmered in spinach with aromatic herbs

Punjabi Kaju Karela N/V/VG - Mains £7.50 Sides £5.50 🍼 Punjabi bitter gourd cooked with cashew nuts and spices

Veg Navratan Korma n/v Mains £6.95 Sides £4.95

Seasonal fresh vegetables, cooked with cardamom, yoghurt, onion and a blend of home blend spices, finished with a hint of cream

Masala Gobhi Aloo v/vg Mains £6.95 Sides £4.95 🥒 Cauliflower & potatoes cooked with whole spices and tomato based sauce

Punjabi Chole v/vg Mains £6.95 Sides £4.95 *Ø*

All time favourite chickpea curry with whole and crushed aromatic spices

Bombay Jeera Aloo v/vg Mains £6.95 Sides £4.95 🍠 Yellow lentils cooked together with spices and sizzled with onions, garlic, green Baby potatoes tempered with cumin seeds and authentic freshly ground spice

Sizzling From the Tandoon

Achari Prawns

Mains £12.95 Sides £7.50

Prawns marinated with fresh garlic and spices, cooked in a clay oven

Salmon Tulsi Mirch

Mains £12.95 Sides £7.50

Pieces of fresh salmon marinated with basil and mixed spices, grilled in a Tandoor with bell peppers.

Arnero Lamb Chops - SIZZLER

Mains £12.95 Sides £6.95 *5*

Succulent lamb chops marinated in special select spices cooked in the Tandoor

Lamb Seekh Kabab - SIZZLER

Mains £10.95 Sides £6.50 *5*

Delicate minced lamb kebabs infused with aromatic spices, char-grilled in a Tandoor

Food Allergies are intolerances: Before ordering please speak to our staff about your requirements.

Traditional Chicken Tikka - SIZZLER

Mains £9.95 Sides £5.95 *Ø*

Chicken breast pieces marinated in yogurt and freshly ground spices, smoked in a clay oven

Murg Malai Kabab - SIZZLER

Mains £9.95 Sides £5.95

Soft and succulent morsels of chicken breast marinated with cream cheese and fresh herbs, char-grilled in a Tandoor

Tandoori Paneer Tikka (V)

Mains £9.50 Sides £5.50

Cubes of paneer marinated in a delicate blend of spices, skewered in our Tandoor

Medium / Hot //

Contains Nuts (N) Vegetarian (V) Contains Gluten (G) (VG) Vegan

Mains

Arnero Chicken Tikka Masala N - £8.75 *🍏*

An Indo-British special, chargrilled marinated pieces of chicken, cooked in medium tangy tomato sauce finished with cream

Butter Chicken - £8.75

Diced pieces of chicken marinated in Tandoori spices, cooked in clay oven, then simmered in buttery creamy tomato sauce

Chicken Jalfrezi - £8.75 5

An exotic North Indian dish, boneless chicken cooked in a thick tomatoes sauce, onion and bell peppers

Chicken Shahi Korma N - £8.75

Boneless chicken simmered and cooked in their own juices with coconut cardamom, yoghurt, cashew nuts, onion and a blend of home blend spices, finished with a hint of cream

Lamb Kadai - £9.75

Succulent pieces of lamb tossed with peppers and onions full of flavour and spices

Lamb Shank Sultani N - £13.95 💋 💋

Slow cooked Lamb Shanks with a blend of fresh aromatic spices; a Royal dish of Hyderabad Chicken Methi Saag - £8.75 🍠

Succulent pieces of chicken tossed with fenugreek, spinach, aromatic spices & herbs

Chicken Bhuna Roghanjosh - £8.75 🍠

Boneless chicken pieces stir fried with fresh tomatoes, onions, ginger and freshly grounded spices

Chicken Desi Handi on the Bone N - £8.75 **5**

Traditional Chicken curry with bone made by stewing the fresh aromatic spices and cashew nuts

Lamb Roghanjosh - £9.75

Lamb cooked in a traditional rich aromatic sauce with freshly grounded authentic spices

Banjara Gosht - £13.25 💋 🥖

An authentic lamb curry made with freshly roasted & grounded whole spices, garlic, ginger, chillies, red onion and yoghurt, cooked on slow fire

Goan Fish Curry - £10.95 💋 🥖

Monk Fish cooked in a coconut based sauce with freshly grounded spices from the shores of Goa

Sharing Platters for Two

Maharani Vegetable Platter

v£10.95

Paneer Tikka, Veg Samosa, Onion Bhaji & Aloo Tikki

Maharaja Meat Sizzler

£12.95

Chicken Tikka, Seekh Kabab & Chicken Malai Kabab **Mixed Ocean Pearl platter**

£12.95

Salmon Tulsi Mirch, Fish Amritsari & Achari Prawn

Rotis, Naan and Parathas

Tandoori Roti vg/g - £2.25

Plain Naan v/G - £2.25

Garlic Butter Naan v/G - £2.50

Cheese Naan V/G - £3.25

Chilli Naan v/G - £2.95 🍼

Peshawari Naan V/G/N - £3.25

(Naan bread stuffed with almonds, coconut, sultanas and sugar)

Lachha Paratha V/G - £2.95

Stuffed Aloo Paratha V/G - £3.75 🍼

Stuffed Keema Paratha Lamb/G - £3.75 🌽

Bajra Millet/V/G/ - £2.95

(Millet chappati with baby spinach & spices - Gluten free)

Rice

Prawn Biryani - £11.95 🥒

Marinated prawns with fresh spices cooked with aromatic Basmati rice

Chicken Biryani - £8.75 🥭

Boneless pieces of succulent lamb marinated in yoghurt and fresh spices cooked with aromatic Basmati rice on dum in a sealed pot

Lamb Biryani - £9.50 🌽

Boneless pieces of succulent lamb marinated in yoghurt and fresh spices cooked with aromatic Basmati rice on dum in a sealed pot

Vegetable Biryani v - £7.95

Fresh mixed vegetables cooked in freshly grounded spices, simmered with aromatic Basmati rice

Coriander and Peas Pilau Rice v & vg - £3.50

Steamed Plain Rice v/vg - £2.95

Plain Pilau Rice V/VG - £3.35

Mushroom Rice V/VG - £5.50

Keema Pilau Rice - £5.50

Accompaniments

Poppadum - £0.99 **Relish Tray** - £1.95

Plain Chips - £1.95 Masala Chips - £2.50

Cucumber Raita - £2.25

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